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# Table of Contents

**Editors Comments**

**Dedication**

**Dean Comments**

**Department Comments**

**Advisor Comments**

**2017 President Comments**

**2018 President Comments**

**Executive Team**

**2018 Dairy Digest Theme**

**Club of the Year**

**2017-2018 Dairy Club**

**Food Science Club**

**Campus Ag Day**

**National Ag Day**

**Central Plains Dairy Expo**

**Scholarship Banquet**

**Little International**

**South Dakota Judging**

**Dodgeball**

**Senior Spotlights**

**Spring Break Trip**

**Jackrabbit Dairy Camp**

**Ditch Cleaning**

**Dairy Challenge**

**Dairy Judging**

**Farm Tours**

**Silage Pile**

**Products Judging Team**

**Internship Spotlights**

**MFA - Food Institute**

**Princess Kay Finalists**

**Fall Grill Out**

**National Scholarships**

**Distinguished Alumnus Award**

**New Zealand**

**South Dakota Dairy Show**

**South Dakota State Fair**

**Hobo Day Parade**

**Ag Bio Social**

**Canadian Royal**

**Cheese Boxes**

**Festival of Trees**

**Basketball Drive**

**ADSM-SND Conference**

**Teacher of the Year**

**Faculty Spotlights**

**Graduate Spotlights**

**Candids**

**Scholarships**

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*Whats on the cover?*

The photograph is taken by Chelsea Schossow at the SDSU Dairy Research and Training Facility representing the theme “Home is Where the Cows Are.”
EDITORS COMMENTS:

South Dakota State University Dairy and Food Science Department is truly a home for me and so many others. “Home is Where the Cows Are,” our 2018 Dairy Digest Theme combines just that with so many others.

Members of the Dairy Department all share a common love for one incredible animal, the dairy cow. Coming from different backgrounds, that passion we find in cows, brings us all together. Once again, we have the opportunity to celebrate the past year in the 2018 Dairy Digest. Serving as Dairy Digest Editor this year, I have had that opportunity to capture those moments and memories.

WRITERS AND EDITORIAL ASSISTANTS:

| Josie Kindwall | Kristin Erf | Katelyn Groetsch |
| Jenna Van Wyk  | Jacob Weg   | Angelica Kasper  |
| Cole Hoyer     | Bennet Baker| Ashley Maus      |
| Sanne de Bruijn| Madison Okerstrom | Kirby Krogstad |
| Erika Franzen-Ackerman | Cassidy Hacker | Margaret Socha |
| Laura Frye     | Denver Stage| Stephanie Choudek |
| Audrey Souza   | Angela Wick | Maggie Becher    |
INDEX OF ADVERTISERS

DELLS VET CLINIC PAGE 2
AGRICULTURE TRADING COMPANY PAGE 20
FARMHOUSE PAGE 24
DAIRY FEST PAGE 33
AMPI PAGE 35
DAIRY CAMP PAGE 37
GLOBAL COW PAGE 52
ALLTECH PAGE 53
ALPHA GAMMA RHO PAGE 65
AGROPUR PAGE 86

SDSU DAIRY CLUB:

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Alfred Dairy Science Hall
http://www.sdstate.edu/ds/students/dairy-club.cfm
605-688-4116
This year, 2018, the Dairy Club would like to dedicate “Home is Where the Cows Are’ to Kristi Prunty. As a secretary for the Dairy and Food Science Department, the Dairy Club can trust Kristi to help them with our very large projects, cheese box fundraiser, meeting schedules, and everything else in between. Kristi has been with the department for three years and has stepped up to help the club ever since. Kristi was with Prunty Construction, her family business, as an office manager before coming to the SDSU Dairy and Food Science Department. Kristi also completed a B.S. in Political Science from South Dakota State University in 2002.

Junior Dairy Production and Dairy Manufacturing major, Laura Frye, says “Kristi is the lifeline to many students within this department. Whether it be help entering our hours or needing a calculator for a test, Kristi is willing to laugh and help us through it.”

It is clear to see that Kristi enjoys working with the students because she never turns our requests down; if we want help with dairy club finances, holiday parties within the department, or even just a friendly reminder to smile throughout our day, Kristi is there. She loves sharing stories about her grandbabies and teaching them about the dairy industry, especially cows which are their favorite! This year Kristi has not only helped us reach major financial goals with our cheese box fundraiser, but she also helped host an event to name the department cow. The event itself and the participation were outrageous in bringing students and staff even closer; the department now calls our cow Jacklina, after our special Jackrabbit mascot.

Overall, Kristi Prunty deserves to be recognized for the 2018 Dairy Digest Dedication. She has been an aid in helping accomplish not only club goals, but department and student goals in the pathway. On behalf of the entire Dairy Club, we would like to thank Kristi for her endless help and support on our dairy journeys; we wouldn't be achieving our goals without your help. Thank you for all the laughs and may this brighten your smile even more!
DEAN’S COMMENTS

BY: DONALD MARSHALL, INTERIM DEAN, COLLEGE OF AGRICULTURE AND BIOLOGICAL SCIENCES

Congratulations to the Dairy Club and the Department of Dairy and Food Science for another year of outstanding achievements, and for continuing to build on a rich heritage of excellence in education, research, and outreach!

Academic excellence of Dairy and Food Science students and faculty is clearly demonstrated by employment placement rates that are consistently at or near 100%. Career preparation is greatly enhanced by numerous industry internships and hands-on learning opportunities at the SDSU farm and processing lab. Departmental faculty not only provide exceptional educational opportunities for students, but also serve an important mentorship role, one example of which is the recognition of Howard Bonnemann as a recipient of a Region 6 Excellence in Academic Advising Award in 2017.

SDSU students continue to demonstrate their skill and training through academic competitions. The SDSU Dairy Products Judging Team is a perennial international champion, and the Dairy Cattle Judging Team placed third overall in the 2017 World Dairy Expo. Dairy Science student Kirby Krogstad placed first overall in the World Expo contest! Three SDSU students were among 11 nationally to receive scholarships from the National Dairy Promotion and Research Board. The Dairy and Food Science Department at SDSU continues to support and benefit from dairy industry expansion in the region in both production and manufacturing. Departmental research and outreach programs make important contributions to production efficiency, improved consumer demand of products, and sustainability of the industry. Engagement with industry and with the SD Department of Agriculture continues to be a hallmark of the department.

Donor support from alumni, industry stakeholders, and friends of Dairy and Food Science continues to be exceptional. Students benefit greatly from scholarship support that is among the highest of any department at SDSU, while faculty and graduate students are enabled by research support from a variety of sources. Sincere thanks goes to all!

We are very proud of the students, faculty, staff, and alumni of the SDSU Department of Dairy and Food Science. Congratulations once again on a successful 2017-18, and we look forward to even more success in the future.
The Dairy Club began 2017 with a very successful hosting of the Annual Conference of the Midwest Regional American Dairy Science Association Student Affiliate Division. After intensive planning for about a year, the Club welcomed to campus approximately 400 students and advisors to Brookings in February and executed a most informative, thoughtful and enjoyable program. In recognition of their excellence, the Dairy Club was voted Club of the year for the College of Agriculture and Biological Sciences. Club members continued their excellence throughout the year with their regular activities including professional trips, Dairy Camp, Cheese Boxes, State Fair, and many others with the same commitment. The department takes extreme pride in its students for their organizational ability, creativity, leadership and professionalism.

The department as a whole had a good year. Scholarship awards, courtesy of generous donors, were over $150,000 this year. The products judging team received third place. The dairy cattle judging team placed third overall at the intercollegiate contest in Madison, WI. In addition, Kirby Krogstad placed first overall in the contest. Faculty productivity was impressive: in fiscal year 2017 Dairy and Food Science faculty members secured over $1.2 million in external grants through 22 projects to support research, graduate students, and researchers. This reflects an approximately 4-fold increase from 10 years ago. Student accomplishments were equally impressive. One such example is National Dairy Promotion and Research Board Scholarships. Since 2003, one hundred and four of our students have been recipients of these scholarships, constituting approximately 38% of all scholarships awarded nationally! In 2017 three of our students were recipients out of eleven nationally. Students also received other national scholarships such as National Dairy Shrine, Institute of Food Technologists, and others. There were numerous other student accomplishments ranging from Distinguished Master’s thesis award to undergraduate research awards, selection as ag-bio ambassador, and others.

We were particularly pleased in 2017 to welcome new staff members; Curtis Braun, Extension Food Safety Specialist, and Dr. Ahmed Salama, Post Doctorate for instruction in Dairy Production. The expertise of these individuals will help us strengthen our food safety and dairy production programs. In 2017 we engaged a professional marketing agency to help us identify specific needs in Dairy Production teaching and research programs. This study involved interviews with numerous professionals in the industry, ultimately generating a report that highlighted our strengths as well as possible directions for the future. The recommendations involved building on the unique strength of combined Dairy Manufacturing and Dairy Production programs and placing additional focus on herd management aspects for teaching and research in Dairy Production. We are now in the process of implementing these recommendations as we also being to develop our strategic plan under the new university plan.

Our on-going recruiting efforts have been successful. In fall 2017 we had a record 119 undergraduate majors from 15 states around the US. Employment opportunities for our graduates are outstanding; placement is 100%. To further enhance recruiting, we employed a comprehensive social media marketing campaign to alert prospective students about the exciting opportunities of Dairy and Food Science. I invite you to join us in spreading the word about the outstanding opportunities, and to visit us at http://www.sdstate.edu/ds or better yet, in person.
Unique in South Dakota, the SDSU Dairy Club is on the verge of fostering the next generation of leaders of the dairy industry. This narrative marks the end of a very successful year for the Dairy Club and their members. The club has been involved in numerous of activities that I would like to highlight under two headings – fundraiser and community involvement.

Fundraiser – the major fundraiser activity of the dairy club is the cheese box sales, where club members are responsible for the preparation, sale, and shipment of cheese boxes. Under the leadership of the cheese box committee, the activities of cutting, wrapping, and shipping cheese boxes were ahead of schedule for the most of the year. This past year the club handled the impressive amount of 6,191 pounds and sold a total of 233 pounds more than last year. Behind such numbers, there are many hours of dedicated service from club members that deserve to be acknowledged. Taking a step further, the executive board of the Dairy Club is investigating the possibility of online sales, which can boost the sales in the coming years. This is an example of leadership opportunities the club offers to their members.

Community involvement – the Dairy Club is the largest active club on campus, and it is consistently involved with SDSU and Brookings community. Examples of such engagement are Dairy Camp, Central Plains Dairy Expo, Little “I”, Ditch Cleaning, and many others. One of the core values of the dairy club is to support their members and helping them to grow professionally.

This past year the club sponsored five dairy and three non-dairy scholarships for a total of $4,000. Another remarkable example of the commitment of the Dairy Club is the implementation of the professional development fund program. This new program is aimed at supporting club members to advance in their careers. All these activities offer high visibility for the club and provide opportunities for interacting in interdisciplinary environment.

The dairy industry today faces unprecedented complex global challenges. I believe the Dairy Club can play a significant role in facing such challenges by helping their members to acquire leadership skills that otherwise might take longer to learn.
Where has the time gone? That has been running through my mind a lot the last few weeks as I have handed over the reins of Dairy Club President. I have completed my final year on the Dairy Cattle Judging Team and now have finished my Final Co Chair Cheese Box season. If anyone knows me they know that my grandma Jeanette Hoyer is my biggest supporter and I call her every week to update her on my life which is mostly what is going on in the Dairy Club. We were talking one Sunday afternoon about another activity that I decided to get involved in and she made the comment of “The number of things you have been able to do over the last four years is incredible”. That really opened my eyes and made me pause and look back on my four years here at SDSU. I have done so many things and learned so much in and out of the classroom that I would never have learned if I would have not come to SDSU. But most importantly the Friendships that I have gained are unreplaceable. If you get one thing out of Dairy Club I hope that you find the close friendships that I have been blessed to have.

As most know I have been extremely involved with in the Dairy Industry and the Dairy and Food Science Department. My involvement has only grown since I was a freshman. I was elected Activities Coordinator my Sophomore year. My Co-Chair Audrey Souza and I planned farm tours, dairy plant tours along with trips to World Dairy Expo and the ADSA conference that was hosted by Purdue University that year. I continued my role with Cheese Boxes and gained the role of ADSA Committee Head with Audrey Souza for the 2017 American Dairy Science Association Conference that the SDSU Dairy Club hosted in February of 2017. Being Elected President of the Dairy Club and Welcoming Close to four-hundred dairy students from twelve different Universities for the ADSA Conference were some of the highlights of my Dairy Club Career. I was also a part of the SDSU Dairy Cattle Judging team that placed 3rd at World Dairy Expo in 2017 and is the highlight of my Judging career.

Well Enough of what I have done over that last four years let’s talk about Dairy Club! Our Annual Cheese Box sale had another record year, we were named Agricultural and Biological Club of the Year last spring and we hosted an amazing ADSA-SAD Dairy club conference. We doubled our scholarships that we give to club members along with giving donations to the dairy challenge team and dairy cattle judging team. We could not have done any of this without the support of our friends, family, faculty, and community members.

Some words to the new executive team. Be flexible, listen to others, and make connections and interactions with the club members. Make sure that they feel wanted and appreciated. I know you will do great and will represent the SDSU Dairy Club well!

Words to the Dairy Club Members present and future. DON’T be afraid to get involved. You will get more out of your experience in the dairy club if you invest into the club itself. Have fun, go on the trips, and socialize with other members! As I stated in the beginning, my greatest friendships are apart of the Dairy Club.

As I am nearing the end of my time here at SDSU I look back and can’t help but smile at where I have come and I thank God every day for the great blessings. He has given me while I have been a student of SDSU. “Don’t cry because it’s over, smile because it happened.” -Dr. Seuss
Growing up on a Dairy Farm, the dairy community has always been my home. Coming to South Dakota State, I easily found a new family in the Dairy and Food Science Department. From the dedicated faculty and staff to students that share the same love and passion as you do, I truly have a place to call my second home. As a freshman, I jumped right into Dairy Club at SDSU as Dairy Digest Assistant Editor and soon Dairy Club Historian. This past year has been filled with many memories and opportunities for me to share my love of dairy with others.

This past December, I was elected as the 2018 Dairy Club President. I could not be more humbled and honored with the opportunity to serve an organization that has become my family. With an incredible group of individuals on the 2018 Executive Team, I cannot wait to see what the year will bring us. The 2018 Executive Team includes: Sanne de Bruijn, Vice President; Ashley Maus, Secretary; Jenna Van Wyk, Treasurer; Katelyn Groetsch and Lauren Libbesmeier, Historians; Denver Stage and Angelica Kasper, Activities Coordinators. Each individual holds a strong love for the dairy community and has many unique talents and ideas that will help make this year a great one.

Jumping right into things, we are currently in the process of planning a Spring Break trip to California and have implemented a program to support Dairy Club members who are planning to attend Professional Agriculture Conferences. Time will also be spent serving ice cream at the South Dakota State Fair and Central Plains Dairy Expo, sharing our love of dairy cows at Campus Ag Day and National Ag Day at the Pavilion, giving back to the community in ditch cleaning and many others.

As we go about this year, I hope to find new ways to give back to the community and our dairy club members. I am proud to be a part of an organization that I can call my family. I cannot wait to serve this group of passionate dairy students and represent an incredible department, the SDSU Dairy and Food Science Department.
2017 EXECUTIVE TEAM

President: Cole Hoyer
Vice President: Audrey Souza
Secretary: Kristin Erf
Treasurer: Katelyn Groetsch
Historian: Abigail Hopp
Historian: Erika Franzen-Ackerman
Activities Coordinator: Jacob Weg
Activities Coordinator: Angela Wick
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#CHAMPIONRURAL
By: Erika Franzen-Ackerman

We grow up, we grow old and it all starts with a place called home. This “home” isn’t the same for any two students here at South Dakota State University. Our homes are miles apart and vary in many other factors. We grow up in different circumstances with different challenges and maybe even different perks, but we eventually end up in the exact same place. A common place of interest, which is a “Home is Where the Cows Are”; this home for South Dakota State University students is the Dairy and Food Science Department.

The Dairy and Food Science Department becomes a home to students for around 4 years and it all relates back to our common interest; we are all passionate about the dairy industry. The staff, other students, department events, and dairy club are just a few perks that help to make students feel right at home; it takes a very diverse department to make sure everyone finds their friends and hobbies while attending college.

Sophomore Dairy Production major, Madison Okerstrom, says “A passion for dairy is a common topic among all people within our department and the SDSU Dairy Club. This makes it easier to feel at home; if you are feeling homesick, everyone is willing to sit down and talk or even go visit nearby dairy facilities together.”

If students do not obtain the feeling of a new home at college, these 4 years can go by very slow. Everything and everyone we know is left at our childhood home while we start our new journeys into the world; the main connection we share with each other is our love for the dairy industry. This doesn’t change depending on where we come from or where we will go because “Home is Where the Cows Are”. So, whether we are talking about the cows we own, or even the cows the university owns, we can call this home: thanks to new acquaintances, the South Dakota State University Dairy and Food Science Department, and so many more activities/events that this university can offer us. This department fits the theme and so do all the students; our home is wherever the cows are, no matter how far from where we grew up or where we will go after our time here at SDSU.
2017 SDSU AGRICULTURE AND BIOLOGICAL SCIENCES CLUB OF THE YEAR:
SDSU DAIRY CLUB

By: Audrey Souza

The College of Agriculture and Biological Sciences recognizes one Ag and Bio club each year with Outstanding Club award. Each club can submit an application that outlines their mission, membership status, activities and a letter of support from a member. This year, an application was submitted by 2017 Dairy Club Vice President Audrey Souza, with a letter of support coming from Dairy Production student Kirby Krogstad. The Ag and Bio Prexy Council reviewed the applications and the SDSU Dairy Club was named the 2017 Ag and Bio Club of the Year.

The club was recognized at both the SDSU Ag Day supper and the Ag and Bio Scholarship banquet. 2017 Activities Coordinator Jacob Weg states, “It was really appreciated that the Dairy Clubs hard work on campus, in the community and for the dairy industry was recognized.” As depicted in the Dairy Digest, the SDSU Dairy Club coordinates and volunteers for a number of events not only during the school year but during the summer as well. 2017 Dairy Club President Cole Hoyer states, “I am proud of the Dairy Club Members for all of their hard work. This could not have been accomplished without a group effort.” The SDSU Dairy Club felt very honored and privileged to receive this prestigious award.
2017-2018

SENIORS

BACK ROW (left to right): Katie Hendrickson, Cole Hoyer, Olivia Bartely, Katelyn Groetsch, Bennet Baker, Caleb Blaisdell, Dennisen Nelson, Walker Sundstrom, Jacob Weg

MIDDLE ROW (left to right): Joe Kalina, Megan Struss, Anna Hemenway, Angela Wick, Andy Socha, Hersain Cancino, Jared Bowers, Audrey Souza.

FRONT ROW (left to right): Kristin Erf, Angel Kasper.

JUNIORS

BACK ROW (left to right): Laura Frye, Kayla Post, Anthony Anker, Caleb Dinse

FRONT ROW (left to right): Stephanie Hauger, Carla Bromenschenkel, Stephanie Choudek
SDSU DAIRY CLUB

SOPHOMORES

BACK ROW (left to right): Sarah Manderfeld, Erika Franzen-Ackerman, Sanne de Bruijn, Colton Carlson, Cassidy Geersen

MIDDLE ROW (left to right): Denver Stage, Alexandra Preszler, Taylor Deplazes, Rebecca Roberson, Abigail Hopp

FRONT ROW (left to right): Jenna Van Wyk, Jenny Thill, Maisie Walter, Lauren Libbesmeier

FRESHMEN

BACK ROW (left to right): Connor Graves, Kase Scherbring, Jared Troendle, Andrew Wilwerding, Chandler Kurth, Dillion Gratz, Sierra Jenkins

MIDDLE ROW (left to right): Cole Schock, Tj Jacoby, Thijs Reuvekamp, Ashley Maus, Calissa Lubben, Sarah Rossbach, Taelyn Virrus, Jessica Kerfeld

MIDDLE FRONT ROW (left to right): Kelly Schmitz, Hannah Horchem, Cassidy Hacker, Brooke Engstrom, Josie Kindwall, Breanna Degrood, Maggie Socha

FRONT ROW (left to right): Morgan Beckmann, Danielle Jax, Laura Stiles, Hallie Lingen, Hailey Bowman.
By: Maggie Becher

The goal of the Food Science Club at SDSU is to provide its members with professional development by creating a community of students, university faculty, and other professionals working in the food science industry. The club is also passionate about promoting food science through events and service projects within SDSU and the Brookings community. The Food Science Club is open to students of all majors who have a passion for food. In addition to the SDSU Food Science Club, members have the opportunity to become members of the Institute of Food Technologist Students Association (IFTSA), an international organization. The IFTSA has opportunities for students to participate in product development competitions, network with food industry professionals, and participate in educational workshops.

Throughout the year, club members have had the opportunity to tour food production facilities, as well as research and development facilities such as The Schwan’s Food Company in Marshall, MN, attend the Minnesota Institute of Food Technologist Supplier’s Expo, and attend the Institute of Food Technologist Annual Meeting in Las Vegas, Nevada. Club meeting activities consist of making homemade pizza, pumpkin carving, and a finals week pot-luck. Addition to activities, the club participates in Ag Day at the Sioux Falls Pavilion each spring and Farm Fest during the summer. Members are currently exploring product development ideas for IFTSA contests and working on IFTSA chapter affiliation approval.

The Food Science Club Executive team expanded this year from four positions to seven. The positions on the Executive team are now President, Vice President, Secretary, Treasurer, Fundraising Chair, Activities Chair, and Publicist. All members of the executive team work together toward the success of the Food Science Club in planning meetings, events, and providing various opportunities for students at SDSU.
EXECUTIVE TEAM:

**Bipin Rajpurohit**, a graduate student in Food Science from India, holds the position of President of the Food Science Club. He is responsible for planning the date, time, and agenda of the monthly meetings as well as communicating with the members of the club and taking charge of planning special events. Bipin listens to the ideas of the members of the club and helps the executive team members to delegate tasks to make those ideas possible. Bipin also keeps in contact with the club's advisor, Dr. Padu Krishnan.

**Tanvee Deshpande**, a graduate student in Food Science from India, holds the position of the Food Science Club's Vice President. She is responsible for helping the President to plan meetings and communicate with members of the club. Tanvee's goal as Vice President is to encourage the discussion of innovative and new technologies that are popping up in the food science industry so we can learn together and share our passion for food science.

**Aliza Sigdel**, a graduate student in Food Science from Nepal, holds the position of Secretary for the Food Science Club. She is responsible for keeping minutes at the meeting and sending the minutes to all club members. She also helps the President in coordinating meetings. Aliza is committed to the betterment of the club and is always willing to hear the ideas that members of the club share with her to improve the club as a whole.

**Beatrice Manu**, a graduate student in Food Science from Ghana, is the Treasurer of the Food Science Club. She is responsible for collecting all member dues to the club and to keep track of the club's spending. She has an important role of keeping all reports of the club's spending filed and up-to-date for IFTSA records.

**Lexi Snyder**, a Senior, Dairy Manufacturing student from South Dakota, is the Fundraising Chair of the Food Science Club. Her roles include planning, organizing, and facilitating fundraisers to support the Club's financial standing, activities, and the ability to give back to the community. Her goal for the club is to make and sell cookies, work concessions, and to sell club t-shirts to increase the Club's funds.

**Emily Resch**, a Junior, Food Science student from Iowa, holds the position of Activities Chair. She is responsible for planning and orchestrating club activities at monthly meetings. As Activity chair, Emily has helped plan a pizza party for our fall kick off meeting, organized club potlucks, and community service activities. In addition to monthly meeting activities, the club is planning a trip to the Institute of Food Technologist Annual Meeting in Chicago this summer.

**Maggie Becher**, a Junior, Food Science student from Wisconsin, is the Publicist for the Food Science Club. She is responsible for updating the Facebook page with meetings and club events. Maggie is committed to advertising for the club in efforts to increase the awareness and membership of Food Science Club at SDSU. She hopes to attract people to the club who are excited about food and want to explore the exciting and ever-changing world of food science.
Campus Wide Ag Day, a popular event at South Dakota State University, gives each agricultural club on campus the opportunity to share their club/agriculture message to students. Last spring, Dairy Club had a booth in the Wellness Center promoting the theme, “How Do Dairy Products Fit into Your Diet?” We shared a variety of cheese samples and spoke to the public and students, as they were exiting the fitness center, about the benefits of dairy products after a workout and in a daily diet. The interesting fact about our booth is that it is all student run and our cheese samples were also made by students!
The National Ag Day was once again celebrated in Sioux Falls, SD where many anxious children and families swarmed the Washington Pavilion on March 18th, 2017. The countless hands-on activities the children and adults can enjoy while being taught more about agriculture in this ever-changing world; plus, partaking in a health free meal. While attending this day packed full of different clubs and organizations displays with activities and learning opportunities was some of the SDSU Dairy Club’s members! The following members present were Sanne de Bruijn, Audrey Souza, Angela Wick, Brandon Hawkins, and Abby Hopp.

This year the club’s booth was themed, “cows are in the mooood to sleep.” Children had the opportunity to expand their knowledge of the dairy industry by sticking their hands in the small tubs that hid what beddings cows lay on. Some of the different beddings were the following: straw, sand, water beds, paper, rubber mats, wood shavings, and powder sugar, which was in replace for manure solids. We then gave them the opportunity to guess what kinds were present.

After the kids guessed the bedding options we asked them, “if you were a cow, which bed would you want to lay on?” Most of the children said, “the water beds!” Afterwards the kids received a cheese stick and could then milk ‘Spot’ the fake dairy cow, which was a huge hit! When asking Sanne, one of the SDSU Dairy Club members, what was her favorite thing about National Ag Day at the Pavilion she stated, “my favorite part of the event is educating the kids and parents about the dairy industry!” She also expressed, “I loved seeing how happy the public was when they learned how comfortable cows are in the different types of bedding we use!” SDSU Dairy Club members are passionate about what the dairy industry does and are happy to once again provide an educational booth at this year’s 15th annual National Ag Day Celebration on March 17th, 2018.
Central Plains Dairy Expo is a popular trade show held each year in March. Many dairy club members hopped onto I-29 and traveled south to Sioux Falls to the Central Plains Dairy Expo. Here we continued the annual tradition of serving delicious SDSU ice cream at the Central Plains Dairy Expo Welcome Concert. While serving ice cream, dairy club members had the chance to talk with a variety of people from the dairy industry. The different professions of these people include; breeders, producers, salesman, manufacturers and veterinarians. Members were able to learn from their experiences and received advice about their future in the dairy industry. Central Plains Dairy Expo is a great way for producers to learn about the newest technology and products available that can help benefit their farm. Members ended the night enjoying a concert from Clint Black. Our club is thankful for this opportunity to give back to the dairy industry and we look forward to being back next year.

Scholarship Banquet

The 2017-2018 Dairy and Food Science Scholarship Banquet was held on April 10th, 2017 at Club 71 of the Dana J. Dykehouse Football Stadium on campus. There were 290 parents, alumni, producers, processors in attendance supporting the faculty and students of SDSU.

In total, 112 scholarships and awards were presented with a total of $153,000. This money was awarded to both undergraduate and graduate students in the Dairy and Food Science Department at SDSU. In addition to this, 30 incoming freshman received scholarships. In addition to scholarships, a presentation of judging team activities and the presentation of the 2017 edition of the Dairy Digest by the Dairy Club.

There is an incredible group of individuals in the Dairy and Food Science Department, and the scholarship banquet is an excellent opportunity to celebrate these achievements! This year’s banquet will be held on April 9th, 2018.
Little International, known as Little I, is the largest two-day agricultural exposition in the country and has been a long-standing tradition at SDSU, being the largest student run organization on campus. Little I was introduced to SDSU in 1921 and every year, the student-run staff spend countless hours planning and implementing this event with three exceptions. The event was cancelled in 1926 due to Scarlet Fever and in 1944-1945 because of World War II.

The purpose of Little International is to provide both high school and college students with an opportunity to build skills in agriculture. Students can compete in fitting, showmanship, and judging contests to showcase and improve their talents. High school FFA chapters from the surrounding area have the chance to participate in various CDE contests. The CDE events vary from Dairy Cattle Judging, Dairy Products Judging, Floriculture, Wildlife and Fisheries, and many more. College students are also able to partake in these events, as every year students compete for High Point Freshman and High Point Upperclassmen. Only college students are able to compete in the showmanship and fitting contests as each student gets the opportunity to show an animal that they may or may not have shown before.

This year Dairy Club had ten members compete in the showing contest. The members that showed this year include: Angel Kasper, Thomas Salentiny, Caleb Blaisdell, Jake Post, Stephanie Hauger, Denver Stage, Madison Okerstrom, Lauren Libbesmeier, Jackson Sudbeck, and Anthony Anker. Member Jake Post received champion in novice Beef Fitting Finals, with Angel Kasper coming in third. Members Stephanie Hauger and Caleb Blaisdell placed in the top 6 for experienced for Dairy Fitting Finals. The Club not only had members participate in the show, the Dairy Judging team served as the Dairy Cattle Judging CDE judges. There were numerous members that served on the Little I Staff as well. This year, the Dairy Club provided a silent auction basket and gave a donation to the organization.

Overall, Dairy Club had a well representation during the two-day event on campus. Members are already looking forward to next year’s Little International where the club will hopefully have another successful showing. Little I is a special time of the year where it’s a busy time but the memories are priceless.

Each year South Dakota State University hosts the South Dakota State FFA Dairy Cattle Judging Contest along with the Regional Minnesota FFA Judging Contest. Volunteers from the Dairy and Food Science Department and the Dairy Club help to host these spectacular events by washing cows the morning of the contest, leading the cows during the contest, and being the official judges.

The SDSU Dairy Cattle Judging Team which is made up of Dairy Club members is in charge of coming up with the official placings for the contest and then are expected to take oral reasons from the students who are in the judging contest. This Contest is not only a great way that we can volunteer our time and build our personal skills but it is also a way that we can share our skills and talents with the next generation coming into the dairy industry.
the True Builder of Men

The object of our fraternity is to promote good fellowship, to encourage studiousness, and to inspire its members in seeking the best in their chosen lines of study as well as in life.

FarmHouse Fraternity

social
intellectual
physical
spiritual
Dodge, duck, dip, dive and dodge! The Spotted Cowbras were mighty competitive as we showed our moooves on the dodgeball court last spring! We won some games and we lost some, but we sure had a fun time playing the other teams and getting to know fellow dairy club members. I encourage everyone to participate in the dairy club dodgeball intramural team as it is a great way to get to know club members, get some exercise, and most importantly, have fun! Because remember, We ARE the Dairy Club Spotted Cowbras… and we will, we will, rock you!
**Senior Spotlights 2014 - 2018**

**Olivia Bartel**

**Dairy Production**

**Hometown:** New London, WI

**Hobbies:** Anything outdoors, reading, movies

**Activities while attending SDSU:** The SDSU Swim and Dive Team, dairy club, dairy challenge, working at the SDSU Dairy Research and Training Facility.

**Future Plans:** To get a job with working with cows

**Advice to underclassman:** Schools important, but don’t be afraid to have some fun.

**Favorite Dairy Club activity/memory:** Helping with dairy camp by bring a counselor.

**What do you feel you gained from being in Dairy Club?** Great Friends

**Quote that best describes you:** “The things that make me different are the things that make me.” — Winnie the Pooh

**In 10 years, I see myself:** Working as a herdsmen for a dairy farm.

**How will your classmates remember you?** That I work my butt off.
Cole Hoyer
Dairy Production

Hometown: West Salem, WI

Hobbies: Showing Cows, Judging Cows, Running, Kayaking, Hanging with friends.

Activities while attending SDSU: Dairy Club, Dairy Club Activities Coordinator, Cheese Box Co-Chair, Dairy Club President, Co-Chair for the 2017 Midwest ADSA-SAD Dairy Club Conference. SDSU Dairy Cattle Judging Team.

Future Plans: The main plan is to graduate from college and I hope to find a job possibly as a dairy herdsman or with one of the Breed Associations. I would like to continue my Judging career by judging dairy shows.

Advice to underclassman: Get involved! The best things I accomplished at SDSU did not happen in the classroom. Getting involved in the Dairy Club, helping with research, Little International, Dairy Cattle Judging, Dairy Challenge etc. These organizations will take you farther than you will ever imagine and you will meet so many people who you will know for the rest of your life whether you work with them or they become your lifelong friends.

Favorite Dairy Club activity/memory: How do I pick one? Hosting ADSA in February of 2017, being a Co-Chair for Cheese Boxes, and being elected President of the Dairy Club would be the three most rewarding activities that I did while in the Dairy Club. Favorite memories would be the 2017 trip to the Canadian Royal Winter Fair and the 2018 ADSA-SAD conference. On these two trips I grew so close to my friends in the dairy club and these friendships and trips I will cherish for life.

What do you feel you gained from being in Dairy Club? Lifelong friendships. Dairy club has allowed me to meet amazing people not only in the SDSU Dairy Club but other Dairy Clubs around the Midwest.

Quote that best describes you: “life’s a dance you learn as you go. Sometimes you lead, sometimes you follow. Don’t worry ‘bout what you don’t know. Life’s a dance you learn as you go.”- John Michael Montgomery- “Life’s a Dance”

What will you miss most about school? I will miss Dairy Club the most when I am out of school. The amount of knowledge I have gained while being a part of the dairy club will be a great asset for me in the future. I will also miss my Dairy Club friends, they are my life and it will be weird not seeing them every day but God has a different journey for each of us and this is just part of the course he has mapped out for us.

How will your classmates remember you? I hope my classmates will remember me as a God fearing, happy, and a go getter kind of guy. Someone who will be there for them whenever they need a shoulder to lean on.
KRISTIN ERF
Dairy Manufacturing

Hometown: Oakdale, MN

Hobbies: Baking, binge watching shows on Netflix, spending time with family, and eating popcorn.

Activities while attending SDSU: Swimming & Diving Team, Dairy Cattle Judging Team, Dairy Club, FCA.

Future Plans: Upon Graduation I will be working at Agropur, in Appleton, Wisconsin as a part of their new program as a Future Leader.

Advice to underclassman: Be present. What you’ll remember about college will be the people you were with and the times that you had.

Favorite Dairy Club activity/memory: My favorite activity was having the opportunity to work and help plan the past three years of Jackrabbit Dairy Camp. Being able to share my experiences with the campers and watching them learn and improve their skills so much was very rewarding!

What do you feel you gained from being in Dairy Club?: Through Dairy Club, I gained many new friendships, connections in the Dairy Industry and leadership experience.

Quote that best describes you: “If you want something you’ve never had, then you’ve got to do something you have never done.”

What will you miss most about school?: Being able to eat SDSU ice cream all the time.

How will your classmates remember you? The girl that always showed up to class with wet hair.

KATELYN GROETSCHE
Dairy Production

Hometown: Albany, MN

Hobbies: Reading, hanging out with friends and family and studying.

Activities while attending SDSU: Dairy club, Collegiate FFA, Dairy Cattle Judging Team.

Future Plans: Work in the industry for a couple years, then move back home to take over the family farm.

Advice to underclassman: Get internships. You may not make as much money, but the opportunities and knowledge you gain will be priceless. It also allows you the opportunity to try something new.

Favorite Dairy Club activity/memory: Walking in the cold, snowy, Canadian tundra. Uphill, both ways, in the wind.

What do you feel you gained from being in Dairy Club?: Leadership experience, new friends, networking opportunities, and furthered communication skills.

Most embarrassing moment: As a senior, mixing up my classes on the first day of school. Showed up late to the wrong physics class, did not realize I was in the wrong class until about 10 minutes before it was over. Missed a different class in the process. Lesson learned: ALWAYS double check your schedule!

What is the most memorable class you’ve ever had?: Probably DS 212 with Jill Anderson. It was my first dairy science class, and it is how I met a lot of my fellow dairy people.

How will your classmates remember you?: They will remember my strangeness and always being late for class. At least I showed up!
Kirby Krogstad  
Dairy Production  

Hometown: Eyota, MN  
Hobbies: Golf, watching the Twins, politics  

Activities while attending SDSU: Student’s Association, Community Assistant, Dairy Club, Dairy Cattle Judging, Supplemental Instruction, Undergraduate Research.  

Future Plans: Attend Graduate School.  

Advice to underclassman: Stay involved around campus. It is a lot of fun to join many organizations and meet new people. I would also say, Enjoy it! Don’t let short term goals get in the way of enjoying your time here at SDSU and making memories with your classmates.  

Favorite Dairy Club activity/memory: All of our Dairy Cattle Judging Trips were so much fun! The 4 of us have become great friends over the past few years. Our success at World Dairy Expo was also exciting!  

What do you feel you gained from being in Dairy Club? The relationships and friendships were the best thing I gained from Dairy Club. The people in our club will be industry leaders in processing, dairy farming, food safety and research. The opportunity to make those connections now is extremely valuable.  

Most embarrassing moments: Judging the Little I judging contest with my zipper down. The worst part was the all of the other dairy people in the ring noticed it and didn’t say anything until the contest was done.  

What is the most memorable class you’ve ever had? Intro to Dairy Science. That class motivated and excited me more than any other class did. It helped me realize I was in the right place studying Dairy Science at SDSU. I also got to know so many of my classmates.  

Jacob Weg  
Dairy Production  

Hometown: Worthington, MN  
Hobbies: Golfing, Wakeboarding, Hunting, Snowmobiling, Basketball, Snow Skiing  

Activities while attending SDSU: Intramurals, Little International, Dairy Challenge, Dairy Club, working, hanging out with friends  

Future Plans: I hope to put my education as well as experiences to good use to benefit the dairy industry. I also hope to be in a position that I can continue to learn more. Although I do not have any position set in stone currently, I am looking forward to kick starting my career in whatever capacity I decide to do so.  

Advice to underclassman: Have an open mind to try new things and get involved and embrace the adventure. Work hard with a strong passion to achieve your goals.  

Favorite Dairy Club activity/memory: Working with and getting to know the 50+ energetic campers and counselors at Dairy Camp!  

What do you feel you gained from being in Dairy Club? First and most important, I have gained friendships that will last a lifetime. Second, I have acquired time management skills between the club’s activities, work, social life and homework.  

Quote that best describes you: “You can always count on him and was willing to help anyone out.”  

What will you miss most about school? I will miss all of the friendships I have built in my time here at SDSU. As well as all of the opportunities for extracurricular events and trips!
MEGAN STRUSS
Dairy Production and Agricultural Business

Hometown: New Ulm, MN
Hobbies: Showing dairy cattle, reading, watching movies, and hanging out with friends.
Activities while attending SDSU: Dairy club and a member of the Dairy Products judging team.
Future Plans: After graduation next December, I plan to work in Agriculture finance and stay involved in the dairy industry.
Advice to underclassman: Go to class and go to review sessions for exams.
Favorite Dairy Club activity/memory: ADSA
What do you feel you gained from being in Dairy Club? I have gained friendships, experiences, and memories that will last a lifetime.
Most embarrassing moment: Falling on the ice freshman year in front of Pierson Hall
What will you miss most about school? I will miss seeing my friends every day and not having to wake up early in morning and go to class if I don’t want to.
What is the most memorable class you’ve ever had? Breeding and Genetics with Dr. Gonda

JACKSON SUDBECK
Dairy Production

Hometown: Wynot, Nebraska
Hobbies: Fishing and anything sports related.
Activities while attending SDSU: Dairy Judging, Club Baseball, Bible Study Leader.
Future Plans: I plan to return to the family farm in Wynot, Nebraska to continue the family tradition. I also aspire to jump into coaching at my hometown.
Advice to underclassman: My advice to underclassman is to get involved in activities even if you feel uncomfortable about it. Also, try to surround yourself with great friends that can help you attain the goals that you set heading into college.
Favorite Dairy Club activity/memory: Dairy Judging Trips and Contests
What do you feel you gained from being in Dairy Club? The most important thing I’ve gained from the Dairy Club is the lifelong connections that were established.
Most embarrassing moment: Singing at karaoke nights with Dairy Club members.
What will you miss most about school? I will miss being surrounded by a large group of people that have many of the same background and interests as I do.
What is the most memorable class you’ve ever had? Probably Dr. Mistry’s intro class when he went around the room naming each person off the top of his head.
JOE KALINA
DAIRY PRODUCTION

Hometown: Montgomery, MN
Hobbies: Snowmobiling, 4-wheeling, Hunting, Fishing,

Activities while attending SDSU: Dairy Club

Future Plans: Dairy Nutrition

Advice to underclassman: Join Dairy Club and go to sporting events.

Favorite Dairy Club activity/memory: All the farm tours.

What do you feel you gained from being in Dairy Club? I gained a greater importance of the dairy industry, and the need to promote it to the public.

In 10 years, I see myself: Looking forward to my job every day, just me and the cows.

What will you miss most about school? Learning something interesting and new every day.

What is the most memorable class you’ve ever had? Livestock Breeding and Genetics (Dr. Gonda).

This page is proudly sponsored by Evergreen Acres Dairy of Paynesville, MN.

ANNA HEMENWAY
DAIRY MANUFACTURING

Hometown: Huron, SD
Hobbies: Cooking, Dancing, Hiking, Health

Activities while attending SDSU: Dairy Products Judging Team, Dairy Club, Alpha Xi Delta Fraternity.

Future Plans: Operations Analyst with DFA

Advice to underclassman: You miss 100% of the chances you don’t take. Travel, take on internships, and be involved with as many activities as possible because this is your time. If you want to study abroad, do it, never let fear prevent you from new experiences. Be open, make connections and keep up with them!

Favorite Dairy Club activity/memory: Honestly, where do you start? Traveling to ADSA conferences or the Canadian Royal were a blast, but also working on Dairy Camp during the summer was a fun experience.

What do you feel you gained from being in Dairy Club? I gained amazing friends, experience and leadership through activities, and opportunities that I could have not had elsewhere. I’ve met some of my best friends through Dairy Club, and have made memories on Dairy Club trips I will remember forever.

Most embarrassing moment: When I ripped out the butt of my pants in front of Aki freshman year. Aki’s response, “Uh oh”.

What will you miss most about school? The connections and the relationships I’ve made here at SDSU and how accessible they are.

What is the most memorable class you’ve ever had? Dairy Processing 1 (or really anything taught by Howard).
ANGELA WICK
Dairy Production

Hometown: Jordan, MN

Hobbies: Hunting, fishing, swing dancing, and spending time with friends.

Activities while attending SDSU: Dairy Club Activities Coordinator 2017, Dairy Club Cheese Box Chair, Horse Club, Pre-vet Club, Jacks for Life Club, Little I Club Mailing and Addressing Assistant, Pope Pius XII Newman Center Ambassador, FOCUS, Lead State, & Meet State.

Future Plans: Obtain a large and small animal veterinary technician degree at Ridgewater college in Willmar, MN, and graduate with an emphasis in large animal (dairy).

Advice to underclassman: Just do it and get involved in the countless SDSU Dairy Club activities and positions! You will not regret it but will realize that many memories and friendships will come from Dairy Club!

Favorite Dairy Club activity/memory: I would have to say from past years it would be teaching kids and the public at Dairy Fest and Ag at the Pavilion. But, recently it would be the Canadian Royal Trip we took in November.

What do you feel you gained from being in Dairy Club? I gained the opportunity to build up connections/friendships with members within the Club and in the community of Brookings. Helped my confidence in public speaking, and holding leadership positions. In those leadership positions I’ve gained countless things, such as managing my time more wisely, organizing, oversee a larger group, and interacting with those around me. But most of all, I’ve gained countless memories throughout my four years in Dairy Club that I always cherish!

AUDREY SOUZA
Dairy Production and Agriculture Leadership - Pre Vet

Hometown: Milbank, SD

Hobbies: Reading, watching movies, showing cows and being a 4-H leader

Activities while attending SDSU: Dairy Cattle Judging, Dairy Challenge, Alpha Xi Delta, Dairy Club, Prexy Council, Pre-Veterinary Club, State A Thon and Golden Key Honor Society. I also worked at the SDSU Sheep Unit.

Future Plans: I hope to become a practicing large animal veterinarian specializing in dairy.

Advice to underclassman: Try new things. Knowledge is gained through experience, and the best place to take advantage of new things is in college.

Favorite Dairy Club activity/memory: My favorite Dairy Club activity is the farm and plant tours. It gives us an opportunity to see club members operations, build relationships in the club and learn new things in the industry.

What do you feel you gained from being in Dairy Club? I was able to gain more leadership experience through my time in the club and on the executive board. I also gained a lot of lifelong friends and knowledge about different areas in the industry.

Quote that best describes you: “Do not go where the path may lead, go instead where there is no path and leave a trail”-Ralph Waldo Emerson

Most embarrassing moment: When Abby Hopp and I were discussing how much a round bale weighs—that is all I am saying.

What will you miss most about school? I will miss seeing my friends every day in class, study sessions in the library or someone's house until the wee hours.
Angelica Kasper
Agricultural Leadership/Speech Communications

Hometown: Owatonna, MN

Hobbies: Hunting, fishing, playing guitar, and photography

Activities while attending SDSU: AFA, Ceres Women's Fraternity, Leadstate, Dairy Club, Agricultural Communicators of Tomorrow (ACT) club, Southern Minnesota's Miss United States Agriculture, Orientation Leader.

Future Plans: I want to one-day work in the communications realm of the dairy industry spreading a positive image about the dairy industry. I have a passion for advocating for agriculture and the amazing opportunities it has to offer, but my heart will always belong to dairy.

Advice to underclassman: Get as involved as possible while at college. Not only does it show a well-rounded person, but also is an opportunity to meet new people and maybe try something new. College is all about getting out of your comfort zone and figuring out who you are and what you love.

Favorite Dairy Club activity/memory: My favorite dairy club activity would be going to the Canadian Royal Winter Agricultural Fair. All around I learned a lot on that trip and became closer with some fellow dairy club members. It was an amazing new adventure that was taken with some pretty unforgettable people.

What do you feel you gained from being in Dairy Club? Dairy club gave me so many new opportunities and friends that I could have never imagined. The trips we take in dairy club are pretty cool, but the people that you meet in dairy club along the way are the ones who make the trips memorable.
Venturing nearly 1,000 miles in 14 hours to Nashville, TN resulted in countless memorable stories for eleven dairy club members including Abby Hopp, Sanne de Bruijn, Kristin Erf, Dillon Welter, Kiley Van Eck, Jacob Weg, Angel Kasper, Anthony Anker, Denver Stage, Marco Jacobo and graduate student, Tanvee Deshpande. Looking back, many students agreed that they enjoyed the car ride and cherish the friendships they built during the trip. In need of some fresh air, their first stop was at the WWI monument in Kansas City, MO. While in Nashville, they experienced a country western style church, the Nashville Zoo, the Tennessee State Agricultural Museum, a guided tour of the full-scale Parthenon replica in Athens, Greece, a tour of the historic Belle Mead horse plantation and topped off with a tour of the Grand Ole Opry House. Jacob said that he enjoyed the tour of the Grand Ole Opry House because he thought it was neat to see the behind-the-stage scenes where all of the great country music singers perform. On the way back to Brookings they stopped in St. Louis, MO to tour the Budweiser Brewing Company and Pella, IA to tour the Lely Manufacturing plant. Here too was a high light of the trip for Abby and Denver. “They were so open to hosting us and it made for a fun and informative tour,” said Denver. Abby agreed and said, “It was so interesting to see how the robots get made and how each employee specialized in manufacturing a specific part.” Trips like these reward and remind students to put in their time and volunteer for club events.
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By: Kristin Erf and Jenna Van Wyk

The 2017 Jackrabbit Dairy Camp was held June 8th through June 10th. Over 40 campers attended the Camp, and over 10 Dairy Club members volunteered as Camp Counselors. Campers checked in on Thursday afternoon and spent the rest of the day playing games getting to know each other and their counselors. On Friday the campers went through various sessions about farm safety, cheese manufacturing, fitting their calves, and working on their showmanship skills. Saturday was the final day of Dairy Camp, first the campers woke up bright and early to wash and prepare their calves for the Showmanship Contest. The campers were separated by years of experience, into four groups. Our judge for the Showmanship Contest was past Dairy Club President Cole Hoyer. Lauren Libbesmeier says “My favorite part of the camp was watching the kids interact with the cattle and seeing the improvements that they made with their animal. I would recommend everyone be a counselor because it is an awesome experience to get to hangout with other dairy club members.” The Jackrabbit Dairy Camp concluded with a grill out and SDSU Ice Cream was served! Co-Chairs for the 2017 Jackrabbit Dairy Camp, Kristin Erf, Jenna Van Wyk, and Kayla Post would like to thank everyone who donated time and money for the success of Dairy Camp. We hope you are looking forward to the 2018 Jackrabbit Dairy Camp that will be held June 7th through June 9th!
Ditch cleaning is a fun, easy way to give back to the people of Brookings, as well, paves way for new friendships among members.

Adopt A Highway is a great program to get people involved in keeping their community ditch’s clean. The Dairy Club participates in this nationwide effort, by cleaning a section of the Highway 14 Bypass twice a year. This is a special opportunity for the club to do, as it promotes the Dairy Club and gets the members involved, all while helping the environment.
From insulated coveralls in Madison, Wisconsin to T-shirts in Visalia, California, the Dairy Challenge team has competed in a variety of weather conditions. However, the objective has been the same—to learn more about analyzing dairy farms. Dairy Challenge is a team-based competition in which team members evaluate a dairy farm’s productivity and then present their recommendations to a panel of judges. They then get evaluated on how well their critics match up with the judges and how well the team works together.

Megan Schaefer encourages students to join dairy challenge because it is a great opportunity to see different styles of dairying from coast to coast. “It forces you to learn about and focus on all aspects of a dairy farm from cows to feed to financials, which is extremely helpful for real life dairy farming. Being a part of Dairy Challenge has benefited me because I was able to see so many different dairies and take their ideas back to my home farm.”

To be successful, students utilize everything they have learned in the classroom, during internships, and first-hand experience. The team meets weekly during the spring semester and holds group discussions, invites speakers and practices at local dairies before heading to competition. The Midwest regional competition this year was located in Madison, Wisconsin with more than 150 students coming from universities located in the Midwest. South Dakota State took 7 members which included; Megan Schaefer, Chelsea Schossow, Jacob Weg, Cord Cnossen, Caleb Blaisdell, Audrey Souza and Cole Hoyer and coached by Melissa Schmidt and Johan Osorio. Here members were teamed up with students from other universities and that started out as strangers and ended up as friends by the end of the weekend.

South Dakota was well represented with Chelsea, Jacob, Audrey, and Megan’s teams placing in the top 4, respectively. Chelsea said, “Although working with students from different schools is challenging – it actually helps build teamwork and leadership skills.”

The National Team that competed in Visalia, CA was comprised of seniors Chelsea and Megan and Juniors Jacob and Cord. Audrey and Olivia Bartel attended the Academy Dairy Challenge where they too evaluated a dairy, but it was structured as a learning event rather than a competition. Needless to say, the competition was tough at Nationals, with students coming from 37 colleges in 25 states and 3 provinces, there were 230 students that participated. “The biggest difficulty of the National Competition was understanding the ways dairy farming is so different across the country. For example, the farm we evaluated in California was a large-scale open-lot Jersey dairy. It is completely different than typical Holstein free-stall barns that are common in the Midwest. Overall it was a great experience where I made unforgettable memories,” said Jacob Weg.
The Senior Dairy Cattle Judging Team started the competition season off on September 18th, by traveling to Harrisburg, Pennsylvania to compete in the All-American Dairy Cattle Judging Contest. The Team of Andy Socha, Cole Hoyer, Kirby Krogstad, and Kristin Erf judged ten classes of dairy cattle and gave five sets of reasons. Individually, Cole Hoyer placed 6th overall. The team placed 8th overall.

The Junior Team consisting of: Dennisen Nelson, Katelyn Groetsch, Carla Bromenschenkel, and Kyle Tews started off their competition season by traveling to Viroqua, Wisconsin. They competed in the Select Sires/Accelerated Genetics Intercollegiate Dairy Cattle Judging Contest. The contest consisted of ten judging classes and five sets of reasons. The team placed 8th overall.

Next, the Senior Team competed at the World Dairy Expo Intercollegiate Dairy Cattle Judging Contest in Madison, Wisconsin. The contest was held on Monday October 2nd. The Team of Kirby Krogstad, Kristin Erf, Cole Hoyer, and Andy Socha started the day off by judging 12 classes of cattle and giving six sets of reasons. The results banquet started off with a bang as SDSU was the winning team in the Ayrshire Breed. The team also took top honors in the Jersey Breed, led by Erf’s first place finish scoring a 149 from two judging classes and one reasons class. The team also had top five finishes in the Brown Swiss, Holstein, and Red & White Holstein Breeds. Krogstad finished in first place overall, receiving All American Honors. Erf finished in 10th place, receiving All American Honors as well. Rounding out the individual placings, Hoyer finished in 22nd place, being the third Jackrabbit to receive All American Honors, the most SDSU has ever had in a single contest.

The final contest of the competition season was held on January 14th, in Fort Worth, Texas. The contest consisted of ten judging classes and three sets of reasons. Two teams represented SDSU, Team 1 included: Dennisen Nelson, Abby Hopp, and Katelyn Groetsch. Team 2 consisted of: Jackson Sudbeck, Carla Bromenschenkel, and Kyle Tews. Abby Hopp and Jackson Sudbeck were the top two finishers for SDSU, placing 10th and 11th respectively. Team 1 finished in 10th place and Team 2 finished in 13th place.

All the Dairy Cattle Judging Teams are coached by Dr. Jill Anderson and Graduate Student Michaela Della.
This past spring a small group of dairy club members traveled to a couple dairy farms that gave excellent tours. The six dairy club members that made this short day trip a blast included Jacob Weg, Brennen Albrecht, Walker Sundstrom, Abby Hopp, Sanne de Bruijn, and Denver Stage.

The first farm that we toured was the Meadow Star Dairy near Willmar, MN which is owned by Riverview Dairy LLP. Tom Walsh works at the farm and gave us the tour of this 8,500 all Jersey herd. They have an exceptional setup that includes a carousel parlor that can milk 106 cows at a time. Some of the other aspects of the farm that we saw comprised of their feed storage, lagoon system, and employee housing. One part of the farm that was a big hit with the group was seeing the calving facilities and getting to pet and take pictures with the calves.

We then went to Paynesville, MN to Evergreen Acres Dairy home of Megan Schaefer a former dairy club member. The farm is owned and managed by Keith Schaefer. The farm consists of four different sites with certain purposes. The home site and the one we toured is where Evergreen Acres started. Here they milk Holsteins in a double 14- herringbone parlor. Also on this site is feed capacity for this and two other sites. Next site is Silver’s Farm that Schaefer’s bought and on this site fresh heifers and mid- lactation mature cows are milked. A third site is their dry cow and pregnant heifer farm just a couple miles down the road from the home site. This site is for cows and heifers that are 12 weeks prior to calving. The last site is a heifer raising facility where calves arrive at 12-14 weeks old and stay through breeding and until 12 weeks prior to calving.

Both farms offered two very different ways that larger dairy farms are operated. Tom Walsh and Keith Schaefer both gave spectacular tours and we were very grateful that they allowed us to come and see their operations. Visiting farms is an awesome opportunity for Dairy Club members to see other farms, meet other farmers and learn new strategies the farmer makes.
By: Bennet Baker

The SDSU Dairy Products Judging Team is eager to take back the National Title to South Dakota. The 2017 team received third place overall last year, breaking the past eight-year winning streak. Now, the 2018 team of Anna Hemenway, Greg Reeter and Megan Struss, has high hopes to bring back another victory home to SDSU by practicing every day of the week. The 2018 Regional Competition is held in Michigan in early April. The National Competition is later in April held in Milwaukee, Wisconsin along with the National Cheese Makers Conference. These competitions are a test of the contestants’ ability to recognize defects in six different categories of Dairy products. The categories are Ice Cream, Cheddar Cheese, Strawberry Yogurt, Cottage Cheese, Butter, and last but not least is Milk. “The product that takes the most practice for is a toss-up between cheese and butter. Judging cheese is difficult because not only are you judging on taste but also texture and appearance. This difficulty comes with butter, as well, as you have to get over the fact that you are putting pure butter in your mouth. At the end of the day, SDSU is eager to bring back the National title to South Dakota! The SDSU Dairy Products Judging Team is coached by Lloyd Metzger.

By: Katelyn Groetsch

When it comes to covering silage piles, typically dairy farmers have lots of experience. When the Dairy Club got offered the opportunity, we accepted. Hill Top Dairy, just east of Brookings, was looking for help, and offered it as a fundraising option for the club. We rounded up as many people in the club to get the job done. We were not the only club that worked on this massive pile, luckily.

Several clubs and organizations worked together to finish the silage pile. These included Mileage team, the Dairy Challenge team, and a few others. Two days’ work, with several hours committed, we got the pile finished. Between the two days, we had nearly 50-60 people rounded up to work. At the end of the second day, the manager of the dairy took all of us to Pizza Ranch for a bite to eat after hours we worked.

Overall, we had a successful fundraiser! We had to move other dairy club events around, but we finished the job. Lots of hard work and time dedicated by our club members to raise money to allow our club to help fund trips, scholarships, and other fun events. Very proud of our club.
Home is Where the Cows Are

INTERNSHIP SPOTLIGHTS

Palmyra Farms LLC
Carla Bromenschenkel

What does the company do?
Palmrya Farms LLC is a Premier Dairy Breeder of Ayrshires. This farm milks about 200 cow, mostly Ayrshires and Holsteins with a handful of Jerseys and Brown Swiss. Palmyra raises and shows dairy animals around the world and selects certain bulls to be used as a breeding bull in the future. Palmyras’ most famous Ayrshire bull goes by the name of Burdette. Palmyra Farms LLC also uses pure Ayrshire milk to form an Ayrshire cheese sold and manufactured off-site.

What did you learn and what skills did you obtain?
Over my internship, I was able to experience many different cultures of different civil war battle fields and monuments in the Hagerstown area. On the farm, I learned about young calves and close-up cows. Three times a day I worked with bottle calves and the differences in feedings to each breed. Being in Maryland, I experienced high temperatures paired with high humidity. This has many different effects on different breeds of dairy cows and calves.

Why should future students work there?
This is a great opportunity to learn not only from the cows and the operation, but also from the people. The people that own and operate the farm are very knowledgeable about their cows and other topics related to farming and showing dairy animals.

Minnesota Farmers Union
Abigail Donkers

What does the company do?
“Minnesota Farmers Union works to protect and enhance the economic interests and quality of life of family farmers and ranchers and rural communities.”

What did you learn and what skills did you obtain?
Over the summer I worked in the education department. Here I learned how to create lesson plans for K-12 students and teach them about agriculture. I gained communication skills and how to work as a team.

Why should future students work there?
This internship allows students to gain teaching experience and opportunities to share agriculture with others.
What does the company do?
The Dubbe Dairy Farm is a family owned dairy facility that milks a herd of 350 cows in their 12-parallel parlor. The Dubbe's dairy farm consists of the milking herd, dry cows, and young heifers and calves with the first-time pregnant heifers at the youngest son, Paul's, neighboring farm. The animals on the homestead place are taken care of by Jim and Julie Dubbe's oldest son, Luke. The family strives for always providing the best for their animals in some of the following areas: nutrition, health, production, cow/calf comfort, and reproduction, and in return having a successfully healthy producing herd.

What did you learn and what skills did you obtain?
While working on the Dubbe's dairy farm this past summer I was able to apply some of the material that I was taught at SDSU. One thing that I learned from this experience was practicing on being more efficient with my time while milking the cows, and getting things done. I would help give shots, sort and AI cows while milking in the morning and evening shifts, which turned into being some skills that I obtained. I also would help teach the new born calves how to drink milk from buckets after milking. One of the most important thing that I learned while working at the Dubbe Dairy Farm was to always smile no matter what because it will always brighten your day!

Why should future students work there?
Future students should work here because it is a great working environment. They will be given countless opportunities to try new things to help and/or improve the dairy farm, such as learn how to AI cattle. Also, the parlor is relatively new and the farm is looking to expand, which will bring more management opportunities for students.

Additional Comments about your experience:
Absolutely loved the working environment of this family owned dairy farm, and how many things that they allowed me to try or do to gain more experience. You will always leave their farm with a smile!
Home is Where the Cows Are

Dairy Farmers of America

Anna Hemenway

What does the company do?
DFA is a U.S. dairy cooperation which means they use their members’ milk for their manufactured products. They work with dairy farmers, ingredient manufacture, and manufacturing just about every type of dairy product on the market. They have divisions including consumer retail, ingredients, beverage and dairy foods, fluid milk, and ice cream. During my time with DFA I worked in the ingredients division. They currently have 42 manufacturing plants and over 13,000 members.

What did you learn and what skills did you obtain?
Through DFA, I gained great connections, experience, and confidence in what I’ve learned throughout my education. I had opportunities to work directly with facilities and identify problems and successfully evaluate solutions for those problems. From this experience, I realized where I wanted to start my career path following college.

Why should future students work there?
DFA is an awesome company where you can obtain experience and skills necessary in whatever field you prefer whether it be technical services, production or quality work. They really work with their interns and employees and want business success, but put emphasis on personal success and growth. DFA is in growth mode, so there are opportunities wherever you look.

Additional Comments about your experience:
Shout Out to the DFA Ingredients Technical Service Team that I had the opportunity to work with this past summer!
Valley Queen Cheese Factory manufactures a variety of cheese including cheddar, Colby Jack, and Monterey Jack. They also use the liquid byproduct from the cheese making process to extract, whey protein isolate, lactose powder, and anhydrous milkfat (AMF). Valley Queen Cheese Factory has one processing plant which is in Milbank, SD, and they pride themselves for making quality cheese for well known customers such as Kraft.

What did you learn and what skills did you obtain?
I worked in the Quality Assurance Lab in the Pathogen and Microbiology departments. Every day, I would prepare samples of each product manufactured at the plant, cheese, whey protein, lactose, and AMF, to be tested for harmful bacteria that could pose a risk for the consumer. I was able to use the skills I learned in General Microbiology during my everyday tasks, but I also learned a lot more about microbiological testing techniques. I learned how to operate and use analysis equipment for determining the presence of microorganisms in food samples. I gained beneficial experience in the workplace that I know will help me in my future career.

Why should future students work there?
I would encourage anyone to take an internship or full-time position at Valley Queen Cheese Factory because the working environment is very encouraging and friendly and there are always opportunities to advance your career. I always felt supported while I was at Valley Queen and all of my coworkers helped me to succeed. There is a great community of people at Valley Queen who are all working for the betterment of the company as a whole. The internship program is very flexible, and you can tailor it to whatever you would like to experience at the plant. For example, I was mainly an intern in the Quality Assurance Lab, but they allowed by to work with the Research and Development team because I showed interest in it.

Additional Comments about your experience:
One of my favorite parts of the internship was an activity that the other interns and I did called “Lunch and Learn.” We had three Lunch and Learn sessions, and my favorite one was when the Food Scientist at Valley Queen talked to us about the science and process of cheesemaking. We made small vials of cheese, and he also taught us how to make whipped cream and butter. He brought lots of cheese samples for us to try, too. It was a fun way to learn more about the science behind dairy products, and all of the interns really enjoyed it.
Home is Where the Cows Are

Bel Brands

Kristin Erf

What does the company do?
The Brookings location of Bel Brands USA makes mini babybels that are consumed all over North America.

What did you learn and what skills did you obtain?
I learned how a large-scale cheese production plant runs, and all the aspects behind the scenes that go into making a single mini babybel cheese. New things I learned while at Bel Brands had a lot to do with the sanitation program. I spent most of the summer conducting time studies to see if they could improve their cleaning times so they could ultimately produce more cheese.

Why should future students work there?
Future students should work at Bel Brands because it was a great place to see a larger scale cheese production manufacturer. Along with working on specific projects, students will also have the opportunity to see how different areas of the plant work.

Nosbush Dairy

Katelyn Groetsch

What does the company do?
Nosbush Dairy is a large 680 cow dairy, with a large focus on genomics. They perform a lot of embryo transfers and flushes within their herd. They milk their cows in a double 16 parallel.

What did you learn and what skills did you obtain?
I obtained a lot of hands on opportunities at Nosbush Dairy. I got to ultra-sound cattle for pregnancy checks and reproductive status. Artificial insemination was a task that I tended to nearly every day, to practice and improve on. A major skill that I worked on was moving cattle. A lot of cattle are moved every week at this dairy, and being able to efficiently move cattle without startling them is a very vital skill in the dairy industry. I also got to treat and diagnose, give vaccinations, and tag cattle. My main project this past summer included starting up their new heat detection system; I tagged cattle, entered data, and taught the herdsmen how to use the new program.

Why should future students work there?
Nosbush Dairy has great team of people working for them. Both herdsmen, that I worked with directly, had important perspectives on cattle health and passed their knowledge on to me. Any future intern or employee would find a great home with Nosbush, with so many learning opportunities throughout the whole farm. Highly recommend future SDSU students to looking to Nosbush Dairy for future employment.
Home is Where the Cows Are

BEL BRANDS
ERIKA FRANZEN-PACKERMAN

What does the company do?
Bel Brands USA is a cheese company based out of France that makes delish consumer products. The Brookings plant is dedicated to producing semi-soft fancy cheese, named Mini Baby Bels. Their vision to create an incredibly demanding product and dare employees to think outside the box.

What did you learn and what skills did you obtain?
I learned that large scale companies are different in many ways. Every process has unique features and they all require different attributes. Also, to understand larger scale machines you must understand the smaller parts that make it up. The skills I obtained during my summer were most of the basic production skills that have prepared me for my next internship. These were things like basic lab skills, using a Foodscan, Microsoft Excel techniques, and much more!

Why should future students work there?
For me, it was a great beginner internship because they gave me the necessary time to learn what I could. They gave me the chance to put myself out on the floor to observe and to learn which areas were of the greatest interest to me. They also had lots of fun activities to participate in during the summer; these were things like employee appreciation lunches and a step contest. All the employees are super fun, caring, and helpful as well!

Additional Comments about your experience: As Bel says, “Brookings is Awesome Because of YOU!”

LONDSALE FEED MILL
JOE KALINA

What does the company do?
Feed mixing, processing, and sales for local area farmers. This varies from large scale dairy farms to residential dog food sales. Also, bulk feed storage is available, as well as some buying and selling of products.

What did you learn and what skills did you obtain?
I learned the value of communication, and how important it is to advancement. I learned more from talking with the local farmers than anything else. I also learned the basics of formulating rations for pigs, chickens, horses, and cattle as well as proteins and supplements. My customer service skills were also reinforced during this internship.

Why should future students work there?
Students should work here to gain a greater understanding of feed rations and supplements and how they are used throughout the industry. This internship provides a wide range of situations and will provide new information to most people.

Additional Comments about your experience:
It was a great, fun and hardworking rewarding environment!
What does the company do?
Agropur cheese produces many different varieties of award winning cheeses. American style, Italian, Feta, Mixed cheeses and Reduced Fat cheeses. Award winning cheese starts from quality milk from the dairy producers.

What did you learn and what skills did you obtain?
I was a field representative intern within the milk procurement area. My main project was working with LPC’s (Lab Pasteurized Counts). This was a project assessing on-farm pipeline gasket cleanliness and the relationship that they have to LPC’s. I was to record data and pictures I could take with a scope I put down pipelines. I also worked with producers who had antibiotic block heaters for on-farm antibiotic testing to make sure they were all maintained correctly. I attended many dairy promotion events such as the Timber Rattlers baseball games to promote dairy, Little Chute Cheese Parade, Outagamie and Fond Du Lac Breakfast on the Farm volunteer. I also attended the Wisconsin Farm Technology Days- held at Ebert Enterprises, while working the Agropur booth promoting milk quality to producers who stopped by. I worked along side the FARM evaluator (Farmers Assuring Responsible Management) which expanded my knowledge in this area. I learned about Dairy Farm Inspections. A lot of my time was spent in the milk houses and talking to producers.

Why should future students work there?
Agropur truly cares about the people who work there. Working within both the production and manufacturing side made me realized how much work goes into a dairy product from start to finish. During my time, I saw many different types of operations big, small, robotic, rotary parlor, tie stall parlor and many different cows. I also was able to see other areas of Agropur such as plant tours, milk truck ride-along, receiving, water testing, bulk tank testing and cheese store retail. Some desk time is required but most of the time you are out in the field.

Additional Comments about your experience:
It is very important to have fun during your internship and enjoy the time you have with the company. I was very satisfied with my time at Agropur while learning lots of dairy and life lessons while working along great people. You never know how your day will go being a field representative. Don’t be afraid to take an internship even thought it might be far away from home. Being able to understand the Wisconsin Cheese Industry was really neat as I was in the heart of dairy land which I now call my home away from home.
What does the company do?
Sheeknoll Farms is a dairy farm that is very well known in the registered Holstein business. Focusing their breeding program on high type, genomics, and milk production, Sheeknoll Farms has had countless successes. One of those successes was Sheeknoll Durham Arrow, more commonly known as ‘Thomas’. Thomas was the Grand Champion of the 2016 World Dairy Expo also being named Best Udder of the Show, Grand Champion Bred and Owned, and Reserve Supreme Champion. Thomas was one of many accomplishments the Sheehan family has achieved through hard work, dedication, passion, and a strong family support system. The farm has two facilities, a 52-cow tie-stall barn and a double-12 milking parlor facility with a 250-cow free-stall barn. At the tie-stall facility, where I spent my summer, the Sheehan’s focus on quality breeding, milking, flushing, IVF, and show style.

What did you learn and what skills did you obtain?
Coming from a dairy farm myself, I brought much dairy experience and background knowledge to the internship. I further developed that experience by learning about managing show animals, how different show diets develop positive features on a cow, and then get to show my projects at the local, state, and national shows. Furthermore, I learned a lot by being pushed outside of my comfort zone on various occasions. Whether it was giving dairy judging reasons to a tour group for the National Red and White Convention, helping one of the top show animals deliver her twins, or trying to remember the names of what felt like a hundred people I met the first week; many of these moments led to an eventful, educational, and unforgettable summer.

Why should future students work there?
Students who are looking to develop themselves personally and professionally, and who are willing to learn about the registered Holstein business should consider this internship. It is an amazing opportunity to learn about the dairy business, work with amazing cows, and get to know a down-to-earth family.

Additional Comments about your experience:
Getting to live with Sheehan Family this past summer was such an unforgettable experience. Whether it was taking care of the animals; traveling to various shows and dairy events; leaning over the back gate talking cows with big brother Andrew; early morning milkings, late night talks, target runs, or watching baseball with Robert and Jeannette; celebrating all of the family’s summer birthdays with countless Dairy Queen ice cream cakes; or even blowing bubbles and playing games with the grandchildren, I am forever thankful for the memories, connections, and skills I gained this summer.
What does the company do?
Chandler Feed Company is a locally owned Feed and Grain Elevator, who has locations in Chandler, Edgerton and Woodstock, MN. They manufacture feed for swine, dairy, beef, sheep and poultry. Their area covers Southwest MN, Eastern South Dakota and Northwest Iowa.

What did you learn and what skills did you obtain?
Throughout my internship, I assisted the nutritionists by sampling feedstuffs for their producers and various day-to-day tasks. For the majority of my summer, I developed a project to evaluate the intake and growth performance of Chandler’s texturized calf starter versus the dairy’s current standard pelleted starter feed. During the trial, I took weight and skeletal measurements weekly on the three dairies and then followed up with a presentation to the dairy producers and company executives. I learned to work independently and the importance of being organized.

Why should future students have an internship?
Internships are a valuable experience that all students should try because it gives an insight of the company and exposure to the type of work that the job entails. It also gives experience in the field that can be applied to the material in class.
What does the company do?
This company mainly works with farmers to improve their crop yield and takes care of soil sampling and testing for many different reasons. Each farmer is assigned a consultant that makes weekly visits during the summer to track and record progress as well as make recommendations such as herbicides or whether or not to replant certain areas of a field.

What did you learn and what skills did you obtain?
During my time with this company I learned to do stand counts on crops such as corn, beans, and alfalfa. This is helpful to farmers to predict their yield, I also learned to identify weeds and determine if the field will need to be sprayed or not.

Why should future students work there?
I think that this internship was very valuable to my education because I learned how to improve yield to use land more efficiently to feed our herd. I think that future students would like this internship because as a dairy production major this is information that is useful for everyone who has a passion for cattle.

Additional Comments about your experience:
I enjoyed the freedom that I had during this experience, I got to handle a lot of situations independently which gave me a lot of experience that will help me in the future.
AFA FOOD INSTITUTE - JANUARY 28-30TH
PROFESSIONAL AGRICULTURE TRIP EXPERIENCE RESPONSE

By: Sanne de Bruijn

In January, I had the privilege of attending the Agriculture Future of America (AFA) Food Institute in Chicago, IL with 80 other selected students from across the country. At the institute, I was able to connect with fellow students interested in the food industry, speak with industry leaders, learn more about the science and marketing of food production, and tour companies including: Del Monte Fresh, Van Drunen Farms, and Fairlife. After the conference, I visited Dairy Management Inc. in Rosemont, IL and got to look behind the scenes of Undeniably Dairy, meet with the newsroom team, and visited with a few people from the National Dairy Council about product development. I have gained much knowledge about the food industry and am incredibly excited to continue learning about the great world of food and dairy!

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This year three Jackrabbits (Abby Hopp, Jessaca Zuidema, and I) were finalists for Minnesota’s Princess Kay of the Milky Way. Princess Kay of the Milky Way is Minnesota’s Goodwill Dairy Ambassador. She serves a full-year term representing the State’s Dairy Community at various functions. To be eligible to run for Princess Kay you must be a young woman from the ages of 18-24, and live on a farm or you or one of your parents must be employed on a dairy farm. In May, county dairy princesses from all across the state compete for a spot as a finalist. A written application is submitted, in addition to completing a mock-media interview, speech, and personal interview. Throughout this weekend, the county dairy princesses also listen to speakers and attend workshops to learn how to better share their dairy story. The weekend ends with a banquet and the announcement of the 12 finalists.

The 12 who were chosen as finalists spent the next three months preparing for the next round of competition. We completed lots of media interviews, attended a workshop and toured dairy farms together in July. Over the course of these 3 months, we refined our communication, interviewing, and personal skills while getting to know each other and ourselves better. The busy summer led up to the Monday before the start of the Minnesota State Fair. On Monday, Tuesday, and Wednesday of that week the 12 of us went through further rounds of speech giving and interviewing. We also visited TV station Kare 11 for a news segment, met with Midwest Dairy Board members, and prepared for the coronation on Wednesday night. Wednesday night was filled with nerves and excitement and ended with the crowning of our deserving friend Emily Annexstad as the 64th Princess Kay of the Milky Way.

Throughout the state fair, each of us other 11 finalists took a 3-day shift helping Princess Kay, Emily. The first shift was Emily, Abby, and I. After a late night from coronation, we were outside the fair gates at 4:30 am, bright-eyed, bushy tailed, and ready for TV interviews. Over the course of our three days, Abby and I made other appearances on various news stations, visited with hundreds of fairgoers, rode in the daily parade with the fair’s mascots (Fairborn and Fairchild), helped with milking demonstrations, and 4H shows. We also had the opportunity to meet some famous people like Al Rocker from the Today’s Show, Lieutenant Governor Tina Smith, and Senators Amy Klobuchar and Al Franken. While all of these experiences were amazing, I am sure every finalist will tell you that their favorite experience was the time we got to spend in the “butter booth”.

Each one of the 12 days of the State Fair, a new finalist gets their likeness sculpted out of 90 pounds of butter. The tradition was started back in 1965 to highlight Minnesota as the butter capital of the nation. It has since become one of the main attractions for the nearly 2 million people who attend the fair each year. The butter sculpting process requires the subject to sit on a lawn chair in a giant, rotating, sound-proof, 40F cooler for 6 to 8 hours. Thankfully, we take breaks for lunch and the daily fair parade to help warm up.

The dairy farmers of Minnesota also donated a winter jacket for each finalist to wear and we were allowed to bundle up in snow pants, winter boots, scarfs, and mittens. The time spent in the butter booth is quite unique, and a lot like sitting in a giant fish bowl as thousands of people come throughout the day to watch the spectacle. Linda Christensen, the sculptor, has been sculpting the butter for 46 years and truly makes the experience. She is a wonderful lady, a great story teller, and a wonderful artist.
While rotating around inside the cooler, in addition to talking with Linda, waving at people in the masses, smiling for pictures, and enjoying the peace and quiet, each finalist also does a question and answer session with the crowd of fairgoers watching.

The finished butter sculptures are displayed inside the cooler for the rest of the fair. After the fair, each finalist gets to take their sculpture and all of the scraps home. Some finalists choose to have community corn feeds with their butter, while others may choose to just keep theirs, or if you’re me, bake a lot of cookies.

While Abby and I can probably both agree that those were three of the most exhausting days of our lives, they were also three of the best. The Princess Kay Program gave myself and all of the other 11 finalists many once in a lifetime experiences, a deepened love for the dairy community, 11 lifelong friends, and a lifetime supply of butter. We will be forever thankful for our experiences as Princess Kay of the Milky Way Finalists.

This year students enjoyed hamburgers and brats grilled by Melissa. Of course, it would not have been an SDSU event without the legendary SDSU ice cream for dessert. There were 60+ members in attendance at the Grill Out, with approximately 28 of those being incoming freshmen. Jenna Van Wyk a sophomore attended the event for the second time and stated, “It was a great time to catch up with other members and friends after coming back from summer break and it was also fun to meet incoming freshman.” Jenna is now serving as the treasurer of the Dairy Club Executive Board for 2018. This event concluded with yard games and club photos. The Grill Out was organized by the Dairy Club Executive Team.
National Dairy Shrine has recognized the importance of laying a foundation for the future and therefore offers dairy students National Dairy Shrine college scholarships. Kristin Erf, Dairy Manufacturing senior received the NDS/DMI Milk and Dairy Product Scholarship and Abigail Hopp, Dairy Production sophomore, received the Maurice Core scholarship this past October. The NDS/DMI Milk Marketing and Dairy Products Scholarship is officered to dairy students hoping to pursue a career in the marketing of milk or dairy products. The NDS/Maurice E. Core Scholarship is available to current freshman students who have the interest in working for the dairy industry in the future. Each scholarship is based on leadership abilities, volunteerism, activities and plans for the future. Kristin and Abigail received these awards at the National Dairy Shrine annual banquet in conjunction with World Dairy Expo.

In addition to the awards Kristin and Abby received at the banquet, many SDSU students spent the week working for various farms and preparing their animals for show.

The National Dairy Promotion and Research Board (NDPRB), through Dairy Management Inc., annually awards up to eleven scholarships to undergraduate students across the country. Students are evaluated on academic performance, courses related to dairy, apparent commitment to a career in dairy, involvement in extra-curricular activities and evidence of leadership ability, initiative, character and integrity. Three SDSU seniors studying Dairy Production: Kirby Krogstad, Jacob Weg and Audrey Souza received the 2017 NDPRB scholarships. Each recipient received a scholarship and award to represent their interest and commitment to the dairy community.

Dave Thompson, B.S.’64 received a Distinguished Alumnus Award at a ceremony on campus in October 2017. Thompson’s career began with a production position at Abbott in Mitchell, SD manufacturing Similac infant formula. Within 10 years, he became vice president of operations with the Ross Division of Abbott Laboratories. Among his duties were talking with Russia and Ireland about building Similac plants there. In 1981, he moved to Abbott’s corporate office in Chicago, where he was vice president of materials. A year later he was named vice president of human resources for Abbott worldwide. In 1983, Thompson was named senior vice president of Abbott and president of Abbott Diagnostic Division. During his 12 years at the helm, the division grew its revenue from $200 million to more than $2 billion. It was in 1985 that Abbott introduced the first licensed test to detect HIV in blood. After retiring from Abbott in 1995, he became lead director for Exact Sciences Corp., which has developed the first noninvasive test for colon cancer. Thompson provides scholarship support to the dairy manufacturing and food science department. He also provided substantial contribution towards the construction of the Davis Dairy Plant.
Home is Where the Cows Are

NEW ZEALAND

By: Kirby Krogstad

Each year there are various trips that take students around the world to gain invaluable experience and create lasting memories. This past year some of our Dairy Club members headed to New Zealand. The five club members on the trip were myself, Bennet Baker, Angel Kasper, Katelyn Groetsch, and Katelyn Johnson. This trip was the opportunity of a lifetime! This excursion went along with a class that we took throughout the semester. Our class would meet once a week to learn, discuss, and present about a different part of New Zealand culture, customs, and agriculture. The class culminated in our group going to New Zealand for 17 days. The purpose of the trip was to look at all facets of New Zealand agriculture, and we saw all types of commercial agriculture while we were there. In addition to the farm tours, we also had two nights of homestays.

We saw crop production, vegetable production, fruit production, beef production, sheep production, deer production, and dairy production. We also spent an afternoon with Beef & Lamb NZ and an Ag Research station which was an opportunity to learn more about trade policy and ongoing research within New Zealand. A personal favorite stop was Van Leeuwen Dairy Group. This farm milks 1500 cows with 24 Delaval robots. In total, this dairy project cost $22 million to construct. Each year this farm feeds 4.5 million kg of DM and ships 1.2 million kg of milk solids. At this dairy, the cows were milked 1.8-2 times/day and gave 30 liters/day.

One of the other most popular stops was Haldon Station. This farm holds merino sheep, Hereford and Angus cattle, and red deer. In total the whole property was 54,363 acres. This station was a very well managed operation that employed 10 full time staff. Haldon also had just spent 3 years negotiating a contract with Patagonia. I really enjoyed our tour here because of how diversified it was, in all they have 5 different income streams.

This trip was an eye-opening opportunity to see how agriculture is done in different parts of the world. New Zealand, in particular is very interesting because they have no subsidies, and they also export 90% of what they produce. Those two characteristics alone make it much different than the United States. I also appreciated how this export dependent nation was very informed about global politics, needless to say there were lots of questions from the locals about Secretary Clinton and President Trump. Everyone on this trip would tell you that it was an amazing opportunity and that we learned more than we ever imagined. I would like to thank the advisors for our trip, Dr. Julie Walker and Dr. Benoit St. Pierre. They made sure we had everything that we needed on our trip and made it even more of an amazing experience.
The SDSU Dairy Science Department exhibited 8 heifers at the South Dakota State Fair during August 30-September 4th 2017. The heifers were cared for and showed by; advisor/assistant farm manager Melissa Schmitt, Olivia Bartel, Laura Frye and Chelsea Smith who are actively involved with the daily tasks at the SDSU Dairy. In the Brown Swiss ring SDSU was very successful with V B HP Richard 469, placing first in the spring heifer calf class then heading on to be honorable mention in the junior championship. Cutting Edge B Picturesque placed 2nd in the summer yearling class. V B HP Cay Pepper Dallas and Cutting Edge HT Stella stood side by side as Dallas stood in 1st place and Stella in 2nd place. In the Holstein show, Campanile Defiant 7478 Red placed 3rd and Campanile Defiant 7477 Red placed 6th in the spring heifer calf class. MS Awesome Apple placed 4th in the winter heifer calf class. Rockland-ZBW Mal Posh Red placed 9th in the fall heifer calf class. Melissa Schmitt took home the top prize for the adult showmanship costume contest with V B HP Richard 469.

Fair time is a special time of year where many go to show animals, look at the exhibits, and my personal favorite; eat food. Each year at the South Dakota State Fair SDSU Dairy Club helps out at the Midwest dairy, dairy bar. Here members of dairy club get the opportunity to talk with consumers about dairy products while serving ice cream, shakes, and milk. Each member takes turns scooping ice cream, adding mix to machines, making shakes, serving milk, or manning the cash register. Katelyn Groetsch, a senior SDSU Dairy Club member states, “It’s a crazy, long day that is so fulfilling. Getting to see the happiness on someone's face when you give them their ice cream is so rewarding”. From this opportunity, dairy club raises money that goes towards helping to pay for future trips, events, and fun activities in which our members to participate in. The state fair is such a unique way for our members to reach consumers while serving a fun wholesome dairy product.
Home is Where the Cows Are

Hobo Day Parade

By: Katelyn Groetsch

Ever see a cow jump over the moon? Well, then you missed the Dairy Club Hobo Day float! On Saturday, October 14th we rolled down Medary Ave and 6th street, all the way to downtown Brookings on our decorative float. The theme for Hobo Day this year was Homeward Bound. Several people wore hobo attire to show their school spirit! Before this fun and eventful day, there was a lot of time and preparation put into the float.

Jacob Weg and Audrey Souza put a majority of their time into the float; spending hours upon hours during hobo week to finish the amazing float. Other members helped during Hobo week with finishing touches. With nearly 60 hours put into the float from members, the hard work showed Hobo Day morning. The float was a huge push this year, considering Dairy Club had not decorated a float within the past few years. We decided it was time to make something great to broadcast our club and the Dairy Industry.

To make a huge impact, we handed out cheese sticks to those watching the parade. The cheese sticks were donated by Valley Queen and made for a lot of happy children and adults! The beautiful, crisp morning brought lots of spectators, but allowed a warm enough morning to let baby calf sleep practically the whole parade. The Dairy Unit allowed us to borrow a Brown Swiss calf ride on the float with us, while we also walked some of our own dogs down the parade route. This added more excitement to those in the crowd.

All in all, it was an amazing experience to show the community our passion for dairy. It also allowed us all to show our school spirit for our homecoming. Hopefully, we can continue to make amazing floats, hand out more dairy products, and show off the SDSU Dairy Unit’s cows to the public.

Ag Bio Social

By: Jacob Weg

It’s hard to beat SDSU Ice Cream on the Caldwell Green on an 80-degree late summer day! The College of Ag and Bio hosts an annual ice cream social and invites students to discover any club that might be of interest to them while enjoying a complementary bowl of ice cream. “Barry Barry was my favorite flavor this year” says Angela Wick, a senior Dairy production major who attended the event and said that she has attended the event every year. Attending the event will help students find a club that will fit them personally and develop connections and friendships with people in different areas of agriculture. Abby Hopp encourages all students to join a club that is out of their comfort zone and expand their knowledge of agriculture and it all starts with attending the ice cream social.
Home is Where the Cows Are

By: Angela Wick

Here we come…ehhh! This fun little expression that is mostly associated with our beloved, neighboring country Canada, was used to extend on one of the main Dairy Club trips this past 2017 school year. For those that are curious, this past November 7th - 12th the South Dakota State University Dairy Club members had the incredible opportunity to partake in an international trip to Ontario, Canada for the 95th Agricultural Winter Royal Fair. The past couple years the Dairy Club has been wanting to attend, so this year as being one of the two Activities Coordinators, I made it my goal to make it happen. To my amazement over 40 students said that they would be interested, so I started planning.

Our adventure to Ontario, Canada started on Tuesday, November 7th at 3pm when the coach bus wheels started to move out of Brookings, SD with 32 ecstatic SDSU Dairy Club members, and 2 chaperones for the whapping +20 hour bus ride! The first night consisted of traveling, so the usual bathroom/food breaks, gas fill up spots, along with lots of movies, chatter and no thought of sleeping! We all must have been tired enough because upon waking Wednesday morning everyone was out. Our day on November 8th started off with going through customs and then crossing the border into Canada, which went very smoothly!

Once in Canada we headed to our first tour, which was at the Livestock Research and Innovation Centre Dairy facility at the University of Guelph in Centre Wellington, ON Canada. This inimitable dairy facility is 175,000- square feet that was built from partnerships between the Agricultural Research Institute of Ontario, the Ontario Ministry of Agriculture, Food and Rural Affairs, the University of Guelph and the Ontario dairy industry! We were given the opportunity to see their four milking systems (rotary parlor, VMS robot, tie-stalls, and maternity), feed monitoring and control systems, integrated ventilation system, robotic calf feeder, and four nurseries for both individual and/or group housing. We also were told that the dairy facility can accommodate for 300 mature cows and 300 heifers, and is currently milking 240 cows.

Since this dairy facility was partly built for research we were told that they designed the facility in such a way to give them the most possible ways to do research of which most have not been used yet. It was spectacular to see how they were thinking about the future research that could be done in later years when building in the present. The LRIC Dairy has a 24 tie-stall area housing for research, 36 free-stalls for their close-up/dry cow housing and 18 pens for then maternity housing. Our tour finished with looking at where the milk was stored in the bulk tank within the milk house room. Overall the expressions on the Dairy Club members faces were beyond impressed, and many kept stating, “It is so clean and nice here!” Jacob Weg, a senior, stated, “I liked how they had four different styles of milking facilities in one dairy that way they could do research with any type of parlor system.” After saying our goodbyes we packed up and were on the road to our next dairy farm with an on-farm milk bottling plant.

After spending an hour traveling the beautiful countryside of Ontario we arrived at Miller’s Dairy Jersey Farm in Creemore where we were greeted by John and Marie Miller. Our group took a quick picture in front of the Canadian flag hanging on their silo before we started off the tour in the fluid milk bottling plant! The types of products that they make are whole milk, 2%, 1%, skim, chocolate milk, cream, and eggnog for the Christmas season!

John Miller started with explaining the Miller Dairy’s family history in the dairy industry, before explaining all the equipment that was surrounding us! He also turned on the glass bottling equipment to show us how it works, and explained how the old bottle washer works when they receive the reusable glass bottles back. We then had the opportunity to try some of their Jersey cows fresh bottled chocolate and 2% milk with Oreos! Next, we went to go see the girls!
After taking pictures of the Jersey cows and John expressing his passion for the dairy industry we made our way back to the bottling plant where they gave each of us a 946 ml glass bottle of chocolate milk! Let’s just say that everyone was smiling from ear to ear and was extremely grateful for their hospitality! Calissa Lubben said, “I thought it was cool that they had the bottling and the farm on one site, and the milk was also very good!” And, Anna Hemenway a Dairy Club member majoring in Dairy Manufacturing remarked, “Getting to nerd out while seeing their whole pilot scale of a manufacturing plant, and seeing that the equipment they have is also what we use at SDSU was great. Also, the vintage glass bottle washer was really interesting to see!”

Thursday, November 9th and Friday, November 10th we spent the whole day at the Royal Fair where there was many events and shows to watch. Some are the following events and shows: Royal Horse Show, which had Belgian Cart, Clydesdale Two Horse Team, and International Jumper Competition; Semex Ring of Excellence, which included National red and white & black and white Holsteins, National Ayrshire, and National Jersey Shows; Breeding Sheep Shows with Sheep shearing demonstrations; llama demonstrations; and sheep herding dogs to name a few. A bunch of the students were also able to experience the Sale of Stars, which was an auction for the best of the best dairy animals and embryos. Cole Hoyer stated, “my favorite show was probably the cow show because I love watching the cow shows!”

Another Dairy Club member, Audrey Souza, said, “I enjoyed that there were many different species of animals and not just one to see.” Along with all the shows, there was also plenty of companies, businesses, sample food, gift shops, and sculptures of butter and 1500 to 1600 pound pumpkin/squash on display that were also set up in the main holding hall! Madi Okerstrom expressed that her favorite part of the Royal Fair was, “Being able to talk with the different companies in the industry and of course watching the shows too!”

Our last day in Ontario, Canada started with visiting the Niagara Falls on the Canadian side, which was absolutely spectacular! It was crazy to see and literally feel the mist from the falls on us. By the time we finished walking the distance of the sidewalk area we all were drenched, but the view couldn’t have been better. Ashley Maus a Freshmen on the trip said, “It was very wet, but I did enjoy visiting the unique landscape.” She also stated, “Niagara Falls showed one of mother nature’s beautiful creations!” After loading the bus we headed to our last dairy tour while in Canada, which was London Dairy Farm LLC. London Dairy gave us a quick tour of their 1,000 head cow milking facility, including free-stall barns, parlor, and forage storages. Our tour guide explained that all the young stock once they are born are trucked to a different facility to be raised. They also sell/buy their heifers and cows over the border into the United States, which was a little different then what most of the Dairy Club students on the trip are used to. After finishing up at London Dairy Farm LLC we went through customs and crossed the border without having to leave anyone behind!

The rest of our trip back to Brookings, SD was filled with guys singing along to the ‘Pitch Perfect’ movies that we watched and lots of laughter and games! I can say for me personally I enjoyed getting to know others and being able to share my passion for the dairy industry with them. I know that I had a great time on this trip and I hope everyone made many memories that they will always cherish! Ehhh!!!
During each fall semester, South Dakota State University Dairy Club kicks off the new school year by starting in on cutting cheese for the club’s largest fundraiser. The proceeds raised by this fundraiser go towards club activities throughout the year such as trips, scholarships and club activities. Much work and dedication can be given to the three Dairy Club members who oversaw the fundraising process. For the 2017-2018 school year those members were: Angela Wick, Cole Hoyer and Erik Ode.

Throughout the weeks of the Fall semester members come to the Davis Dairy Plant where cheese is weighed, cut, sealed, labeled and packaged. This semester, Dairy Club members spent Wednesday and Thursday nights cutting cheese. This process starts in late September and continues until the beginning of December or until all of the cheese is cut and packaged. Members start to fill orders starting at the end of November until the middle of December. The boxes are shipped during the third week of December just in time for the holiday season.

Each day, orders come through the mail for dairy club members to fill. The order forms are kept track of by the current co-chairs. Orders are processed in order from when they came in. Customers can order cheese boxes through voicemail, email, mail and through the Dairy Bar on campus. Orders can be shipped to a desired destination for an extra fee. Dairy Club members take the time and effort during Fall Finals week to spend time selling cheese boxes in the Dairy Bar for customers who need that last Holiday gift or whom make it a tradition to come in each year and pick up an order. The types of cheeses that were sold this year were: Mild & Aged Cheddar, Bacon Cheddar, Smoked Cheddar, White Cheddar, Co-Jack, Monterey Jack, Black Pepper, BBQ, Italian Herb, Jalapeno and Chipotle Garlic. This year we sold a record breaking 6190.35 pounds of cheese which was 233.35 pounds more than last year. Buyers of cheese were from 22 states. Cheese boxes were sent to 44 states and Canada. All cheese was cut and packaged before Thanksgiving break which is a first-time occurrence for the Dairy Club. Monterey Jack and Smoked Cheddar were sold out.
For the 2018-2019 school year the cheese box co-chairs will be Erika Ackerman, Laura Frye, Carla Bromenschenkel and Ashley Maus. During this year, they were the co-chairs in training working alongside the co-chairs. Erika Ackerman, sophomore dairy manufacturing student says “It can be very stressful having a large amount of cheese box orders but the feeling of accomplishment is worth it and also being able to talk with customers about the dairy industry and obtaining their support is an amazing feeling.” Cole Hoyer, senior dairy production major who has been involved being a co-chair for 3 years and was a co-chair in training his freshman year. He states “Being a Cheese box co-chair has been one of the most rewarding projects I have done with dairy club”. He will be sad to not be a co-chair next year but is excited to come back for his last semester of college and help with the cuttings and packaging. Angela Wick, senior dairy production major minoring in animal science and equine studies states “The most rewarding part of being a cheese box co chair was getting to work with and know all those that helped make them a huge success. I enjoyed getting to know Kristi Prunty, and the new freshman class, and encouraging them to apply/run for positions, and get involved in Dairy Club. I would say our biggest accomplishment was selling about 230 pounds more than last year even though one of our bigger buying customer/company cut their order in half this year. We all made it successful and for the most part kept a smile on our faces despite the overwhelming times!”

Dairy Club co-chairs and co-chairs in training would like to thank everyone who supported the club all the way up until the end. Dairy club members, dairy plant manager, Dental and Food Science Department, shipping department and to all of the customers who made it possible for another record breaking year. Home is where the cows are at SDSU Dairy Farm who work hard to produce milk to make the tasty cheeses possible for the dairy club fundraiser!
Once again, the SDSU Dairy Club participated in the annual Festival of Trees put on by the SDSU Student Union. The SDSU Dairy Club has been a part of this holiday event since its beginning. Each club on campus is welcome to decorate a tree with a theme that best describes that club. The SDSU Dairy club chose to decorate their tree with blue and silver bulbs with white lights. We personalized our tree to fit the Dairy Club by adding red barn ornaments to represent Dairy Production and homemade cheese-shaped ornaments to represent Dairy Manufacturing. A star was placed on top to finish off the tree. This year, there were around 40 trees decorated in the Student Union, representing a variety of clubs on campus. Viewers were able to vote for their favorite trees. Club members Anna Hemenway and Audrey Souza took charge decorating the tree this year. It was displayed in the Union from the end of November to December 11th. Dairy Manufacturing student Anna Hemenway states, “It was fun getting in the holiday spirit with other students on campus. I enjoyed walking around and checking out the different themes.” After tear down on December 11th, trees could either be taken home by club members or they were donated to local families.

Fans that were watching the game were able to obtain a ball that they would throw on the court at half-time. The four balls that landed closest to the basket in the middle of the court were the winners. There were four prizes that were awarded. The prizes consisted of cheese that was donated from Agropur, AMPI, Bel Brands, and Valley Queen. There was also a cheese head given as a prize.
After hosting ADSA in 2017 it was nice to hit the road to the University of Minnesota for the 2018 ADSA Conference with 40 of our dairy club members. We made two stops on our trip to the conference, our first stop was at Bonnie Mohr Studios where we were able to look around the studio and hear a little from Bonnie about how she got started painting and where she sees herself in the future. We also had the opportunity to receive a tour of their dairy farm which has inspired so many of her paintings. We are very grateful for the Mohr family for opening their doors for us to visit.

Our next stop before arriving at the conference was at KurthKine Farms, a 100-cow family farm. Bill and Leah Kurth had recently moved their milking herd to the new location that we toured. They have 100 Registered Holsteins with a few Brown Swiss scattered around the barn as fair projects. We were able to learn about their operation and where they see the future of their family farm along with being able to ask questions. We would like to say Thank You to Bill and Leah for allowing us to stop out and tour their dairy and for providing great snacks at the end of the tour.

Once we arrived at the conference, we had club members participate in the Quiz bowl contests, and in the skillathon. Two of our members finish in the top ten of the skillathon contest and the junior quiz bowl team received 3rd place in the quiz bowl contest.

Throughout the weekend we were able to enjoy some great entertainment and listen to great speakers and presenters. Some of the sessions we were able to attend included Calf Care, On Farm Processing Plant, and Cow Nutrition. These sessions allowed us to connect and network with peers and industry representatives and leaders. Following a morning full of sessions, we were able to have a little down time to visit The Mall of America before getting ready for the formal banquet. At the annual banquet where they announced the new host school and the new Midwest ADSA Executive Team. Sponsors also had the opportunity to speak.

The Dairy Club would like to thank Jacob Weg for planning this trip, and Dr. Jill Anderson and Karla Rodriguez Hernandez for being great Advisors and Chaperones on this trip.
Each year, the College of Agriculture and Biological Sciences presents a Teacher of the Year Award to an exceptional professor from any department. Each club can have one nomination. The SDSU Dairy Clubs final nomination was Dr. Jill Anderson, an assistant professor in the Dairy and Food Science Department.

Dr. Anderson was nominationed by many members, but her letter of support and application was submitted by Dairy Production student, Chelsea Schossow. 2017 Dairy Club President Cole Hoyer states, “We know how much Dr. Anderson loves her job by all the extra time and effort she puts into her classes that she teaches. She always has a smile on her face, which just brightens your day.” Dr. Anderson teaches the following courses: Introduction to Dairy Science, Dairy Cattle Judging, Dairy Cattle Breeding and Evaluation, Laboratory Techniques in Dairy Science, Thesis and Dissertation. Dr. Anderson also serves as a Dairy Club Advisor, Academic Advisor and the SDSU Dairy Cattle Judging Team Coach.

The Dairy Club submitted their nomination for Teacher of the Year to the Ag and Bio Prexy Council Representatives who reviewed the nominations, bringing the selection down to three choices. The student body was then able to vote on who they wanted for Teacher of the Year. Dr. Jill Anderson was chosen for the 2017 College of Agriculture and Biological Sciences Teacher of the Year and was recognized and presented with an award during the SDSU Ag Day supper in March 2017. In addition, she was formally recognized at the Ag and Bio Scholarship banquet in Fall 2017. We want to thank Dr. Jill Anderson for her dedication and for the sustained support she shows to her students.
FACULTY AND STAFF SPOTLIGHTS

VIKRAM MISTRY
PROFESSOR AND DEPARTMENT HEAD
Hometown: Ahmedabad, India

Education:
Ph.D., Food Science, 1986: Cornell University, Ithaca NY
M.S., Food Science, 1982: Cornell University, Ithaca NY
B.Sc., Dairy Technology, 1979: Gujarat Agricultural University, Anand, India

Fun Fact about me: My k-12, undergraduate, and graduate education took place in three separate continents, providing very diverse, interesting and helpful insights on life and profession.

What classes do you teach and other campus involvement?
First Year Experience in Dairy Science, DS 119
Dairy Science Seminar, DS 490

What advice do you have for students interested in the Dairy Industry?
Do not limit yourself to doing only that which is required to graduate. A lot of precious learning will also come from your initiative to talk to others, exposure to other lines of thought, other ways of doing things, etc. This will be most essential to help you prepare for the 45+ years of work after graduation and the challenges/opportunities that you will be undoubtedly awarded.

What do you enjoy most about your current position within the SDSU Dairy Science Department?
In my position I have the privilege everyday of meeting people that strive for and achieve excellence; prospective students, current students, alumni, faculty, staff, parents and others that want us to succeed. It is just an awe-inspiring experience to recall the college visit of a student, followed by four years (or more) in the department and then a successful professional career during which this former prospective student returns to provide us expert advice, guest lectures and perhaps even sponsor a scholarship to support current students!

PETER LINKE
DAIRY FARM MANAGER
Hometown: Mitchell, SD

Education:
D.S. Dairy Production, SDSU

What do you enjoy most about your position?
Helping to educate the next generation of dairy-men and women.

What is your favorite flavor of SDSU Ice Cream?
Chocolate Almond

JOHN HABERKORN
DAVIS DAIRY PLANT MANAGER
Hometown: Cedar City, UT

Education: B.S. Dairy Manufacturing

Hobbies: Hunting and fishing

Fun Fact about me: I am a diehard Denver Broncos Fan

What classes do you teach and other campus involvement?
Dairy Club Advisor

What do you enjoy most about your current position within the SDSU Dairy Science Department?
It allows me to hunt and fish.
Jayne Raabe
Senior Secretary

Hometown: Wolsey, SD
Education: Associate of Arts, SDSU
Hobbies: walking, playing piano, baking, traveling

What is your most memorable experience at SDSU?
Being a member of the Pride of Dakota’s Marching Band when we performed in President Reagan’s Inauguration Parade, January 20, 1981.

What is your favorite flavor of SDSU Ice Cream?
Cookies ‘n Cream

Jill Anderson
Assistant Professor

Hometown: Wilmington, DE.
Education: B.S. Animal Science, Univ. of Delaware, M.S. and Ph.D. in Dairy Science (Production) at SDSU.
Hobbies: Gardening, Hobby farming

Fun Fact about me: I have two grumpy, old, black labs at home.

What classes do you teach and other campus involvement?
DS 130 & 130L – Introduction to Dairy Science (production)

Howard Bonneman
Lecturer/Undergraduate Advisor

Hometown: Brookings, SD
Hobbies: Gardening and photography

Fun Fact about me: this is my 42nd year in school in Brookings

What classes do you teach and other campus involvement?
DS 496 – Field Experience. I have also assisted with DS 202 – Dairy Products Judging and have been the instructor for FS 101 – Introduction to Food Science. I also currently have 86 undergraduate advisees.

I serve as one of the College of ABS representatives for New Student Orientation each summer. I am currently involved in the 2017-18 cohort for the “Assessment Academy” and am on the steering committee for the Quality Initiative leading up to the next University Accreditation. I also serve as an ABS College representative on Assessment reporting through the Academic Senate committee structure and I am the departmental representative to the ABS College Curriculum Committee.

What do you enjoy most about your current position within the SDSU Dairy Science Department? Having an opportunity to offer guidance and discuss interests and future plans with all of the undergraduate students within the three academic programs offered in the department. I also enjoy the daily interactions with students in the classroom setting.

**TRACEY ERICKSON**
SDSU EXTENSION DAIRY FIELD SPECIALIST

**Hometown:** Arlington, SD

**Education:** B.S. Dairy Production & Dairy Manufacturing, MSAS in Human Resource Management

**Hobbies:** Anything Outdoors – horses, snowmobiles, & fishing / hunting

**Fun Fact about me:** SDSU / Dairy Science Alumnist – I Love Cheese & Chips with Sour Cream – a huge challenge when you are trying to stay fit, at least the chips & sour cream part – all good things in moderation right???

**PADMANABAN KRISHNAN-**
PROFESSOR

**Hometown:** Butterworth, West Malaysia

**Education:** Ph.D. Cereal Science and Food Technology

**Fun Fact about me:** I like buying food testing equipment. I develop new food ingredients.

**What do you teach and other campus involvement?**

Within SDSU Extension I have been heavily involved in educational events of the I-29 Moo University collaboration and also oversee the iGrow presence for Dairy on the iGrow.org webpage. In addition I also help periodically with DS311 Dairy Cattle Judging and guest lecture periodically in DS480 Dairy Farm Operations.

**What is your favorite flavor of SDSU Ice Cream?** Carmel Apple, followed by Cookies n Cream.

**What do you enjoy most about your current position within the SDSU Dairy Science Department?**

Having worked for the SDSU Extension Service for the past 27 years, I find that every day is unique. It is an awesome opportunity to help educate people and impact lives with science based information within the dairy industry. We truly do have the opportunity every day to grow people and make a difference.

**What is your most memorable experience at SDSU?**

Some of my most memorable moments at SDSU revolved around the SDSU Dairy Cattle Judging Team Trips and SDSU Dairy Club trips. What a great way to develop life-long friendships and contacts in the world of dairy.

**What classes do you teach and other campus involvement? 2018 Dairy Digest**
Food Processing, Food Chemistry, Food Analysis. I direct the activities of a food quality lab in the SDSU Innovation Campus.

What advice do you have for students interested in the Dairy Industry?
Be a problem-solver, get as much experience as possible and engage in undergraduate scholarship opportunities. This will pay off immensely in your future.

What do you enjoy most about your current position within the SDSU Dairy and Food Science Department?
Working with students and working with food product design/development.

Sergio Martinez-Monteagudo
Professor
Hometown: Chihuahua (Mexico)
Hobbies: Playing video games with my son and Watching sports.

Fun Fact about me:
Once I tried to be a bodybuilder, but I did not build much.

What classes do you teach and other campus involvement?
DS 321-321L - Dairy Product Processing I
DS 322-322L - Dairy Product Processing II
DS 400-400L - Dairy Chemistry and Analysis
DS 731 - Laboratory Techniques in Dairy Science
DS 498 - Undergraduate Research
DS 798 - Thesis and
DS 898D - Dissertation

2018 Dairy Digest

Home is Where the Cows Are

What advice do you have for students interested in the Dairy Industry?
If you are making mistakes, but they are new ones, you are getting smarter.

What is your favorite flavor of SDSU Ice Cream?
Cookies & Cream

Maristela Rovai
Assistant Professor/Extension Dairy Specialist
Hometown: São Paulo, Brazil
Education: Veterinary School (UNIFEOB, Brazil), M.S. and Ph.D. in Animal Science (Universitat Autònoma de Barcelona, Spain)
Hobbies: Crafts, Movies, Biking, Gastronomy and Traveling

Fun Fact about me:
I love learning different languages which opens up all sorts of possibilities in life. I have the possibility to interact with people in Portuguese, Spanish, English, Catalan, Italian and German (for not being hungry!).

What classes do you teach and other campus involvement?
DS 492/792 - Dairy Spanish (Independent Study)
DS 413/513 – Physiology of Lactation

What advice do you have for students interested in the Dairy Industry?
The Dairy Industry values passionate and engaged individuals. No matter if you come from a farm background or not, it is important that you enjoy the field and respect its traditions and values. There are a variety of employment opportunities such as farmer, manager, cheese specialist, scientist, instructor or salesperson.
Home is Where the Cows Are

Be a problem-solver, get as much experience as possible and engage in undergraduate scholarship opportunities. This will pay off immensely in your future.

What do you enjoy most about your current position within the SDSU Dairy Science Department?
I do enjoy the possibility to interact with dairy producers at the same time doing research and teaching. The everyday farm life is a challenge not only for producers and employees but for the specialists willing to help maximizing knowledge, efficiency and profitability while respecting farm and individual limitations without compromising industry norms.

What is your favorite flavor of SDSU Ice Cream?
Cookies & Cream

LLOYD METZGER
PROFESSOR AND ALFRED CHAIR IN DAIRY EDUCATION

Hometown: Lester, IA
Education: BS and MS in Dairy Manufacturing from SDSU; Ph.D. in Food Science from Cornell University
Hobbies: Golf, working on our acreage/hobby farm
Fun Fact about me: I grew up on a Jersey farm in Iowa

What classes do you teach and other campus involvement?

What do you enjoy most about your current position within the SDSU Dairy Science Department?
Working with the students on the dairy products judging team.

KRISTEN UILK
FIRST YEAR ADVISOR

Hometown: Scandia, MN
Education: B.S. Social Work, Bemidji State University M.S. Counseling and Human Development, Student Affairs
Hobbies: Fishing, Reading, Sports, Playing with my girls
Fun Fact about me: I am a volunteer for Superbowl 52 held in Minneapolis this February

What classes do you teach and other campus involvement?
I don’t teach any courses but I visit a great deal of courses throughout the year.

What do you enjoy most about your current position within the SDSU Dairy Science Department?
I truly appreciate getting to meet all of the students I work with. Your stories are unique and often inspiring. Thanks for giving me a chance to be a part of your journey.

What is your most memorable experience at SDSU?
I’ve been at SDSU for almost 15 years, prior to life as your advisor, I worked in Residential Life as a Residence Hall Director and Complex Director. During this time, my halls won the “Best Float” competition for hobo days almost every year!
Aki Ichinomiya
Dairy Plant Manager

Hometown: Tokyo, Japan
Education: MS in Dairy Manufacturing.
Hobbies: Camping, biking, and eating.

Fun Fact about me: I like student workers very much.

What classes do you teach and other campus involvement?
I train students to become plant managers in the future.
DS496 Field Experience.

What do you enjoy most about your current position within the SDSU Dairy Science Department?
I like to listen to the plant workers talk about how they reacted when they had sushi first time in their lives.

What is your favorite flavor of SDSU Ice Cream?
Barry Berry with some chocolate syrup

Melissa Schmitt
Assistant Dairy Farm Manager

Hometown: Sumner, Iowa
Education: Bachelor of Science from Iowa State University.
Double major of Dairy Science and Animal Science
Hobbies: Photography, horseback riding, running, reading, biking

Fun Fact about me: I have been to Canada, Dubai, and Uganda in a three month span.

What classes do you teach and other campus involvement?
Dairy Challenge Coach

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Dairy Challenge Coach
What do you enjoy most about your current position within the SDSU Dairy Science Department?
The number of people I get to meet at various functions.

What is your most memorable experience at SDSU? I got to fly as the co-pilot on the university plane...........it was AWESOME!!!!!!

STEVEN BECKMAN
FILTRATION TECHNOLOGIST

Hometown: Lincoln, NE
Education: B.S. Food Science – Univ. of Nebraska Lincoln; M.S. Dairy Chemistry & Food Science – Cornell University

Hobbies: Sports, outdoors activities, taking care of my house, having fun with my family, food & cheese

Fun Fact about me: I love really stinky cheeses!

What do you enjoy most about your current position within the SDSU Dairy Science Department? I get to work with many different people and companies on a daily basis. There is so much at my fingertips, and it's always exciting.

What is your favorite flavor of SDSU Ice Cream? My current favorite is Chocolate Chip Caramel Revel

SANJEEV ANAND
PROFESSOR

Hometown: New Delhi, India
Education: M.S (Dairy Bacteriology), Ph.D. (Dairy Microbiology), National Dairy Research Institute, India. Post Doc: Canadian Research Institute for Food Safety, University of Guelph, ON.

Hobbies: Reading Books

Fun Fact about me: Whenever I get a chance, I love to watch butterflies.

What classes do you teach? DS 301/301L Dairy Microbiology MICRO 311/311L Food Microbiology DS 722 Advanced Dairy and Food Microbiology

What advice do you have for students? Relate, engage and innovate

What do you enjoy most about your position? Working closely with students and watching them grow.

CONGRATULATIONS TO DR. JILL ANDERSON
2017 AG BIO TEACHER OF THE YEAR

2018 Dairy Digest
ACHYUT MISHRA
DAIRY MANUFACTURING (MILK PROTEIN CONCENTRATE)

Hometown: Budhabare, Jhapa, Nepal
Education: Graduate
Hobbies: Visiting new places

Fun Fact about me: Watching football game, playing table tennis

What are your future plans?: Providing technical help to uplift the economic status of rural Nepal

What is your most memorable experience at SDSU?
I missed the orientation program at the beginning of semester which made me very difficult to complete the paper works in administration section. About a dozen offices visited in rush on that rainy day. However, my advisor and other colleagues helped to complete those works. I want to suggest new comers, “don’t miss the orientation”. During the same week, Fall Kick-off day was also memorable. We voted for naming of the cow (Jack-lina), stood in the premises of Alfred Dairy Hall for the first time and Department of Dairy and Food Science also organized a party which facilitate to recognize each other closely.
LYDIA OLAGUNJU
DAIRY PRODUCTION (RUMINANT NUTRITION/FORAGE DIGESTIBILITY)

**Hometown:** Igosun, Kwara State, Nigeria

**Education:** MSc in Animal Science, University of Ibadan, Oyo state, Nigeria

**Hobbies:** Reading and Research

**Fun Fact about me:** I enjoy taking long walks.

**What are your future plans?** My future plan is to become an expert in Fiber digestibility and find solutions to forage and fiber related problems.

**My most memorable experience at SDSU** was watching the procedures on cannulation of dairy cows at Dairy Training and Research Farm.

BIPIN RAJPUSROHIT
FOOD SCIENCE
(DEVELOPING NOVEL BENCHTOP METHODS FOR WHEAT QUALITY TESTING)

**Hometown:** Jodhpur, India

**Education:** Bachelors degree in Biotechnology, Pursuing Masters in Food Science

**Hobbies:** Playing cricket, Music, Traveling, Cooking, Watching Bollywood

**Fun Fact about me:** I can speak some Arabic!

**What are your future plans?** I plan to do a PhD in Grain Science.

**SDSU has provided many special experiences!**
One of the most special one was participating in the 2017 commencement ceremony at SDSU. I had missed the first opportunity of one from my undergraduate college. I will cherish forever the sense of achievement and pride that the event brings.
Chelsea Schossow

Dairy Production (evaluation of supplementing flax oil on calves on growth and development)

Hometown: Ridgeway, MN

Education: B.S., Dairy Production, 2017: South Dakota State University, Brookings, SD.

Hobbies: Running, hunting, snowmobiling, photography

Fun Fact about me: I recently began an advocate program through social media called “Monday Moo.” Every Monday I make a series of short videos about a different aspect/area of the dairy industry. My goal is to show my passion and promote for not only the dairy industry but also agriculture as a whole.

What are your future plans?: Eventually after furthering my education I would like to work myself back into the industry. I would love to work as a dairy nutritionist and work with producers to help produce a quality, wholesome product from healthy, happy cows while staying economically friendly in our feed choices. Ideally, I would love to live the best of both worlds and during the day work as a dairy nutritionist and then come home to my own dairy farm in the evening. To be honest, I’ll be happy as long as I get to see cows on the daily.

What is your most memorable experience at SDSU?
Being awarded the Griffith undergraduate research grant through the college of Ag and Biological Sciences at SDSU. Although, I spent almost every hour of my senior year either in the heifer barns at the DRTF feeding in below freezing temperatures or behind a scale in the lab weighing out NDF/ ADF and EE bags I would not trade it for anything. This research was the main deciding factor that stood between me and Graduate school. I highly recommend that undergraduate students consider this opportunity as it not only amplifies your education and knowledge but also helps with personal development.

This page sponsored by the proud parents of Conner Graves.
Hometown: Mexico City, Mexico

Education:
Dissertation: Estimation of dry matter intake in dual purpose cows (Holstein X Zebu) grazing native grasses and native grasslands associated with Arachis pintoi (CIAT 17434)
2004–2007 Master in Sciences in Production and Animal Health Sciences, Major: Physiology. Universidad Nacional Autonoma de Mexico (UNAM), Mexico City, Mexico
Dissertation: Effects of Different Application Schemes of Progesterone on Productive Performance of Lacto-induced Holstein Cows

Hobbies:
Read fantasy books (The Lord of the Rings, Harry Potter, and Eragon, are among my favorites), Japanese Manga, cook Mexican food and learn how to cook dishes from other countries.

Fun Fact about me: When I am tired, I speak “Spanglish” or change the order of English words, like instead to say landscape you will hear me to say “scapeland”

What are your future plans?: After finish my PhD I will go back to Mexico, where I already have a job as a researcher in Dairy Science at the National Institute of Research in Forestry, Agriculture, and Animal Sciences (INIFAP) in the Experimental Station “La Laguna” located in the biggest dairy area of Mexico.

What is your most memorable experience at SDSU? Receive the SDSU April Brooks Women of Distinction Award in 2017 was an awesome experience, mostly for the nomination letters because I did not know how people perceived me and my job until I read the letters. Those letters encourage me every day to keep the hard work on everything I do.
HIRAL VORA
DAIRY MANUFACTURING
(SINGLE DROPLET DRYING TECHNOLOGY FOR OPTIMIZATION OF DAIRY INGREDIENTS WITH BEST QUALITY AND FUNCTIONALITY)

Hometown: Ahmedabad, Gujarat, India

Education: M.S. (Dairy Technology)
B. Tech. (Dairy Technology)

Hobbies: Painting, reading novels, dramatics

Fun Fact about me: I love SDSU ice cream.

What are your future plans?: Pursue Research and Development in Dairy manufacturing field in United States.

What is your favorite flavor of SDSU Ice Cream? Chocolate-chocolate chips

RHEA D. LAWRENCE
DAIRY PRODUCTION (DAIRY HEIFER NUTRITION-FEEDING ALTERNATIVE FEEDSTUFFS)

Hometown: Mission, SD

Education: Associates Degree in Arts and Sciences-Sinte Gleska University, Mission, SD. B.S. Animal Science, South Dakota State University
M.S. Dairy Science, South Dakota State University

Currently Ph.D. candidate, Dairy Science.

Hobbies: Spending time with my dog, and catching up on television shows.

Fun Fact about me: Recipient of the 2017 Native Agriculture & Food Systems Initiative scholarship of the First Nations Development Institute.

What are your future plans?: I plan to find a research position where I can aid in dairy heifer nutrition improvements.

What is your favorite flavor of SDSU Ice Cream? Barry Berry
Tanvee Deshpande

Food Science (Processing and Developing a Toxicology Profile of Corn Distillers Dried Grains for Making It Fit for Human Consumption)

Hometown: Mumbai, India.

Education: Bachelors in Pharmacy, 2007
Masters in Pharmacy (Specialization: Pharmaceutics), 2013
Diploma in Regulatory Affairs (Drug substance & Drug Products)

Currently pursing Masters in Food Science with Dr. Padmanban Krishnan

Hobbies: Playing table-tennis, swimming, dancing, solving word seek puzzles

Fun Fact about me: I drove alone for straight 17 hours from Brookings to Houston to spend my 2016 Christmas break with my first cousin. Unfortunately, I chose the wrong day to drive, since it was snowing, and the roads were in pretty bad condition. Since then I decided I will never pull such a dangerous stunt again in my lifetime.

What are your future plans?: My future plans are to reunite with my husband back in Ontario, Canada. I also plan to get a job in Toronto either in a Pharmaceutical company or a Food company and work in the research and development area. In the long run, I would like to increase my knowledge base and study regulatory guidelines for Health Canada for food products.

What is your most memorable experience at SDSU? The most memorable experience was during the time of from Nov 2015-April 2016 wherein I got to be a part of the Indian Student Association on Campus as a Cultural Secretary. I came to SDSU in Fall 2015. Through ISA, I got an opportunity to make new friends and show case my talents. It was feeling of great pride for the ISA team as the 2016 India Night turned out to be the best one so far.
Home is Where the Cows Are

STEVEN BECKMAN
Dairy Manufacturing (Improving Processing Efficiencies during the Production of Milk-Based Ingredients)

Homework: Lincoln, NE

Education: B.S. Food Science & Technology, Univ. of Nebraska-Lincoln; M.S. Food Science & Dairy Chemistry, Cornell University

Hobbies: Spending time with my family, cooking, electronics and computers, gardening

Fun Fact about me: I find catharsis in cleaning

What are your future plans?: After completion of my Ph.D., I plan to work with a large food manufacturer in their research and technology area. Then, after some time in industry, I might pursue a return to academia.

What is your favorite flavor of SDSU Ice Cream? My favorite flavor is Chocolate Chip Caramel Revel

NATASHA LASKA
Dairy Manufacturing (Evaluate the Impact of Cheese Composition and Storage Temperature on the Ripening Rate of Cheddar Cheese)

Hometown: Norfolk, Nebraska

Education: B.S., Dairy Manufacturing, 2015: South Dakota State University, Brookings, SD.

Hobbies: Baking, anything outdoors, boating, being with friends and family

What is your favorite flavor of SDSU Ice Cream? Cookies and Creme Carmel Revel
Dairy and Food Science Scholarships for 2018

**Award**

Alfred and Hilde Tobkin Memorial
Hammam, Ahmed: $135
Hemenway, Anna: $135
Reeter, Gregory: $135
Struss, Megan: $135

Arnold Hippen Dairy Challenge
Bartel, Olivia: $200
Berger, Kelli: $200
Blaisdell, Caleb: $200
Souza, Audrey: $200

Dairy Judging Production
Groetsch, Katelyn: $150

Forbes Leadership
Weg, Jacob: $300

Howard Voelker Memorial
Bromenschenkel, Carla: $450
Groetsch, Katelyn: $450
Nelson, Dennisen: $450
Sudbeck, Jackson: $450
Tews, Kyle: $450

LeRoy Graber-Ford
Souza, Audrey: $300

Non-Dairy Science Student Dairy Club
Hacker, Cassidy: $500
Kasper, Angelica: $500
Libbesmeier, Lauren: $500

Current

Agropur Hull, IA. Dairy Manufacturing
Meredith, Lydia: $2000

Agropur Hull, IA. Dairy Production
Engstrom, Brooke: $2000

Agropur/Jay Headley Memorial
Socha, Margaret: $1500

Alfred Herman Rishoi Memorial
Sousa, Zachary: $600
Walter, Maisie: $600

Associated Milk Producers Inc
Lingen, Calissa: $1000

bel brands USA
Wang, Sijin: $3000

Clyde G. Helsper Memorial
Gratz, Dillon: $1000

Dairy Club
Frye, Laura: $500
Groetsch, Katelyn: $500
Hopp, Abigail: $500
Hoyer, Cole: $500
Post, Kayla: $500

Dairy Connection
Bowers, Jared: $1000

Dairy Farmers of America
Tews, Kyle: $400

Dairy Fest
Lawrence, Rhea: $500
Schossow, Chelsea: $500

Dairy Manufacturing
Stage, Denver: $2850

Dairy Science
Thielen, Paige: $500

David A. Thompson - Manuf/Food
Becher, Maggie: $5000

David A. Thompson - Manufacturing
Maus, Ashley: $5000

David H. Henry Memorial
Hopp, Abigail: $1000

David J. and Darlene K. Schingoethe
Preszler, Alexandra: $1000

Dean Foods - Sioux Falls
Thill, Jennifer: $1250

Derdall
Bromenschenkel, Carla: $750

Emery Bartle Memorial
Okerstrom, Madison: $7500

George Marx
Lingen, Hallie: $1100

Gilbert T. & Olga Gilbertson Memorial
Struss, Megan: $450

H. C. Olson
Zemplincka, Jordan: $500

Harbarth
Post, Jacob: $2000

Idaho Milk Processors Association
Domanski, Jennifer: $2000
Si, Han: $2000

James Marvel Memorial
Van Wyk, Jenna: $400

John Anderson Memorial
de Bruijn, Sanne: $3000
Franzen-Ackerman, Erika: $3000

John C. Gross
Wilwerding, Andrew: $1000

Joseph Van Treeck
Domenichini, Daniel: $1500

Kems LLC
Romnbach, Saraph: $1500

Kenneth I. Gross
de Bruijn, Sanne: $1000

Kirk and Dorothy Mears Memorial
Horchem, Hannah: $1100

Land O'Lakes Dairy Science
Smith, Chelsea: $300

Leprino Foods
Snyder, Alexandra: $4000

Midwest Dairy Association
Hendrickson, Katie: $3500
Preszler, Alexandra: $3500

North Central Cheese Industries Association
Christie, Ryan: $1000
Donay, Anna: $2000
Jax, Danielle: $1000
Kerfeld, Jessica: $2000

Ode Family
Nelson, Dennisen: $500

Pete Behrends Memorial
Sharp, Daniel: $3000
## Dairy and Food Science Scholarships for 2018

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<th>Scholarship Name</th>
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<td><strong>Ralph Rogers Memorial</strong></td>
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<td><strong>Robert Chamberlin - Food Science</strong></td>
<td>Resch, Emily</td>
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<td><strong>Rogers Dairy</strong></td>
<td>Jacoby, Theodore</td>
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<td><strong>Ross Baker</strong></td>
<td>Van Wyk, Jenna</td>
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<td><strong>Royal D. and Helen B. Donor in Dairy Production</strong></td>
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<td><strong>Ryan Graber Memorial</strong></td>
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<td><strong>Saputo Cheese USA</strong></td>
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<td>Madsen, Alysha</td>
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<td><strong>Shirley Seas Memorial</strong></td>
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<td><strong>Susan Hawkins</strong></td>
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<td><strong>T. M. Olson</strong></td>
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<td><strong>Todd and Erica Stahl</strong></td>
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<td><strong>Valley Queen Cheese Factory</strong></td>
<td>Roberson, Rebecca</td>
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<td><strong>Walt and Yvonne Wosje</strong></td>
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### Graduate

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<td><strong>Sim, Jae Young</strong></td>
<td>Sunkesula, Venkateswarulu</td>
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<td><strong>Delbert and Robert Breazeale Memorial</strong></td>
<td>Rosa, Fernanda</td>
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### Incoming-Dairy

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### Dairy Science Faculty

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### SD Dairy Fieldmen's Association

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### SD State Dairy Association

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### William & Marge Kallemeyn & Sons

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Better dairy benefits us all. Exciting times are here as Agropur continues to contribute to the growth and sustainability of the dairy industry throughout the Midwest. Our Lake Norden, SD facility, along the I-29 corridor, recently celebrated expansion plans that will triple daily milk processing capacity from 3 million to 9 million pounds as well as add an additional 125 jobs in the area.

Agropur maintains a focus on practicing our key values as we forge the future of the dairy industry: be good neighbors, practice environmental + animal respect, provide job growth and nurture economic stability. And let’s not forget our never-ending commitment to providing delicious, high-quality cheese and dairy products to the food industry!
FIND YOUR OPPORTUNITY

Begin your **career** in one of our world class facilities!

Become a **milk supplier** to a growing, sustainable dairy industry leader.

Learn with our outstanding **internships**.

Help grow the Midwestern **dairy industry**.

Come grow with us and make an impact!

Visit our website **agropur.com** to discover career opportunities near you!
It’s not just a job.

It’s a whey of life.

Yeah, that’s a cheese joke. But if you’re serious about a career in dairy processing, Valley Queen is the best place to start.

CHECK US OUT  vqcheese.com  605.432.4563

• Proud Member of the SDSU Jackrabbit Dairy Council  • 200 East Railway Avenue  • Milbank, South Dakota