Dairy Digest 2019: Cheers to Farmers

South Dakota State University Dairy Club

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Cheers to Farmers
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The SDSU Dairy Digest is printed annually by the SDSU Dairy Club. A total of 1,700 copies were printed on recycled paper at a cost of $2.49 each.

**What’s on the cover?** The photograph was taken by Abigail Hopp at the SDSU Dairy Research and Training Facility representing the theme “Cheers to Farmers.” In the photo are Dairy Club members: Brooke Engstrom, Cassidy Hacker, Jenna Van Wyk, Tiffany Van Buren, Whitney Ten Napel, Sophia Linnemann, Josie Kindwall, Katelyn Groetsch, Claire Plapp.
Another year for the SDSU Dairy Club has come and gone. The year was filled with some incredible moments, memories and successes for both, the students and faculty. As editor, I am privileged to highlight and document these achievements.

This year’s theme, “Cheers to Farmers” represents the gratitude we as a club and department have for farmers and those who work in the dairy industry. In today’s dairy financial climate, as well as today’s dairy weather climate, farmers struggle to make money and find the drive to keep going each day. However, it comes down to passion. Farmers have a passion for what they do each and every day and work at it with all their heart.

As students we not only thank farmers and the dairy industry for all they do, but look up to them and look to them for advice as we continue our education and prepare for our future in such a passionate, hard-working industry - the dairy industry.

Throughout this publication, you will have the opportunity to meet graduate students, undergraduate seniors, faculty and staff from the department. In addition to this, you will see pictures and stories about the SDSU Dairy Club, SDSU Food Science Club and the Dairy and Food Science Department.

Finally, I would like to thank my editorial assistants, Rebecka Hoffman and Tiffany Van Buren, both freshman Dairy Production students, for their hard work and dedication to the 2019 Dairy Digest. In addition to this, I would like to thank all other writers, editors, photographers and faculty/staff who have helped make the digest a success.

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Claire Plapp
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## South Dakota State University Dairy Club

### Questions? Comments?

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Alfred Dairy Science Hall  
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Brookings, South Dakota 57007
DEDICATION TO DAIRY FARMERS

As we move into another challenging year in the dairy industry, we want to take the time to thank all farmers, especially dairy farmers.

First, climate. Numerous snowfall records were broken in February with record snowfalls in the surrounding areas.

The snow and ice caused many unexpected issues for farmers, preventing milk haulers from picking up milk, causing issues with equipment and barns collapsing due to the heavy snowfall.

However, despite the snow and frigid weather, farmers cannot and did not forget about the cows. They spend extra hours in the cold ensuring the best health for their animals. This includes fixing water lines, making sure there is an adequate amount of feed to give the cows, bedding extra and making sure that water is available for the cattle.

This not only causes extra hours and hardship for farmers, but adds more to the economic loss farmers are experiencing today. Today dairy farmers are paid far below their cost of production – leaving them with financial loss. Maintaining profits is not easy and is putting farms across the Midwest out of business.

However, dairy farmers work and live dairy farming. Dairy farmers truly have a passion for what they do. Farmers put in countless hours to insure their cows are comfortable, healthy, well-fed and content so they can produce a healthy nutritious product to feed the world.

With the struggling dairy climate – both financially and the weather climate, we would like to dedicate the 2019 SDSU Dairy Digest to farmers for their hard work, dedication and passion for what they do each and every day. And with that we say, “Cheers to Farmers.”

- SDSU Dairy Club
“The Dairy and Food Science Department at SDSU displays the family-oriented nature of our college,” College of Agriculture, Food and Environmental Sciences Dean John Killefer said. “They are tight group of students, faculty and staff. There is a true comradery within the group.”

Killefer was welcomed to South Dakota State University in March 2018 as the College of Agriculture, Food and Environmental Sciences Dean.

Previously the Department of Animal and Range Sciences head at Oregon State University, Killefer has an extensive background in agriculture, particularly at a university setting.

“SDSU is unique because it provides students with opportunities from a farm level to processing and manufacturing,” Killefer said.

Built in 2011, the SDSU Davis Dairy Plant provides a unique opportunity for students to perform hands-on tasks while working with industry personnel.

“Students in the Dairy and Food Science Department are highly sought after by the industry,” Killefer said. “Our students have a lot of hands-on experiences that are extremely valuable to employers.”

Additionally, the I-29 Corridor, the fastest growing area for dairy in the nation, is out the back door.

“With the growing dairy industry in the state, there are even greater opportunities for students, faculty and our programs,” Killefer said.

To help prepare students for successful careers, the Dairy and Food Science Department receives input from the industry about what skills and knowledge they would like to see in graduates.

“The level of support and interest from stakeholders and the industry in seeing a successful program is really impressive,” Killefer shared.

The department is always looking to better its programs to provide students with the top education.

“In addition to our world-class dairy processing facility, we also want to have a world-class dairy production facility,” Killefer said. “It’s exciting to see the interest in this and I believe it will set our program apart even more.”

The Dairy and Food Science Department has had a very successful year, making SDSU proud.

“With both regional and national dairy and food science contest participants, we are competitive at the national level,” Killefer said. “Success in internships is also huge for students in the department.”

With the help of faculty, hands-on learning and tools available at SDSU, students have experimental learning opportunities, making them stand out to the industry.

- By: Abigail Hopp
The Dairy Club includes members from a wide variety of majors and all have one thing in common – a passion for the dairy industry. A quick look at their activities at a personal level and as a Club clearly demonstrates their outstanding leadership qualities. To recognize the difficulties dairy farmers are currently facing the Club has chosen a pertinent theme for this issue of the Dairy Digest: “Cheers to Farmers”. Club members continued their excellence throughout the year with activities including professional trips, Dairy Camp, Cheese Boxes, State Fair, and many others with fervent commitment. Many from this group of students will undoubtedly be leaders in the future in all facets of the industry. The department takes extreme pride in them.

The department as a whole also had a good year. With record enrollment at the undergraduate and graduate levels, we are pleased to be hosts to students from approximately 13 US states and 15 countries. Through the generosity of numerous donors, we have been able to support students with scholarships amounting to approximately $153,000 this year. The Products Judging team coached by Dr. Lloyd Metzger, placed first nationally, holding a record of 9 first placings out of 10 consecutive years. The Dairy Cattle Judging team coached by Dr. Jill Anderson, and Dairy Challenge Team, coached by Melissa Schmitt also were very competitive. Faculty productivity was impressive: in fiscal year 2018 department faculty members secured over $1.5 million in external grants through 24 projects to support research, graduate students, and researchers. This reflects an approximately 29% increase over the previous year. Student accomplishments were equally impressive. Examples include nationally competitive scholarships from National Dairy Promotion and Research Board, National Dairy Shrine, Institute of Food Technologists, Minnesota Milk, John Brandt Memorial and others.

To help prepare our students for future careers, our vision is to be a national and international leader in dairy and food education, research and extension. Having completed the Davis Dairy Plant project a few years ago, we are now engaged in developing plans for further strengthening our already robust Dairy Production program. In direct response to recommendations from an extensive study, we redefined one of our Dairy Production faculty positions to place emphasis on herd management to complement the existing strength in nutrition. A new faculty member for this position, Isaac Salfer, will begin his appoint in spring’19. In the next phase of this plan to enhance the Dairy Production program, we have launched discussions that will lead to comprehensive renovations/rebuilding of the Dairy Research and Training Facility with the goal of providing state-of-the-art education and research opportunities that will prepare students for the future. This project is in the very early phases of development and will entail detailed planning followed by fundraising in the coming months. Another major goal that is also in early phases is the renovation of Food Science laboratories within Berg Agricultural Hall. In 2018, alumnus David A. Thompson provided the department a major boost in the form of a very generous contribution for endowing the position of department head. Through this endowment, Mr. Thompson has made a lasting impact not just on the department but also on the students and industry. In my position as department head, I have the unique opportunity to visit with prospective students, current students, and alumni such as Mr. Thompson. Their passion for excellence is remarkable and serves as an impetus for us. 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.
I first started as an advisor for the Dairy Club in 2014 and have been amazed to see its growth each year. I wonder how this year’s Club will improve on previous year’s activities, fundraisers and outreach programs. Though members are extremely busy with their academic work, they find the time for the Club and enhancing its membership and activities.

Examples of annual programs and activities include:
• Dairy Camp - helps educate youth
• Dairy Fest - helps educates the public
• The Student Engagement Expo - helps recruit students
• Fall Grill-Out - welcoming new Dairy Club members
• World Dairy Expo - give students an opportunity to learn and network with the industry
• Prexy Council - provides an opportunity for the club to interact with other clubs on campus.
• Dairy Digest - a compilation of annual events and achievements
• Farm and plant tours - provides students with an opportunity to see real industry operations
• Highway clean-up – service activity for the community
• South Dakota State Fair - serving ice cream, milk and shakes at the fair is another opportunity to interact with the community
• Covering Silage Piles - a fundraiser and a way to assist the local dairy producers
• Hobo Day Float - a way to interact with the SDSU community and show our school pride
• Dairy Ambassadors - create a positive image of dairy industry across the state of South Dakota
• Cheese Boxes – major club cheese packaging and distribution activity that promotes the department and SDSU.
• Central Plains Dairy Expo - allows the club to be involved with the dairy community
• Spring Break Trip – students observe dairy farms and plants in other states across the nation
• Canadian Royal Expo – an international learning and networking opportunity
• Scholarships - a way for the Dairy Club to give back to the students, the university and in the long run industry.

The SDSU Dairy Club represents the department, the University, and the dairy industry very well. Upon reviewing the Dairy Club minutes, I noticed that it was involved in more than 30 activities last year. Most of these activities required several weeks of planning. Given only 28 weeks in an academic year, it clearly shows that the Club is very active. There are a lot of accomplishments to be proud of at SDSU and the Dairy Club are among the top. Being a member of the Dairy Club is a great way for students to get involved, network, go on fun trips, give back to the community and make friends.
Dr. Seuss once said, “You will never know the value of a moment until it becomes a memory.”

My time as Dairy Club President could not relate more to it. From the start, the year was busy, jumping right into trips, conferences, meetings and events. But what I did not see then, is how quickly it could be over.

Looking back at the year, the SDSU Dairy Club was busy, to say the least. We started in February at the University of Minnesota for the American Dairy Science Association – Student Affiliated Division conference and just a few weeks later, 14 club members climbed into vehicles to travel to California for Spring Break. As summer approached, we served ice cream at Central Plains Dairy Expo, shared the good news of the dairy community at National Ag Day and Campus Ag Day and celebrated the many good talents of graduating seniors.

Summer brought many passionate dairy youth to Brookings for the 15th annual Dairy Camp. Over the course of the summer, Club members served the industry by serving ice cream at the South Dakota State Fair and promoting the dairy community at the Pipestone Systems Discovery Barn in Sioux Falls.

The new semester brought freshman, innovative ideas and of course more opportunities for Dairy Club events. This included a trip to World Dairy Expo, serving the community through ditch cleaning and having numerous Club events and a successful cheese box program to top it off.

Before I knew it, the year was over and it was time to elect the 2019 Dairy Club Executive team.

I am extremely excited to see the new team excel and take the SDSU Dairy Club to another level of excellence.

I thank the 2018 Executive Team for their hard work, dedication and passion for the Dairy Club. The team included: 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.

I want to thank Dairy Club members, Dairy and Food Science faculty and staff and the multitude of community supporters for their encouragement, guidance and trust over the past year. Dairy Club made South Dakota State University a home for me, and I am extremely thankful for the past year.

For club members: be confident and step out of your comfort zone. Volunteer for cheese boxes, Dairy Camp or the Dairy Digest. Dairy Club is an incredible organization for you to grow in your leadership skills, make connections and continue feeding your passion for the dairy industry.
When I try to think back to when my love for the dairy industry began, there is no exact moment that I comes to mind. As a child, my dad worked as a herdsman on multiple dairy farms after his parents decided to sell the cows. Growing up, I attended numerous dairy events, but it was not until I began milking cows during my sophomore year of high school that I knew the dairy industry was where I wanted to be. I fell in love with the peace and calmness of being in the barn at 4 a.m.

When I came to South Dakota State University, I immediately became involved in Dairy Club and soon met members who later became my best friends. During past year, I served as Treasurer and now have been blessed with the incredible opportunity to serve as President. This year’s Executive Team includes: Sanne de Bruijn, Vice President; Ethan Johnson, Secretary; Brooke Engstrom, Treasurer; Cassidy Hacker and Calissa Lubben, Activities Coordinators; Whitney Ten Napel and Rebecka Hoffman, Historians. I am excited to work with this new team and carry the dynamic tradition of the dairy club into another year.

We have already had a good year; we started the year off with attending American Dairy Science Association - Student Affiliated Division conference hosted by North Dakota State University. In spring, we will have club socials, Central Plains Dairy Expo, Campus Ag Day and Ag Day at the Pavilion. In addition, we will begin planning the 16th annual Jack-rabbit Dairy Camp. As president, I encourage members to be involved with as many events as possible. The dairy industry has a lot to offer, do not be afraid to take advantage of every opportunity that may be presented to you.

I look forward to an exciting 2019.
2018 DAIRY CLUB EXECUTIVE TEAM

(Front row from left): President, Abigail Hopp; Treasurer, Jenna Van Wyk; Activities Coordinator, Denver Stage

(Back row from left): Activities Coordinator, Angelica Kasper, Historian, Lauren Libbemeier; Vice President, Sanne de Bruijn; Historian, Katelyn Groetsch; Secretary, Ashley Maus

2019 DAIRY CLUB EXECUTIVE TEAM

(Front row from left): Vice President, Sanne de Bruijn; Historian, Rebecka Hoffman; Historian, Whitney Ten Napel; Treasurer, Brooke Engstrom; President, Jenna Van Wyk

(Back row from left): Secretary, Ethan Johnson; Activities Coordinators, Calissa Lubben and Cassidy Hacker
2018 FOOD SCIENCE EXECUTIVE TEAM

(Front row from left): Activities Chair, Emily Resch; Vice President, Tanvee Deshpande; Publicist, Maggie Becher

(Back row from left): Treasurer, Beatrice Manu; Secretary, Aliza Sigdel; Advisor, Padmanaban Krishnan President; Bipin Rajpurohit; Advisor, Srinivas Janaswamy

2019 FOOD SCIENCE EXECUTIVE TEAM

(Front row from left): Activities Chair, Dana Edleman; President, Maggie Becher; Publicist, Jessica Christoffer; Secretary, Elise Emmick

(Back row from left): Treasurer, Callie Koehl; Vice President, Emily Resch; Fundraising Chair, Elizabeth Steever; Prexy Council Representative, Alison Kolbe

(Front from left): Breanna DeGrood, Brooke Engstrom, Athena Moe, Nicole Sterzinger, Josie Kindwall, Danielle Jax, Taelyn Virus, Sarah Rossbach. (Back from left): Cassidy Hacker, Hanna Horchem, Margaret Winkels, Courney Schams, Calissa Lubben, Cassie Engstler, Theodore Jacoby, Andrew Wilwerding, Ashley Maus.
(Front from left): Lauren Libbesmeier, Maisie Walter, Jenny Thill, Alexander Preszler, Madison Okerstrom, Jenna Van Wyk. (Back from left): Denver Stage, Erika Franzen-Ackerman, Sanne de Bruijn, Colton Carlson, Abigail Hopp, Rebekka Paskewitz

(Front from left): Stephanie Hauger, Angelica Kasper, Megan Struss. (Middle from left): Kayla Post, Cole Hoyer, Katie Hendrickson, Stephanie Choudek, Carla Bromenschenkel, Katelyn Groetsch. (Back from left): Megan Knutson, Jason Earl, Cody Franken, Laura Frye, Rebecca Roberson.
Tanvee Deshpande, Bipin Rajpurohit, Beatrice Manu, Kara Konst, Brady Bury, Aliza Sigdel, Mohamed Elfaruk, Prachi Pahariya and Emily Resch attended the IFT Conference in Chicago.

The Food Science Club hosted a make your own pizza night.

Pictured: Maggie Becher (top) and Aliza Sigdel (bottom).
Jackrabbit Cookies

By: Maggie Becher
Food Science

What is a better way to spread holiday cheer and school spirit than through Jackrabbit-shaped sugar cookies? As a new and small club, we launched the year with an activity with university appeal, Jackrabbit Cookie Project.

In March 2018, we made our first attempt at the Jackrabbit Cookie Project, for which our treasurer Beatrice Manu, took the lead for the fundraiser. She personally went around from office to office, spreading the word about the cookies we were selling and started taking orders. The timing was great because it was just before Easter, which put an “Easter Bunny” spin on our mascot. Plus, students and faculty could bring these cookies home for break.

Through the first Jackrabbit Cookie Project, we were able to spread the word about our club and we received a lot of support from the department. In all, we made around 500 cookies generating about $500. Because of the success of our first attempt, we decided to repeat the project again in November, but with a holiday cookie spin.

We spread the word to students and employees of CAFES via email and social media. We also added some variety in the cookies we offered. We added plain and frosted cookies to our sprinkled line.

We spent two days (and nights!) baking 600+ cookies. Sales were close to $450 from orders alone, and another $100+ came from selling cookies as we distributed orders. We set up a booth in the lobby of the Alfred Dairy Science Hall where orders could be picked up or purchased on site by those passing by.

In addition to advertising our club, we also had fun conducting the project. We are so grateful to Dr. Padu Krishnan for letting us use the Jackrabbit cookie cutters that he invented and for letting us use his lab space to bake the cookies. We are also grateful for all of the help we had during the project, especially from Kristi Prunty. We couldn’t have done it all on our own!

We extend a huge thank you to everyone who supported our club by purchasing our cookies! Stay tuned for more Jackrabbit cookies and other goodies from the Food Science Club in the future.
Freshman class of 2015. (Front from left): Caleb Dinse, Julius Sachs, unknown, Caleb Blaisdell, Ben Wagner, Kyle Tews. (Back from left): Laura Frye, Amy Jo Vanderwal, unknown, Stephanie Choudek, unknown, Carla Bromenshenkel.

Senior Class of 2019. (Front from left): Stephanie Hauger, Angelica Kasper, Megan Struss. (Middle from left): Kayla Post, Cole Hoyer, Katie Hendrickson, Stephanie Choudek, Carla Bromenschenkel, Katelyn Groetsch. (Back from left): Megan Knutson, Jason Earl, Cody Franken, Laura Frye, Rebecca Roberson.
Kayla Post

Major: Dairy Production/Dairy Manufacturing  
Hometown: Chandler, Minnesota


Future Plans: I plan to take a job somewhere where I can utilize both of my majors to better benefit the dairy community.

Advice to underclassman: Don’t be afraid to get to know your classmates, they became like family to me and I wish I would’ve made those friendships right away during freshman year.

Favorite Dairy Club activity/memory: My favorite memory is getting to see Easton Corbin in concert with my fellow Dairy Club members at the 2017 Central Plains Dairy Expo Dairy Expo.

What do you feel you gained from being in Dairy Club? Contacts within the industry.

In 10 years, I see myself: I hope to be chasing my dreams of competing in the National Finals Rodeo in Las Vegas.

What will you miss most about school? I will miss my classmates the most, I can’t imagine not seeing them every day.

How will your classmates remember you? My classmates will most likely remember me for my outgoing and loud personality that comes out many times through classes.

Laura Frye

Major: Dairy Production/Dairy Manufacturing  
Minor: Food Safety  
Hometown: Logansport, Indiana

Activities while attending SDSU: SDSU Dairy Farm Employee, SDSU Davis Dairy Plant Employee and SDSU Dairy Club Cheese Box Co-Chair.

Future Plans: I am not sure as of now, but am hoping to utilize both degrees while still raising and showing registered Brown Swiss.

Advice to underclassman: Make friends, work hard, get a job and study AS 333, Livestock Reproduction every day of the semester. You’ll be glad you did.


Favorite Dairy and Food Science Department memory/activity: Leading SDSU Brown Swiss, HillTop Acres Whisk Carmel to Grand Champion honors at the 2018 South Dakota State Fair.

What is the most memorable class you’ve ever had? Dairy Breeds and Evaluation with Dr. Jill Anderson.

What is the best thing you feel you gained during your time at SDSU? Being able to meet many great people and the opportunity to work with Brown Swiss on the dairy.
Jennifer Domanski

Major: Dairy Manufacturing  
Minor: Food Safety  
Hometown: Grand Rapids, Michigan

Activities while attending SDSU: Alpha Zeta, Dairy Club, Davis Dairy Plant employee, Continental Dairy Facility, LLC employee.


Advice to underclassman: Study hard but don’t forget to have fun. Find an internship/company that you enjoy working for.

Favorite club activity/memory: Cheese box cuttings.

Favorite Dairy and Food Science Department memory/activity: Hanging out in the Dairy Bar with classmates between classes and field trips for dairy manufacturing classes.

What is the most memorable class you’ve ever had? Dairy Products Processing with Howard Bonnemann, Lloyd Metzer and Sergio Martinez-Monteagudo.

What is the best thing you feel you gained during your time at SDSU? I realized I made the right choice by changing my major to Dairy Manufacturing and I made lots of friends along the way.

Carla Bromenschenkel

Majors: Dairy Production and Dairy Manufacturing  
Hometown: Brownton, Minnesota


Future Plans: Expecting to work in the Dairy Industry.

Advice to underclassman: Study hard but take every opportunity that comes your way.

Favorite Dairy Club activity/memory: My favorite activity of the Dairy Club is the Fall Grill Out. At this event the majority of the Dairy Club members are present; therefore, we get to know the new members and enjoy some good food.

What do you feel you gained from being in Dairy Club? By being a part of the Dairy Club I was able to grow, not only as an individual, but with the other members. I was taught lifelong lessons being an active co-chair of the Dairy Club Holiday Cheese Boxes and I gained some lasting friendships from this experience.

What is the most memorable class you’ve ever had? Dairy Chemistry Lab was the fastest test grader around as he gets our test grades back to us within a few hours!
Stephanie Choudek

Major: Agriculture Science  
Hometown: Owatonna, Minnesota

Activities while attending SDSU: Sigma Alpha Professional Sorority, Little International, Ag/ED FFA Club, Intramurals.

Future Plans: I would like to stay in the agriculture industry in order to advocate to others where their food, fiber and fuel come from.

Advice to underclassman: No matter what your major is, get involved in some type of organization. Being a part of something bigger than yourself can help a person not only gain skills and responsibilities, but also make life-long friends. You should also find free time for yourself. Don’t focus all of your energy on school, enjoy your time in college and create the most memories you can because four years go by a lot quicker than you think.

Favorite club activity/memory: Attending ADSA at Purdue University my freshman year.

Kyle Tews

Major: Dairy Production  
Hometown: Hutchinson, Minnesota


Advice to underclassman: Don’t limit yourself to just working with dairy. Work in other areas that interest you.

Favorite club activity/memory: Going to ADSA and World Dairy Expo.

Favorite Dairy and Food Science Department memory/activity: Dairy Cattle Judging trips.

What is the most memorable class you’ve ever had? DS 130, Introduction to Dairy Science.

What is the best thing you feel you gained during your time at SDSU? Just experiencing college life and getting to do things I wouldn’t normally do.
We have agricultural opportunities in many places!

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**Jason Earl**

**Majors:** Agricultural Leadership/ Agriculture Business  
**Hometown:** Spirit Lake, Iowa

**Why did you join Dairy Club:** I joined Dairy Club to meet new people and learn more about the dairy industry.

**Favorite Dairy and Food Science Department activity:** Working at the South Dakota State University Dairy Training and Research Facility.

**Future plans:** I plan to look for a job around the Brookings area for a management position in Landscape Management.

**Hobbies:** Fixing and collecting old John Deere tractors, landscaping, working with cows and horses and spending time at the cabin.

---

**Abigail Donkers**

**Major:** Agricultural Leadership  
**Hometown:** Fairbault, Minnesota

**Activities while attending SDSU:** Dairy Club, Swine Club, Collegiate Farm Bureau.

**Future Plans:** I hope to be a 4-H Program Coordinator or work in a mentorship program.

**Advice to underclassmen:** Do your homework more than a day in advance and find time for fun.

**Favorite club activity/memory:** Attending the Canadian Royal.

**What is the best thing you feel you gained during your time at SDSU?** Making lifelong friendships.
Alexandra Preszler

**Major:** Animal Science, Pre-Vet  
**Hometown:** Roscoe, South Dakota

**Activities while attending SDSU:** Dairy Club, Pre-Vet Club, Dairy Challenge, Horse Club.

**Future Plans:** My future plan includes attending Iowa State University’s Veterinary Medicine program in the fall of 2019. After vet school, I hope to come back to South Dakota and practice in a rural mixed animal clinic.

**Advice to underclassman:** Get involved. There are so many opportunities to do and you make so many wonderful connections.

**Favorite club activity/memory:** Freshman year World Dairy Expo or ADSA in Fargo.

**Favorite Dairy and Food Science Department memory/activity:** My favorite memory would probably be undergraduate research with Jill Anderson and all of her graduate students.

**What is the most memorable class you’ve ever had?** I really enjoyed Livestock Breeding and Genetics with Dr. Gonda.

**What is the best thing you feel you gained during your time at SDSU?** I think the best thing that I have gained from SDSU is the connections and friendships that I have made over the years.

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Megan Knutson

**Major:** Agriculture Science  
**Minors:** Animal Science, Meat Science, Agriculture Business  
**Hometown:** Webster, South Dakota

**Activities while attending SDSU:** Ceres Women’s Fraternity, Little International, Meats Judging & Quiz bowl.

**Future Plans:** Graduate, and find a career in either beef production, the meat industry or become an agriculture education teacher.

**Advice to underclassman:** GET INVOLVED! Be organized and have some fun, only after homework is done.

**Favorite club activity/memory:** Attending ADSA in Minnesota.

**Favorite Dairy and Food Science Department memory/activity:** Farm tours and grill outs at the unit.

**What is the most memorable class you’ve ever had?** AS 241, Introduction to Meat Science.

**What is the best thing you feel you gained during your time at SDSU?** I have gained lifelong friends, I was able to be active in several organizations, and have grown as a student and person.
TOO SWEET TO MISS!

JUNE 1 | 10AM

KIDS CARNIVAL | LIVE COWS & CALVES
INFLATABLE BOUNCE HOUSES | FARM TOURS
CORN & SOYBEAN BOX | SDSU ICE CREAM
DAIRY PLANT TOURS | CHEESE SAMPLES
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Last fall, Dairy Club participated in the 10-Gallon Challenge. This challenge was started by Ty Higgins, a Wisconsin Farm Broadcaster, as a friendly social media attempt to help dairy farmers and to move milk faster from the grocery store shelves to homes. This soon included nation-wide participation amongst the dairy community. Dairy Club participated by donating 10 gallons of milk to the Brookings Food Pantry and nominating other agricultural clubs around campus to do the same. Three additional clubs participated and we “mooved” at least 40 gallons of milk! Thank you to the clubs that contributed.
On September 8th, the SDSU Dairy Club participated in the 5th Annual Dairy Drive Football Game with the help and support of Midwest Dairy. On this night, we were able to serve cheese to Jackrabbit fans as they were leaving the game. With the help of nearly 25 club members, we were able to stand at the exits and hand out a variety of cheese that was donated by Bel Brands, Agropur, and Valley Queen Cheese. This event was a great way to raise awareness for the South Dakota Dairy Industry, which is a very important economic industry in South Dakota, and see the smiles on faces of fans when they got to have some delicious cheese after a Jacks win.
Members of the SDSU Dairy Club headed to the state fair in August for two days of working in the Midwest Dairy booth. Members worked with Tom Peterson, Industry Relations Manager at Midwest Dairy, serving ice cream, shakes and milk to customers at the South Dakota State Fair. Members scooped ice cream, served milk and shakes and ran the cash register, as well as restocking milk, shake mix and ice cream.

Additionally, members engaged with consumers and talked about dairy club, dairy products and Midwest Dairy. Serving dairy products at the state fair served as a fun way for members to get to know each other.

Furthermore, the event served as a great way for the Dairy Club to earn funding for other interesting activities throughout the year.
National Ag Day
What’s for dinner?

By: Sanne de Bruijn
Junior Dairy Production/
Dairy Manufacturing

Our theme for this year’s National Ag Day at the Pavilion in Sioux Falls enabled us to teach children about the different feed stuffs and by-products in a dairy cow’s diet and how they are utilized to produce a nutritious dairy product. About 2,100 children and their families participated in the event! It was a fun, educational day during which we enjoyed interacting with the kids while making “casserole” for the cows. Each participant left the booth with a cheese stick from Valley Queen and a big smile!

Pictured above: Sanne de Bruijn, Ashley Maus, Jason Earl, Thomas Salentiny

CAFES Ice Cream Social

By: Jenna Van Wyk
Junior Dairy Production

There is nothing better than SDSU Ice Cream on a sunny day. The College of Agriculture, Food, and Environmental Sciences hosted the annual ice cream social on the Caldwell Green as an opportunity for students to learn about different clubs in the college. Meanwhile, they were able to enjoy a bowl of ice cream and the chance to win a free t-shirt. Dairy Club officers answered any questions about the Club. The ice cream social is a great place for students to make connections with different clubs and meet people from different areas of agriculture.

Pictured: Abigail Hopp, Rebekka Paskewitz, Jenna Van Wyk, Josie Kindwall, Sarah Rossbach, Katelyn Groetsch

Campus Ag Day

Each year in March, agriculture within the college and community is promoted at Campus Ag Day. Dairy Club displayed a booth in the Student Union and handed out cheese donated by Bel Brands. Club members Danielle Jax (pictured left) and Colten Carlson (pictured right) represented the Club during this event.
The Central Plains Dairy Expo takes place at the end of March each year in Sioux Falls, South Dakota. This three-day event consists of speakers, vendors, industry leaders and a fun night for producers to enjoy! Each year on Tuesday night, dairy farmers and other industry leaders gather for a concert and supper hosted by Central Plains Dairy Association. During this evening, the South Dakota Dairy Princess is crowned. Each year, the South Dakota State University Dairy Club serves ice cream to participants to enjoy during the evening because nothing pairs better with an evening meal than a bowl of ice cream!
On Saturday, September 22, 13 members of the Dairy Club went on a day trip to visit two dairy farms.

The first farm we toured was Lingen dairy, near Balaton, Minnesota. At this farm, they have four Lely robots and they use advanced technology in calving. This includes a sensor that monitors body temperature, alerting farmers 48 prior to the start of calving. They optimize the information gathered from the robot and electronic collars for breeding and other decisions with the herd. They also have self-feeding calf feeders that ensures calf health.

The second farm we toured was Stensland Family Farms near Larchwood, Iowa. They also use Lely robots and have an on-site processing facility where they produce cheese, milk, ice cream and butter. Here we toured both the farm and the processing plant and received samples of their cheese curds and ice cream. In addition to the on-farm plant, they also have a store in Sioux Falls where they sell their products and make unique flavors of ice cream.

Pictured: Sanne de Bruijn, Sophia Linnemann, Megan Schmitt, Breanna DeGrood, Hannah Berg, Kyle Swanson, Denver Stage, Ashley Maus, Hannah Horchem, Somtochukwu Onyekwe, Desirae Sanders, Claire Plapp and Dana Edleman.
The SDSU Dairy Club participated in the annual Festival of Trees hosted in the SDSU Student Union. The SDSU Dairy Club has been a part of this holiday event for many years. Each club on campus have the option to decorate a tree with a theme that best describes that club. The Dairy Club decided to decorate the tree with white lights and silver tinsel along with blue and silver bulbs. To personalize our, we added red barn ornaments to represent dairy production and handmade cheese-shaped ornaments to represent dairy manufacturing. A star was placed on top to finish off the tree.

Over 40 trees were decorated in the Student Union, representing a variety of clubs on campus. Several Dairy Club members participated in the tree decorating, including Breanna Wright, Elizabeth Krienke, Jenna Van Wyk and Cassidy Hacker. The tree was displayed in the union from the end of November to December 12th. Club member Breanna Wright who is a freshman in Agricultural Business states, “I had an amazing time decorating the tree with my friends and fellow dairy club members as well as walking around the Union to see the other trees. We also tried to guess the trees that each club had decorated before reading the signs.” After tear down on December 12th, trees could either be taken home by club members or they were donated to local families.
On September 10, Dairy Club members met at the Dairy Research and Training Facility for a grill out supper. The Fall Grill Out was a social for members mingle. New members learned about the Dairy Club is about. We took a group picture of each class followed by a picture of the entire Club. After pictures, the members enjoyed hamburgers, hot dogs, chips and ice cream. A meeting was called to order after supper and members learned about activities planned for the upcoming year.
Little International is considered America’s largest two-day student led livestock exposition. Taking place each Spring, Little “I” brings FFA students from around the area and students from across campus to the Livestock Arena on campus.

On Friday of Little “I”, FFA students participate in judging contests that include dairy cattle and dairy products judging. As pictured below, the dairy judging team is in charge of judging the contest and giving reasons.

On Saturday of Little “I”, students have the opportunity to participate in a show. They show dairy cattle from the SDSU Dairy Research and Training Facility.

Many members of Dairy Club take part in Little “I” and help out in numerous ways. Little International 2019 took place during March 29 and 30.
What do cows sleep on? Another successful educational event was held in Sioux Falls at the Pipestone Discovery Barn during the Sioux Empire Fair. Fair goers were able to see and feel sand, straw, shavings, waterbeds and mattresses used as bedding for dairy cows and understand the effect of each on overall cow comfort. It was an exciting day of interaction with children and their families as well as spending quality time with club members! This was Dairy Club’s first time participating and I encourage future members to continue participating. This is a creative way to show our passion for dairy.
SPRING BREAK TRIP, CALIFORNIA

By: Abigail Hopp
Junior Agricultural Communications

Spring Break trip 2018 was filled with adventure for 14 Dairy Club students. Friday March 2, the group left Brookings and headed to California on a trip. Along the drive, the club stopped at the Grand Canyon.

Upon arriving in California, the group stayed in Anaheim and visited San Antonio Winery and the beach.

Monday, March 5 members toured Drake goat farm and then headed to Sequoia National Park to see the largest trees in the Nation.

On Wednesday, travelers visited an organic dairy farm and stayed in Reno, Nevada. On Thursday, the club toured Lely in Heyurn, Idaho. The travelers returned to Brookings on Friday, March 8.

Along the trip, club members stopped and visited many destinations, captured many moments in photographs and had lots of laughs. Thank you to Angelica Kasper and Denver Stage, 2018 Activities Coordinators for making the trip a success.

The map shows the route club members traveled for their trip to California. The club spend 84 hours in a vehicle.

In October, 27 Club members packed into vans and drove to Wisconsin to attend the 52nd annual World Dairy Expo. The theme was, “The Next Frontier.” Dairy producers, companies, organizations, competitors and fans met during the first week of October in Madison to be a part of the event. At the expo, members learned about new and different ways the industry is growing. With over 800 companies at the trade show, members explored and networked with researchers, experts and salesmen from around the world. World Dairy Expo offers a fantastic show with thousands of high-quality cattle from each of the 7 breeds that include Brown Swiss, Ayrshire, Holstein, Red and White, Jersey, Guernsey and Milking Shorthorn. In addition to this, the International World Classic Holstein sale. All of this was accompanied by ice cream from GEA and fresh grilled cheese sponsored and made by the University of Wisconsin-Madison Dairy Club. The last night some members attended a Kip Moore concert. During the trip, members toured UW-Madison’s Dairy farm located on campus where they milk 84 cows. Overall, the trip was a fun way for club members to bond and meet new friends.
On January 25, 2019 the Dairy Club hit the road and traveled to Fargo, North Dakota, for the 2019 ADSA-SAD conference hosted by the North Dakota State University Bison Dairy Club. SDSU had 45 dairy club members attend including advisor, Dani Tews. Our first stop was at MoDak Dairy in Goodwin, South Dakota where we saw their milking parlor, cow housing and learn about MoDak Dairy history. We thank MoDak for their hospitality.

We then boarded the bus again and headed for Fargo. When we arrived in Fargo, two of our teams competed in the quiz bowl. A senior team consisting of Brooke Engstrom, Abigail Hopp, Kyle Tews and Andrew Wilwerding did a great job and received second place, right behind the University of Minnesota Dairy Club. Our junior quiz bowl team consisting of Taylor Jerde, Johannah Nielsen, Ashley Maus and Ethan Johnson also did a great job finishing in the top half. We are proud of all their accomplishments!

As the weekend progressed, we headed to North Dakota State University campus and attended informational workshops in the morning followed by interesting virtual farm tours. Some of the workshops offered included calf care, an interview panel and how to communicate with the public. At the conclusion of the workshops and tours we returned to the hotel to get ready for the formal banquet that night.

At the banquet we mingled with new and old friends from other dairy clubs, enjoyed a great meal and finally, heard a speaker from the dairy industry.

At the conclusion of the banquet the new 2019 ADSA-SAD Executive team was introduced and the host school for the 2020 ADSA, Iowa State University, was announced.

By: Whitney Ten Napel
Freshman Dairy Manufacturing

ADSA-SAD - North Dakota State University

Junior Quiz Bowl Team

Senior Quiz Bowl Team
## INTERNSHIP SPOTLIGHTS

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Featured Faculty

Vikram Mistry

David A. Thompson Endowed Department Head and Professor
Dairy and Food Science Department
Hometown: Ahmedabad, India

Classes: DS 119, First Year Experience; DS 490, Seminar

Year you joined the staff at SDSU: 1986

What is your most memorable experience at SDSU?
Planning, fundraising, building, and opening of the Davis Dairy Plant.

What class do you enjoy teaching most or what activity do you most enjoy helping with?
I enjoy DS 119 and DS 490, i.e., both the classes that I teach. In DS 119, I have the opportunity to spend a semester with the new students in our department and learn about their aspirations while talking to them about all the opportunities in Dairy and Food Science. In DS 490, I see the same students again three years later. It is very impressive to see their professional development over the previous three years.

What activities are you involved in as part of the Dairy and Food Science Department?
I am involved in numerous aspects of the department ranging from recruiting students and faculty, budget management, fund raising for scholarships and facilities development, teaching, interacting with students, parents and outside supporting groups, promoting the department and its students on and off campus, etc.

Alvaro Garcia
SDSU Extension Director and Professor

Srinivas Janaswamy
Assistant Professor
Tracey Erickson
SDSU Extension Dairy Field Specialist
Hometown: Arlington, South Dakota

Year you joined the staff at SDSU: First employed in May of 1989 – October of 1993. Rejoined SDSU Extension in January of 1995 till present day.

What is your most memorable experience at SDSU?
Being a part of the SDSU Dairy Science Club while attending SDSU and participating in their various activities.

What class do you enjoy teaching most or what activity do you most enjoy helping with?
I recently became involved with coaching and advising the SD Dairy Ambassador program. This program helps young aspiring leaders develop skills as they work to be involved and promote the dairy industry in which they are a part of. It has been a great joy getting to know these students and watch them blossom.

What activities are you involved in as part of the Dairy and Food Science Department?
My primary involvement comes through my work in SDSU Extension programming and includes programs such as: Dairy Fest, the I-29 Moo University Collaboration, SD Dairy Ambassador Program, Dairy Cattle Evaluation, the Central Plains Dairy Foundation and Dairy Farm Employee Trainings.

Maristela Rovai
Assistant Professor/Extension Dairy Specialist
Hometown: Sao Paulo, Brazil

Classes you teach: DS 413/513, Physiology of Lactation and DS 491/791, Dairy Spanish

Year you joined the staff at SDSU: 2014

What is your most memorable experience at SDSU?
The connection with commercial dairies and the exposition to the real life settings. The opportunity to make a major impact on communication between dairy producers and their employees in the Midwest is very rewarding. Most of the dairies workforce are from Spanish-speaking countries with low levels of home-language literacy and English proficiency. Communication and learning opportunities help change expectations and have been proven to increase employee retention and engagement.

What class do you enjoy teaching most or what activity do you most enjoy helping with?
Lactation Physiology, which is an enjoyable course mixing theory fundamentals, hands-on laboratories and interactive case-study class experiences with real farm records and videos footage. The mammary gland is highly dynamic with a complex secretory structure that produces milk. The udder in all dairy species is fascinating in every way you look at it.

What activities are you involved in as part of the Dairy and Food Science Department?
I am involved as the Department Social Chair along with Kristi Prunty. We organize and coordinate social events that highlight the department activities which include entertaining and light party-like events to improve the relationship between all members within the department (from students, staff and faculty).
Johan Osorio-Esteves
Assistant Professor
Davis Dairy Plant
Hometown: Tokyo, Japan

Classes you teach: A part of DS 496, Field Experience

Year you joined the staff at SDSU: 2008

What is your most memorable experience at SDSU?
Some hungry student workers ate too much cheese curds when making cheese.
You know who I’m talking about!

What class do you enjoy teaching most or what activity do you most enjoy helping with?
I enjoy watching the pleases faces of student workers when I tell them “ice cream break!”

What activities are you involved in as part of the Dairy and Food Science Department?
Working with student workers for SDSU dairy plant as Assistant Dairy Plant Manager.

Jayne Raabe
Program Assistant I
Hometown: Wolsey, South Dakota

Year you joined the staff at SDSU: 1987

What is your most memorable experience at SDSU?
Being a student at SDSU 39 years ago, there have been so many changes on campus from the old Dairy Bar that so many alumni remember the green beanies we had to wear as freshmen during Hobo Week. Having worked in the Dairy and Food Science Department for over 30 years, I enjoy seeing children of our alumni now going through the program.

What class do you enjoy teaching most or what activity do you most enjoy helping with?
My involvement in the department as a Program Assistant I, is interacting with the students daily through visits to the office, to scheduling appointments, to keeping them informed of department activities and deadlines.

What activities are you involved in as part of the Dairy and Food Science Department?
I schedule many dairy industry companies to visit the department to interview our students for summer internships and full-time employment. I also help organize the annual scholarship banquet to recognize our students and acknowledge our many supportive donors.
**Curtis Braun**  
SDSU Extension Food Safety Field Specialist

**Peter Linke**  
Manager - Dairy Research and Training Facility

**Howard Bonnemann**  
Lecturer  
**Hometown:** Brookings, South Dakota

**Classes you teach:** DS 130, Introduction to Dairy Science; DS 231, Dairy Foods; DS 301L, Dairy Microbiology Lab; DS 321 & 322, Dairy Products Processing I & II; DS 400/500, Dairy Chemistry; DS 421, Dairy Plant Management; DS 494, Internship; DS 496 – Field Experience.

**Year you joined the staff at SDSU:** 1997

**What is your most memorable experience at SDSU?**  
Living in Mathews Hall 40 years ago; the friendships made and maintained over 4 decades.

**What class do you enjoy teaching most or what activity do you most enjoy helping with?**  
I enjoy teaching all of my courses. If forced to choose it might be Dairy Plant Management for the opportunities to assist the students with embracing the multiple facets involved with successful operation of a dairy process facility.

**What activities are you involved in as part of the Dairy and Food Science Department?**  
I mostly focus on the individual advising component and overall curriculum development and oversight and tend not to be involved in many of the other more social aspects of the life of the department.

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**Lloyd Metzger**  
Professor - Alfred Chair  
**Hometown:** Lester, Iowa


**Year you joined the staff at SDSU:** 2007

**What is your most memorable experience at SDSU?**  
The grand opening of the new Davis Dairy Plant.

**What class do you enjoy teaching most or what activity do you most enjoy helping with?**  
I enjoy coaching the dairy product judging team because it gives me an opportunity to spend a lot of time with the students and get to know them.

**What activities are you involved in as part of the Dairy and Food Science Department?**  
I am involved in the dairy products judging team, dairy product development team, Midwest Dairy Foods Research Center and the Institute for Dairy Ingredient Processing.
Sanjeev Anand
Professor
Hometown: New Delhi, India

Classes you teach: DS 301-301L, Dairy Microbiology; MICR 311-311L, Food Microbiology; DS 722, Advanced Dairy and Food Microbiology.

Year you joined the staff at SDSU: 2006

What is your most memorable experience at SDSU?
Moving in to the newly renovated Alfred Dairy Science Hall and the Davis Dairy Plant.

What class do you enjoy teaching most or what activity do you most enjoy helping with?
I enjoy teaching all my classes equally, and the activity I enjoy most is helping with hands on lab experience and teaching solution-finding approach.

What activities are you involved in as part of the Dairy and Food Science Department?
Research, teaching, and representing the Department to Honors College, Functional Genomics Core Facility and Briggs Library.

Graduate Research:
Research conducted in the area of Listeria control in ice cream manufacturing by Neha, N., my doctoral student, who was recognized on regional and national platforms. Prominent media that covered the story included News-wise, Food Safety News, Food Quality and Safety magazine etc. For her outstanding research efforts, Neha received third place at the 2018 American Dairy Science Associations Graduate Oral Contest and won the Graduate Thesis presentation contest. She also received the SDSU J. F. Nelson Research Award 2017-18.

Teaching Award:
I received 2018 International Dairy Foods Association ‘Teaching Award in Dairy Manufacturing’ at the ADSA annual meeting. I received the SDSU ’Master on-line Instructor Certification (2018)’ for online teaching and started teaching a hybrid graduate level course ‘Advanced Dairy and Food Microbiology’ DS 722.
Jill Anderson
Associate Professor
Hometown: Wilmington, Delaware

Classes you teach: DS 130, Introduction to Dairy Science; DS 311, Dairy Cattle Judging; DS 312, Dairy Breeding and Evaluation; DS 731, Laboratory Techniques.

How many years at SDSU: 15 years at SDSU total, 6 years as faculty.

What is your most memorable experience at SDSU? It is hard to pick. There have been several interesting moments teaching hands-on labs at the farm unit with students and cattle. Some of our dairy cattle judging team trips have also been very memorable.

What class do you enjoy teaching most or what activity do you most enjoy helping with? I enjoy different aspects or activities in each of the classes that I teach, but I really enjoy teaching DS 130 and introducing students to the field of dairy science when they have limited background and it is all new and exciting.

What activities are you involved in as part of the Dairy and Food Science Department? Teaching classes, conducting research related to dairy cattle nutrition and coaching the Dairy Cattle Judging team.

John Haberkorn
Manager - Davis Dairy Plant Dairy Manufacturing
Hometown: Cedar City, Utah

Year you joined the staff at SDSU: 2013

What is your most memorable experience at SDSU? My most memorable experience at SDSU was meeting and my wife. We recently celebrated our 35th wedding anniversary.

What class do you enjoy teaching most or what activity do you most enjoy helping with? I enjoy not having to teach classes. The activity I enjoy most is managing all aspects of running the SDSU Davis Dairy Plant.

What activities are you involved in as part of the Dairy and Food Science Department? I manage the Davis Dairy Plant. I try to help out with increasing the enrollment in our department. I am an advisor for the Dairy Club. I have earned my Davis Dairy Plant Tour Guide certificate. I have tried to teach certain production individuals how to fish but that has not worked out very well.

Vijay Sundaram
Research Associate II

Danielle Tews
Assistant Manager - Dairy Research and Training Facility
Holstein Association USA, Inc.
2018 Progressive Genetics Herd Award

This is to certify that
South Dakota State University, Brookings, SD
has qualified for the Progressive Genetics Herd Award

This award is given in recognition of the achievement of high standards in the breeding of Registered Holstein cattle through the adoption and use of efficient herd programs of production testing and herd classification, and cooperation with other breeders of Holstein cattle in programs of herd improvement and promotion.

1ST YEAR

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The big kick off for the fall semester for Dairy Club is the Holiday Cheese Box program. Each year, members are encouraged to participate in this complex project that involves extensive planning and execution.

Proceeds from the project assist in providing five $500 scholarships to dairy science students and three $500 scholarships to non-dairy science students that are active in the club. Other areas supported proceeds include club trips, supporting department activities and publication of the Dairy Digest.

The 2018-2019 cheese box co-chairs were Carla Bromenschenkel, Laura Frye and Ashley Maus with the help of Jenna Van Wyk and Abigail Hopp. Throughout the fall semester, the club cuts and packages cheese. This year, the new flavor of cheese was Smoked Monterey Jack. Other flavors included: Mild Cheddar, Aged Cheddar, Bacon Cheddar, Smoked Cheddar, White Cheddar, Co-Jack, Monterey Jack, Black Pepper, BBQ, Italian Herb, Jalapeno and Chipotle Garlic. Smoked Cheddar, Smoked Monterey Jack, Aged Cheddar and Black Pepper were sold out.

Members are responsible for cutting, sealing, labeling, packaging and taking orders. Orders are received by way of order form, phone calls and email usually during the end of November through the middle of December. Orders can be shipped to any destination in the U.S. or
can be picked up at the dairy bar during the week of finals. John Haberkorn, Davis Dairy Plant Manager and Dairy Club advisor stated, “Seeing each year how cheese boxes are handled by the co-chairs and Dairy Club members is one of my favorite parts of overseeing this project. Cheese boxes are a stressful time, but the club always takes charge and completes all the tasks including advertising, ordering supplies, cutting, packaging and getting the cheese organized to be dispached.” He also stated, “Every year, the Dairy Club works to improve the efficiency of cheese boxes.”

Many people stop by the dairy bar during finals week as a yearly holiday tradition to purchase a cheese box as a last-minute gift. Dairy Club cheese were shipped to 38 states in the U.S. For example, Jennifer Domanski, senior dairy manufacturing major, ordered cheese boxes for her family and friends back home in Michigan and Texas.

“Having been raised in a family that values quality dairy products, I began to send cheese boxes home to Michigan and share them with friends and family. They are continuously asking when they can order more cheese boxes,” Domanski said.

This year approximately 7,000 pounds of cheese was cut and packaged for the program and sales were up 10 percent from last year. A new part of sales this year was promoting cheese boxes at the Ag Heritage Museum during the campus pop-up market in November. Cheese could be bought as two blocks in a gift bag for a quick gift idea and order forms were available.

Ashley Maus, Ethan Johnson and Whitney Ten Napel will be co-chairs for the 2019-2020 academic year.

“For me, it is working with our club members who graciously sacrifice their time to cut, package and help sell that is the most exciting,” said Johnson. “They make this fundraiser feel like less work, but more of a social event to meet others who also have an interest in dairy.”

The co-chairs would like to thank everyone who helped with cheese boxes this year for to those who purchased boxes.
The SDSU Dairy Club hosted the 15th Annual Jackrabbit Dairy Camp, June 7-9 on the SDSU campus. Fifty-two youth, ages 8-18, with a diverse background in judging and showing, attended the event. Campers came from across the Midwest including South Dakota, Minnesota and Iowa. Each participant had the opportunity to work one-on-one with a heifer to develop the technique on how to clip their heifer and acquire ways to become a better showmen. At camp, the kids participated in workshops on showmanship and fitting.

Off the farm, campers had the opportunity to learn about dairy cattle judging from Tracey Erickson, SDSU Extension Dairy Field Specialist, and how to make cheese from employees at Bel Brands.

On the last day of the three-day camp, the campers were able to show off their dairy handling skills to their parents and many members of the dairy community. Following the show, participants and their families were invited to a hamburger and hotdog meal.

Brooke Engstrom, Jenna Van Wyk, Tiffany Van Buren, Josie Kindwall and Whitney Ten Napel will be the 2019 Dairy Camp co-chairs. Camp will be held June 6-8.

For more information please contact Brooke Engstrom at brooke.engstrom@jacks.sd-state.edu.
Co-chairs Rebecca Roberson, Jenna Van Wyk, Caleb Dinse and Brooke Engstrom were in charge of organizing, planning and hosting the camp.
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GRADUATE STUDENT SPOTLIGHTS

Chelsea Schossow
Dairy Production

The first trial involved feeding 36 Holstein heifer calves flax oil and comparing it to soy oil. Over a 12-week feeding period, calves were analyzed on growth performance, blood metabolites, digestibility, rumen development and fatty acid profiles of blood, milk and feed.

The second trial involved feeding 12 peak lactation Holstein cows encapsulated flax oil as a supplement. Over a three-week trial, cows were analyzed for milk production, components, rumen fermentation, long chain fatty acids of blood, milk and feed, digestibility of nutrients and blood metabolites.

With the help of her advisor, Dr. Jill Anderson, Schossow plans to graduate in May.

“Having once been a dairy producer, my goal is to help farmers produce the wholesome nutritious product at the best economic cost,” Schossow said.

Schossow is excited to announce her acceptance of a full-time position at Form-A-Feed in Stewart, Minnesota as a Dairy Nutrition and Production Specialist.

“For those interested in graduate school, know that this is a large commitment but has exceptional outcomes and opportunities,” Schossow said.

By: Abigail Hopp
Junior Agricultural Communications

“Dairy nutrition is a passion of mine,” Graduate Student Chelsea Schossow said. “I wanted to challenge myself and come to graduate school.”

Schossow is currently pursuing a master’s degree in biological sciences/dairy production with an emphasis in ruminant nutrition at South Dakota State University.

“There is an art and science between planning rations and nutritional work that excites me,” Schossow said. “I know I will have greater opportunities and careers because of this.”

Schossow grew up on a dairy farm in southeastern, Minnesota and graduated from SDSU with a bachelor’s degree in dairy production in 2017.

“I decided to further my education at SDSU because the graduate program is hands-on learning that I can apply to real world applications,” Schossow said. “The program is set up for students to succeed, and making a smooth transition from undergrad to graduate school.”

At SDSU, Schossow currently has two feeding trials.
“Growing up, my grandma and aunt told me I was too lazy in the kitchen,” Food Science Graduate Student Beatrice Manu said. “This sparked a reason for me to prove them wrong.”

Manu is currently a graduate research assistant and is pursuing a master’s degree in biological sciences/food science under the direction of Dr. Padmanaban Krishnan.

“I have an inspiration to know more,” Manu said. “I love to cook, but I want to learn the chemistry aspect and what goes into the food I am cooking.”

Manu is currently working on a research project focused on developing healthy products from two novel food ingredients in South Dakota agriculture.

“I am developing an enhanced beta gluten beverage using oats and barley,” Manu said. “I want to suppress hunger and improve shelf life of beverages.”

Spending the majority of her time in the lab working on her research, Manu has served as a Biology lab instructor for four semesters. She currently teaches four sections of Biology 101 and 105, each with 50 students. “I enjoy assisting students in the classroom and am gratified when they understand the concept,” Manu said.

Manu received a bachelor’s degree in Food Science and Technology from Kwame Nkrumah University of Science and Technology in Ghana. She then started working as a control analyst in processing. But Manu always wanted to learn more.

“I came to SDSU when my husband started research in biochemistry,” Manu said. “This was an opportunity for me to begin my master’s degree in food science.”

“Thank you to all my colleagues and my advisor,” Manu said. “They have been truly amazing in helping me learn at SDSU.”

In addition to learning about her research, Manu likes learning about other graduate students and their research.

“My goal is to set up a big processing company in Ghana,” Manu said. “Ghana is a developing Country so we do not have seasonal food available at all times of the year. I hope to have those foods available all the time.”

Manu expects to graduate in summer of 2019 and is currently looking for a job, preferably in research and development.
“I believe in the power of food and want to learn more,” said Graduate Research Assistant Jae Young Sim.

Sim is pursuing a M.S. in Biological Sciences/Dairy Science at SDSU. She has a B.S. Dairy Industry from Chung-Nam National University in Daejoen, South Korea and B.S. Dairy Manufacturing from South Dakota State University.

Due to her love for research and dairy products, Sim came to SDSU to experience working in a plant.

“My advisor in South Korea recommended SDSU because of hands-on experience within the curriculum,” Sim said.

Under her advisor, Sergio Martinez-Monteagudo, Sim is completing two research trials based on the effects of Novel Technology Hydrodynamic Cavitation testing.

The first project is evaluating thermoduric microbial concentration in skim milk.

“I am using the technology to see how effective cavitation is in killing bacteria,” Sim said.

In her second project, Sim hopes to reduce the stabilizer content of ice cream mix using this technology.

Sim is grateful for the help of Davis Dairy Plant employees and her advisor.

“My advisor understands my interest and helps me grow and improve as a researcher,” Sim said.

Sim is exploring opportunities after graduation.

“I hope to pursue a Ph.D. in the future,” Sim said. “I love to explore and I am open to going anywhere.”

Although the language barrier was a challenge when she came to SDSU, Sim made many friends who were able to help her in conversation.

“The friends I met when I came seven years ago still treat me like family today,” Sim said. “SDSU is more than what I expected. I love the farming culture here and I have learned a lot.”

Sim has a goal to help give consumers what they want; healthy products with no chemicals.

“I am interested in healthy products and I truly hope my research can help meet the demand,” Sim said.
Dairy Manufacturing
Hometown: Tehran, Iran
Advisor: Dr. Sergio Martinez-Monteagudo

Research Focus:
There is significant accumulation of lactose world-wide because of insufficient utilization. Consequently, the price of lactose has fallen dramatically, and the dairy industry is faced with limited options in managing this surplus of lactose. My research aims at creating value from streams rich in lactose using novel approaches. One aspect of my research relates the synthesis of sugar replacers (sugar alcohols) from lactose by means of high pressure. The central hypothesis is that creative combinations of pressure, time and temperature can help modulate the production of sugar alcohols from lactose. Such chemical conversion may be economically viable alternative for the synthesis of sugar replacers. An additional element of my Ph.D. is converting dairy wastewater into value-added chemicals by using pressurized fluids. The dairy industry generates large quantities of wastewater from their routine cleaning operations. It is estimated that 2 gallons of wastewater is generated per pound of ice-cream. This part of my thesis aims at providing a valorization of ice-cream wastewaters through the breakdown of the droplets using pressurized water, which results in fractions of lower molecular size (peptides) that can be separated and converted into valuable chemicals.

What is your future career goals?
After graduation I would like a career in the dairy industry of the United States that allows me to actively participate in developing innovative solutions where formulation of new dairy products and the improvement of current ones can provide my company an edge in world market. Dairy researchers can empower any organization through developing novel nutritional components, which in turn can increase profitability.

What are your most memorable experience at SDSU?
Being one of the recipients of the John Brandt Memorial Fund Scholarship for the academic year of 2018-2019 was one of the most memorable experiences that I have ever had at SDSU. The importance of my Ph.D. projects with noteworthy results for industrial applications has qualified me to receive this remarkable award.

Why did you come to SDSU?
The importance of research subjects that my current supervisor is working on tempted me to join his research team. Also, the diversity of nationalities at SDSU and the outstanding reputation of the Dairy and Food Science Department as well as its facilities such as the Davis Dairy Plant motivated me to apply for PhD program in Dairy Manufacturing at SDSU.
Students

Michaela Della
Dairy Production
Hometown: Hartville, Ohio
Advisor: Dr. Jill Anderson

Research Focus:
My research is focused on calf nutrition, but my lab focuses on calf, heifer and lactating cow nutrition. My thesis study, involving 48 calves was conducted spring of 2018. The trial was investigated the health and growth benefits of a developing product made by Idaho Milk Products. The product is made of mostly complex carbohydrates and although lab analysis is still ongoing, thus far we have seen positive impacts on starter intakes and growth of the treatment calves.

What are your future career goals?
My career goals are simple: roll up my sleeves, jump right in, and be a champion for the industry. No matter what my future job title might be, I will undoubtedly be investing in, promoting and positively affecting the dairy industry. My motivation is the producer. I became passionate about this industry because of interacting with the producers. After seeing their pride in and dedication to their careers no matter the industry’s highs and lows, I knew I wanted to be a part of their support system.

What is your most memorable experience at SDSU so far?
I have really enjoyed being the assistant coach of the dairy cattle judging team! The team members are great people and so fun to be around. They constantly keep me laughing even through the long trips to some of the contests. I have enjoyed watching team members really improve in their judging abilities. Additionally, I have loved watching all of the team members excel in their critical thinking and public speaking skills.

Why did you come to SDSU?
I came to SDSU because I had the pleasure to meet two of SDSU’s alumni, the Reyes’ of Amarillo, Texas. While shadowing them during an undergraduate internship, they spoke highly of the Dairy and Food Science Department and how degrees from this university were well-respected within the industry. They sparked my interest, and after doing some research, I found Dr. Anderson’s lab. I resonated with her lab’s research focus because calf and heifer nutrition, as well as early-life care, are critical to set the animal up for a long and productive life. My lab mates being awesome people was a total bonus!
Brady Bury  
Graduate Research Assistant  
Food Science  
Advisors: Srinivas Janaswamy and Padmanaban Krishnan

Tanvee Deshpande  
Graduate Research Assistant  
Food Science  
Advisor: Padmanaban Krishnan

Leyby Guifarro-Rodriquez  
Graduate Research Assistant  
Dairy Production  
Advisor: Maristela Rovai

Kara Konst  
Graduate Research Assistant  
Food Science  
Advisor: Padmanaban Krishnan

Shayanti Minj  
Graduate Research Assistant  
Sanjeev Anand  
Advisor: Sanjeev Anand

Achyut Mishra  
Graduate Research Assistant  
Dairy Manufacturing  
Advisor: Lloyd Metzger

Roshin Mohn  
Graduate Research Assistant  
Dairy Production  
Advisor: Johan Osorio Esteves

Lydia Olagunju  
Dairy Production  
Hometown: Igosun, Nigeria  
Advisor: Dr. Jill Anderson

Research Focus:  
My research is focusing on the storage stability of liquid micellar casein concentrate.  
What are your future career goals?  
My future goal is to be a professor at a university.  
What is your most memorable experience at SDSU?  
The most memorable experience at SDSU was working in the SDSU Davis Dairy Plant and conducting my research in the plant.  
Why did you come to SDSU?  
SDSU has a distinguished Dairy Science program.

Ahmed Hammam  
Dairy Manufacturing  
Hometown: Assiut, Egypt  
Advisor: Dr. Lloyd Metzger

Kaavya Rathnakumar  
Graduate Research Assistant  
Dairy Manufacturing  
Advisor: Sergio Martinez Monteagudo

Nathaly Carpinelli  
Graduate Research Assistant  
Dairy Production  
Advisor: Johan Osorio Esteves

Pictured below: Fernanda Rosa
Rhea Lawrence
Dairy Production
Hometown: Mission, South Dakota
Advisor: Dr. Jill Anderson

Research Focus:
Research on new alternative feed ingredients for growing dairy heifers and lactating cows has been the focus of my doctoral program. We have evaluated the use of hydroponic barley sprouts and carinata meal in a total mixed ration for dairy cattle. The hydroponic barley sprouts and carinata meal are not in direct competition for the human food market, and it was vital to determine their effects on animal performance. Carinata meal is a low cost, high quality protein source for the dairy sector, and barley sprouts grown hydroponically are very palatable and provide water soluble carbohydrates to the diet.

What are your future career goals?
After completion of a postdoctoral appointment I plan to join the field of Academia. I would like to have a research and teaching appointment. Research in the field of ruminant nutrition is constantly changing and becoming more evolved. I want to be able to contribute to this vast depth of knowledge ruminant researchers are unearthing. The involvement and impact I plan to have in the advancement of ruminant nutrition research will be in support of my life-long goal of understanding every aspect of agriculture, especially production animals like dairy cattle that provide our nation with a never-ending supply of milk, milk products and vital nutrients. Thus, it is my overall career goal to provide producers with the tools necessary to successfully rear replacement dairy heifers. The focal point of this research will be the I-29 corridor and how to alleviate the issues with fluctuations in feed costs that affect producers that raise dairy heifers. I also plan to help extend the reach of Dairy Extension specialists to include Western South Dakota and the Oglala Lakota and Sicangu Lakota (Rosebud Sioux) Tribal communities.

What is your most memorable experience at SDSU so far?
The time I have spent in the dairy production graduate program has allowed me to encounter influential colleagues, outstanding mentors, and a vast number of remarkable experiences. The most prominent was being selected as a recipient of the 2018 Land O’ Lakes John Brandt Memorial Scholarship. The Land O’ Lakes company and the John Brandt Memorial Scholarship are very prestigious entities of the dairy industry. The scholarship identifies those individuals who have distinguished themselves among their peers in their chosen field of interest. To be included in this elite class of recipients is a tremendous honor. As a recipient of the award, I have the privilege to represent South Dakota State University among other alumni who have been recognized as innovative, passionate, and esteemed researchers of dairy science.

Why did you come to SDSU?
The knowledge I gained about animals and agriculture came from helping on the ranch. I wanted to develop my understanding of agricultural practices further in order to educate and assist tribal members in their animal operations. To fulfill this lifetime goal, I attended Sinte Gleska University in Mission, South Dakota, where I obtained my associate degree in arts and sciences. I had originally transferred to SDSU to further pursue an education in agriculture, but I did not realize the endless possibilities within the College of Agriculture, Food and Environmental Sciences. The educational career I have developed began as an undergraduate in animal science with a science specialization. While obtaining a bachelor’s degree at SDSU, I was introduced to the field of dairy science production by Dr. Jill Anderson in my final semester as an undergraduate. Through her instruction I was introduced to dairy nutrition, reproduction and the dairy industry as a whole. I found the various aspects of dairy production fascinating and knew I could gain invaluable experience if I chose to continue my education and seek a graduate degree in dairy science.
Over the past few months, Alfred Dairy Science Hall has been flooded with 38 eager students experiencing their first semester in the Dairy and Food Science Department at South Dakota State University.

“This is the largest class I have seen in 32 years,” said Dairy and Food Science Department Head Vikram Mistry, who has been with the department since 1986.

Mistry thinks it is because of recruitment that the freshman class has increased so drastically over the past few years.

“Coursework is changing, more research is being done, job opportunities continue and scholarships increase,” Mistry said about more the department is doing.

This year the department awarded $150,000 in scholarships, $30,000 of which went to incoming freshman. In 1999, there were $30,000 total in scholarships.

“The value and number is much greater,” Mistry said.

This year’s freshman class includes students in dairy manufacturing, dairy production and food science majors and represents over seven states and two countries.

“The number of new students is so positive for farmers and processors,” said Tom Peterson, South Dakota Dairy Farmers Manager for Midwest Dairy. “The state has had a focus on growing and rebuilding our dairy for the last 10 years and to see it grow is hugely positive. This is a great support for our overall mission.”

The mission is exemplified by the involvement and passion of this year’s freshman class. Each student comes from a different background.

“I got into the dairy industry last year when I judged dairy products through FFA,” said Sophia Linnemann, a freshman dairy manufacturing student from Beatrice, Nebraska.

Linnemann said that during her tour at SDSU, admissions suggested she meet with the dairy science department. After meeting with Howard Bonnemann, an advisor in the Dairy and Food Science Department, discussing potential jobs as well as a tour of the dairy plant, she knew dairy manufacturing was the major for her.

“Employers come looking for students because
of the dairy focus as well as a hands-on experience," Mistry said. “The department is providing value to the industry, which is a huge opportunity for growth.”

Jayne Raabe, Dairy and Food Science Department secretary agreed.

“The way people view the department and how prestigious our department is has grown over the years,” she said.

As an industry person, Peterson views dairy students as well prepared and positive.

“No matter what the circumstances are, they can carry a message and do it very positively,” he said. “The enthusiasm and excitement is strong when talking to the next generation.”

Mistry said the Dairy and Food Science Department has a 100 percent job placement rate, employers want our students.

“The farm manager helped me find an internship at a local dairy farm, which eventually turned into a full-time job after graduation,” said Olivia Bartel, recent graduate in dairy production.

Van Buren and Linnemann also think that their future success will be positive because of the passion of the department, which currently is home to 22 faculty and staff members and 42 postdoctorates, graduate fellows and graduate assistants.

“Even though I’ve only been here for a little over a month, it’s clear to see that the staff care about all of us,” Van Buren said. “From having conversation about my day, to meeting with one of the staff to talk about an opportunity or my class, I can tell that they truly have my best interests in mind.”

Linnemann agreed.

“Here at SDSU, I am more than just another student ID number, I’m part of the Jackrabbit family,” she said. “As a freshman, my professors already know me as a person, go out of their way to have a conversation with me, and have an invested interest in my future. Their passion for Dairy and Food Science is obvious and shows through the success of their work.”

Over the next few years, the freshman class will have the opportunity to participate in opportunities in dairy and food science including undergraduate research, Dairy Club and Food Science Club, trips and tours and many others.

“I just love being part of the dairy and food science department here at SDSU and I am looking forward to my future years here,” Linnemann said.

Van Buren agreed.

“I am glad I chose SDSU, and I’m happy I get to call it my home for the next four years,” she said.
From weekly practices, to long trips across the country, the SDSU Dairy Judging Team has been hard at work. Between two teams, the SDSU Dairy Judging team has traveled to Harrisburg, Pennsylvania for the All-American Dairy Show; Madison, Wisconsin for World Dairy Expo; Fort Worth, Texas for the Fort Worth Stock Show; Louisville, Kentucky for the North American International Livestock Exhibition; and Viroqua, Wisconsin for the Accelerated Genetics Contest.

The year started in September with the All-American Dairy Show in Harrisburg, Pennsylvania and the Accelerated Genetics Contest in Viroqua, Wisconsin. The Harrisburg team coached by Michaela Della was comprised of Abigail Hopp, Katelyn Groetsch, Kyle Tews and Dennisen Nelson. The Viroqua team coached by Jill Anderson was comprised of Brooke Engstrom, Ashley Maus, Rebecka Hoffman, Andrew Wilwerding, Morgan Kohl and Margaret Socha and had a great start to the new year.

In November, Abigail Hopp, Brooke Engstrom, Ashley Maus and coach Michaela Della traveled to Louisville, Kentucky to compete in the North American International Livestock Exhibition contest.

In January, the new year started off with a trip to Fort Worth, Texas to compete at the Fort Worth Stock Show. Two teams competed, including Brooke Engstrom, Ashley Maus, Rebecka Hoffman, Andrew Wilwerding, Morgan Kohl and Margaret Socha and had a great start to the new year.

Practicing weekly, the new team is eager to begin competing.

Coach Michaela Della, Abigail Hopp, Ashley Maus and Brooke Engstrom traveled to Madison, Wisconsin for World Dairy Expo. World Dairy Expo is known as the top, most competitive collegiate contest. The team came home with some memorabilia and great memories. The team placed first in Brown Swiss. Abigail Hopp also had a great day, placing first in Brown Swiss, 12th in Jersey and 24th overall, receiving an All-American Dairy Judge award.

By: Abigail Hopp
Junior Agricultural Communications

SDSU Dairy Judging Team

Coach Michaela Della, Dennison Nelson, Katelyn Groetsch, Kyle Tews, Abigail Hopp and coach Jill Anderson traveled to Madison, Wisconsin to compete at World Dairy Expo.
The 2018 Dairy Products Judging Team consisted of Anna Hemenway (Huron, South Dakota), Gregory Reeter (Volga, South Dakota), Megan Struss (New Ulm, Minnesota), and Ahmed Hammam (Graduate; Assiut, Egypt). The team is coached by Lloyd Metzger with the assistance of Bennet Baker. The 2018 team, along with the training 2019 team traveled to the Regional Contest held in Coopersville, Michigan at Continental Dairy Facilities on April 7, 2018. The 2019 team members include Sanne de Bruijn, Erika Franzen-Ackerman, Madison Okerstrom, and Han Si.

The 2018 team placed first overall, as well as first place in cheddar cheese, butter and ice cream. At regionals, Anna placed second overall, Megan placed fourth overall and Gregory placed fifth overall. Ahmed placed third in the graduate division and was first in cheddar cheese. Continental Dairy Facilities and more than 20 other dairy companies/suppliers sponsored the contest.

The 2018 team then attended the National Collegiate Dairy Products Evaluation Contest at the International Cheese Technology Expo on April 18, 2018 in Milwaukee, Wisconsin. The team placed first overall in all products, which became the 24th win for SDSU in the 96-year history of the competition. The team was also first place in butter, ice cream, and yogurt, while placing second in milk, fourth in cottage cheese and fourth in cheddar cheese. Megan placed first overall in the contest and received the Robert Rosenbaum Award. Gregory placed third overall, Anna placed eighth overall and Ahmed placed sixth overall in the Graduate Student Contest. The contest was hosted by the Wisconsin Cheese Makers Association, sponsored by the USDA and over 35 other dairy companies/suppliers.

The 2019 Dairy Products Judging Team will compete at the Regional Contest on April 6, 2019 in Coopersville, Michigan at Continental Dairy Facilities and at the National Contest on April 17, 2019 in Madison, Wisconsin hosted by the Wisconsin Cheese Maker’s Association.
The Dairy Challenge contest is designed for students from across the United States and Canada to use their knowledge of the dairy industry in a variety of situations in a competitive format. The contest is team based and students work together to evaluate a dairy farm. The teams visit an assigned farm, ask questions and receive information on nutrition, reproduction, health, housing and financial records. Following the visit, the team prepares a presentation for the farmer and a panel of judges on recommendations based on their evaluation. The panel of judges consists of industry professionals including veterinarians, nutritionists, geneticists, bankers and others.

The North American Intercollegiate Dairy Challenge Contest was held in Visalia, California April 12-14. The national team consisted of Olivia Bartel, Kelli Choudek, Caleb Blaisdell and Audrey Souza.

Prior to the contest, the SDSU team met once a week in the spring and practiced through visiting farms and having discussions with coaches and guest speakers. Team members Brooke Engstrom, Abigail Hopp, Alexandra Preszler and Jenna Van Wyk attended the Midwest Regional Competition in Freeport, Illinois. Here the members were teamed up with students from different universities.

March 29-30, team members Abigail Hopp, Brooke Engstrom, Jenna Van Wyk, Alexandra Preszler, Calissa Lubben and Josie Kindwall participated in the Dairy Challenge Academy contest in Tifton, Georgia.

By: Abigail Hopp
Junior Agricultural Communications
The 2018 Dairy and Food Science Scholarship and Awards banquet was held in April. Over 117 scholarships and awards were distributed to incoming freshmen, undergraduate students and graduate students. There were a total of $153,000 of scholarships awarded at the banquet. That is $3000 more than 2017, $89,000 more than 2008 and $120,000 more than 1998. The Dairy and Food Science Department students would like to send out a huge “Thank You” to all the donors and supporters for their generosity.

The donors for the 2018 scholarship banquet included but were not limited to: South Dakota State University Dairy and Food Science alumni, industry professionals and other private donors. There were numerous donors in attendance at the banquet to support the students and staff. Others in attendance included families, faculty, staff and university administration.

The Dairy and Food Science Department is appreciative of all scholarship provides. The industry routinely hires graduates of the department, many of whom have initiated scholarship support as well.
In 2018, four SDSU students received scholarships from National Dairy Shrine. Two of our students won the Dairy Management Inc., Education and Communication Scholarship. This scholarship is awarded to college students who are pursuing degrees in education or communications and have active leadership activities. The winners included Rebekka Paskewitz, a junior studying agriculture education, and Abigail Hopp, a junior majoring in agricultural communications. Rebecca Roberson, a senior Dairy Manufacturing student, received the dairy management Inc., Milk and Dairy Product scholarship. In addition to the undergraduate winners, Kirby Krogstad, a graduate of dairy production, received the Student Recognition Scholarship.

Abigail Hopp, Rebecca Roberson and Rebekka Paskewitz receive their scholarship at World Dairy Expo National Dairy Shrine Banquet.
SDSU Dairy Research and Training Facility exhibited 7 animals at the 2018 South Dakota State Fair. In the Brown Swiss show, Emily Rogers exhibited JUST SO P WISTERIA in the spring yearling heifer class, placing second, and Chelsea Smith exhibited V B HP RICHARD 469, placing 5th. In the cow show, Laura Frye exhibited HILLTOP ACRES NW JADA, winning the Junior 2-year-old class and receiving Reserve intermediate champion. Laura also exhibited HILLTOP ACRES WISK CARMEL, the winning 4-year-old cow who went on to become senior champion and finally grand champion of the Brown Swiss show. Chelsea Smith exhibited KAMPS-HOLLOW FLAVOR, the winning 5-year-old cow who was later named reserve senior champion and reserve grand champion cow. SDSU won Premier Breeder of the Brown Swiss Show.

In the Holstein show, Emily Rogers exhibited CAMPANILE DEFIANT 7534-RED placing 11th in the winter calf class and CAMPANILE DEFIANT 7477 placing 4th in the spring yearling heifer class. Chelsea, Emily and Laura all care for the cattle at SDSU Dairy Research and Training Facility. Farm manager Pete Linke assisted the crew at the State Fair.

By: Laura Frye
Senior Dairy Production/Dairy Manufacturing

SDSU Dairy Research and Training Facility cattle during the South Dakota State Fair Dairy Show.
Preszler accepted to Iowa State University College of Veterinary Medicine

Junior Dairy Club member, Alexandra Preszler was accepted into Iowa State University College of Veterinary Medicine and will be starting in the fall of 2019. Preszler had enough pre-requisite credits to to be accepted early into the program. Out of 15,000 applications, Preszler was one of 150 students accepted. Each year, Iowa State reserves five or six spots for South Dakota residents, and Preszler was one. We would like to wish Preszler the best of luck at Iowa State University.

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In 2018, three Dairy Club members received scholarships from the National Dairy Promotion and Research board. This scholarship is awarded to those who demonstrate academic achievement, a strong interest in the dairy industry and have demonstrated leadership, initiative, and integrity. The three students include Rebekka Paskewitz, a junior studying agriculture education, Andrew Wilwerding, a sophomore studying dairy production and Sanne de Bruijn, a junior studying dairy production and dairy manufacturing.

**Minnesota Milk Scholarship**

Five South Dakota State University Dairy and Food Science students were among twelve recipients of the 2018 Minnesota Milk Scholarships. Recipients were Ethan Johnson of Heron Lake, Minnesota, dairy manufacturing major; Elizabeth Krienke of Lester Prairie, Minnesota, dairy production and spanish major; Johannah Nielsen of Russel, Minnesota, dairy production major; Margaret Socha of Rogers, Minnesota, dairy production major; and Denver Stage of Vesta, Minnesota, dairy production and dairy manufacturing major. Ethan, Elizabeth, and Johannah are freshmen, Margaret is a sophomore and Denver a junior.
Hello Everyone!

My name is Morgan Kohl and I am excited to be serving as the 2018-19 South Dakota Dairy Princess. I am attending South Dakota State University with a double major in animal science and agronomy. I am involved in several organizations on campus including the Dairy Club. As a farmer’s daughter, I have been involved in agriculture my entire life. I grew up on a small farm near Kranzburg, South Dakota. Although I was raised on a beef farm, I quickly became affiliated with the dairy community. From a very young age, I began showing and judging dairy cattle in 4-H and FFA. As a result, I quickly developed a passion for dairy. I constantly found myself wanting to become more and more involved within the dairy community and to continue learning more about it.

For over the past year, I have been employed at a local dairy farm near Goodwin, South Dakota, MoDak Dairy, where I absolutely love my job. I am currently working in the calving unit where I help oversee the overall care of calves including treatments, feeding, cleaning barns and working cattle. Through my previous work experiences and affiliation with the dairy community, I decided to run for South Dakota Dairy Princess in 2018 and was crowned at the Central Plains Dairy Expo. I am honored to have received such a title and was proud to represent dairy by talking with consumers throughout my reign. As part of serving as a spokeswoman and advocate for the dairy community, it was my privilege to interact with consumers, as well as the public, to share my passion and the important role dairy foods play in our daily lives. Dairy farmers put a lot of passion, care and pride into producing nutritious, high quality milk for everyone to enjoy. I believe it is important to advocate for the dairy community because of the major gap between farmers and consumers. We need to work to bridge the gap and invest in sharing our story and giving consumers an excellent dairy experience. I am so honored to have served as the South Dakota Dairy Princess, because it will gave me the opportunity to help share my story and passion for dairy’s journey from farm to table.
The South Dakota Dairy Ambassador Program began in 2018. The new ambassadors, Angelica Kasper, Katelyn Groetsch, Dennisen Nelson, Sanne de Bruijn and Jenna Van Wyk started off the year with an orientation and communication training with the Nebraska dairy ambassadors on January 30. During this training, we learned how to communicate and interact with consumers effectively. Throughout the year, ambassadors attended a number of events such as Central Plains Dairy Expo and assisted in helping with the South Dakota Dairy Drive basketball game on the SDSU campus. During summer, ambassadors helped with Dairy Fest and the Sioux Empire Fair. They were also active in their own community at dairy events. At Dairy Fest, ambassadors interacted with the public by demonstrating how to milk a cow, explaining good sanitation practices and calf care. Later in the year, the ambassadors performed similar activities in the Pipestone Discovery Barn at the Sioux Empire Fair.

The 2019 Dairy Ambassador program was launched with the selection of a new group of ambassadors that include Shelby Kuechle, Calissa Lubben, Sanne de Bruijn, Brooke Engstrom and Morgan Kohl.

By: Jenna Van Wyk
Junior Dairy Production
Three Jackrabbits represent Minnesota among the 12 Princess Kay of the Milky Way Finalists. One of them received the highest honor, Princess Kay of the Milky Way.

Rebekka Paskewitz, junior agricultural education student, was crowned Princess Kay of the Milky Way on August 22, 2018. By her side were 11 finalists, two of which were Calissa Lubben, sophomore dairy production student, and Ashely Maus, sophomore dairy production and dairy manufacturing student.

Princess Kay of the Milky Way is Minnesota’s goodwill Dairy Ambassador, representing the state’s dairy community during the year of service.

Each May, over 60 county dairy princesses from across the state gather at the Dairy Leadership and Promotion Event, also known as May Event. County Princesses are women ages 18-24 and must work on a dairy farm or have a parent who works at a dairy farm.

After a weekend of interviews, speakers and workshops, 12 individuals are selected to be finalists for the upcoming year.

“Serving as a Princess Kay Finalist has always been a dream of mine,” Calissa Lubben said. “To hear my name called was an honor.”

Throughout the summer, finalists prepared for the next round of competition, while getting to know each other, working on communication skills and serving as ambassadors for their home counties.

“Over the summer I was able to make connections with the other finalists,” Lubben said. “It was fun getting to know them and meet other girls with the same passions as mine.”

Just before the Minnesota State Fair, the 12 finalists interview to see who the next Princess Kay of the Milky Way Finalist will be.

“Interviews for Princess Kay were very personable, allowing us to get to know the judges,” Lubben said.

Wednesday night was filled with nerves and excitement for the crowning of the 65th Princess Kay of the Milky Way.

Beginning Thursday, the Minnesota State Fair brought many appearances and interviews for Princess Kay and her finalists.

Princess Kay is expected to be at the state fair all 12 days and her finalists rotate, having 3-day shifts to help Princess Kay.

During the state fair, each finalist has her likeness sculpted in a 90-pound block of butter.

“Representing Minnesota and my family dairy farm was such an honor,” Lubben said.
6 HEARTY TIPS FOR SUCCESSFUL ADULTING

1. Eat cheese. Lots of it.

2. Enjoy your cheese without multi-tasking. How you eat is just as important as what you eat.

3. Listen to your body — eat cheese when you’re hungry and don’t stop until you’re satisfied.

4. Put cheese on top of just about everything.

5. When given broccoli, cauliflower or kale — always top it with cheese.

6. Become part of the team who makes some of the best cheese in the world.

WE KNOW CHEESE. IT’S WHAT WE DO.
Dr. Jill Anderson is served as president of the Midwest American Dairy Science Association branch during 2018-2019. This was her third year on the board. In the first two years of her four years of service, she held offices of secretary and vice-president. After her time as President she will enter her fourth and final year on the board as the past-president. This is an elected position. Anderson says, “It is an honor just to be nominated for the position, let alone be chosen to serve.” Some of Dr. Anderson’s tasks include serving as a regional representative at the national ADSA conference, attending the ADSA strategic planning sessions before the national conference in June and her largest task that she is in charge of is to work with the American Society of Animal Science Midwest Section, and jointly host the annual meeting in March. This meeting attracts about 1000 attendees from the two societies and includes oral and visual presentations on research of animals and dairy from different universities and companies across the Midwest. It is a very important time to network with other industry professionals. After Dr. Anderson is finished with her term, she hopes that the ADSA will continue to share the new and cutting edge dairy research. She also says that many challenges can be fixed with communication and networking. She hopes that the ADSA will help to keep people working together to further the dairy industry. Congratulations Dr. Jill Anderson!
Laura Frye - Brown Swiss Achievements

By: Tiffany Van Buren
Freshman Dairy Production/Agricultural Communications

SDSU Dairy Club member Laura Frye has seen extreme success when working with her Brown Swiss dairy cattle. Laura grew up on a dairy and crop farm in north central Indiana. She has her own Brown Swiss herd, Miami Hills Swiss, which started with her first 4-H calf. Overtime, she has been active in 4-H, FFA and served as the Indiana Brown Swiss Queen.

In 2018 her success was remarkable. At the 2018 National Brown Swiss Convention, she was the winner of the National Youth Achievement Award and recipient of the Lynn & Peter Vail Scholarship. At the National Youth Heifer Show, she received senior showman, had the highest Genomic Merit Heifer of show and placed 3rd overall in the winter heifer class. During World Dairy Expo, the heifer she owns in part with her brother placed 3rd in the International Brown Swiss Junior Show. Laura’s biggest highlight of her 2018 showing season was winning senior showmanship, especially after dealing with extremely tough competition and very high temperatures. Her cow, Miami Hills Agenda Delight, scored Excellent, along with her two sisters, Miami Hills Agenda Danica and Miami Hills Agenda Daisy. Laura also led the top selling Wizard daughter at the World Premiere Brown Swiss sale. Overall, Laura wants to thank her parents, grandparents and siblings for the never-ending support and for giving her the opportunity to be involved with dairy cattle. In the future, Laura hopes to have a career in the dairy industry, continue raising her Brown Swiss herd, as an active member of the Brown Swiss Association.
CANDIDS
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- Weyauwega, WI
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Dairy and Food Science Awards for 2019

**Alfred and Hilde Tobkin Memorial**
de Bruijn, Sanne: $128  
Elfaruk, Mohamed: $128  
Franzen-Ackerman, Erika: $128  
Okerstrom, Madison: $128  
Si, Han: $128

**Arnold Hippen Dairy Challenge**
Engstrom, Brooke: $199  
Hopp, Abigail: $199  
Preszler, Alexandra: $199  
Van Wyk, Jenna: $199

**Dairy Judging Production**
Hopp, Abigail: $150

**Forbes Leadership**
Becher, Maggie: $300

**Howard Voelker Memorial**
Carlson, Colten: $179  
Engstrom, Brooke: $179  
Hopp, Abigail: $179  
Maus, Ashley: $179

**LeRoy Graber-Ford**
Hoyer, Cole: $300

**Non-Dairy Science Student Dairy Club**
Hacker, Cassidy: $500  
Hopp, Abigail: $500  
Wright, Breanna: $500

**Delbert and Robert Breazeale Memorial**
Carpinelli, Nathaly: $2100

ADSA-SAD OUTSTANDING YEARBOOK 2018

2018 Dairy Digest, “Home is Where the Cows Are,” received outstanding chapter yearbook award at the ADSA-SAD conference. 2018 Dairy Digest Editor was Abigail Hopp.
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