Dairy Digest 2020 : Rooted in Tradition

South Dakota State University Dairy Club
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Since opening our doors in 1929, Valley Queen has been at the forefront of dairy innovation. We embrace emerging technologies so we can continue to offer new products, serve new markets and help drive the future of America’s cheese industry.
The Dairy Digest is an annual publication by the SDSU Dairy and Food Science Department. A total of 1700 copies are printed on recycled paper.
Growing up on a dairy farm in Southeastern Minnesota, I grew up looking to my farmer dad and neighbors. I spent my time riding shotgun in the tractor, milking cows in red rubber boots, and sharing my family story with everyone I talk with. To me, the dairy industry is not just work, it’s my passion and backbone of how I live out each day.

Tradition is the glue of the Dairy and Food Science Department, but the key to success is the ability to adapt, change and embrace the future. As editor, I am privileged to highlight and document these traditions, as well as achievements and innovations that took place throughout the year. This year’s Dairy Digest, “Rooted in Tradition,” provides just that.

The Dairy and Food Science Department has many traditions that students, faculty, alumni and supporters have the ability to experience. This includes the opportunity to work and meet individuals from diverse backgrounds; from across the country, as well as the world, passionate agriculture students come together in hopes to build a promising future for agriculture. The department continues to uphold a 100% placement rate due to a world class manufacturing plant, production research and training facility, and new technologies that help us grow as individuals in our respective areas of study.

I am honored to be a part of a growing tradition in the dairy industry, and am eager to watch the department continue to unfold and turn prepared students into the dairy community. As a senior, I will be graduating, but will never forget the memories and experiences South Dakota State University provided. I am honored to hand the Dairy Digest to a group of promising individuals, who will continue to showcase traditions of the Dairy and Food Science Department.

Thank you to faculty, supporters, alumni and fellow students who continue to make SDSU a tradition for all who walk through the Alfred Dairy Science Hall doors. Thank you to my editorial team, as well as countless other support in publishing the 2020 Dairy Digest.
“Traditions are vital to the dairy industry, our department and the Dairy Club. Without traditions we have no measure of our past successes and failures which severely limits our ability to adapt and become better. Throughout the dairy community, the tradition of hard work and determination has allowed many to survive rough patches and keep strong in their love for dairy. At SDSU, the Dairy and Food Science Department has years of traditions holding up core values and inspiring current students, including myself, to push themselves to succeed.”
- Sophia Linnemann

“Tradition to me is carrying on the meaningful aspects that connect us together and leave our mark. I enjoy carrying on the traditions of the Dairy and Food Science Department and to be able to pass them on to future students of the department.”
- Rebecka Hoffman

The 2019 Dairy Digest, “Cheers to Farmers,” received the Outstanding Chapter Yearbook in the Student Affiliate Division of the American Dairy Science Association in Cincinnati and First Place Yearbook at the Midwest Regional American Dairy Science Association – Student Affiliated Division Conference at Iowa State University. The 2019 Dairy Digest editor was Abigail Hopp.

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This year we dedicate the digest to the journey of keeping traditional ideas, fresh with the theme, “Rooted in Tradition.” The practices used in dairy farming today are the same ones that have been used since the origins of the culture. Sure, the methods may have been modified and made more efficient, but the ideas, values, and especially traditions of dairy farming have never wavered. From waking up before the crack of dawn to watching the sun set while milking cows, the traditions of dairy farmers demand more time, effort, and resources than many other industries. While discussing this year’s theme of “Rooted in Tradition”, the Dairy Club wanted to show its appreciation for those who have helped to keep traditions alive in the dairy culture and created new traditions along the way.

In this spirit, the Dairy Club dedicates the 2020 Dairy Digest, “Rooted in Tradition”, to alumnus Walt Wosje.

Walt graduated with his B.S. in 1962 and M.S. in 1967, both in dairy science. He credits his success to the foundation the university provided him. He served as CEO and General Manager of Michigan Milk Producers for 20 years and a consultant for National Milk Producers Federation for six years. Through his work, Walt played an essential role in supporting the dairy industry of the country. He is now retired and is a full-time resident of Brookings. He stays actively involved at SDSU through guest speaking in many different classes, and helping students in the Dairy and Food Science Department develop professional skills through practice interviews and enabling industry connections. He and his wife, Yvonne, provide an annual scholarship.
In addition, they regularly provide financial support to the department such as for construction of the Davis Dairy Plant.

Walt states, “At SDSU, the Dairy and Food Science Department is developing leaders that are key ingredients to the dairy business.”

The Dairy Club is greatly appreciative of our alumnus, Walt Wosje, and is honored to dedicate this Dairy Digest to him.

- Danny Woodward, SDSU Student
Dean Comments

The Dairy and Food Science Department continues to grow and the demand for our graduates continues to be exceptional.

I have been with South Dakota State University College of Agriculture Food and Environmental Sciences since March 2018, and the Dairy and Food Science Department continues to impress me.

With feed and land available in South Dakota, and the expansion of dairy along the I-29 corridor, SDSU is working to align with the dairy trends.

A promising conversation involves future plans for the Dairy Research and Training Facility. In the near future, we hope to offer production students and faculty a state-of-the-art dairy to demonstrate current practices in production, as well as expose students to technologies and innovations in the industry. This facility will allow our students to be involved in the creation of the dairy industry's future.

The Dairy and Food Science Department is growing, with two new faculty members joining the team. Dr. Clifford Hall is a food scientist and professor in food science. Before coming to SDSU, Dr. Hall founded a national Pulse program that he is now looking to relocate here. Dr. Issac Salfer is a new assistant professor in dairy production. We are excited to have them join us!

There are growing programs and additions to SDSU that will play a major role in the dairy industry and the Dairy and Food Science Department. This includes the new SDSU and School of Mines Initiative. This initiative is an effort to expand bio-processing in the state by adding value to commodities we produce. This will create additional value, as well as create new industries and employment opportunities for young people.

The collaborative professional program in Veterinary Medicine leading to a Doctor of Veterinary Medicine degree with the University of Minnesota is starting to accept applications for the fall of 2021. As veterinary care is changing, the updates to the Dairy Research and Training Facility will allow students a better understanding of modern facility care.

Another area of improvement is the new Raven Precision Agriculture Center that is in construction. Dairy is a data intensive industry and aligns well with the new building and precision agriculture program.

Students in the Dairy and Food Science Department continue to be successful, competing in national contests including Dairy Challenge, Dairy Products and Dairy Cattle Judging.

The SDSU Dairy Club provides tremendous experience to gain leadership and transferable skills sought by employers.

The Dairy and Food Science Department upholds the tradition of SDSU Ice Cream. Produced and sold by our students, ice cream at SDSU leaves a memorable mark on every graduate. Each time 50-year alumni groups come to campus, they always want their favorite SDSU Ice Cream.

Finally, it was so exciting to see our Dairy and Food Science Department highlighted on ESPN GameDay.

Go Jacks!
Department Comments

Vikram V. Mistry
David A. Thompson
Endowed Department Head and Professor,
Dairy and Food Science Department

The 2020 Dairy Digest theme, “Rooted in Tradition”, permeates through this department in many ways and is deep-rooted. Through this theme, the Dairy Club reflects on its strong foundation, but its current activities and programs also demonstrate that Club members, under the guidance of their elected leaders, intently stand on the shoulders of these traditions, push boundaries and strategically build on them while creating new ones. The department takes great pride in the Dairy Club. We admire the passion, professionalism and excellence of its members.

Our department vision, to be a national and international leader in dairy and food education, research and extension, under the university strategic plan, Imagine 2023, guides our programs. Continuing 100% placement of our graduates, generous scholarships, endowment and other support from donors help our faculty, staff and students achieve excellence. I am particularly grateful to alumnus Mr. David A. Thompson who through a very generous gift has endowed the position of department head. This endowment has permanently placed the department in a very strong position for excellence and has paved a path for success for many in the years to come. Our outstanding faculty and staff help make for unique programs through their teaching, research, extension and service efforts. For example, in fiscal year 2019 department faculty members expended over $1.3 million in external grants through 21 projects to support research, graduate students, and researchers. This reflects an approximately 7% increase over the previous year. Their work has direct impact on the industries we serve through the generation of new ideas as well as graduates who take on leadership roles in the industry. Our students excelled as well, including success in national scholarships, judging and leadership activities. Students were recipients of nationally competitive scholarships from National Dairy Promotion and Research Board, National Dairy Shrine, Institute of Food Technologists, John Brandt Memorial, DFA and others. With the assistance of a committee that includes dairy farmers, industry and faculty we are developing plans for 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 in Dairy Production for the future. This project is in very early phases of development and planning and will include a major capital campaign in the coming months. Another major need is the renovation of food science laboratories within Berg Agricultural Hall. This will help us expand the Food Science program for which we now have received IFT Approval.

I am reminded of a question a student asked me in the first week of my arrival to this department in October 1986: “how long are you going to stay here?” Of course, it caught me by surprise as I was excited about my new faculty position at SDSU and I was not thinking about other positions. Over time, I began to learn about the rich traditions of the department through success of alumni, excellence of faculty, ever continuing support from graduates, and the impact on industry that the department had. Our faculty, staff and students inject this passion into prospective students so that they too may join the rich tradition and reap the benefits of powerful careers. The traditions of the SDSU Dairy and Food Science Department, which began well over a hundred years ago, continue to forge ahead and develop new ones.

“The traditions of the SDSU Dairy and Food Science Department, which began well over a hundred years ago, continue to forge ahead and develop new ones.”
- Dr. Vikram Mistry
As a former member of Dairy Club, I enjoy seeing how current members have taken things past members started and made them better over time. Today, Club members continue to represent the strong values and traditions of SDSU and the Dairy and Food Science Department.

I graduated from SDSU with a B.S. in Dairy Production and Animal Science in May 2013 and returned to SDSU in July 2018. I was the Agriculture Foreman at the Dairy Research & Training Facility from July 2018 to February 2019 and have been the Interim Assistant Manager since February 2019. Upon returning to SDSU, I have enjoyed watching the passion students have for the Dairy Club and the dairy industry, as well as how they have evolved over the years.

While there are too many things to count, I would like to pull out some of the traditions Dairy Club continues to uphold today:

• The Club hosted another successful Jackrabbit Dairy Camp in June 2019, which was the largest camp ever held with over 60 K-12 participants in attendance.
• Hundreds of hours are spent every fall for the annual cheese box project. Cheese Boxes have been sold to all 50 states and multiple countries in years past.
• Club members continue to represent the strong values and traditions of SDSU and the Dairy and Food Science Department at the American Dairy Science Association and the American Dairy Science Association - Student Affiliated Division conferences. The club attended ADSA-SAD at Iowa State University in January where they won First Place Display Board, First Place Yearbook for the 2019 Dairy Digest and First Place Junior Quiz Bowl.
• Club members also have a tradition of promoting the dairy industry to the public and future generations of dairy enthusiasts through National Ag Day, Dairy Fest, Jackrabbit Dairy Camp, Central Plains Dairy Expo, Little International, and the South Dakota State Fair.
• The Dairy Digest continues to compete at local and regional levels. The 2019 Dairy Digest, “Cheers to Farmers,” won first place at the National ADSA-SAD contest in Ohio and at the Midwest Regional ADSA-SAD contest at Iowa State University.
• As individuals, Club members held summer internships encompassing all aspects of the dairy industry in multiple states, won numerous scholarships and awards, competed in several contests and collectively promoted the traditions of the Dairy and Food Science Department and the Dairy Club.

I would like to encourage all members to take advantage of every opportunity Dairy Club has to offer. You never know what you’ll learn and who you’ll meet in the process. I met some of my best friends in Dairy Club and was able to tour dairy farms and dairy plants across the United States and Canada. Don’t be afraid to try new things and bring new ideas to the Club for it will only be as good as you make it. I look forward to seeing the Club continue current traditions and build new ones for the future.

2019 Advisors

Peter Linke

John Haberkorn

Sergio Martinez-Monteagudo

Advisor Comments

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As I look back at 2019, I can’t help but smile at all the memories the Club created. The year started with a trip North in January to attend the American Dairy Science Association – Student Affiliated Division conference which was hosted by the Bison Dairy Club of North Dakota State University. Later in the semester, the Club served ice cream at the Central Plains Dairy Expo and hosted a booth at Ag Day at the Pavilion in Sioux Falls. In February, we had a chance to bond while ice skating and meet new members. Fast forward to summer, the Club hosted our largest Jackrabbit Dairy Camp yet and helped serve ice cream at the South Dakota State Fair. In fall we welcomed new members and started preparing for our cheese box project. We launched a website for online ordering and through the hardwork of the co-chairs, the project was a success. Thank you to the 2019 executive team for all your help and dedication. I am optimistic of the opportunities and experiences that Club members will have over the next year under the leadership of the 2020 executive team. To all the Dairy Club members, I encourage you to stay involved, step out of your comfort zone, and meet new people. As the year flew by in a blink of an eye, I am pleased to say it was an opportunity that will remain unmatched.

Looking back, my earliest memories in life involve exploring my family’s dairy barn. Whether in the pasture or in the milking parlor, I had many adventures at the farm as excitement was always around the corner. It was not until I was older, that I realized the other reason I enjoy dairy farming is because it is family-oriented. Milking cows on the farm was a family event and the parlor served as the meeting place. It was the place where I heard my sibling’s stories of the day and the stories of what had happened on the farm while I was at school. After arriving at SDSU, I joined the Dairy Club and quickly found that meeting place to be similar to the dairy parlor. I made friends with many of the members that I met and who share the same appreciation of dairy cows and some of the same career goals. It was inspiring to meet people with an interest in dairy and it led me to become co-chair for the Cheese Box committee and Club Secretary. Now, I am humbled and honored to lead the Club. We have a great executive team filled with ideas. The executive team includes: Calissa Lubben, Vice President; Lukas Pierson, Secretary; Ashley Maus, Treasurer; Rebecka Hoffman and Kelsey Erf, Activities Coordinators; Elizabeth Krienke and Adison Evans, Historians. Combining our talents, the year will be exciting as we continue to grow the Club, represent our amazing Dairy and Food Science Department, and give back to the community. Dairy Club is already off to a good start for the year by attending the American Dairy Science Association - Student Affiliated Division conference hosted by Iowa State University. This spring, we will have club socials, Central Plains Dairy Expo, Campus Ag Day and tours. In addition, we will begin planning for the 17th annual Jackrabbit Dairy Camp. As president, I hope to organize events to encourage members to network and learn what the dairy industry has to offer. It is fun listening to the great ideas of many members, and it will be awesome to see those ideas come to life. I look forward to an exciting 2020.
Executive Teams

2019

President
Jenna Van Wyk

Vice President
Sanne de Bruijn

Secretary
Ethan Johnson

Treasurer
Brooke Engstrom

Activities Coordinator
Calissa Lubben
Cassidy Hacker

Historian
Rebecka Hoffman
Whitney Ten Napel

Back from left: Ethan Johnson, Calissa Lubben, Cassidy Hacker.
Front from left: Sanne de Bruijn, Rebecka Hoffman, Whitney Ten Napel,
Brooke Enstrom, Jenna Van Wyk.

Dairy Club

2020

President
Ethan Johnson

Vice President
Calissa Lubben

Secretary
Lukas Pierson

Treasurer
Ashley Maus

Activities Coordinator
Rebecka Hoffman
Kelsey Erf

Historian
Elizabeth Krienke
Adison Evans

From left: Adison Evans, Calissa Lubben, Ashley Maus, Elizabeth Krienke,
Rebecka Hoffman, Kelsey Erf, Lukas Pierson, Ethan Johnson.
2019

President
Maggie Becher

Vice President
Emily Resch

Secretary
Elise Emmick

Treasurer
Callie Koehl

Activities Chair
Dana Edleman

Publicist
Jessica Christoffer

Fundraising Chair
Elizabeth Steever

Alison Kolbe

Front from left: Dana Edleman, Maggie Becher, Jessica Christoffer, Elise Emmick. Back from left: Callie Koehl, Emily Resch, Elizabeth Steever, Alison Kolbe.

2020

President
Jessica Christoffer

Vice President
Dana Edleman

Secretary/Publicist
Elise Emmick

Treasurer/Fundraising Chair
Elizabeth Steever

Activities Chair/Prexy Council Representative
Allison Kolbe

From left: Elizabeth Steever, Dana Edleman, Allison Kolbe, Jessica Christoffer, Elise Emmick
Dairy Club

Freshmen

(Back from left): Daniel Williamson, Tyler Gilliland, Gentrie Vatthauer, Emily Tisler, Nick Weg. (Middle from left): Kerstin Thoms, Madison Dahna, Arlinna Bowen, Kelsey Erf, Hope Lewandowski. (Front from left): Amanda Kelling, Emma Friauf, Jocelynn Shorter.

Sophomores

2019-2020

Juniors

(Back from left): Ashley Maus, Cassidy Hacker, Madeline Weninger, Andrew Wilwerding, Theodore Jacoby. (Middle from left): Josie Kindwall, Calissa Lubben, Matthew Bogue, Aaron Fast. (Front from left): Taelyn Virus, Lydia Meredith, Hannah Horchem, Breanna DeGrood.

Seniors

(Back from left): Sanne de Bruijn, Brooke Engstrom, Abigail Hopp. (Front from left): Jenna Van Wyk, Denver Stage, Emily Rogers, Sarah Rossbach.
On March 16, 2019, the Food Science Club hosted their first “Future Foodies” Workshop at the Young Brothers Seed Technology Lab in the research park near campus. The workshop was offered to students in grades sixth through eighth who either had an interest in food science or wanted to learn more on what it was about. Attendees toured the facility, participated in four rounds of workshops, and met with some of the faculty from the Dairy and Food Science Department. The workshops included all about yogurt, the science of ice cream, sensory analysis, and cookie comparisons. This combination of workshops allowed students to explore several areas of food science and work with different club members and faculty with specializations in each area. At the end of the day, attendees took home the cookies, yogurts, other recipes they made, as well as several promotional items from the Dairy and Food Science Department. Overall, the club considered the day a great success and is excited to present the workshop again in March of 2020.
On Wednesday, Sept. 18, the Food Science Club hosted their first meeting of the 2019-2020 school year. To kick off the year of events for the club, members, advisors, and potential members gathered to learn about the club and make one of America’s favorite foods, pizza! Attendees received homemade dough and got to top their pizza with their favorite toppings. Next, the personal pizzas were baked in a conveyor oven that takes only eight minutes. While attendees enjoyed their personal pizzas, the executive team unveiled the new Food Science Club t-shirts. In addition, the executive team presented projects and ideas planned for the upcoming year. This event had an excellent turnout of 35 people and was the perfect way to start a new school year!
Food Science Club participated in Campus Ag Day on March 20 with a booth in the Student Union. Activities included a triangle test with root beer to see if they could taste which one was different. (Allison Kolbe is pictured)

Food Science Club members went to Ag Day at the Pavilion in Sioux Falls on March 23. They taught kids how to make pasta and use the pasta machine! The South Dakota Wheat Commission sponsored the Food Science table.

Club Potluck and Cricket Eating
The club had a potluck meeting on November 13 where club members tried crazy foods, including dill lentil curls and sriracha roasted crickets!! From left: Hannah Berg, Leona Meyer, Elizabeth Steever and Allison Kolbe.

Dana & Maggie at Ag Day at the Pavilion

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On November 23, club members were busy baking cookies for the Jackrabbit Cookie Project.

On December 4, Food Science Club members enjoyed a meal together at Flavor Indian and Asian Fare in Brookings. Food Science Club advisor, Dr. Krishnan, joined the club for the outing. Members tried a variety of dishes ranging from curry to pad thai. This was a great outing to enjoy good company and try different cuisines before a busy finals week!

Feeding Brookings
The Food Science Club volunteered at Feeding Brookings at the Ascension Lutheran Church in Brookings on April 4 and November 21. (From left): Josie Moor, Arlinna Bowen, Elizabeth Steever, Allison Kolbe, Onyekwe Somtochukwu.

Jackrabbit Cookie Project

Food Science Club Meeting
In 2019, the Dairy and Food Science Department at South Dakota State University received Institute of Food Technologists approval. IFT is a professional food science organization that aims to serve the food industry. The IFT approval process is managed by the higher education review board of IFT. Guidelines have been developed for collegiate Food Science programs which makes this approval process very in-depth. The IFT board evaluates the curriculum, learning objectives and facilities for their Food Science program.

Having IFT approval means our program meets the standards for IFT throughout the United States and the rest of the world. It also shows prospective students and staff our competitive Food Science program that will help them attain their future career and research goals.

“IFT approval is like a license, it will help give students a competitive edge in the professional world when applying for positions in the food industry,” said Vikram Mistry, Dairy and Food Science Department Head. “IFT approval is a major achievement for the Dairy and Food Science Department considering that our Food Science program is still very new. Our students now have more opportunities and incentives to stay passionate about their degree and pursue careers in the food and dairy industries.”
On the snowy morning of January 24, 45 students from SDSU, along with advisor and dairy science professor, Isaac Salfer, began a trek to the Midwest Regional American Dairy Science Association – Student Affiliated Division Annual Meeting. Iowa State University hosted the conference in Ames.

Upon arrival in Ames, two SDSU teams competed in the quiz bowl contest: a senior team and a junior team. Kelsey Erf, freshman dairy manufacturing major, described quiz bowl as “a competition in which two teams compete head-to-head to answer questions about the dairy cow, nutrition, health, reproduction, the dairy industry, etc.” There are two phases of the event that include individual questions to specific members on each team and a second phase that is sudden death stage, allowing any member of any team to answer.

The senior team consisted of Ashley Maus, Calissa Lubben, Sanne De Bruijn, and Andrew Wilwerding. The junior quiz bowl team placed first-place. It included Emily Tisler, Kelsey Erf, Taylor Jerde, and Hope Lewandowski. Additionally, the SDSU poster display put together by Elizabeth Krienke and the 2019 Dairy Digest, edited by Abigail Hopp, received first-place finishes. We are proud of all the hard work the teams and individuals have put into their contests and products, which have represented SDSU loud and proud!

As the weekend progressed, students headed in different directions on Saturday morning to attend tours based on their interests which included the United States Department of Agriculture Veterinary Lab, an agronomy cooperative, the Iowa State University Dairy, a creamery, and various other dairy options. Following, students were able to take part in various workshops which included topics such as virtual tours of Trans-Ova Genetics, calf management, how the diet of a cow affects dairy product flavors, and career development. Kelsey Erf described these workshops as her favorite part of ADSA because they “add[ed] to [her] knowledge of not only cattle, but also technology behind the industry and what other opportunities there are.”

This conference truly helps develop students of all ages in their future careers. Senior Abigail Hopp, who has attended this event for four years, talks about her experience, “As a communications student, making connections with students from different universities that have the same passion for dairy as you do is beneficial in finding a career and using those connections to better yourself as a professional.” ADSA allows every young professional to develop their skills and expand their knowledge of dairy around the Midwest.

This is the 42nd year that the ADSA conference has been held which shows the rich history of this event. As a part of this tradition, the event finishes off with announcements of the next ADSA-SAD location, which will be the University of Wisconsin-River Falls in 2021. Additionally, the next year’s ADSA-SAD executive team is introduced.
ESPN Football College GameDay as we know it has been in existence since 1993, when they began hosting game days on Saturdays all around the country. This tradition has been rooted in college sports since before many current college students were born. The camera crew took to the road during a chilly week in October and for the first time in the history of College GameDay, the show headed to Brookings, South Dakota to cover a historically well-known rivalry game against North Dakota State University on October 26.

During this week, the crew highlighted many different parts of SDSU that make it unique and excellent, but one of the greatest traditions that this university has to offer does not go far off Medary Avenue. Excitement filled the air at the SDSU campus during that week, but especially in the Dairy and Food Science Department, where the program was highlighted during the Pregame show. This program has existed here at SDSU since the university’s inception in the 1880s, so tradition is embedded in all that they do. Many know the program for their delicious butter, cheese, and ice cream sold in the SDSU Dairy Bar. However, less are familiar with the fact that two students at SDSU actually created the cookies n’ cream ice cream flavor years ago. This rich background made the dairy science program an obvious choice for the College GameDay crew to film.

When talking about the filming experience with Dairy Club president, Ethan Johnson, he reflected on his opportunity of being in the video they filmed. He shared how the crew used maximal coverage spreading from the Dairy Research and Training Facility to the Davis Dairy Plant to see how SDSU teaches from “grass to glass”.

“It’s pretty cool to know that millions of people are going to be watching the highlights of our program on ESPN,” Ethan said.

Two students in the Dairy and Food Science Department received the opportunity to be interviewed and aired on the College GameDay pre-day on Facebook Live. This opportunity was one of a lifetime, as Ethan said, “The whole event was super cool and it’s something I will never forget.”

If you are interested in checking out the highlight of the Dairy and Food Science Department on ESPN College GameDay, check out the video titled “SDState Dairy and Food Science On ESPN College GameDay” on the SouthDakotaState YouTube channel.
Members of the SDSU Dairy Club volunteer each year to help in the Midwest Dairy booth at the South Dakota State Fair in August. Saturday and Sunday during the fair, members work with Tom Peterson, Farm Relations Program Manager, Midwest Dairy, to serve ice cream, milk shakes, and milk to fairgoers. While members serve dairy products, they also have the opportunity to communicate with consumers about the dairy community, Dairy Club, and Midwest Dairy.

“Serving dairy products at the South Dakota State Fair is one of the longest running annual traditions where the American Dairy Association of South Dakota, Midwest Dairy and the SDSU Dairy Club have worked together,” Peterson said.

“I had a fairgoer come through the Dairy Bar at the State Fair who reminisced about his time serving ice cream for the SDSU Dairy Club at the fair in 1964 and was so impressed seeing all of the SDSU Dairy Club students still engaged in the activity.”
- Tom Peterson

This activity is a fun way for members to get to know each other and make networking connections. Furthermore, this event serves as a great way to earn funding for other educational activities the Dairy Club members participate in. The event is an engaging opportunity for club members and other dairy enthusiasts to interact!
South Dakota Dairy Ambassadors have the opportunity to participate in the SDSU football and SDSU men’s basketball Dairy Drive events. The Dairy Drive is a themed sporting event to highlight and promote the dairy industry in South Dakota through media, sponsorships, and activities. During the basketball game, dairy ambassadors, college leaders, industry leaders and Midwest Dairy Association leaders participated in dairy fundraising opportunities and did a milk toast on the court during half time. During the football game each individual was introduced on the field.

Dairy Club members cheered on the Jackrabbits football team and handed out cheese to fans after the game. The cheese was generously sponsored by dairy partners Bel Brands, Valley Queen, and Agropur. It is exciting to see the dairy industry come together at these events to share everything dairy has to offer and it is energizing to see the excitement from SDSU fans!

"Developing young leaders is a foundational principle each organization shares," said Tom Peterson, Farmer Relations Program Manager for Midwest Dairy. "Students involved in Dairy Club have the opportunity to become leaders in the dairy industry, both on and off the farm."

Midwest Dairy as we know it today was formed in 2000, and there was already a strong relationship in place between the checkoff organization and the SDSU Dairy Club. Prior to the creation of Midwest Dairy, the American Dairy Association of South Dakota had established a history of collaboration and support of the Dairy Club and Midwest Dairy immediately recognized the importance of the relationship.

"Over the years, there have been many areas of collaboration and sharing of resources each organization could not provide alone," Peterson said. "These consist of recruiting the Dairy Club student resources to help in promotional efforts, campaigns on campus, or other activities. This includes handing out dairy products at the annual SDSU Dairy Drive basketball and football games, serving SDSU ice cream at various events, and taking advantage of any opportunity to showcase dairy products and the students in the Dairy Club who will go on to work in the dairy industry."

The Dairy and Food Science Department at SDSU is widely recognized as a leader in providing a place for dedicated students to come for an education and depart into the workplace with 100% job placement.

"Students in the Dairy and Food Science Department at SDSU are the future of what the consumers will experience with all things dairy," Peterson said. From the students who return to farms and are the local face of producing milk, to those who work in dairy plants producing the excellent dairy foods available today or will work to develop young dairy leaders are not only a foundational principle for Midwest Dairy, but a critical foundation for the dairy industry."

Serving as the Farmer Relations Program Manager for the state of South Dakota for Midwest Dairy, Peterson is responsible for most of the projects and activities where Midwest Dairy and the SDSU Dairy Club collaborate.

"Whether I am communicating on events or recruiting student workers, there are many opportunities to collaborate with members of the Dairy Club and of the members," Peterson said. "In many cases, these same students are also involved in other programs Midwest Dairy offers. Annually Midwest Dairy offers five scholarships to SDSU students enrolled in the Dairy and Food Science Department and in most all cases the recipients are also members of the SDSU Dairy Club. I am proud to assist with the implementation of almost every program offered by Midwest Dairy that pertain to SDSU."

- Rebecka Hoffman and Abigail Hopp
Dairy Club dedicates hours to Cheese Box program

Fall is the season for cheese box giving. The Cheese Box project is an annual tradition for the Dairy Club. It was coordinated by the team consisting of: Ashley Maus, Whitney Ten Napel, and Ethan Johnson.

The project has always involved extensive planning, execution, and many volunteer hours from Dairy Club members. Members volunteered a record number of hours, reaching 690 hours of work dedicated to weighing, cutting and packing cheese on Wednesday and Thursday nights. Their hard work also led to a record amount sales, reaching a 15% increase over the previous year. A new online sale mechanism was also launched.

Next year, the three current cheese box co-chairs will return and also train new co-chairs. Goals for next year include: adding two new flavors, redesigning the club’s current cheese label, and improving the website experience for our customers.

On behalf of the SDSU Dairy Club, we would like to thank you for your continued support and we look forward to cheese box season next year.
Co-Chairs

Ethan Johnson

Holidays are happier with SDSU cheese!
The Dairy Club hosted the 16th Annual Jackrabbit Dairy Camp, June 6-8 on the SDSU campus. Sixty-two youth, aged 8-18 with diverse backgrounds in judging and showing, attended our largest dairy camp ever hosted. 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 techniques for clipping their heifer and acquiring ways to become a better showman through hands-on workshops. Campers also had the opportunity to make homemade ice cream and learn more about Bel Brands cheese.

At the end of the three-day event, campers showed 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 lunch. The co-chairs who were in charge of organizing, planning, and hosting the camp were Brooke Engstrom, Calissa Lubben, Jenna Van Wyk, Tiffany Van Buren, Rebecka Hoffman, and Josie Kindwall.
Jackrabbit Dairy Camp
SDSU Dairy Club participated in the ninth annual Campus Ag Day held on March 20, 2019. Campus Ag Day is an event held by the College of Agriculture Food and Environmental Sciences Prexy Council and the 2019 theme was Rooted in Agriculture. CAFES clubs and organizations made educational booths in the student union to spread the word of agriculture. Dairy Club members set up their booth having activities for students to participate in and provide information about the Dairy Club. The activity was to taste the difference between whole milk and skim milk. Students could stop by to try the milk and learn more about the dairy community and the Dairy Club.

The Central Plains Dairy Expo takes place at the end of March every year in Sioux Falls, South Dakota. This three-day event consists of speakers, vendors, industry leaders and an opening evening of fun for producers to enjoy. On Tuesday night, dairy farmers and other dairy community leaders gather for a concert and supper hosted by Central Plains Dairy Association. The Dairy Club helps with this event by serving ice cream to participants to enjoy during the evening because nothing pairs better with an evening meal than a bowl of ice cream! This year the executive team and several active members received the opportunity to be involved in this exciting evening. Throughout the night, they served ice cream and interacted with dairy farmers across the Central Plains area.
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Twice a year, the SDSU Dairy Club takes action to clean-up a section of the Highway 14 Bypass as part of the Adopt-a-Highway program. This program is a great way for Dairy Club to give back to the Brookings community, as well as a way for members to get to know each other.

Last spring, we were unable to clean because it was wet, but thankfully it dried out earlier in the fall to clean the ditch. In September, 15 members volunteered to clean our portion of the highway. Members were rewarded for their hard work with Domino’s pizza. The service project was successful and club members left with full stomachs and the satisfaction of helping others.
Fall Grill-Out

At the beginning of each new school year, Dairy Club members gather for the annual Fall Grill-Out at the Dairy Research and Training Facility to learn about upcoming events in the club, meet fellow members, and receive a tour of the dairy facilities. The Dairy Club was fortunate to have around 30 members attend this year’s Fall Grill-Out on September 23. The meal included hamburgers, chips, and ice cream. Additionally, Dairy Club members posed for class photos to be used throughout the year with Senior Agricultural Communications student, Abigail Hopp and Historians, Rebecka Hoffman and Whitney Ten Napel, behind the camera.

Ice Cream Social

Each year the College of Agriculture Food and Environmental Sciences hosts an ice cream social to promote the clubs and organizations the college offers to students. These clubs and organizations make displays for students to learn about their goals and values. Students are invited to visit each booth. To encourage students to move around to different tables, each club brings an ice cream topping and students can top their ice cream by speaking to different clubs and organizations. Dairy Club members spoke to students about Dairy Club activities and upcoming events. To reach students not able to make it to the social, Dairy Club participated in the CAFES Facebook Live and gave a short explanation of the club.

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In April, a group of Dairy Club members traveled to Sioux Falls to Air Madness Trampoline Park. This was the perfect opportunity for students to take a break before finals week and get all the jitters out! Smiles and laughs were had by all and it was a highlight of the year-end activities. From large trampolines to foam obstacle courses, it was a great venue to relieve stress before the end of the semester.

Elizabeth Krienke
Sophomore Dairy Production

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As a club bonding activity, members went ice skating at the Larson Ice Center in Brookings. Many laughs and memories were made by all during their two-hour skating experience. This fun outing encouraged members to create friendships with people in the Club, and better yet, take a break from studying. It was such a hit that we are continuing the tradition by going again this year!

“\textit{It is a tradition for SDSU students to develop as leaders that turn into success in today's dairy industry. Don’t be afraid to dream big and to think big that someday you will be a key player in a company.}"

\textit{-Walt Wosje: SDSU Dairy Production 1962}
For over 90 years, Hydrite has been working to protect your brand through creative solutions and unique formulations.
Pumpkin Painting

Cassidy Hacker
Junior Agricultural Business

For the past few years, the SDSU Dairy Club has done pumpkin painting before the October meeting to get into the Halloween spirit. Members can pick out a pumpkin or two provided by the Dairy Club to paint with their own design. Many students then use them as Halloween decor for the rest of the month. Some of the most popular paintings that members paint are cows. While at pumpkin painting, members can enjoy some Halloween candy, listen to music and bond with other club members before the regular monthly meeting.

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The Dairy Club was well represented at the 96th Little International. Members competed in various events over the two-day period in hopes of earning the title of highpoint club or individual, while others were on staff helping the event run as smoothly as possible.

Contestants in the dairy showmanship and dairy fitting contests worked with their animals for four weeks prior to the showcase of their skills. In the fitting contest Dairy Club members swept up the awards, as Laura Frye was named champion and Taylor Jerde as reserve. In the showmanship contest, experienced division member, Johannah Nielsen, was named champion and Laura Frye received reserve.

The Club also entered various contests in hopes of being named high point club. They competed in contests such as club basket, meats judging, dairy products and many others. Hannah Berg represented the Dairy Club in lamb lead. She conducted a personal interview and wrote a description about the Club, her animal, and her outfit. In the end, Hannah and the Dairy Club were given first place in the lamb lead division.
On Saturday, Oct. 5, Dairy Club members, disguised as cows, rolled down Medary Ave. and 6th Street to Downtown Brookings on our float. The week before this fun and eventful day, Club members put many hours in piecing the float together and adding finishing touches. The Hobo Day theme this year was “Wander On.” Therefore, members tied this theme with cows wandering out of their pen to hand out cheese. The cheese sticks were donated by Valley Queen. As members strolled by, they would hear chants, “More cheese please!” from those that were watching the parade. It was an amazing experience to show the community our passion for dairy, as well as our school spirit during the Hobo Day Parade.

Calissa Lubben
Junior Dairy Production

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One Day for State

The Dairy and Food Science Department participated in the annual One Day for State held on September 12. Students Jessica Christoffer and Rebecka Hoffman served as One Day for State Ambassadors and helped raise money for the department. One Day for State is a campus wide activity held for 24 hours and is a fundraiser for the college. To get students involved, they select ambassadors from each department on campus to promote their departments on social media. To promote, departments post about activities and achievements made by students and the department, as well as a wide array of opportunities available to students from the money raised. This year South Dakota State University raised an all-time high of $1,348,477.

Rebecka Hoffman
Sophomore Dairy Production

This post is an example of one posted on the Dairy and Food Science Department’s Facebook page during the event.
South Dakota State University’s Dairy and Food Science Department is one-of-a-kind and gives students outstanding opportunities. By having processing and research facilities, students are able to gain hands-on experience in dairy manufacturing before they go into the work force. Along with the Davis Dairy Plant, the Dairy Research and Training Facility allows Dairy Production students to help with research trials on the farm and dive further in depth into on farm operations. These factors attract students and faculty from across the United States and the globe.

As of fall 2019, our department has undergraduate and graduate students from 17 different countries and 14 states from across the U.S.

To get a better insight into why international students chose our university, I interviewed Sijin Wang, an international undergraduate student from China who is studying Dairy Manufacturing. Sijin said the main reason she decided to come to South Dakota State University is the Davis Dairy Plant and Dairy Research and Training Facility. These opportunities allow for her to gain experience and knowledge that cannot be provided in a classroom setting. She also stated, “As an international student with poor English, I feel that the Dairy and Food Science Department is very welcoming to international students.”

The diversity in both our staff and students, allows anyone who decides to become apart of the Dairy and Food Science Department at South Dakota State University to feel at home and succeed.
The blue states and surrounding flags represent the places where current SDSU Dairy and Food Science Department students and faculty call home.
How many times have you heard the phrase: “What ice cream flavor was invented at SDSU?” on a campus tour or at a college fair? South Dakota State University has been known for our fan favorite flavor Cookies n’ Cream and this year, it was officially recognized as a tradition we hold near and dear. The Student’s Association at SDSU passed a resolution to commemorate April 12, 2019 as Cookies n’ Cream Ice Cream Day on campus. Forty years ago, this legend started, and it was re-sparked in 2019 with the creation of the resolution by Professor Shirley Seas and students, Joe Leedom and Joe Van Treeck. The resolution was presented by Students Association leadership, Jennifer Mueller and Allyson Monson.

Scholarship Banquet

After the delay of a late season snowstorm, the Dairy and Food Science Department held its annual Scholarship and Awards Banquet on April 29. Those in attendance heard from the coaches of dairy cattle judging, dairy products judging, and dairy challenge teams about their successes throughout the year. Additionally, there were numerous awards that were presented to honor our students. These awards included several non-university awarded scholarships, various contest results, and the dedication of the 2019 Dairy Digest; ‘Cheers to Farmers.’

Cookies n’ Cream Day

Madeline Weninger
Junior Agricultural Education

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When Peter Linke asked me to lead SDSU’s fall yearling, Cutting Edge D Nadine, at World Dairy Expo, I was extremely excited! Showing Brown Swiss is something that I have done for years, and love to do. I was honored to be able to continue my passion of parading the big brown cow for SDSU on the world stage. Nadine and I worked well as a team at Expo and earned an eighth place medallion in a competitive class. I have Pete, Dani, and the Andersons to thank for taking great care of Nadine all week and for having her looking her best on showday. Once again, I am very thankful for this opportunity and hope to continue to exhibit for SDSU in the future.

Editor notes: World Dairy Expo is home to one of the best known dairy cattle shows in the world. In 2019, 1,642 owners exhibited 2,331 head of cattle from 34 states and 7 provinces. This is the first year SDSU Dairy Research and Training Facility exhibited cattle on the World Dairy Expo stage.
For the first time, the Dairy Research and Training Facility exhibited dairy cattle at the Minnesota State Fair. Assistant Manager, Danielle Tews, and three Student Managers, Abigail Hopp, Emily Rogers and Laura Frye exhibited five dairy animals during August 26-30 at the Open Class Dairy show.

Results were:
- Stranshome B Sandra-Red ET received third place Red & White Holstein 5-year-old cow.
- Campanile Deft 7481 – Red ET received sixth place Red & White Holstein Junior 2-year-old cow. She also received first place and All Minnesota at the Minnesota State Red & White Holstein Show.
- Cutting Edge B Gracie-ETV received 10th place Brown Swiss Summer Yearling.
- Dublin Hills Solaina received fifth place Brown Swiss Junior 2-year-old cow.

“Exhibiting at the Minnesota State Fair opens up an opportunity for our cattle to see higher competition,” Tews said. “Also, many of our students in the Dairy and Food Science Department at SDSU are from Minnesota. Showing cattle at the Minnesota State Fair is an excellent way to promote SDSU to new and incoming students.”
The SDSU Dairy Research and Training Facility exhibited four dairy animals at the 2019 South Dakota State Fair. In the Brown Swiss show, Emily Rogers exhibited Dublin-Hills Solaina in the Junior two-year-old class, placing second. Solaina went on to be the Reserve Intermediate and Reserve Grand Champion of the Brown Swiss show. Emily also exhibited Cutting Edge B Gracie ETV in the Summer Yearling class placing third. Laura Frye exhibited Cutting Edge D Nadine ETV, who was first place Brown Swiss Fall Yearling and Junior Champion of the show.

In the Holstein show, Emily exhibited Campanile DEFNT 7481-Red ET placing fourth in the Junior two-year-old class. Emily is a student manager at the SDSU dairy and Laura graduated in December 2019. She was a student manager at the SDSU dairy. Both Emily and Laura have enjoyed showing cattle during their time at SDSU.

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Cheese, Ingredient & Dairy Operations in:

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AA/EOE Minority/ Female/Disability /Veteran/ Sexual Orientation/Gender Identity
It all started one day when Denver Stage, senior double major in Dairy Production and Dairy Manufacturing, looked at a list of different cheeses that fellow student employees had written down in the Davis Dairy Plant. Students who work in the plant have the opportunity to formulate a type of cheese they would like to see made. It is then sold to the public.

Typically, the cheese flavors that students come up with are based on cheddar or Monterey jack.

“Most people don’t think to add anything to the Colby Jack recipe because it’s already a mixture, Denver said.”

However, he decided to step outside of the box and add black pepper into the recipe. His flavor has been made multiple times at the dairy plant and sold to the public. Denver said, “It’s just really cool to be able to say that you made a mark on SDSU as a student.” He stated that a couple of the cheeses that other students have come up with are now ‘full-time cheeses’ at the dairy plant, such as roasted chipotle garlic.

Overall, Denver is grateful for this opportunity, as students are able to apply the knowledge they have gained in the classroom as well as their work experience in the plant to create a product they are passionate about. Through purchasing their own ingredients, calculating the amount to be included, and helping to price the cheese, they are truly involved in creating the product from start to finish.

“I am grateful for the opportunities the Dairy and Food Science Department provides its students at SDSU,” Denver said.

He highly recommends other employees to try and get involved in this cheese making program. Make sure the next time you head over to the SDSU Dairy Bar that you try out Denver’s flavor of cheese – Black Pepper Co-Jack!
Awards in the Department

Midwest Senior Young Scholar

Ph.D. student Fernanda Rosa, was selected as a recipient of a 2019 Midwest Animal Science Young Scholar Award for recognition of her Ph.D. work. As a recipient of the award, she presented her work at the annual ADSA/ASAS conference in Omaha, Nebraska in March 2019. Rosa successfully defended her Ph.D. dissertation and completed her program under advisor Dr. Johan Osorio in November.

National Scholarships

Four of our students received a scholarship sponsored by the National Dairy Promotion and Research Board. The recipients were Sanne de Bruijn, Dairy Production and Dairy Manufacturing, Theodore Jacoby, Dairy Manufacturing, Ashley Maus, Dairy Production and Dairy Manufacturing, and Margaret Socha, Dairy Production.

Three students received a scholarship through National Dairy Shrine. Erika Franzen-Ackerman, Dairy Manufacturing, received a NDS/DMI Education and Communications Scholarship. Lukas Pierson, Dairy Production, received a Klussendorf Scholarship. Additionally, Sanne de Bruijn, received the Merton Sowerby Junior Merit Scholarship.

FFA Convention

In November, freshman Dairy Manufacturing major Jenna Kerkaert (third from left), participated in the Food Science Career Development Event at the National FFA Convention in Indianapolis, Indiana. Each member of the team earned a gold placing, and the team placed 10th of 42 teams overall. As part of the contest, the team created a full marketing and production line for a breakfast product, which concluded with a 10-minute presentation to the contest judges. The final presentation was a combination of skills they were tested on, which included math, microorganisms, sensory evaluation, and general food science knowledge.
In June, Dairy and Food Science Professor Dr. Lloyd Metzger received the International Dairy Food Association Award for Teaching in Dairy Manufacturing at the National American Dairy Science Association’s annual meeting. This award is based on excellence of teaching, and nominations are accepted from all around the world. Dr. Metzger teaches several classes within the Dairy and Food Science Department, as well as coaches the highly successful Dairy Products Judging team at SDSU. He also plays a large part with research and mentoring as part of the Dairy Manufacturing graduate student program.

In February 2019, Dairy and Food Science Department Assistant Professor, Dr. Srinivas Janasway, received the 2019 SDSU Global Engagement Award. Dr. Janasway received this award based on his extensive work in China, where he currently holds visiting professorship at two different universities. He also collaborates with the International Potato Center in Kenya through the funding he acquired from the Norman Borlaug International Agriculture and Technology of USDA-FAS.

In April, Dr. Sanjeev Anand (fifth from left), received the South Dakota chapter of Gamma Sigma Delta Teaching Award. Gamma Sigma Delta is the Honor Society of Agriculture. This award is presented to a faculty member for excellence in teaching in agriculture. Dr. Anand has been with the Dairy and Food Science Department since 2006.
The object of our fraternity is to promote good fellowship, to encourage studiousness, and to inspire its members in seeking the best in their chosen lines of study, as well as in life.

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Twitter: @SDStateFH
Although milking is not considered a “sport,” ESPN felt the physical strength, excellent timing and quick reactions of milking cows is something to highlight.

On October 26, ESPN crew rolled into Brookings, South Dakota to cover the Jackrabbits playing the North Dakota State University Bison. Due to the unique on-campus processing plant at SDSU, ESPN spent hours visiting the dairy farm, learning about dairy product processing and visiting with students and faculty in the Dairy and Food Science Department.

The SDSU Dairy Research and Training Facility is a teaching laboratory for undergraduate and graduate students. It also provides an opportunity for research. The farm milks 120 Holstein and Brown Swiss cows two-times-per-day. About one-third of the milk produced at the farm is transported to the SDSU Davis Dairy plant on campus and is used in making pasteurized milk, cheese, ice cream, butter, or research.

The farm also raises its own calves and heifers. There are currently 35 cows not milking and due to calve in less than 60 days, 180 heifers and 25 calves on milk. Twenty-five undergraduate students, as well as farm Manager, Peter Linke; Assistant Manager, Danielle Tews; and Ag Foreman, Daniel Vander Plaats provide care for cows. Undergraduate students are responsible for milking, feeding calves and cows, monitoring calvings and scraping the barn. There are also four student managers responsible for scheduling and helping with additional tasks on the farm, as well as one student feed/equipment manager.

In addition to undergraduate students, graduate students are able to complete research. Over the past year, graduate students have completed research on calves, heifers and lactating cows.

Recently interested in growing a genetic herd, the farm crew has taken an interest in showing and breeding Brown Swiss for high genomics. Currently the farm has the third genomic milk Brown Swiss in the nation, the fourth genomic type Brown Swiss in the nation, and sold the number seven Genomic PPR Brown Swiss heifer at World Dairy Expo. In addition, the farm has several high GTPI Holsteins and are completing regular embryo transfers and IVF sessions on cows and heifers.

The farm crew exhibited at the South Dakota State Fair and for the first time, the Minnesota State Fair and World Dairy Expo. They received Reserve Champion Intermediate and Reserve Grand Champion Brown Swiss at the South Dakota State Fair. At World Dairy Expo, the dairy received eighth place Brown Swiss Fall Senior Yearling.
Our Vision

is to be the world’s best dairy food and ingredient company.

An ambitious goal that drives us to work harder, invest more, and continually innovate.
Throughout 2019, the Dairy Products Judging team participated in 2 major competitions, including the regional and national contests. The team placed first overall at regionals and second overall at the national contest. The 2019 Dairy Products team members included Erika Franzen-Ackerman, Dairy Manufacturing; Han Si, Dairy Manufacturing; Madison Okerstrom, Dairy Production; Sanne de Bruijn, Dairy Manufacturing and Dairy Production; and Mohamed Elfrauk, graduate student in Dairy Manufacturing.

At the regional contest in April, the team placed first in cheddar cheese, butter, cottage cheese, and yogurt. As individuals, the team was led by Erika who placed first overall, as well as first in butter, yogurt, and cottage cheese. Sanne took second overall, placing second in milk, cheddar cheese, and cottage cheese. For the graduate student contest, Mohamed placed first overall, winning the milk, cheddar cheese and cottage cheese contests. The contest was held in Michigan.

The National contest was held in Madison, Wisconsin, in April of 2019. At the contest, the team once again found success, taking second place out of 15 participating U.S. universities.

As a team, they placed first in butter, cheddar cheese, and ice cream; took second in milk; third in yogurt; and eighth in cottage cheese. As individuals, Sanne led the team placing eighth overall and fifth in Cheddar cheese. Madison placed 10th overall and first in both the cheddar cheese and ice cream portions of the contest. Han took 11th overall and third place in butter and ice cream. Erika placed 13th overall and finished fifth in butter. For the graduate contest, Mohamed placed second overall and finished third in cottage cheese, with fourth place finishes in butter, ice cream, milk, and yogurt.
Dairy Challenge

South Dakota State University students learn dairy farm practices across the country from South Dakota and Minnesota to Illinois and Georgia. Dairy Challenge is a contest available for college students to gain skills and apply their knowledge in real-life situations. The team has an opportunity to evaluate data, financials, and on-farm practices. Following the evaluation, team members work together to find areas of opportunity, in which the farm can improve, and present the opportunities to a panel of judges.

Team members: Abigail Hopp, Jenna Van Wyk, Brooke Engstrom, Alexander Preszler, Josie Kindwall and Calissa Lubben were coached by Dr. Johan Osorio.

Four individuals traveled to Freeport, Illinois February 13-15 to compete in the regional contest. At the regional contest, teams are comprised of students from different Universities and an industry professional coach. Van Wyk’s team placed first on their farm.

All team members traveled to Tifton, Georgia to participate in the National Dairy Challenge Academy. The academy is designed for students to work with students from different universities and with an industry professional coach in a practice session. Teams learn skills of on-farm practices and evaluate farms.

Abigail Hopp
Senior Agricultural Communications
Dairy Cattle Judging

Abigail Hopp
Senior Agricultural Communications

Traveling and competing across the country, the SDSU Dairy Cattle Judging Team has been hard at work this year. Collectively, the team has traveled to Pennsylvania, Massachusetts, Wisconsin and Kentucky to compete at national shows.

The year started in September with the Eastern States Exposition, commonly known as The Big E, in Springfield, Massachusetts and the All-American Dairy Show in Harrisburg, Pennsylvania. Coached by Assistant, Danielle Tews, the team represented SDSU well at both contests.

On September 14, team members Abigail Hopp, Colton Carlson, Ashley Maus and Sanne de Bruijn competed at The Big E. The team placed seventh overall team in reasons and eighth overall team. Abigail Hopp received first place individual in the Brown Swiss breed, second place individual in the Milking Shorthorn breed, and seventh overall individual. On September 16, team members Colton Carlson, Ashley Maus and Sanne de Bruijn competed at the All-American Dairy Show.

While the senior team was competing out East, Isaac Salfer coached the Junior team at the Accelerated Genetics contest in Viroqua, Wisconsin. The team included Rebecka Hoffman, Morgan Kohl, Andrew Wilwerding and Margaret Socha.

In October, the team coached by Isaac Salfer and Assistant Coach, Danielle Tews, traveled to Madison, Wisconsin to compete at World Dairy Expo. The team was comprised of Brooke Engstrom, Ashley Maus, Colton Carlson and Sanne de Bruijn.

The team wrapped out the year traveling to Louisville, Kentucky to compete at the North American Livestock Exposition. The team including Rebecka Hoffman, Andrew Wilwerding, Morgan Kohl and Margaret Socha, represented SDSU well.

“I really enjoy getting the opportunity to travel and meet others who are involved in the dairy industry,” Rebecka Hoffman said. “Participating in dairy judging has helped me step out of my comfort zone and become more confident in speaking in front of others.”

Engstrom also feels dairy judging has made a large impact in her life and the lives of others.

“Collegiate dairy cattle judging has opened up many opportunities to me as a 4-H Alumnus,” Brooke Engstrom said. “It has allowed me to use my talent in dairy judging to help my brother, cousins, and other 4-H youth members select dairy heifers to show at the county and state fair.”
Four SDSU students were among the 10 selected as finalist for Princess Kay of the Milky Way, who serves as Minnesota’s goodwill dairy ambassador representing Minnesota dairy farmers throughout the year.

These finalist included: Kayla Biel, sophomore Agricultural Education student, Elizabeth Krienke, sophomore Dairy Production student, Rachel Paskewitz, sophomore Human Development and Family Studies student, and AnnaMarie Sachs, sophomore Agricultural Education student.

Before named finalists, princesses from every county in Minnesota have the chance to attend the Dairy Leadership and Promotion Event, otherwise known as the May Event. Throughout the weekend they hear from professionals and interview in hopes of being selected as one of the top 10 finalists.

Throughout the summer, finalists fulfilled their county princess duties as well as completing various radio interviews, filming of the coronation video, and attending a training weekend in July. But the highlight for many finalists was creating relationships with each other.

“It was an experience I’ll never forget,” finalist Elizabeth Krienke said. “From the nine new friends to the many stories shared at the state fair, it was as summer jammed packed with memories.”

Rachel Paskewitz echoed the statement about getting to know the other finalists.

“The best part was getting to share the experience with everyone else and create a family atmosphere,” she said.

Each finalist spent four days at the Minnesota State Fair, interacting with the public and taking turns in the butter booth to get their likeness sculpted in butter, which was a highlight for everyone involved.

“Sharing my passion and representing a group of people who hold a special place in my heart was more than I could ask for,” Krienke said.

SDSU was well represented in the Princess Kay of the Milky Way program, having four finalists and last years Princess Kay of the Milky Way representing. From left: AnnaMarie Sachs, Rachel Paskewitz, 65th Princess Kay of the Milky Way Rebekka Paskewitz, Elizabeth Krienke, and Kayla Biel.
Sanne de Bruijn, Calissa Lubben, Brooke Engstrom, Morgan Kohl and Shelby Kuechle served as the 2019 South Dakota Dairy Ambassadors, a second year tradition for the program. The year began with a milk toast for National Milk Day on January 11. Ambassadors attended the SDSU Dairy Drive basketball game on February 21 where they helped with the half-time ball toss, were recognized during half-time, and made a milk toast along with other members of the dairy community. They also attended a communication training held by Whitney Blindert, Manager of Programs and Partnerships for Midwest Dairy in South Dakota, along with other ambassadors from around the Midwest.

The ambassadors learned effective ways to communicate with consumers by asking more questions in difficult conversations and sharing their dairy experiences. Additionally, the ambassadors held an interactive booth at the Washington Pavilion for Ag Day at the Pavilion on March 23. At the booth, they helped children make trail mix that symbolized feeds that cows would eat in a total mixed ration, as well as have a display on calf care.

They also attended the annual Dairy Experience Forum in St. Paul, Minnesota July 16-17. The ambassadors had the opportunity to hear from multiple speakers, listen to a panel of young adults, and interact among others in the dairy community at round table discussions. This conference focused on the future of dairy, consumer’s needs, and niche dairy products members of the dairy community are looking for in their local grocery stores.

During the summer the ambassadors attended the Sioux Empire Fair on August 9 which included an interactive booth in the Pipestone Discovery Barn. The booth contained a poster board displaying feeds that cows consume in a total mixed ration as well as samples of all the feeds for the children to touch. At the South Dakota State Fair in Huron, South Dakota, the ambassadors helped serve ice cream and milk along with handing out promotional items to children and parents from Midwest Dairy. While working at their internships this summer, the ambassadors also attended their own local events within the dairy communities of Minnesota, South Dakota, and Michigan. Some other activities throughout the year included: Central Plains Dairy Expo, Dairy Fest Carnival Activities, One-Day for State photo booth, Dairy Drive Football Game recognition, South Dakota Academy of Nutrition and Dietetics Conference, and dairy farm tours around South Dakota. Lastly, to close out the year the ambassadors shared their journey with the Midwest Dairy Board Members at their Division Board Meeting held in October.

The 2020 South Dakota Dairy Ambassador program was launched with the selection of a new group of ambassadors that include Morgan Kohl, Calissa Lubben, Shelby Kuechle, Ethan Johnson, and Kelsey Erf.
Senior Spotlights

2016 → 2019

[Images of groups of people in different years and settings]
Brooke Engstrom

Major: Dairy Production
Hometown: Renville, MN
Activities at SDSU: SDSU Dairy Club, Dairy Camp Co-Chair, Dairy Club Treasurer, Little International, South Dakota Dairy Ambassador, Dairy Cattle Judging, Dairy Challenge

Future Plans: Start a partnership with my father on my family dairy farm.

Advice to underclassman: You and your roommate might not get along, I moved dorm rooms every semester. Cherish the moments in college because time does fly especially after freshman year. Lastly, strive to graduate from college sooner than later, but make your time here worth it by participating in all the clubs, activities, and competitive teams as much as possible.

Favorite club/activity/memory: Dairy Club has always been my favorite club on campus. Some of my favorite memories took place at the Canadian Royal in Canada and the spring break trip to California as a freshman.

What is the most memorable class you’ve ever had? Any class taught by former professor Jill Anderson. Her quirky personality always brought laughter and excitement to the classroom along with her material. I felt that she was very knowledgeable in her field of study and taught me many valuable lessons to take back home to the family farm. In addition, I also enjoyed class with her graduate student Michaela Della because we shared similar personalities as well as an interest for dairy judging.

What is the best thing you feel you gained during your time at SDSU? During my time here at SDSU, I feel that I gained connections with so many companies and professional personnel within the dairy industry. I believe I have excelled in my professional development skills by serving as a South Dakota Dairy Ambassador. Through my extracurricular activities, college education, summer internship, and the opportunity to study abroad in New Zealand in May 2019, I feel as though I have excelled in the dairy industry with specialization in the production of high quality milk, with an emphasis on lactation, calf care, reproduction, nutrition, and herd health.

What was a highlight tradition you were a part of during your time in the Dairy Club, Food Science Club or Dairy and Food Science Department at SDSU? Every spring the Dairy and Food Science Department hosts a scholarship banquet in which I have attended every year and remember attending it the spring before I came to college to receive my scholarship award. I believe it is a great opportunity to make connections with future employers and get to know professional personnel within the department along with my peers and classmates.

Erika Franzen-Ackerman

Major: Dairy Manufacturing
Minors: Agronomy and Food Safety, Certificate in Bioprocessing Systems
Hometown: Frederika, IA
Activities at SDSU: SDSU Dairy Club, National Mortar Board Honor Society, College Republicans,Alpha Zeta, The Honor Society of Agriculture - Gamma Sigma Delta, The Honor Society of Phi Kappa Phi, Collegiate FFA

Future Plans: I will be moving to Green Bay, WI in June to start the Quality Assurance Management Trainee Program with Schreiber Foods, Inc. During the program, I will be traveling to all 15 plants and learning quality skills and knowledge to succeed with my company. After the program, I hope to be relocated to the South near Texas.

Advice to underclassman: Take some time for yourself, your mental health will thank you. Kick the nerves, the company will be lucky to have you; Definitely cry over spilled milk because it’s way to important to lose!

Favorite club/activity/memory: I enjoyed helping with ADSA and being awarded Outstanding Freshman, but I also really enjoyed our trip to the American Royal in Canada. It was amazing to see animals and people from around the world.

What is the most memorable class you’ve ever had? I think any class taught by Howard or Sergio were my favorite! They gave so many real-life scenarios to work through and they give you all the materials to succeed. Dairy Plant Management was probably one of my favorite classes.

What is the best thing you feel you gained during your time at SDSU? I think we are exposed to so many industry connections that will be beneficial in the future. Aside from that, we have the opportunity to become good friends with those who will be our colleagues in the future. I can’t thank SDSU enough for all the industry connections and support for my future career.

What was a highlight tradition you were a part of during your time in the Dairy Club, Food Science Club or Dairy and Food Science Department at SDSU? I was blessed to be an Outstanding Freshman for SDSU Dairy Club after helping host ADSA in Brookings and was able to have the winning name for the department cow, Jacklina, at the kickoff event!
Abigail Hopp

Major: Agricultural Communications
Hometown: Chatfield, MN
Activities at SDSU: Dairy Digest Editor, Dairy Club President, Dairy Challenge, Dairy Judging, Sigma Alpha, Little International Staff, CAFES Marketing employee, DRTF Student Manager

Future Plans: I hope to find a career in marketing or communications, preferably within the dairy industry. I want to utilize my skills in both verbal and written communication to share the good news of the dairy community and support farmers.

Advice to underclassman: Don’t be afraid to try something new. Don’t stick to your normal routine, try something new that pushes you out of your comfort zone.

Favorite club/activity/memory: My favorite club memory was visiting various locations across the nation and Canada. Over my time at SDSU, we traveled to North Dakota, Minnesota and Iowa for ADSA; Canada for the Canadian Royal; Nashville and California for Spring Break; and Madison, WI for World Dairy Expo.

What is the most memorable class you’ve ever had? I most enjoyed Media Analytics with Heather Solberg. This class allowed me to explore analytics on Social Media, including promotion of posts.

What is the best thing you feel you gained during your time at SDSU? I have gained both experience and connections over my time at SDSU. From Freshman year to now, I have grown in my communication skills, confidence and knowledge of agriculture.

What was a highlight tradition you were a part of during your time in the Dairy Club, Food Science Club or Dairy and Food Science Department at SDSU? I greatly enjoyed judging with the SDSU Dairy Judging team. Jill Anderson and Michaela Della were not only excellent coaches, but excellent mentors for me throughout college. In addition, I love SDSU Ice Cream. I enjoy sharing the tradition of Cookies n’ Cream Ice Cream, as well as the world class manufacturing facility right here on SDSU’s campus. Working at the Dairy Research and Training Facility, I was directly a part of this tradition.

Bennett Gathje

Major: Agricultural Science
Hometown: Chatfield, MN
Activities at SDSU: FarmHouse, Dairy Club, SDSU Dairy Farm Student Manager

Future Plans: Return to the family farm to work alongside my dad and brother.

Advice to underclassman: Push yourself to get involved in something you enjoy.

Favorite club/activity/memory: ADSA

What is the most memorable class you’ve ever had? Personal finance with Bruce Johnson

What is the best thing you feel you gained during your time at SDSU? Confidence in myself and my ability to build relationships with others.

What was a highlight tradition you were a part of during your time in the Dairy Club, Food Science Club or Dairy and Food Science Department at SDSU? Putting in the time and effort to make Cheese Box Sales a success.

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Future Plans: I plan to return home and farm with my brother.

Advice to underclassman: Don’t turn down trips and opportunities. They are so much fun, and it’s when I learned the most.

Favorite club/ activity/memory: The ADSA trip to North Dakota State. I wasn’t sure what to expect; however, it was one of my best memories I made while in college.

What is the most memorable class you’ve ever had? New Zealand study abroad class.

What is the best thing you feel you gained during your time at SDSU? A very diverse knowledge of farming and the experiences I gained from trips and opportunities I have received.

What was a highlight tradition you were a part of during your time in the Dairy Club, Food Science Club or Dairy and Food Science Department at SDSU? Participating in milk tippy cup at ADSA, it was a lot of fun and allowed us to compete against the other schools.

Future Plans: I look forward to pursuing a career in agricultural education and advocacy. There is no time like the present to diversify the talents of our farmers, the environmental practices we use, and the variety of products we process. In the same way, I plan to diversify our uses of agricultural education to further promote the agriculture community and the consumer’s familiarity with our farms and food products. After graduating, I have the intent to work as an agricultural educator. Through this outlet, I aim to transparently share agriculture with the general public through interactive farm tours, agricultural-based science labs in classrooms, and multi-media platforms that promote the quality and safety of dairy foods and agricultural commodities. Agriculture is a long-standing goal of bridging the gap between consumers and producers.

Advice to underclassman: My biggest advice to underclassmen is to get to know your professors and other faculty. Meet with them and ask them questions – not only for success in their course but for your personal success as a student and aspiring professional. These faculty members are in your corner and will support you both now and in the future.

What is the most memorable class you’ve ever had? Breeding and Genetics with Dr. Gonda!

What is the best thing you feel you gained during your time at SDSU? Wow! Even thinking about all I’ve learned over the past four years is unbelievable. College is unlike any other experience, and I’m so grateful I took advantage of the experiences provided to us at SDSU. If I could narrow down my experiences to capture what I’ve gained, my mind draws me to the idea of perspective. We have so much to gain from the world around us as young adults and agriculturalists. SDSU has given me the foundation to think through the lens of innovation and act with genuine respect and curiosity. I’ve noticed that my attempt to better understand a situation or environment has changed the way I approach each day.

What was a highlight tradition you were a part of during your time in the Dairy Club, Food Science Club or Dairy and Food Science Department at SDSU? Spending finals week selling Cheeseboxes at the Dairy Bar and eating plenty of it ourselves. Not much beats continuous milk-filled lattes and SDSU cheese!
Sarah Rossbach

Major: Dairy Manufacturing  
Hometown: Sleepy Eye, MN  
Activities at SDSU: SDSU Dairy Club, SDSU Women’s Choir, Campus Crusaders

Future Plans: I will be working as a Lab Head at Agropur in Hull, IA after graduation.

Advice to underclassman: Enjoy every moment of college while it lasts. It goes by fast, these three years were the fastest of my life, so get involved and make the most of it.

Favorite club/activity/memory: My favorite activity is ADSA. I love going to a different host school each year to see what the dairy community is like in their area. I also like getting to know my fellow Club members better and networking with people from other dairy clubs.

What is the most memorable class you’ve ever had? The most memorable class I took was probably Intro to Dairy Science because that was the first class that gave me a glimpse of what the rest of my major would look like. I also learned a little about the production side of dairy.

What is the best thing you feel you gained during your time at SDSU? I gained a lot of great friendships within my major. That is valuable because the dairy industry is so small and it will be good to have connections in my career. I know I can rely on these people I’ve connected with as I get my career going or if I ever need help with something.

What was a highlight tradition you were a part of during your time in the Dairy Club, Food Science Club or Dairy and Food Science Department at SDSU? Participating in Cheese Boxes was a highlight of my membership. Going to cheese cuttings with my friends was a great way to unwind during the fall semester. It was cool to see how many people enjoy our cheese and are willing to support this fundraiser every year.

Jenna Van Wyk

Major: Dairy Production  
Hometown: Remsen, IA  
Activities at SDSU: SDSU Dairy Club, Dairy Challenge

Future Plans: I am still searching for a job opportunity in the dairy industry.

Advice to underclassman: My biggest advice is to get involved with many different clubs and activities on campus. This provides you an opportunity to meet new people.

Favorite club/activity/memory: My favorite club memory would be serving as a Jackrabbit Dairy Camp co-chair for three years. It was a blast getting to hang out with 50 kids and see the progress they made in two days with their animals.

What is the most memorable class you’ve ever had? My most memorable class was Dairy Cattle Breeding and Evaluation with Dr. Jill Anderson. In this class I found my true passion and interest for looking at cows and picking certain bulls to breed them to. Dr. Anderson did a fantastic job at giving us homework assignments that were applicable to us.

What is the best thing you feel you gained during your time at SDSU? Over the past four years, the best thing I gained were the friendships I made with all the people I met in and out of the Dairy Club.

What was a highlight tradition you were a part of during your time in the Dairy Club, Food Science Club or Dairy and Food Science Department at SDSU? I enjoyed serving as a cheese box co-chair my junior year. It was an awesome opportunity to meet a large number of people who support and love the Dairy Club. Through this position, I had numerous conversations with alumni and friends of the Dairy Club.

“I am proud to have roots in the dairy industry. I grew up on a dairy farm, and my sister and her husband and two nephews still operate a dairy near Freeman, SD. Dairy farming and livestock production in general can teach lessons that can’t be taught in a classroom, and it is important that the younger generations understand how food is produced.”

-Todd Stahl: SDSU Dairy Production 1991
Future Plans: Ideally, I am hoping to work in animal health so I can be located on a farm doing hands on work with the animals.

Advice to underclassmen: While in class, actually try to consume information rather than just going through the motions! It’s super cool when you look back over the four years of college and realize all that you have learned and how it all gets put together.

Favorite club/activity/memory: The South Dakota State Fair serving ice cream! It was fun getting to interact with the community and see everyone enjoy the delicious ice cream.

What is the most memorable class you’ve had? I really enjoyed Physiology of Lactation! I found this class very interesting and really enjoyed Maristela Rovai as a professor. She taught class in a way that was engaging and helped break down dense material so we were able to understand the information provided to us.

What is the best thing you feel you gained during your time at SDSU? A diverse knowledge about the dairy industry. My time at SDSU has provided me with relationships that will last a life time. My confidence, passion, and excitement about the dairy industry continues to grow, and I think SDSU played a role in that.

What was a highlight tradition you were a part of during your time in the Dairy Club, Food Science Club or Dairy and Food Science Department at SDSU? A highlight tradition that I always looked forward to was the Dairy Club Fall Grill-Out. It was a fun time to hang out outside before the weather gets bad, eat good food, and take some class pictures. Each year taking a class photo is exciting because when you go back and look it’s fun to see all the changes that happen.

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In June of 2019, the Dairy and Food Science Department welcomed a new assistant professor, Isaac Salfer. Dr. Salfer grew up in central Minnesota and developed his love for the dairy industry from working on local dairies in the area and showing dairy heifers. From the age of 11-18, Isaac exhibited Brown Swiss through 4-H and FFA. Even today he owns descendants of the cows he grew up showing throughout the state of Minnesota. Before coming to South Dakota State University, Dr. Salfer received his B.S. in Animal Science and his M.S. from the University of Minnesota. After his master’s, he was accepted to Pennsylvania State University, where he received his Ph.D.

During his first seven months at South Dakota State University, Dr. Salfer has already begun to play a large role in the department and make a positive impact on students. He has taught courses including dairy farm management, survey of animal nutrition, dairy cattle judging, and dairy farm evaluation. Dr. Salfer is also the coach of both the dairy cattle judging and dairy challenge teams for SDSU.

“I am very impressed with the students and their tenacity to learn and ask questions, Salfer said.”

His goal as a professor is to focus on material that he feels will benefit students now and in their future career endeavors. Along with being a professor, Dr. Salfer is working on research specific to how circadian rhythm affects cow metabolism, behavior, and milk production.

“South Dakota State University’s dairy centric department is incredible as it gives professors flexibility with research while it all still being related to dairy science,” said Salfer. “I enjoy the fact that the department is extremely collaborative and that I get to work with fellow professors on research.”

Sophia Linnemann
Sophomore Dairy Manufacturing

Clifford Hall joined the Dairy and Food Science Department as a professor of Food Science in August 2019. His background in the food science industry and more broadly, agriculture, started on his grandfather’s dairy farm where he spent much of his time as a child. Growing up near River Falls, Wisconsin he had a lot of exposure to agriculture. He originally started out as a Biology major but learned that it wasn’t his fit, after taking an introductory food science class he realized that’s where his passion was. Prior to joining us at South Dakota State University, Hall received his B.S. in Food Science from University of Wisconsin-River Falls. He then received his master’s degree and Ph.D. from University of Nebraska Lincoln.

While at SDSU, Professor Hall plays a few roles, he is completing a research project on the utilization of pulses as food ingredients and he teaches Food Safety Management and Food Product Development. He said the best part about of his job here is “The research aspect of finding new techniques to improve other aspects of the Food Science industry, how to apply the new technologies to food systems.” Hall pointed out that there is a unique atmosphere at SDSU “Having dairy and food science under the same umbrella has created a work space for incredible collaboration between the two industries.”

Elizabeth Krienke
Sophomore Dairy Production
Faculty & Staff Spotlights

Dairy and Food Science Department

Howard Bonnemann
Dairy Plant Management

Srinivas Janaswamy
Food Science

Peter Linke
Manager, Dairy Research & Training Facility

Sergio Martinez-Monteagudo
Dairy Manufacturing

Steven Beckman
Manager, Institute of Dairy Ingredient Processing

Curtis Braun
SDSU Extension Food Safety Field Specialist
Daniel Vander Plaats
Agricultural Foreman

Hometown: Ahmedabad, India
Years at SDSU: 33
Please describe your work at SDSU: I oversee the department and its activities, as well as teach the Freshman Seminar course.

What is your favorite dairy food? Ice Cream

During your time in the Dairy and Food Science Department, what is a tradition you are proud to be a part of or witness? The tradition of our department to consistently serve the industry since its beginnings over 100 years ago with highly qualified graduates, relevant research and service are the hallmarks to be proud of. This outstanding record comes from the work of faculty and staff, present and past, whose focus has always been to serve the teaching, research and service missions of the department with excellence. Further, alumni, whether recent or from many years ago, routinely seek us out and offer us support in the form of advice, scholarships, endowments, promotion, etc., all of which help us support our programs in preparation for the future. In all I am fortunate to be a part of a very solid tradition of this department in which the work of faculty, staff and students continues to be further reinforced by an increasing number of alumni and other supporters.
John Haberkorn
Plant Manager

Hometown: Cedar City, UT
Years at SDSU: 10 years total
Please describe your work at SDSU: I manage the SDSU Davis Dairy Plant.
What is your favorite dairy food? I enjoy the SDSU cheese
During your time in the Dairy and Food Science Department, what is a Tradition you are proud to be a part of or witness? I enjoy the tradition of making dairy products for the Dairy Bar.

Kristi Prunty
Senior Secretary

Hometown: Pella, IA
Years at SDSU: 5 years
Please describe your work at SDSU: Assist the department and the students with many different tasks.
What is your favorite dairy food? Ice cream
During your time in the Dairy and Food Science Department, what is a Tradition you are proud to be a part of or witness?
The annual scholarship banquet. I am truly amazed on how many individuals and corporations invest in our students’ education.
Akimoto Ichinomiya  
SDSU David Dairy Plant  
Assistant Manager

Hometown: Tokyo, Japan  
Years at SDSU: 11 years at SDSU as Assistant Manager  
Please describe your work at SDSU: I train student workers for the SDSU Davis Dairy Plant as the Assistant Plant Manager.  
What is your favorite dairy food? Grilled Limburger cheese sandwich  
During your time in the Dairy and Food Science Department, what is a Tradition you are proud to be a part of or witness? Tasting to evaluate fresh cheese curds in a cheese drain table and ice creams come out from the ice cream maker every time we produce in the dairy plant

Sanjeev Anand  
Professor

Hometown: New Delhi, India  
Years at SDSU: 13  
Please describe your work at SDSU: I teach Dairy Manufacturing with a specialization in Microbiology. I advise graduate research and teach Dairy Micro (DS 301-301L), Food Micro (MICR 311-311L), and Advanced Dairy and Food Micro (DS 722).  
What is your favorite dairy food? ‘Paneer’, a fresh cheese which is very popular in India. It is made by curdling milk by acid coagulation.

Jayne Raabe  
Program Assistant I

Hometown: Wolsey, SD  
Years at SDSU: 33  
Please describe your work at SDSU: Some of my duties include monitoring budgets, paying bills, scheduling company visits for them to conduct interviews with our students, preparing for our annual scholarship banquet, and scheduling meetings and appointments.  
What is your favorite dairy food? Ice cream  
During your time in the Dairy and Food Science Department, what is a Tradition you are proud to be a part of or witness? Over the years that I have been here, a tradition that continues is our interaction together as a department, both employees and students. With a small department, we enjoy various events such as socials for congratulating our graduating seniors to “it’s time for a Friday afternoon ice cream social” to holiday potlucks and picnics. I have also witnessed the sincere appreciation our past graduates have for the department. Past students are proud to point out their judging team photos in the hallway and others sponsor a scholarship in their name. We can’t forget the tradition many alumni come back for, to enjoy the one and only Dairy Bar.
Lloyd Metzger  
Professor and Alfred Chair in Dairy Education  

Hometown: Lester, IA  
Years at SDSU: 13  

Please describe your work at SDSU: I teach classes in dairy product manufacturing, product judging, and dairy product analysis. I also conduct research on cheese and ingredient manufacture and oversee the research conducted by the Institute for Dairy Ingredient Processing.  

What is your favorite dairy food? Pepper Jack cheese  

During your time in the Dairy and Food Science Department, what is a Tradition you are proud to be a part of or witness? I am proud to be an influential factor in the success of the Dairy Products Judging team.

Tracey Erickson  
SDSU Extension Dairy Field Specialist III  

Hometown: Arlington, SD  
Years at SDSU: I have worked for SDSU Extension for 29 years, post graduation. I am also a graduate of SDSU Dairy and Food Science department, May, 1989.  

Please describe your work at SDSU: My job at SDSU is to help people apply research to life. I primarily work with people in the dairy industry, including producers and academia, disseminating research based information which helps them make informed decisions on a daily basis.  

What is your favorite dairy food? Cheese! Followed by sour cream!  

During your time in the Dairy and Food Science Department, what is a Tradition you are proud to be a part of or witness? Something that has become a tradition at the department is their participation in the Dairy Fest events, which is helping consumers gain a better understanding about the dairy industry all the way from the farm to their table.

Danielle Tews  
DRTF Assistant Manager  

Hometown: Hutchinson, MN  
Years at SDSU: 2  

Please describe your work at SDSU: I oversee the student employees and manage the daily activities of the Dairy Research & Training Facility.  

What is your favorite dairy food? Cheese and ice cream  

During your time in the Dairy and Food Science Department, what is a Tradition you are proud to be a part of or witness? Promoting the Dairy & Food Science Department and the Dairy Research & Training Facility by exhibiting cattle at the Minnesota State Fair, South Dakota State Fair, and World Dairy Expo.
**Hometown:** São Paulo, Brazil

**Years at SDSU:** 5 years

**Please describe your work at SDSU:** My appointment is 70% extension and 30% teaching/research. My main responsibilities are to develop extension programs for the improvement of milk quality while assisting dairy producers and industry personnel on best production practices. I also coordinate a program called “Semillas” – the Spanish word for seeds. This program is designed to help Latino children of dairy farm employees to embrace their heritage and gain a sense of community while understanding the dairy industry. Currently, I provide several trainings in Spanish to dairy farm personnel in the Midwest region while teaching 2020 SDSU Spring Physiology of Lactation course.

**What is your favorite dairy food?** My favorite dairy product is cheese. I love cheeses from sheep, goats and cow’s milk. The aged cheeses are my favorite ones!

**During your time in the Dairy and Food Science Department, what is a Tradition you are proud to be a part of or witness?** I am proud to tell every guest that comes to visit our department that Cookies & Cream ice cream was first invented here at SDSU. Guests are astonished to learn this fun fact and absolutely love the SDSU ice cream!

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GRADUATE STUDENT SPOTLIGHTS

DAIRY AND FOOD SCIENCE DEPARTMENT

Bipin Rajpurohit
Food Science
Advisor: Dr. Padmanaban Krishnan

Most Farzana Yesmin
Food Science
Advisor: Dr. Srinivas Janaswamy

Shayanti Minj
Dairy Manufacturing
Advisor: Dr. Sanjeev Anand

Natasha Scherber
Dairy Manufacturing
Advisor: Dr. Lloyd Metzger

Maryam Enteshari
Dairy Manufacturing
Advisor: Dr. Sergio Martinez-Monteagudo

Achyut Mishra
Dairy Manufacturing
Advisor: Dr. Lloyd Metzger
Neha Singh  
Dairy Microbiology, Food Safety

Brady Bury  
Food Science  
Advisors: Dr. Srinivas Janaswamy & Dr. Padmanaban Krishnan

Megan Huegli  
Dairy Manufacturing  
Advisor: Lloyd Metzger

Patra Akaya  
Food Science  
Advisor: Padmanaban Krishnan

Khalid Alsaleem  
Dairy Manufacturing  
Advisor: Dr. Lloyd Metzger

Carl Kass  
Dairy Production  
Advisor: Dr. Alvaro Garcia

Lee Alexander  
Dairy Manufacturing  
Advisor: Dr. Lloyd Metzger

Cecilia Wanjuu  
Food Science  
Advisor: Dr. Srinivas Janaswamy

Collette Nyuydze  
Dairy Manufacturing  
Advisor: Dr. Sergio Martinez-Monteagudo
Mohamed Salem Elfaruk
Food Science
Advisor: Dr. Srivivas Janaswamy

Hometown: Masallatah, Libya

Please describe your research focus: My research focuses on designing and developing novel coating materials to encapsulate some bioactive compounds.

What are your future career goals? My future career goals are to improve my networking skills to be able to get a job at a company that has professional development opportunities where I can continue to learn and enhance my expertise and take on additional responsibilities as much as possible. Once I gain enough skills and experience, I will go back home and start my own business.

What is your most memorable experience at SDSU so far? My most memorable experience at SDSU is being a member of the Dairy Products Judging Team in 2019.

Why did you come to SDSU? I came to SDSU because it is a multicultural school that has a safe campus and one of the best Dairy and Food Science programs in the USA. It provides excellent opportunities for students and prepares them to be successful employees in the dairy and food industry.

What is a tradition that has shaped you during your time at SDSU? The international nights at SDSU have helped me remarkably to have deep knowledge about numerous cultures, and that leads me to get along with many international friends.

Nathaly Carpineli
Dairy Production
Advisor: Dr. Johan Osorio

Hometown: Ipumirim (City), Santa Catarina (State), Brazil (Country)

Please describe your research focus: Yeast products have been added to diets to improve ruminal fermentation, feed intake, and milk yield. The objective of my research was to evaluate the effects of supplementing a commercial yeast culture product containing live yeast, yeast components and fermentation metabolites to peripartal dairy cows will improve health and performance. This project was conducted at Dairy Research and Training Facility from September 2018 to April 2019 and involved 40 pregnant Holsteins dairy cows.

What are your future career goals? After completion of a master’s program I am planning to receive a Ph.D. in the United States focused on dairy nutrition, metabolism and immunology. I really like research and I would like to have a research appointment in a company after graduate school. With my knowledge in dairy production, I want to be able to develop new products and solutions for dairy farmers.

What is your most memorable experience at SDSU so far? Being the recipient of the Delbert and Robert Breazeale Memorial Award for two consecutive years (2018-2020) was the most memorable experience at SDSU. This means a lot for my career and has kept me motivated to working toward my goals.

Why did you come to SDSU? I came to SDSU in 2017 as a Research Assistant. I had the pleasure to meet the SDSU alumna Fernanda Rosa and she helped me to get this internship with Dr. Osorio. My project was “A novel approach to estimate dry matter intake of lactating dairy cows through multiple on-cow accelerometers” and I really liked to work on this experiment. When I came, my first goal was to improve my English, develop laboratory skills and learn about different cultures. During the internship I became interested in continuing at SDSU to do my master’s and Dr. Osorio gave to me this opportunity. In 2018 I came back as a graduate student!

What is a tradition that has shaped you during your time at SDSU? Tasting ice cream at the Dairy Bar.
What are your future career goals? I am a faculty member at King Faisal University and my goal is to increase my professional knowledge to be an expert researcher in dairy manufacturing. Also, to implement effective learning strategies to enhance the educational process which will help me to be a successful instructor.

What is the most memorable experience at SDSU so far? The completion of my master's degree in 2017 was the most memorable experience because I have acquired skills in new technologies and methods that have been developed in the dairy manufacturing field. I have also gained specialized knowledge that enhanced my laboratory skills and research techniques, which make me qualified to get a highly competitive job in Saudi Arabia.

Why did you come to SDSU? I decided to return to SDSU for my PhD because I feel that I am a part of something here. SDSU provides great atmosphere for students to learn, study and work in order to achieve their future goals. Moreover, I have found many SDSU professors to be very knowledgeable and interested in their student's improvement and development to reach higher understanding of the material they are learning. Brookings is small town and a safe place surrounded with friendly people.

What is a tradition that has shaped you during your time at SDSU? I started dividing my tasks in a daily, weekly and monthly base made it easier to achieve my goals. Additionally, the developed process in my research eliminates the need to dry this ingredient, which will substantially reduce production costs. In the course of my previous research, we discovered that it was possible to use the micellar casein ingredient in a process cheese formulation that eliminates the need for emulsifying salts, which we are focusing on nowadays to manufacture a clean label process cheese.

What are your future career goals? I am planning to obtain postdoctoral position after graduation. Then I would like to join the dairy industry and eventually shift to academia afterward.

What is your most memorable experience at SDSU so far? The most memorable experience I have at SDSU is being the assistant coach of the dairy products judging team that is coached by Dr. Lloyd Metzger. This position taught me to evaluate different dairy products, such as milk, cottage cheese, ice cream, cheddar cheese, butter, and greek-style yogurt. Also, being one of the recipients of the 2019 Land O' Lakes John Brandt Memorial Scholarship is a prominent memory at SDSU.

Why did you come to SDSU? SDSU has a distinguished and unique Dairy and Food Science Department that makes SDSU well-known in the dairy industry. This unique program plus the superb professors make the dairy and food science department a fascinating environment to gain experiences in. Also, SDSU degrees are well-respected within academia and the dairy industry.

What is a tradition that has shaped you during your time at SDSU? Celebrating Hobo Day at SDSU is the main tradition that shaped me during my time here.

Ahmed Hamman
Dairy Manufacturing
Advisor: Dr. Lloyd Metzger
Hometown: Bani Rafea, Manfalut, Assiut, Egypt

Please describe your research focus: My research is focused on the production of a concentrated, high protein, ingredient called micellar casein. This ingredient has promising applications in natural and processed cheese.

Taghreed Almalki
Dairy Manufacturing
Advisor: Dr. Sanjeev Anand
Hometown: Saudi Arabia

Please describe your research focus: My research focuses on Sporeformer biofilms on different stainless steel food contact surfaces.
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Sara Barber, DVM  (507) 360-2774
Dan Bakker  (712) 470-9059

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## Student Internships - Summer 2019

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<thead>
<tr>
<th>Name</th>
<th>Company</th>
<th>Location</th>
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<tbody>
<tr>
<td>Hannah Berg</td>
<td>Monogram Foods</td>
<td>Chandler, MN</td>
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<tr>
<td>Max Camerer</td>
<td>Sioux Jersey</td>
<td>Salix, IA</td>
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<tr>
<td>Ryan Christie</td>
<td>Agropur</td>
<td>Lake Norden, SD</td>
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<tr>
<td>Jessica Christoffer</td>
<td>Agropur</td>
<td>Lake Norden, SD</td>
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<tr>
<td>Theodore Czech</td>
<td>Drumgoon Dairy</td>
<td>Arlington, SD</td>
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<tr>
<td>Sanne de Bruijn</td>
<td>Good Gallons Dairy and Consulting</td>
<td>East Leroy, MI</td>
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<tr>
<td>Anna Donnay</td>
<td>First District Association</td>
<td>Litchfield, MN</td>
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<tr>
<td>Dana Edleman</td>
<td>Kemin Industries</td>
<td>Des Moines, IA</td>
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<tr>
<td>Brooke Engstrom</td>
<td>Wagner Dairy</td>
<td>Litchfield, MN</td>
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<tr>
<td>Erika Franzen-Ackerman</td>
<td>Schreiber Foods</td>
<td>Carthage, MO</td>
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<tr>
<td>Laura Frye</td>
<td>Genex</td>
<td>Shawano, WI</td>
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<tr>
<td>Johnathan Hansen</td>
<td>CHS</td>
<td>Grand Meadow, MN</td>
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<tr>
<td>Rebecka Hoffman</td>
<td>Ag United for South Dakota</td>
<td>Sioux Falls, SD</td>
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<tr>
<td>Abigail Hopp</td>
<td>Filament</td>
<td>Madison, WI</td>
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<tr>
<td>Ethan Johnson</td>
<td>Bel Brands</td>
<td>Brookings, SD</td>
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<tr>
<td>Elizabeth Krienke</td>
<td>University of Minnesota Extension</td>
<td>Buffalo, MN</td>
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<tr>
<td>Shelby Kuechle</td>
<td>First District Association</td>
<td>Litchfield, MN</td>
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<td>Sophia Linnemann</td>
<td>Bel Brands</td>
<td>Brookings, SD</td>
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<tr>
<td>Calissa Lubben</td>
<td>Big Gain Feeds</td>
<td>Mankato, MN</td>
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<tr>
<td>Ashley Maus</td>
<td>Noshbushe Dairy</td>
<td>Fairfax, MN</td>
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<tr>
<td>John Oakley</td>
<td>Bel Brands</td>
<td>Brookings, SD</td>
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<tr>
<td>Rebekka Paskewitz</td>
<td>Princess Kay of the Milky Way</td>
<td>Minnesota</td>
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<tr>
<td>Sydnie Peters</td>
<td>Valley Queen Cheese</td>
<td>Milbank, SD</td>
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<tr>
<td>Claire Plapp</td>
<td>Davis Dairy Plant, SDSU</td>
<td>Brookings, SD</td>
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<tr>
<td>Emily Rogers</td>
<td>Dutch Dakota Dairy LLC</td>
<td>Lake Preston, SD</td>
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<tr>
<td>Sarah Rossbach</td>
<td>Agropur</td>
<td>Hull, IA</td>
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<tr>
<td>Daniel Sharp</td>
<td>Agropur</td>
<td>Hull, IA</td>
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<tr>
<td>Margaret Socha</td>
<td>Boadwine Farms</td>
<td>Baltic, SD</td>
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<tr>
<td>Denver Stage</td>
<td>Valley Queen Cheese</td>
<td>Milbank, SD</td>
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<tr>
<td>Whitney Ten Napel</td>
<td>Agropur</td>
<td>Hull, IA</td>
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<tr>
<td>Jennifer Thill</td>
<td>Miron Family Farm</td>
<td>Hugo, MN</td>
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<tr>
<td>Jenna Van Wyk</td>
<td>Ash Grove Dairy</td>
<td>Lake Benton, MN</td>
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<tr>
<td>Taelyn Virus</td>
<td>Honey Creek Cremery</td>
<td>Honey Creek, IA</td>
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<tr>
<td>Maisie Walter</td>
<td>SD Farmers Union</td>
<td>Huron, SD</td>
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<tr>
<td>Sijin Wang</td>
<td>Davis Dairy Plant, SDSU</td>
<td>Brookings, SD</td>
</tr>
<tr>
<td>Madeline Weninger</td>
<td>BASF</td>
<td>Garden City, KS</td>
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</tbody>
</table>

“Summer internships are incredibly valuable because they provide students opportunities to apply the knowledge they have gained in the classroom out into a career they’re interested in. I’ve always been told that discovering what you don’t like in an internship or job is just as valuable as finding out what you do like, so I always encourage peers to try out all types of internships!”  

- Madeline Weninger, Junior Agricultural Education
### Dairy and Food Science Scholarships for 2019-2020

#### Incoming

- **Clyde G. Helsper SD Dairy Field Representative Scholarship** funded by the Central Plains Dairy Foundation
  - Kerkkaert, Jenna: $1000

- **Dairy Science**
  - Erf, Kelsey: $1000
  - Fox, Alexandra: $1000
  - Moor, Josephine: $1000

- **Howard Voelker Freshman Dairy Production Scholarship**
  - Friauf, Emma: $1000

- **Midwest Dairy Association**
  - Gilliland, Tyler: $1000
  - Rennich, Bethany: $1000
  - Thole, Hayden: $1000

- **SD Dairy Field Representative Scholarship** funded by the Central Plains Dairy Foundation
  - Dahna, Madison: $1000
  - Gilliland, Tyler: $1000
  - Lewandowski, Hope: $1000
  - Tisler, Emily: $2000

- **SD State Dairy Association**
  - Cole, Emily: $1000
  - Hendrickson, Hailey: $1000
  - Lewandowski, Hope: $1000

- **Valley Queen Cheese Factory Freshmen**
  - Otta, Joey: $2000

- **William & Marge Kallemeyn & Sons**
  - Bowen, Arlinna: $1200

#### Current

- **Agropur Inc.**
  - Johnson, Ethan: $2000
  - Wilwerding, Andrew: $2000

- **Agropur/Jay Headley Memorial**
  - Christoffer, Jessica: $750

- **Alfred Herman Rishoi Memorial**
  - Christie, Ryan: $550
  - Walter, Maisie: $550

- **Alltech**
  - Lubben, Calissa: $1500

- **Associated Milk Producers Inc**
  - Jacoby, Theodore: $1000

- **bel brands USA**
  - Plapp, Claire: $3000

- **Clyde G. Helsper Memorial**
  - Nielsen, Johannah: $2000

- **Dairy Club**
  - Engstrom, Brooke: $500
  - Frye, Laura: $500
  - Stage, Denver: $500
  - Van Buren, Tiffany: $500
  - Van Wyk, Jenna: $500

- **Dairy Connection, Inc.**
  - Zemlicka, Jordan: $1500

- **Dairy Farmers of America**
  - Czech, Theodore: $350

- **Dairy Fest**
  - de Bruijn, Sanne: $500
  - Van Wyk, Jenna: $500

- **Dairy Science**
  - Arensford, Angelina: $1000

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

- **David A. Thompson in Dairy Science**
  - Kolbe, Allison: $5000

- **David H. Henry Memorial**
  - Stage, Denver: $2000

- **David J. and Darlene K. Schingoethe**
  - Nielsen, Johannah: $1000

- **Dean Foods - Sioux Falls**
  - Engstrom, Brooke: $1250

- **Derdall**
  - Van Wyk, Jenna: $750

- **Dr. Vikram Mistry Endowment**
  - Edleman, Dana: $3100

- **Ed and Jennifer Bick - Food Science**
  - Camerer, Max: $1000

- **Emery Bartle Memorial**
  - Socha, Margaret: $7500

- **George Marx in Dairy Production**
  - Henschen, Bailey: $1100

- **Gilbert T. & Olga Gilbertson Memorial**
  - Lien, Chloe: $450

- **H. C. Olson**
  - Peters, Sydnie: $500

- **Harbarth**
  - Carlson, Colten: $2000
  - Walter, Maisie: $2000

- **Horatio Alger Association Mark and Mary Davis**
  - Donnay, Michael: $5000

- **Idaho Milk Processors Association**
  - Meredith, Lydia: $2000
  - Wang, Sijin: $2000

- **James Marvel Memorial**
  - Peters, Sydnie: $350

- **John Anderson Memorial**
  - Franzen-Ackerman, Erika: $3000
  - Peters, Sydnie: $3000

- **John C. Gross**
  - Biel, Kayla: $1000
  - Joseph Van Treeck: $1500

- **Kemps LLC**
  - Rogers, Emily: $1500

- **Kenneth I. Gross in Dairy Production**
  - Boelke, Kenson: $1000

- **Kirk and Dorothy Mears Memorial**
  - Espinoza, Carter: $1050
  - Jerde, Taylor: $1100

- **Land O'Lakes Dairy Science**
  - Virus, Taelyn: $300

- **Leprino Foods**
  - Donnay, Anna: $4000

- **Midwest Dairy Association**
  - Carlson, Colten: $3500
  - Hoffman, Rebecka: $3500
Dairy and Food Science Scholarships for 2019-2020

MN Institute of Food Technologists
Steever, Elizabeth: $1000

North Central Cheese Industries Association
Berg, Hannah: $2000
Booger, Christina: $1500
Jacoby, Theodore: $1000
O Reilly, Brennen: $500
Oakley, John: $1500
Olson, Claire: $1500
Thill, Jennifer: $2000

Ode Family
Hettinga, Meghan: $500

Pete Behrends Memorial
Sharp, Daniel: $3000

Ralph Rogers Memorial
Ten Napel, Whitney: $400

Robert Chamberlin in Food Science
Vallin, Karl: $750

Rogers Dairy
Krienke, Elizabeth: $1000

Ross Baker
Hettinga, Meghan: $500

Royal D. and Helen B. Doner in Dairy Production
Powell, Kaleigh: $350

Ryan Graber Memorial
Kuechle, Shelby: $1000

Saputo Cheese USA
Peters, Sydnie: $2000

Schreiber Foods, Inc.
de Bruijn, Sanne: $5000

Schuch Family
Edleman, Dana: $750

SD State Dairy Association
Hettinga, Meghan: $2000
Pierson, Lukas: $1500

Shirley Seas Memorial
Schwartzhoff, Elizabeth: $450

Susan Hawkins
Rossbach, Sarah: $2000

T. M. Olson
Jacoby, Theodore: $700

Todd and Erica Stahl
Pierson, Lukas: $1000

Valley Queen Cheese Factory
Linnemann, Sophia: $7500

Walt and Yvonne Wosje
Brehmer, Addisyn: $1000
Tisler, Emily: $1000

Award
Alfred and Hilde Tobkin Memorial
Alsaleem, Khalid: $140
Peters, Sydnie: $140
Schwartzhoff, Elizabeth: $140
Socha, Margaret: $140
Zemlicka, Jordan: $140

Arnold Hippen Dairy Challenge
de Bruijn, Sanne: $200
Engstrom, Brooke: $200
Lubben, Calissa: $200
Van Wyk, Jenna: $200

Dairy Judging Production
de Bruijn, Sanne: $150

Forbes Leadership
Johnson, Ethan: $300

Howard Voelker Memorial
Carlson, Colten: $133
de Bruijn, Sanne: $133
Engstrom, Brooke: $133
Maus, Ashley: $133

LeRoy Graber-Ford
de Bruijn, Sanne: $300

Non-Dairy Science Student Dairy Club
Evans, Adison: $500
Hacker, Cassidy: $500
Hopp, Abigail: $500

T. M. Olson
Jacoby, Theodore: $700
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