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DAIRY DIGEST

SOUTH DAKOTA STATE UNIVERSITY
2021 EDITION



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Dairy Digest

South Dakota State University Dairy Club

2021 Edition

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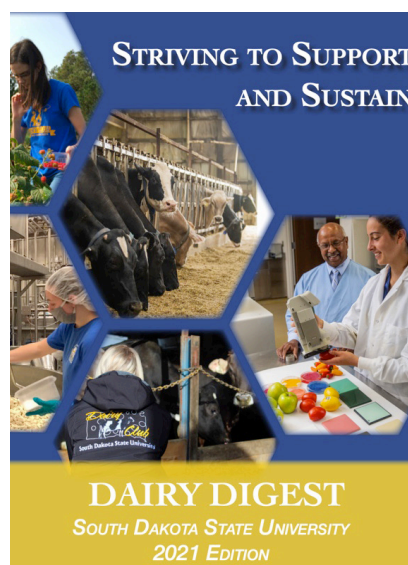
Cover Photos

Robert "Lane" Speirs

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.

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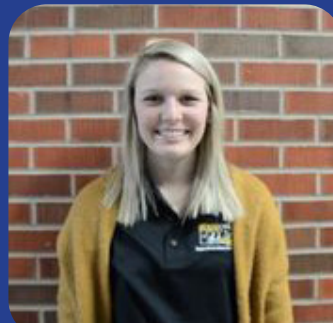
Tiffany Van Buren
Editor

Growing up on a small dairy farm in south central Wisconsin, working to support and sustain the environment around us was a daily goal that we worked towards throughout each year. From planting and harvesting, to milking and feeding cows, to household practices, we were conscious about the decision we were making and how they would impact the future. Now, as a college student, I work to support and sustain our industry by being an advocate for the dairy industry. From educating others about our industry, to writing papers and speeches that talk about the good in the industry, I work to spread the good news of dairy in every way that I can. While these experiences may be different takes on the 2021 Dairy Digest theme, they are both ways that we can work to take care of the industry around us during one of the most unique times in the South Dakota State University's Dairy and Food Science Department's history.

Editorial Assistants



Rebecka Hoffman



Elizabeth Krienke

Dairy Digest Committee



Whitney Ten Napel



AnnaMarie Sachs



**Samantha
Schoenbauer**



Meghan Hettinga

The theme of the 2021 Edition of the Dairy Digest is “Striving to Support and Sustain.” As a committee, we selected this theme to showcase how even in a year of uncertainty, the dairy and food science industries have persevered in their missions to support and sustain the world’s population. “Striving to Support and Sustain” is a way that we can look at how to keep traditions alive, as well as ensure that we have a future to create new ones.

In a year full of so many changes and unknowns, I am happy to have the Dairy Digest as a piece of normalcy. With the lack of in person events around our campus, having a place to highlight what we were still able to accomplish is very rewarding. I would like to extend a thank you to the department’s students, alumni, faculty, staff and other readers for their support of the Digest year after year. To my editorial assistants and committee, thank you for your countless hours spent working on our publication to make it a success yet again this year.



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* This photo is from 2019 as group photos were not permitted with COVID guidelines.

2021 Dairy Digest Dedication

Bel Brands Brookings

Each year, the Dairy Digest is dedicated to a volunteer, supporter, staff member, or company whose impact has been felt throughout the Dairy and Food Science Department and the SDSU Dairy Club. We are honored to present the dedication of Dairy Digest: *Striving to Support and Sustain* to Bel Brands Brookings.

Bel Brands, located just miles down the road from SDSU, is a nationally known company for their small circular cheese wrapped with wax, commonly known as Mini Babybel. The Brookings plant is the newest of the Bel family plants that was constructed in 2012 and began their daily production in 2014. The Brookings plant has nearly 285 people on staff, with nearly 30 of those employees being alumnae of South Dakota State University's Dairy and Food Science Department, alongside other SDSU graduates.

"Bel Brands has many different opportunities for SDSU students not only in the dairy department but also in engineering, human resources, financing, safety and so much more," says

Plant Director Jake Anderson. Anderson is a 2004 graduate from the Dairy and Food Science Department, earning his Bachelor of Science in Dairy Manufacturing. Anderson said that his education at SDSU within the Dairy and Food Science Department helped him prepare for his future career thanks to real-life experiences he had as well as the skills he was able to gain in his small class sizes. Anderson also says that the SDSU Davis Dairy plant gave him the confidence

to help him build his career in dairy manufacturing. Bel Brands not only hires new graduates of SDSU, but they also provide many internships for current students to gain that real-world and hands-on experience for students of the Dairy and Food Science Department.

Current SDSU student, Denver Stage works as a Production Process Intern. He works on analyzing data that helps to improve the company's process as well as other projects.



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The 2019 Freshman Seminar Class had the opportunity to tour Bel Brands and learn about plant operations, industry roles, and more.

“Attending SDSU gave me an idea of what would be done in the industry and assisted me in understanding the process of making cheese, which in retrospect has opened doors for opportunities such as the one I have at Bel Brands,” said Stage. The company supports the department by offering internships and employing many SDSU graduates, right in our backyard.

Bel Brands also volunteers to speak with many different

classes including freshman seminar about what they produce at Bel Brands. As a member of the Jackrabbit Dairy Council, Bel Brands was a large contributor towards the construction of the Davis Dairy Plant and provides scholarship support to Dairy and Food Science students each year.

As a company, they have taken steps to become carbon-neutral by the year 2030 in a way to help support and sustain the land.

Together as a team, Bel Brands has worked to promote dairy farm sustainability, and are currently using green, renewable electricity throughout the Brookings plant.

Additionally, Bel Brands has had great influence in the expansion of the I-29 dairy corridor. Dairy Club would like to thank Jake Anderson and the whole Bel Brands Brookings team for all they have done for the university and continue to do!



*Written By:
Whitney Ten Napel
Junior Dairy Manufacturing
and
Meghan Hettinga
Junior Dairy Production*



Tiffany Van Buren
Dairy Production,
Agriculture
Communications

Campus Involvement: Dairy Club – Dairy Digest Editor, Dairy Camp Co-Chair, Dairy Fest Representative, 2 years as a New Student Orientation Leader, Sigma Alpha Sorority, Little International

Favorite Part of Dairy Digest: Getting to work with others that have the same passions as me, and being able to design the Digest, which is something I want to do as part of my future career.

How do you actively work to “Support and Sustain” on and around campus? I work to help “Support and Sustain” by educating others about agriculture and being active in several different organizations on campus. Additionally, I serve as a passionate advocate for agriculture on and off campus using every opportunity possible to share the word of agriculture.



Rebecka Hoffman
Dairy Production

Campus Involvement: Dairy Club, Sigma Alpha Sorority, Little International and Dairy Cattle Judging team

Favorite Part of Dairy Digest: Being able to put together the entire year’s work and accomplishments of the department and share it with those who are supporting or a part of the department

How do you actively work to “Support and Sustain” on and around campus? Through many of my classes that is a big topic that we learn. We learn how to become more sustainable with our on-farm practices. I also support the dairy industry by doing what I can in the department to advocate for dairy and using my passion to do so.



Elizabeth Krienke
Dairy Production

Campus Involvement: Dairy Club, Sigma Alpha Sorority

Favorite Part of Dairy Digest: Working with like minded people to display all of our similar passions and highlight a department we all hold close to our hearts.

How do you actively work to “Support and Sustain” on and around campus? I find myself supporting my peers in their endeavors both in their studies and career development. I work towards sustainability by doing the work in my classes to understand how as farmers we can keep reaping the benefits of the same land for the next generations.

Campus Involvement: SDSU Track and Field, Dairy Club, CAFES Ambassadors, Oasis Leadership Team.

Favorite Part of Dairy Digest: Getting to share about our program and highlighting all the exciting things happening within Dairy Club.

How do you actively work to “Support and Sustain” on and around campus? I think the best way to “Support and Sustain” dairy while on campus is to be involved in a variety of things and to passionately be an advocate for dairy while being involved in nondairy specific activities. My favorite way to do that is to use dairy as my primary recovery snack after track workouts and practices and encourage my teammates to do the same!



Meghan Hettinga
Dairy Production

Campus Involvement: Dairy Club, Sigma Alpha Sorority, Agriculture Communicators of Tomorrow and Little International

Favorite Part of Dairy Digest: My favorite part of Dairy Digest is getting to work with others who share the same excitement as me not only for the dairy industry, but the agriculture industry as well. I love that Digest is run entirely by students and that we are able to share things we do in our club with the public.

How do you actively work to “Support and Sustain” on and around campus? I work to support and sustain by actively being involved in clubs and supporting teams and other organizations on campus.



Samantha Schoenbauer
Agriculture
Communications

Campus Involvement: Little International, Ag ED and FFA Alumni Club, Dairy Club

Favorite Part of Dairy Digest: Working with everyone during the editing sessions and having some great laughs while sharing our pride for the dairy department.

How do you actively work to “Support and Sustain” on and around campus? Supporting my fellow Jackrabbits in everything that we do here from the traditions that we have had for many years and to sustain the lessons that each of us have learned to make new memories on and off campus.



AnnaMarie Sachs
Agriculture Education,
Animal Science

Campus Involvement: Dairy Club, Dairy Digest, Cheese Box Co-Chair, Block and Bridle, Jackrabbit Memorial, Little International

Favorite Part of Dairy Digest: I love seeing how the Digest becomes a high-quality product to share with the world and the industry what we have done every year.

How do you actively work to “Support and Sustain” on and around campus? I help to support the dairy industry by advocating for what we stand for and what we believe in as an industry, I sustain our beliefs by working with other professionals and others who have the same interests as myself.



Whitney Ten Napel
Dairy Manufacturing



Dr. John Killefer
South Dakota Corn
Utilization Council
Endowed Dean of the
College of Agriculture,
Food and Environmental
Sciences

The SDSU Department of Dairy and Food Science lies in the heart of one of the fastest growing dairy regions in the country, widely known as the I-29 corridor. The department has global recognition for its strong teaching and research programs, drawing undergraduate and graduate students from over 15 different states and 10 countries. With 100% job placement, the department continues to offer a promising career outlook to students and recent graduates with starting salaries of \$45,000 - \$60,000.

Here in the College of Agriculture, Food, and Environmental Sciences, we strive to support our students in reaching career success through our state-of-the-art facilities, talented faculty and staff, hands-on laboratory classes, on-campus employment opportunities

and so much more. Additionally, we are thankful for our generous donors and supporters who provide scholarships each year, with approximately \$150,000 awarded to students in the Department of Dairy and Food Science alone, and more than 90% of students receiving those departmental scholarships.

We are also very excited to announce that plans are in progress for a new Dairy Research and Training Facility to occupy the property where the existing facility is located just a mile north of the SDSU campus. The project offers the possibility to reuse or renovate existing facilities that can continue to serve the needs of dairy programs and will need to be flexible and expandable to provide opportunity for future industry needs.

We envision developing a facility that will not only support our expanding dairy industry in the state, but that will provide our students and researchers access to the most advanced technologies available in the dairy field.

The proposed facility will function as a production dairy farm, milking facility, office for faculty and production staff, teaching unit for undergraduate and graduate students and research support facility for the department. It will be

equipped with cutting-edge milking, feeding, breeding and management technology and equipment with the capability to provide hands-on learning experiences and employment opportunities to students, as well as research and service relevant to the dairy industry.

Additionally, the new facility will feature on-site classroom and conference space with laboratory, cattle judging, viewing and observation areas to support classes, conferences, SDSU Extension programs, public visitation, SDSU Dairy Camp and other youth events. Spaces for supporting research activities will include office space, a research and support lab, feeding and bedding support facilities and a veterinary office.

The past year has presented its own challenges, but I look forward to witnessing how our students, faculty and staff continue to succeed, adapt and rise up to meet those challenges with unique ways of thinking, groundbreaking research and a passion for dairy and food science that will impact the industry for years to come.



**Dr. Joseph
Cassady**
Animal Science
Department Head,
Interim Department
Head of the Dairy
and Food Science
Department

Greetings, I am Dr. Joseph Cassady Interim Department of Dairy and Food Science at South Dakota State University. For the past 7 years, I have served as Department Head of Animal Science. My background is in Food Animal Genetics and most of my research has related to pigs and beef cattle, but there are a few dairy genetics publications with my name on them. I am humbled to be asked to fill Dr. Vikram Mistry's shoes during this time of transition as he graciously agreed to support the College of Agriculture, Food and Environmental Science by serving as Interim Associate Dean for Academics. His leadership is critical to meeting the needs of over 1900 undergraduate student majors in CAFES as they pursue their education during the COVID-19 pandemic.

The 2021 Dairy Digest theme "Striving to Support and Sustain" could be used to describe our response to the events of 2020. In addition to the COVID-19 pandemic, faculty turnover was higher than expected, but our remaining faculty and staff have put forth a dedicated effort and assumed additional responsibilities to support the success of our students and stakeholders. Despite the challenges, there have been many successes and I would like to highlight just a few of the accomplishments during the past year. Fifteen undergraduate and fourteen graduate students successfully completed their degrees in 2020. Several students received national recognition through scholarships. Margaret Socha and Theodore Jacoby were two of only eleven students receiving National Dairy Promotion and Research Board Scholarships. Our faculty continue to excel in research. Dr. Sanjeev Anand received the IDFA Dairy Processing Research Award of the American Dairy Science Association, and Dr. Padmanaban Krishnan received the Edith A. Christensen Award for Outstanding Contributions in Analytical Methodology of Cereals & Grains Association. The COVID-19 pandemic created new challenges for the dairy industry and Dr. Maristela Rovai and

Tracey Erickson developed Extension resources to support Dairy Producers facing COVID-19 related challenges. Tracey also successfully led the I-29 Moo University - Dairy Beef Short Course Committee as it quickly pivoted to a virtual conference. While I am proud of our faculty, staff, and students none of this would be possible without the continued support of our alumni and friends. As a result of generous support, we were able to award our students 110 scholarships totaling \$151,000.

In March we began recruitment for two new faculty in Dairy Manufacturing and one new faculty member in Dairy Production. Successfully filling these positions is critical as we Strive to Support and Sustain excellence in service to our students and stakeholders. Thank you for supporting the Department of Dairy and Food Science. Please contact me with any questions or comments you may have.

Advisor Comments



**Robert "Lane"
Speirs**

Greetings from the Advisors of the SDSU Dairy Club!

My name is Robert "Lane" Speirs, and I serve as the Coordinator of Recruitment and Academic Services for the South Dakota State University Dairy and Food Science Department. In this role, it is my great privilege to act as one of four advisors to the over 50 members of Dairy Club.

The Dairy Club consistently has the reputation of being one of the most active and involved student organizations on campus. Even amidst a global pandemic this year, this reputation has held true. Club leadership adapted to the many restrictions they were faced with, and found new and innovative ways to stay motivated as an organization. Through modern video call capabilities - the Club has

still been able to take part in virtual professional development activities and facility tours. Additionally, Club comradery has been prioritized through a wide variety of socially distanced social events.

The Dairy Club's annual Cheese Box sales were a record-breaking success this year, with more boxes being sold than any other year on record. With additional Club funds available, the Club decided to invest the money straight back into the membership through an increase in Club sponsored scholarships. The dedication that Dairy Club members show toward their education, professional development, community engagement, and one another should be applauded. Life on campus is not what it used to be, but the Dairy Club has truly made the most of the situation.

Despite the many challenges of the last year, it is still a great day to be a Jackrabbit - especially in the Dairy and Food Science Department.

2020 Advisors



John Haberkorn



Danielle Tews



Kristi Prunty



Ethan Johnson
2020 President

It is hard to believe a year has gone by this quickly. The year started like any other year with Club travel to Ames, IA for the annual ADSA-SAD conference. It was a great weekend filled with great seminars, speakers, and meeting fellow students with an interest in dairy. Soon after Katie Halgerson of Bel Brands USA came to speak to us at our February meeting. In March of 2020, the Club planned a trip to the historic blue cheese creamery in Faribault, MN with a farm tour hosted by AMPI. These plans, like many others during the spring 2020, were put on hold due to the COVID-19 pandemic.

Like many other clubs on campus, we were anxious to see what activities would look like in Fall 2020. Through this waiting period, the executive team was confident and ready for the opportunity to be able to provide great experiences to the members of Dairy Club. The leadership displayed by Calissa Lubben, Ashley Maus, Lukas Pierson, Elizabeth Krienke, Adison Evans, Kelsey Erf, and Rebecka

Hoffman ensured that Dairy Club could capitalize on the opportunities that COVID-19 provided.

Meetings added a virtual option for people to join remotely while also offering in-person options. Having a virtual option also allowed speakers from a greater distance to speak to the Club. One of these speakers was Mike Bandstra, owner of Frisian Farms from Pella, Iowa. Using technology he was able to give a full tour of his creamery and explained how he operated his business. Tom Peterson from Midwest Dairy presented to the Club about what Midwest Dairy does to promote the dairy industry. Dairy Club also made adjustments to its annual Cheese Box sales to keep members socially distanced while still being efficient in production. These adjustments were not easy but were necessary to continue many family traditions of cheese box giving. The determination by the members to keep this tradition alive was rewarded by the Club selling 1000 more pounds of cheese than in 2019. Every member deserves credit for their part in making this year in Dairy Club a successful one.



Elizabeth Krienke
2021 President

I have called the dairy community home for the entirety of my life and now I call South Dakota State University Dairy Club my home too. The faculty and staff in the Dairy and Food Science Department are some of the kindest people on campus, and they are quite influential as well. It is quite rare to have a professor already know how to pronounce and spell the names of students on the first day of class, however when I walked into freshman seminar with Dr. Mistry on my second day of freshman year that is the astonishing event that happened. Since that first glimpse, I have been captivated by the support that the department provides for its students.

Having received the immense opportunity to be the 2021 Dairy Club President in a year like no other, I am incredibly honored to take on the challenges we may face together. Dairy Club is an organization that has brought me my closest friends and greatest achievements while at college and I hope to provide a home for all members moving forward, just as I found my home.

As we are still enduring a pandemic and life around us has slowed, there is uncertainty all around. I, however, believe that as a Club we can take this inopportune time to create bonds as Club members, virtually tour places that we otherwise would not have the opportunity to and continue our growth as a club. I am looking forward to the year to come and hope that we can support our members and sustain the positive impressions left before us.

2020



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

President

Ethan Johnson

Vice President

Calissa Lubben

Secretary

Lukas Pierson

Treasurer

Ashley Maus

Activities Coordinator

Rebecka Hoffman

Kelsey Erf

Historian

Elizabeth Krienke

Adison Evans

DAIRY CLUB

President

Elizabeth Krienke

Vice President

Kelsey Erf

Secretary

Hailey Hendrickson

Treasurer

Whitney Ten Napel

Activities Coordinator

Carter Espinoza

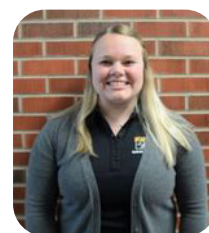
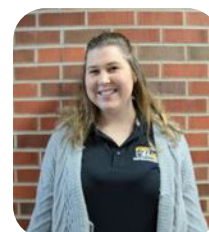
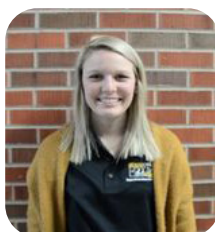
Taylor Jerde

Historian

Meghan Hettinga

Kerstin Thoms

2021



Top: Elizabeth Krienke, Kelsey Erf, Hailey Hendrickson, Whitney Ten Napel
Bottom: Meghan Hettinga, Kerstin Thoms, Carter Espinoza, Taylor Jerde.

2020



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

President
Jessica Christoffer

Vice President
Dana Edleman

Secretary/Publicist
Elise Emmick

**Treasurer/Fundraising
Chair**
Elizabeth Steever

**Activities Chair/Prexy
Council Representative**
Allison Kolbe

FOOD SCIENCE CLUB

2021

President
Dana Edleman

Vice President
Elizabeth Steever

Secretary
Allison Kolbe

Treasurer
Josephine Moor

Activities Chair
Jessica Christoffer

**Prexy Council
Representative**
Leona Meyer



Top: Dana Edleman, Elizabeth Steever, Allison Kolbe
Bottom: Josephine Moor, Leona Meyer, Jessica Christoffer.



Jessica Christoffer
2020 President

When I first came to SDSU, I was looking for ways to get involved. As a food science major, I wanted to join a club that was full of people with similar passions as me and I found that in the Food Science Club. Last year I served as the president of the Food Science Club and the year was so much different than I expected! Many new members attended our first meeting and baked their own personal pizza. We did many

fun activities in the fall semester like painting pumpkins, having a Thanksgiving potluck, and even visiting a local restaurant, Flavor, to taste some Indian cuisine. We spent some time volunteering at feeding Brookings and participating in the Institute of Food Technologists (IFT) student association during various events.

We conducted our annual jackrabbit cookie fundraiser which involved baking over 600 cookies and sending them home with students and faculty for Thanksgiving! The cookie fundraiser was the highlight of the year for me because we sold more than the previous year and Club members were able to bond while baking the cookies! Coming back to campus after our December break, our Club reunited and did meeting activities like tasting different varieties of chocolate and butter sculpting. Club members

went to Sioux Falls and toured the Glanbia Nutritionals facility with members of the SDSU Dairy Club. The officer team was in the process of planning the second annual Future Foodies event for area middle schoolers where we teach them about Food Science with breakout sessions in small groups, but unfortunately with the COVID-19 virus, the event was cancelled, and school transitioned online. Our Club met virtually the rest of the semester on Zoom and thought of ways to be involved and grow our Club when conditions were safe in the future. I would like to say thank you to our 2019-2020 officers for their hard work and dedication to the Club. I am very hopeful for the future of the Food Science Club at SDSU and would encourage anyone who might be even slightly interested to attend a meeting and see what we are all about the Club welcomes all majors!



Dana Edleman
2021 President

A pandemic changes everything, especially the way we look at food. There is no doubt that food went to the forefront in early 2020 with everyone spending record amounts of time in their homes and kitchens. SDSU Food Science Club members returned home a bit earlier than normal in spring 2020, but members continued the efforts of the Club with renewed energy and enthusiasm even with the uncertainty of the pandemic. In a semester like no other, the Food

Science Club elected the new Officers over Zoom in April 2020. Little did we know how different the remainder of 2020 would be. As we prepared for our anticipated return to campus in August, the officer team held several zoom meetings to determine the best way to plan and provide enriching activities for our members in the safest manner possible following SDSU's pandemic guidelines.

To kick off the academic year, the Club hosted a food trivia night. In October, the club painted pumpkins to celebrate Halloween. While the pandemic postponed the annual jackrabbit cookie fundraiser, the officers pivoted to host a face mask fundraiser instead. In the spirit of food science, the Club designed, sold, and sewed about 100 food-themed fabric face masks. A virtual bake-along event was held in November. The event was a huge success, so 2021 will feature more bake-and-cook-alongs!

An exciting and delicious project in the works, as the Club will host a cookbook sale with a special collection of recipes from South Dakotans, SDSU supporters, and alumni. The cookbook will be available in the spring of 2021.

While 2020 has come with its challenges, I am proud of our Club's unwavering ability to adapt to change and think outside of the box. I would like to recognize and thank our 2020-2021 Officers: Elizabeth Steever, Allison Kolbe, Josie Moor, Jessica Christoffer, and Leona Meyer, for their time, dedication, and innovative ideas. To our advisors, Dr. Padmanaban Krishnan and Dr. Srinivas Janaswamy, thanks for sharing your wisdom and ongoing support. Finally, a sincere thank you to all the faculty and staff in our department for your encouragement and guidance. I remain excited to see what the SDSU Food Science Club will accomplish in the future!

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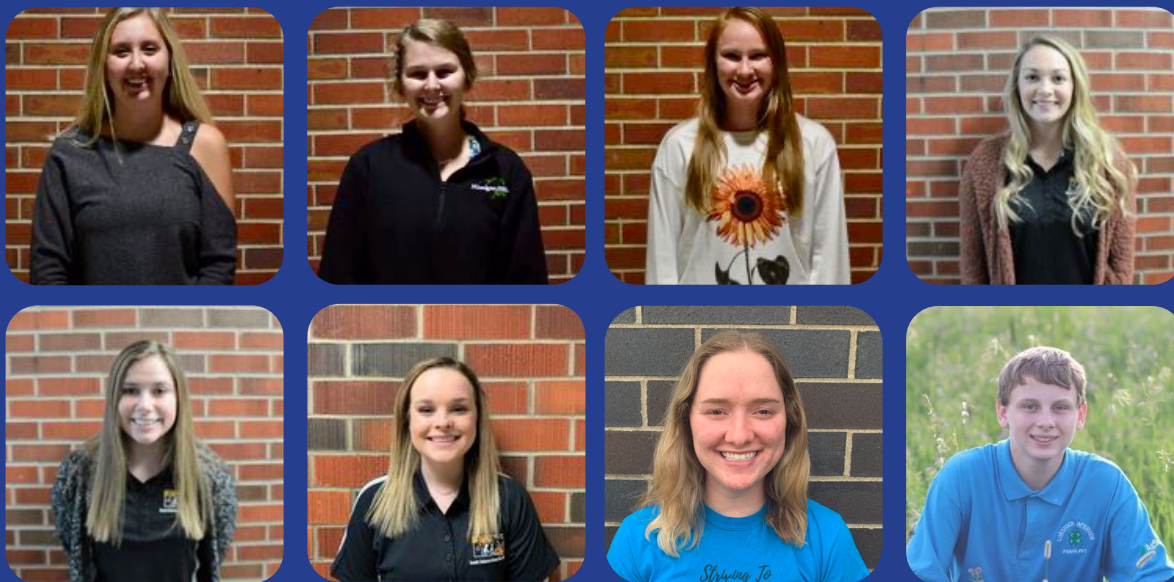
Dairy Club

Freshmen



Top: Anna Karels, Ashley Holst, Ella Bauer, Jacob Schafer, Joella Chamberlin
Bottom: Jose Martinez-Gomez, Margaret Molitor, Owen Scheffler, Morgan Wingert, Zoey Schentzel.

Sophomores



Top: Gentrie Vathauer, Heidi Bolduan, Kourtney Harpstead, Kerstin Toms
Bottom: Kelsey Erf, Hailey Hendrickson, Samantha Schoenbauer, Daniel Williamson.

2020-2021

Juniors



Top: Morgan Kohl, Lukas Pierson, Whitney Ten Napel, Taylor Jerde, Meghan Hettinga
Middle: Elizabeth Krienke, Carter Espinoza, Hannah Neil, Rebecka Hoffman, Breanna Wright
Bottom: Rebecca Herman, AnnaMarie Sachs, Tiffany Van Buren.

Seniors



Top: Calissa Lubben, Ethan Johnson, Cassidy Hacker
Bottom: Adison Evans, Ashley Maus, Denver Stage.

Executive Biographies



Elizabeth Krienke
President

I am originally from Lester Prairie, Minnesota where my passion for the dairy community began on my family's 5th generation dairy farm. My love for the cows and the people led me to South Dakota State University where I am a junior majoring in Dairy Production with a minor in Agricultural Business. SDSU creates a unique atmosphere where students are close to all amenities but still live in a rural community. I go to school here because it feels like home and the College of Agriculture, Food and Environmental Sciences really values the dairy community and our education.

Why do you strive to sustain the dairy community?

My family has worked hard to sustain the farm for our generation, and I hope that I can continue to do the same for the generations that come after me. I find sustainable practices and critical thinking to make choices that will set the dairy community and farms like mine up for success.

What other activities are you involved in (on or off campus) ?

On campus I am also involved in Sigma Alpha Sorority.

How do you support underclassmen wanting to pursue a leadership position?

I would support them by encouraging them to be involved in and participate in as many events as possible. Also, I find it important to prioritize what is important to you and just pick those activities or organizations to devote your time to so that you can thrive within your leadership role and be counted on by those around you.



Kelsey Erf
Vice President

I am a sophomore studying Dairy Production. I am the fifth generation to grow up on my family's farm where we currently raise replacement heifers. My passion for dairy started in 4-H and FFA and continues to grow as I become more and more involved in the dairy industry.

Why do you strive to sustain the dairy community?

The dairy community has provided me with so many opportunities to grow into the leader I am today. Supporting the dairy community means that I can help continue to provide these opportunities to others and help shape the future leaders of the dairy industry.

What other activities are you involved in (on or off campus)?

Outside of Dairy Club I will be starting my second year as a South Dakota Dairy Ambassador. Also, I am a mentor for incoming dairy students, member of LeadState, and currently the Vice President of the MN Jr Holstein Association.

How do you support underclassmen wanting to pursue a leadership position?

Pursuing a leadership position requires the confidence and courage to ask questions about the positions you want to be involved with in the future, therefore I encourage others to ask questions and provide welcome arms to those who are curious.



Hailey Hendrickson
Secretary

I grew up and currently live on a 200-cow dairy in south central Wisconsin. Along with showing cattle I also showed pigs and rabbits. I am a sophomore majoring in Dairy Production with a minor in Animal Health. I chose SDSU because of the small campus size and its dairy program.

Why do you strive to sustain the dairy community?

I strive to sustain the dairy community because I grew up in it and have a deep passion for the community. I also believe that it is an essential community for not only the people working in it but the entire nation.

What other activities are you involved in (on or off campus)?

I am a Director of Black Hawk Netherland Dwarf Club.

How do you support underclassmen wanting to pursue a leadership position?

I try to support them by including them in the various activities that the Dairy and Food Science Department promotes, more specifically Dairy Club.



Whitney Ten Napel
Treasurer

I am a junior studying Dairy Manufacturing, with minors in Agricultural Business, Food Safety, and Meat Science. I grew up in northwest Iowa and graduated from Le Mars Community in 2018. I show sheep and goats competitively at local, state, and national levels. I came to SDSU because it was the school that I thought was the most like home and I have found myself loving the campus and the people that I have found here.

Why do you strive to sustain the dairy community?

I strive to sustain the dairy community because to me it is one of the most important in agriculture. People support one another while working hard to provide their communities with wholesome products.

What other activities are you involved in (on or off campus)?

I am actively involved in Block and Bridle, Jackrabbit Memorial Open Cattle Show, Little International, and Collegiate Farm Bureau. I am also apart of Oasis at Gracepoint.

How do you support underclassmen wanting to pursue a leadership position?

Creating new leaders and helping them to find what they are good at is something I enjoy doing, so being a resource for them to come ask questions and advocating for them to do what every they set their minds to is how I support them.



Carter Espinoza
Activities
Coordinator

I am a junior Dairy Production major, originally from Kasson, Minnesota. I am here at SDSU because of its great dairy science program and I really enjoy the people here and the size of campus, not too large or too small.

Why do you strive to sustain the dairy community?

I want dairy farmers to be better represented to those in our communities. Additionally, I want to help the consumers be more informed about the dairy industry and to, hopefully, support dairy farmers.

What other activities are you involved in (on or off campus)?

I am on the SDSU Dairy Judging Team and I am a Community Assistant.

How do you support underclassmen wanting to pursue a leadership position?

I will try to represent my position to the best of my abilities and answer any questions that other Dairy Club members have.



Taylor Jerde
Activities
Coordinator

I am currently a junior majoring in Dairy Production with minors in Animal Science and Agricultural Business. I grew up on my fifth generation dairy farm in Northfield, Minnesota where my love for dairy began. I have shown dairy cattle at local, state, and national levels. I decided to come to SDSU because they have an excellent dairy program and when two of my cousins graduated, they could not stop talking about how wonderful of a school it is. When I toured here my junior year of high school, I knew it was where I would soon call home for the next four years.

Why do you strive to sustain the dairy community?

I strive to sustain the dairy community because I am proud to be a part of it. I am thankful that I was brought up learning the hard-work and dedication that dairy farmers possess. I enjoy being an advocate for the dairy community. I have great faith in the dairy community and am looking forward to watching it continue to succeed.

What other activities are you involved in (on or off campus)?

On campus, I am involved with Block and Bridle and Little International. Off campus, I am active in church, FFA, and Minnesota Junior Holstein Association.

How do you support underclassmen wanting to pursue a leadership position?

I encourage any of them to step out of their comfort zone because you never know what might come your way!



Meghan Hettinga
Historian

I am from Orange City, Iowa, where my family milks 150 Jerseys. I am a junior majoring in Dairy Production with a minor in Communication Studies. I chose to attend SDSU because I loved the community of Brookings. When I came on my visit, it just felt right to be here!

Why do you strive to sustain the dairy community?

The dairy community provides one of the most nutritious foods and affordable protein sources to the world. Not only that, but the people who work within the dairy community are some of the hardest working people out there. I want to sustain the dairy community because I want to be a part of the industry that works so hard to feed the world.

What other activities are you involved in (on or off campus)?

Some of the other on campus activities I am involved in are SDSU Track and Field Team, College of Agriculture, Food and Environmental Sciences Ambassador, AFA, and the Oasis Leadership Team. Additionally, outside of school, I am currently serving as the 2020-2021 Iowa Dairy Princess and I work on the National Dairy Shrine Social Media Committee.

How do you support underclassmen wanting to pursue a leadership position?

I think one of the best ways to support someone pursuing a leadership position is to lead by example. Execute your leadership position at a high level so future leaders will have a high expectation for themselves. One of the easiest ways to do this is by creating a welcoming atmosphere at club meetings and activities so members are more interested in being actively involved in all aspects of the club.



Kerstin Thoms
Historian

My hometown is Le Mars, Iowa and my major is Agriculture Leadership with minors in Agriculture Marketing and Social Media. I chose SDSU because it is a welcoming community and felt like home away from home and that was exactly what I wanted when going to college. It also had the exact major I wanted to go into to.

Why do you strive to sustain the dairy community?

I strive to sustain the dairy community because I believe that far too many individuals still believe their dairy products simply come from the grocery store, not a farm. Having conversations with those not connected to agriculture is important

What other activities are you involved in (on or off campus)?

I work at Starbucks on campus.

How do you support underclassmen wanting to pursue a leadership position?

I support them by encouraging them to go for what they want and be the best person that they want others to look up to.

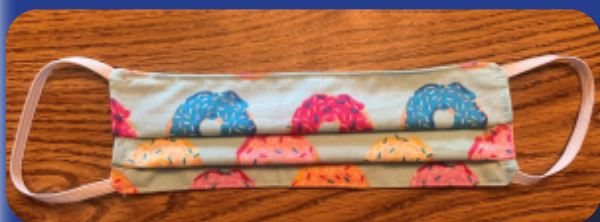
Food Science Club Highlights

LUNCH AND LEARN

Twelve high school students from the Canton FFA Chapter joined Food Science Club members for a “Lunch and Learn” during their visit to South Dakota State University to learn more about food science in February 2020. Over a lunch of pizza, the students participated in a competitive game of food trivia hosted by the club. Additionally, Club members served on a panel where the high school students asked about their experiences as students at SDSU. The Food Science Club was happy to partner with the Canton FFA chapter to provide lunch and share about the awesome opportunities available in the food science industry.



MASK FUNDRAISER



As we all know, the COVID-19 pandemic has impacted many things that university clubs are able to do. Activities that involve sharing food were deemed unsafe in our current times, so the Jackrabbit Cookie Fundraiser that is normally put on by our Food Science Club was cancelled. Instead, our Club chose to make masks to raise money for supporting Club activities. Talk about adjusting to the current times! Club members sewed, cut, and assembled masks to be sold to department faculty, family, and friends. It was a very successful endeavor for the Club, as proceeds and generous donations were raised for future activities and travel to professional development conferences!

TRIP TO GLANBIA NUTRITIONALS

In February, the Food Science Club and the Dairy Club partnered to provide an opportunity for members to visit a food facility and participate in an on-site tour. The clubs toured the Glanbia Nutritionals facility located in Sioux Falls. SDSU Dairy Manufacturing alumnus, Jarrod Otta, serves as Plant Manager at this facility and provided an excellent and insightful tour. The Club would like to thank Dr. Mistry for providing the connection and Mr. Otta for providing an enlightening experience for Club members. Pictured from left to right: Hannah Berg, Elizabeth Steever, Kate Eastlund, Jarrod Otta, Dana Edleman, Allison Kolbe, Denver Stage, and Ethan Johnson.



BUTTER SCULPTING



After the conclusion of the February Food Science Club Meeting, members had the opportunity to try butter sculpting! Members showed off their sculpting skills to make creations entirely out of butter. Everyone received a stick of butter, a plate, and a knife to creatively design and execute a butter sculpture. Members sculpted a wide variety of figures including a cow, pineapple, cat, dog, bus, palm tree and more. The Club also served fresh loaves of bread from Cottlestone Bread to enjoy with their butter creations. Students Leona Meyer (left) and Kate Eastlund and Josie Moor (right) show off their butter creations.

STAYING CONNECTED

To adapt to our current climate, the Food Science club hosted events virtually. Executive team members, Leona Meyer and Elizabeth Steever hosted a virtual Bake Along event via Zoom for club members in November. Members were provided a kit to make a pumpkin cake in a mug. Club President Dana Edleman and Vice President Elizabeth Steever bought the ingredients and assembled these kits for members. Leona and Elizabeth had a fun time directing the making of these mug cakes, and the end product was delicious!

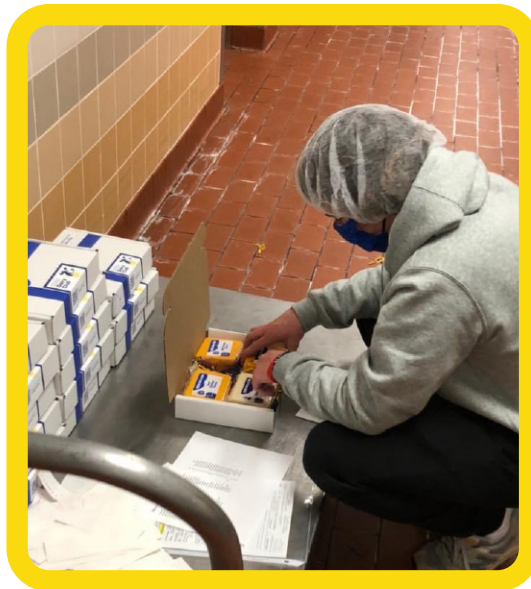


HOLIDAY FUN



To celebrate the fall season and the Halloween holiday, Club members painted pumpkins after the October Club meeting. The Club purchased pumpkins from a local pumpkin patch, Sanderson Gardens. Members decorated their pumpkins to their liking and were able to take them home to use as fall decorations. It was a great opportunity to get to know our Club members!

2020 Cheese Boxes: Success in the Midst of a Pandemic



2020 Cheese Box



Ashley Maus



Whitney Ten Napel



Whitney Ten Napel

Junior Dairy Manufacturing

During the fall semester, South Dakota State University Dairy Club hosts an annual cheese box sale. Cheese made by students in the Davis Dairy Plant is cut, packaged, labeled and shipped to customers nationwide. The money raised helps us provide scholarships to students and fund Club activities such as trips. This past fall, we had three outstanding individuals oversee the fundraiser as our 2020 Cheese Box Co-Chairs: Whitney Ten Napel, Ashley Maus and Ethan Johnson.



As the cheese box season started the Club members worked together in the Davis Dairy Plant to cut, seal, label and assemble boxes. Members spent Wednesday and Thursday evenings starting in September through mid-November working diligently to fill orders in a shortened amount of time compared to years prior. Orders were filled in early November, but due to the high volume of orders, we had individuals come back in December to fill more orders. The shipping took place after finals week in mid-December just in time for the holidays.

Due to the unusual nature of 2020, we saw a rise in online orders, because it was a contactless way for people to share the love for SDSU cheese with their loved ones. Orders were processed as they came in and customers could order a variety of different cheeses ranging from Bacon Cheddar, Smoked Cheddar, Co-Jack, Italian Herb amongst others. New this year we had Prairie Fire, a flavor that was a popular item and we hope to bring it back again next year.

Fourty five Club members participated and contributed anywhere from one to twenty eight hours throughout the semester. Although this year was difficult in many ways, we could not have asked for a better turn out and hope to continue the success into next year!

Co-Chairs



Ethan Johnson

New Year, New Cheese



Elizabeth Krienke
Junior Dairy Production

A unique aspect of South Dakota State University is the student edition cheeses that students create. Students that work in the SDSU Davis Dairy Plant, have the opportunity to develop a cheese based on their favorite flavors. These cheeses are then advertised and sold to the public. How cool would it be to say that you created your own cheese while in college? Three students got this exciting opportunity this year.

Students are involved in the overall process of creating the cheese. They have the chance to apply the knowledge they 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 creating the product from start to finish. This project entirely embodies SDSU's trademark statement cow to cone, or in this case student edition cheeses!

The Dairy and Food Science Department takes pride in producing quality products from their cows all the way to the product in the cooler sold at the Dairy Bar on our campus. These cheeses are treated the same, but with a more unique background as students can say that they created that flavor,

which sells well to their peers. This year's flavors were Fajita Cheddar by Whitney Ten Napel, Garlic Dill Cheddar by Emily Cole, Peanut Butter Cheddar by Daniel Sharp.

"I highly recommend other employees of the Davis Dairy Plant to take the leap and get involved in this creative process to develop a cheese with your own unique flavors," said Whitney Ten Napel. Whitney made the flavor because she thought it would be a good edition to tacos, or other foods that need some spicing up. This is a tradition that carries many memories with many students that are alumni of our land grant university and one we encourage underclassmen to get involved in.





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Ditch Cleaning



Samantha Schoenbauer

Sophomore Agriculture Communications

In early October, Dairy Club members took on the task of cleaning the Dairy Club's ditch section along the Highway 14 Bypass with the Adopt-A-Highway program. This program is a great way for organizations such as Dairy Club to give back to the community. After a little over an hour of cleaning the members collected their eight full bags of trash, posed for a picture, and were rewarded for their hard work with coupons for a free scoop of SDSU ice cream at the Dairy Bar.



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Ice Cream Social



Elizabeth Krienke
Junior Dairy Production

Although this year has looked different, there is one thing that remains the same at SDSU, the ice cream of course! The College of Agriculture, Food and Environmental Sciences Prexy Council hosted their annual Ice Cream Social to promote the clubs and organizations the college has to offer. Each club or organization had its own table, safely socially distanced from the next. Students were invited to visit each booth and ice cream was served in pre-scooped dishes with covers which made for an easy grab and go snack at the end of students' visit. Dairy Club officers spoke to students about the activities and upcoming events that they could participate in. There was a great turnout and positive feedback on the different set up.

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Ice Skating



Elizabeth Krienke
Junior Dairy Production

Amidst a strange school year and a pandemic, Dairy Club members cooled off at the Larson Skating Center in January. Students enjoyed spending time with each other while learning a new skill. Over 30 members attended the activity. 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, take a break from studying. This tradition is something we hope to continue in years ahead to encourage members to jump out of their comfort zone and into ice skates!



Pumpkin Painting



Cassidy Hacker

Senior Agricultural Business

With many things different in Dairy Club this year, this was one tradition we were able to keep. For the last several years the Club has done pumpkin painting in October to get into the Halloween spirit. Members

are able to pick out a pumpkin or two provided by the Dairy Club to paint however they would like. Many of the Club members then use these pumpkins for Halloween décor in their dorm room or house for the rest of the month. This year there was a large variety of paintings including cows, animated movie characters, and other unique designs. While members social distanced, they were still able to listen to music and bond with other Club members at an activity that was not a monthly meeting.



Club members Elizabeth Krienke and Breanna Wright pose with their pumpkins.

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Elizabeth Krienke

Junior Dairy Production

New state, new facility, same cows. Owners of Orland Ridge, the Bosma family, built a new dairy facility south west of Madison, South Dakota this past summer and created many unique connections with SDSU dairy students. The owners reside in Outlook, Washington and own a dairy in Oregon, close to their hometown, and now one half-way across the country. It may appear as this would be difficult to manage but Jeff's son John manages the dairy in Oregon and his other son Brant manages the one in South Dakota. Jeff finds himself in a delegator position with a coaching leadership style to ensure that everything is running smoothly.

Their herds-person is Jenna Van Wyk, a 2020 Dairy Production graduate. She said, "I have always dreamt of working at a large robot dairy but never thought I would receive the opportunity to." She found out about the job through a colleague and knew that she needed apply. Knowing that technology is the future of the dairy industry is what drew her the most in their farm. "Robots give you so much data and information to assist you in achieving your profitability goals as producer. It is something I have always wanted to be a part of and now here I am." Van Wyk says that one of her favorite college experiences was participating in dairy challenge. It helped her work through real problems that you may come across on a farm and use critical thinking to find solutions for them. Now working in the dairy industry, she finds herself using those skills to face the

Orland Ridge



problems and improve their herd. When asked how she supports college students with similar career goals as hers she says she hopes that she can provide career opportunities at her place of work, such as internships or job shadowing. Van Wyk stated "I am open to discussion and enjoy talking to students about anything dairy related to help them find their passions and accomplish their goals."

Moving halfway across the country is no small decision, however. Jeff Bosma said South Dakota made it quite the easy choice for them. The expansion of the milk processing facilities in conjunction with the great prospective employees, food science innovation created an "incubation for advancement in dairy." This fall when they brought their cows to the new facility all the way from Oregon, they asked for help from none other than SDSU Dairy Club. Students helped for many weeks in the fall semester with new loads of cattle helping them get adjusted to being milked with a robot. Jeff said that it was an excellent experience and awesome to see young people engaged and interested in robotic milking.

Robots are becoming more and more popular, but it is a large investment to make. Jeff said that they chose to build a robot dairy so that they could utilize less labor, as South Dakota has a much lower

population than the west coast. Additionally, Jeff stated that he visualizes robots as “the future of dairy.” Building a large dairy in the-middle-of-nowhere South Dakota appears daunting but one statement that Jeff made rings true to many, he said “In order to sustain we must be adaptable, there will always be new technology, different market demand, and changing consumer preferences and as farmers we must adapt to that to sustain.”

After talking to Jeff and Jenna about all of the advancements in technology that they are utilizing and their proximity to the SDSU campus it was exciting to hear that they are hoping to eventually host internships and utilize the resource of the students and other bright minds in the department.



Junior Dairy Production Major Rebecka Hoffman was one of the students who got the opportunity to help out at Orland Ridge.

“Being able to get hands on experience at a robot dairy like this is one of the reasons I love being a member of Dairy Club and the Dairy and Food Science Department.” Hoffman said.



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Iowa Dairy Princess



Meghan Hettinga
Junior Dairy Production

In August 2020, I had the opportunity to run for and was chosen to represent the Iowa dairy industry as the 2020-2021 Iowa Dairy Princess. Like so many other things this year, the 2020 Iowa Dairy Princess Contest was held a little bit differently than normal. Instead of holding the contest on the bustling Iowa State Fairgrounds with a crowd full of contestants' family, friends, supporters, and other Iowa dairy enthusiasts, it was held in a small event center at a hotel in Des Moines with only the contests' parents in attendance, but it was special all the same. The girls vying for the title were from all across the state of Iowa, representing their county dairy promotion boards or different breed associations.

I was representing the Iowa Jersey Cattle Club. The Iowa Dairy Princess competition is judged based on their initial application, essay answers, a prepared public speaking piece, and interview skills. The contest lasted two days with the culminating event being the coronation of Amber Engelken as 2020-21 Iowa Dairy Princess Alternate and I had the immense honor of being crowned 2020-21 Iowa Dairy Princess. In these roles, we serve the Iowa dairy industry, advocating on their behalf. I have loved all of the events I have been able to be a part of so far, but a couple of my favorites have been Lunch on the Farm with Cinnamon Ridge Dairy in Donahue, Iowa and Drive-Thru Santa at the Northeast Iowa Dairy Foundation Center in Calmar, Iowa. I am so excited to continue to meet Iowa dairy producers and share their stories with the public!

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Princess Kay Finalists

Major: Dairy Production and Agriculture Communications

Favorite Memory: Spending orientation and judging weekend with the other 9 finalists. We all quickly became close friends and bonded over our love for the dairy community. It was so much fun and gave me 9 amazing lifelong friends!

Something you got to experience due to this unique year that otherwise you would not have been able to: This year we got to participate in a social media takeover. It was so fun showcasing a day in my life on the farm and see what the other finalists' do on their farms or at their college. Even though we all came from an array of dairy backgrounds, it was interesting to see everyone's unique roles in the dairy community.

How did this experience to strive to advocate to sustain the dairy community: Becoming a finalist made me realize my passion for being a dairy advocate. It helped me decide to study Dairy Production and Agriculture Communications at school, it allows me to combine my love of dairy farming and advocating, and I know that is something I want to do for the rest of my life.



Margaret Molitor
Freshman

Major: Dairy Production

Favorite Memory: The few days leading up to the coronation! It was great being able to spend time with the other nine finalists, and I am glad to call them friends.

Something you got to experience due to this unique year that otherwise you wouldn't have been able to: This year, each finalist was able to take over the Princess Kay social media pages. It was a wonderful experience and I was able to not only share my personal story but received the opportunity to learn more about the other finalists dairy backgrounds.

How did this experience to strive to advocate to sustain the dairy community: This experience was like none-other. I cannot even express my words of gratitude towards the princess program. Even through all the COVID-19 obstacles, they made their best effort to normalize the situation as much as possible. We were still able to have a coronation with a select few family members in attendance, participated in both in-person and virtual judging, had our heads sculpted out of butter. Most important of all, we were able to share our story. I am thankful to have the opportunity to be a dairy princess and advocate for the hard-working members of the dairy community. This experience overall has pushed me to share my story with others as well as hold conversations with consumers how we as dairy farmers want to sustain our land so future generations can farm just as we did.



Taylor Jerde
Junior

One Day for State

The Dairy and Food Science Department participated in the annual One Day for State held on September 10. Coordinator of Recruitment and Academic Services, Lane Speirs, and student Rebecka Hoffman served as One Day for State Ambassadors and helped raise funds 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 involved, ambassadors are selected from each department and also students are interviewed 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 a record-breaking \$1,617,648!



Rebecka Hoffman
Junior Dairy Production



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Calissa Lubben

Senior Dairy Production
Agriculture Science

Dairy Ambassadors

The 2020 South Dakota Dairy Ambassadors included Calissa Lubben, Shelby Kuechle, Morgan Kohl, Kelsey Erf, and Ethan Johnson. The South Dakota, Nebraska, and Iowa dairy ambassadors started their year with a communication training in Sioux City, NE. During this training, ambassadors learned and practiced valuable skills to effectively communicate with consumers. Little did we know how important this training would be as we moved completely to a virtual format. In early spring, ambassadors had the opportunity to have a social media take over as they shared their story on the SD Dairy Ambassador Facebook page while posting to the story to interact with and engage more consumers.



2020 Dairy Ambassadors: Morgan Kohl, Shelby Kuechle, Ethan Johnson, Calissa Lubben and Kelsey Erf.

During May and June, ambassadors made videos around the four pillars of Undeniably Dairy. With all five videos, we had over 19,000 total views! Also, during June Dairy Month, Midwest Dairy hosted a “Social Media Challenge” that all ambassadors could partake in by creating posts, videos, and stories on their personal social media platform. In November, the dairy ambassadors started a virtual “Month of Giving” challenge among other clubs in the CAFES where the ambassadors started the first week of November by donating \$250 worth of dairy foods to the Brookings Food Pantry, and challenged the SDSU Dairy Club to do the same the following week.

The 2021 SD Dairy Ambassadors are: Kelsey Erf, Tyler Gilliland, Morgan Kohl, Johannah Nielsen and Kerstin Thoms.



2021 South Dakota Dairy Ambassadors: Johannah Nielsen, Morgan Kohl, Tyler Gilliland, Kerstin Thoms and Kelsey Erf.



Dairy Fest

Dairy Fest 2020, even with limited opportunities, was able to make an impact on the community through social media, Picowasa, and Farm to Fork. Leading up to and during June Dairy Month, Dairy Fest made weekly posts on Facebook with fun and educational videos and infographics. This allowed us to share the good about dairy products and our industry despite our virtual format. The Dairy Club's two Dairy Fest Representatives, Denver Stage and Johannah Nielsen, were in charge of the social media and were able to reach a large audience. Another part of Dairy Fest that relied on social media was our Picowasa of the Central Plains Painting Contest involving contestants painting what dairy means to them. There are four different age categories including one for college students.

Farm to Fork is an educational event for youth held in conjunction with the Boys and Girls Club here in Brookings as well as the English Language Learning class in Watertown. Each student received a bag of dairy themed activities such as a coloring book, a book on how dairy products are made, and were able to watch a virtual farm tour and ask questions.



Denver Stage

Senior Dairy Production
Dairy Manufacturing

Although the 2021 event will not be back to normal, this year's Dairy Fest Representatives Tiffany Van Buren and Maragert Molitor are excited to welcome the community back for a modified event.

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Minnesota Brown Swiss Association State Show



AnnaMarie Sachs
Junior Agriculture Education,
Animal Science

In a year with almost no cattle shows and the chance to gather with friends in the dairy community, the Minnesota Junior Brown Swiss Association State Junior Show and the Minnesota Brown Swiss Association State Sale was the break in the cloud that everyone was looking for. Many members of the Dairy Club are actively involved in the Junior Brown Swiss Association with representing the organization as junior ambassadors over the years and showing at state and national shows in the Brown Swiss breed. Members showing at the Junior State Show were freshman Morgan Wingert and Ella Bauer, Sophomore Kelsey Erf and Junior AnnaMarie Sachs.

The morning show saw many accomplishments for our Dairy Club members. The winter calf exhibited by Ella Bauer was named Reserve Junior Champion and Champion Junior Owned and Morgan Wingert's Summer yearling named reserve Junior Owned.

Our afternoon saw the State Brown Swiss Sale with junior members helping lead the animals around the ring with others looking to grow their own herd and enjoying socializing with dairy friends that have not been seen in months. The SDSU Dairy Research and Training Facility continued the tradition of participating in the sale by adding a consignment, Lot 1 on the sale Campanile Sax 536 NP. It was no surprise to anyone when it was the highest sold of the day at \$5,200.

But for many of the juniors, its not about the ribbons or hardware that collect dust. "It's getting to see your friends that you don't see all the time and create new relationships with members to continue to join our growing organization" said Ella Bauer when asked why all the juniors enjoy this show so much.



Dairy Challenge



Calissa Lubben

Senior Dairy Production
Agriculture Science

The purpose of Dairy Challenge is to gather students from across the United States and Canada to use their knowledge in all aspects of the dairy community in a competitive format. The 2020 Western Regional Contest was held in Modesto CA, during February 18-22. The team was made up of Brooke Engstrom, Jenna Van Wyk, Sanne de Bruijn, and Calissa Lubben and was coached by Isaac Salfer. During the contest, Calissa Lubben and Jenna Van Wyk both had teams that placed second.



2020 Dairy Challenge Team Members evaluated a dairy farm near Modesto, California.



2020 Dairy Challenge Team Members were: Coach Dr. Isaac Salfer, Brooke Engstrom, Sanne de Bruijn, Calissa Lubben and Jenna Van Wyk

During the contest, all students from different universities were teamed up to evaluate an assigned dairy farm with an industry professional as a coach. The evening before visiting the farm, team members were able to put their heads together and evaluate the farm records on Dairy Comp 365. After compiling all of the records, students picked areas of improvement on the farm and made sure to visit the areas of concern the following day. When the teams visited the assigned farm, they were able to gain information on nutrition, reproduction, health, housing, and financial records. After data collection at the farm, the team prepared a presentation for the farmers and 3 panels of judges on economic recommendations based on their evaluations of online records and the farm. The panels of judges and industry professional coaches were made up of veterinarians, nutritionists, geneticists, bankers, and others.

Spreading Dairy to Others



Rebecka Hoffman
Junior Dairy Production

In November, Dairy Club participated in the dairy ambassadors' "Month of Giving" challenge. For this challenge, executive members collected and purchased dairy products and then donated it all to the Brookings Food Pantry. Donating these products allowed people in the Brookings community to receive dairy products just in time for the holidays. Dairy club also encouraged and nominated other clubs within the CAFES to participate in this challenge to help more members of the community.



Pictured are: Adison Evans, Calissa Lubben, Ashley Maus, Lukas Pierson, Kelsey Erf, and Elizabeth Krienke.

Central Plains Dairy Expo



Rebecka Hoffman
Junior Dairy Production

The Central Plains Dairy Expo held in Sioux Falls, SD was in full swing this year after canceling last year due to COVID. Dairy Club was able to send members to volunteer their time and assist attendees. Members helped attendees register for the event and directed them through the expo and convention center.

To ensure COVID regulations were met for sessions, members scanned badges to meet room capacity requirements. Some members even dressed up in the cow mascots! While members of the Dairy Club were volunteering to help the event run smoothly, they also had the chance to network with industry professionals!



FFA Judging Contest



Elizabeth Krienke
Junior Dairy Production

During a few brisk days in March and April, Dairy Club members prepared dairy animals from the Dairy Research and Training Facility to be used in the FFA judging contest. Cows and heifers were washed, dried and clipped to look their best for the future of our department to judge the animals. It was a great time for members to talk to others in the Club they may not have had the chance to yet this year. Members also lead the animals around the arena at the Swiftel Center in Brookings.



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End of Year Fun



Elizabeth Krienke
Junior Dairy Production

In a year like no other, there was not a banquet to be had. However, we felt that our members should still be celebrated. At our last meeting of the year in April, we tried something new. Club awards were handed out and pre-packaged ice cream treats were provided. To celebrate the end of the year we had a scavenger hunt planned for the members to make teams and get out on campus. Members had to find different items, such as Jacklina the cow and the Campanile. The hunt ended with who finished first and a group with the most creative photo taken. Although this was not a typical end of the school year end-with-a-bang celebration, it was enjoyed by everyone.



Anna Donnay



Major: Dairy Production and Dairy Manufacturing
Minors: Food Safety
Hometown: Kimball, Minn.
Activities at SDSU:
 Member of the Cross Country and Track Team, Student Athletic Academic Committee Representative,

Future Plans: I plan to go home and take over my family's 40-cow organic dairy farm and have an on the farm processing plant.

Advice to underclassmen: Get to know your classmates and professors, you are a team. The professors are there for you and want to get to know you.

Favorite club activity or memory: Being the "runner" of the class, first thing I would be asked about was "How is running going?"

What is the most memorable class you've ever had? Dairy Farm Operations I and II. In labs, we dissected a calf, measured the stall sizes at the SDSU facility, and more. Also, there were "real" discussions during class due to all the different backgrounds we came from.

What is the best thing you feel you gained while being at SDSU? The relationships with people. Meeting people that have the same interests and being able to learn together.

How have you helped to support and sustain agriculture during your time at SDSU? As an athlete, I have had a different experience than most of my classmates. Therefore, when I was around my teammates, I could inform them about agriculture and answer any questions they had.

Adison Evans



Major: Agricultural Science
Hometown: Inwood, Iowa
Activities at SDSU:
 SDSU Dairy Club
 Executive Team

Future Plans: Move back around home and pursue a job using my degree.

Advice to underclassmen: Enjoy your college years while you can because they sure go by fast. Also do not forget to put yourself out there and make the most of your time!

Favorite club activity or memory: ADSA in Ames, Iowa

What is the most memorable class you have ever had? I enjoyed taking First Year Seminar with Mary Christensen. I met a lot of my friends through that class my first semester.

What is the best thing you feel you gained while being at SDSU? I have gained so many lifelong friendships and have made countless memories.

How have you helped to support and sustain agriculture during your time at SDSU? I chose to pursue a degree that has prepared me to contribute to the agricultural industry in the future. Being in Dairy Club has also helped me be a part of an agricultural organization and kept me up to date within the dairy industry.

Cassidy Hacker



Major: Agriculture Business
Minor: Ranch Management
Hometown: Sleepy Eye, Minn.
Activities at SDSU: Dairy Club, SDSU Women's Rugby

Future Plans: USDA - FSA Office Program Technician in Clear Lake, SD

Advice to underclassmen: Take advantage of the opportunities given to you, whether that be trips to explore new places or even trying new things with your friends. College is one of the best times you will have so make it the best you can and step out of your comfort zone.

Favorite club activity or memory: My favorite club memory was going to World Dairy Expo my sophomore year. I was able to room with one of my best friends and two freshman who later became my best friends and roommates.

What is the most memorable class you've ever had? The most memorable class I have ever had was Ruminant Livestock Production with Dr. Cody Wright. I was really engaged the entire time and was able to really understand the content. He also makes his class time very upbeat and fun to participate in.

What is the best thing you feel you gained while being at SDSU? The best thing I have gained while being at SDSU has been lifelong best friends. Many of these friends were also met in Dairy Club.

How have you helped to support and sustain agriculture during your time at SDSU?

During my time at SDSU I have helped support and sustain agriculture in many ways. I have participated in many events with Dairy Club that support agriculture and just in my everyday life advocating for agriculture. I have sustained agriculture by upholding sustainable practices while working at dairy farms.

Ivan Hoogland



Major: Agricultural Science
Hometown: Longmont, Colorado
Activities at SDSU: Dairy Club, CRU, Navigators, Intramurals

Future Plans: Move back home to Colorado where I will work as an assistant herd manager. I plan to partner in a dairy and one day have my own dairy farm.

My advice to underclassmen: College is important, but grades should not be your only priority. It is also important to build connections and networking with industry professionals.

My favorite club memory: Going to ADSA – SAD and meeting new people who have the same interests but also knew how to have a good time.

The most memorable class I've had at SDSU: Introduction to Dairy Science. I loved seeing different farms and getting to have fun in all the labs.

The best thing that I've gained at SDSU is: The ability to keep an open mind and see that, in the dairy industry, there is almost always more than one correct way to do things.

How have you helped to support and sustain agriculture during your time at SDSU? I can't select a certain time here at SDSU, but as a graduating student I am prepared to support and sustain in the future.

Theodore Jacoby



Major: Dairy Manufacturing with an emphasis in Microbiology
Minor: Food Science, Agriculture Business, Microbiology, Chemistry, Biology
Hometown: St. Louis, Mis.

Activities at SDSU: Interfraternity Council President, Sigma Alpha Epsilon Fraternity, Dairy Club, Chemistry Club, Jacks for Life, Young Americans for Freedom, State-A-Thon, Bible Study, Newman Center

Future Plans: I plan to work in the field for a few years, then go back to school to obtain a Masters in Food Science or a Masters in Business.

Advice to underclassmen: Work hard to obtain the best internships and then work hard to prove yourself during those summers.

Favorite club activity or memory: Volunteering at the South Dakota State Fair.

What is the most memorable class you've ever had? Dairy Products Processing

What is the best thing you feel you gained while being at SDSU? The amazing friends and leadership experience.

How have you helped to support and sustain agriculture during your time at SDSU? I became a strong advocate for internships through Agropur.

Ethan Johnson



Major: Dairy Manufacturing
Minor: Food Safety and Agriculture Business
Hometown: Windom, Minn.
Activities at SDSU: Dairy Camp Counselor, Cheese box Co-Chair, Dairy Club Secretary and President, FarmHouse Fraternity, Little

Future Plans: I have accepted a job with Ecolab and will remain in the South Dakota-Minnesota area.

Advice to underclassmen: Take advantage of opportunities as they come. Whether going on Dairy Club trips or interviewing with a company that is visiting the department, these opportunities that you have in college only last for a few short years.

Favorite club activity or memory: My favorite club activity has been helping with cheese boxes. It was also great to work with and get to know fellow club members. It was rewarding to be part of a fundraiser entirely done by Dairy Club members.

What is the most memorable class you've ever had? My favorite class was Dairy Products Processing I. It showed many aspects of how milk is converted from a raw commodity into value-added products like bottled milk, yogurt, and cheese.

What is the best thing you feel you gained while being at SDSU? The lifelong relationships friends form at SDSU.

How have you helped to support and sustain agriculture during your time at SDSU? Having the opportunity to be Dairy Ambassador for South Dakota allowed me to share with consumers how their products are made.

Shelby Kuechle



Major: Dairy Production
Minor: Animal Science
Hometown: Eden Valley, Minn.
Activities at SDSU: SDSU Dairy Club, Intramural Sports

Future Plans: I hope to find a career where I can help dairy farmers improve their profitability. I hope to be on-farm, face-to-face with producers actively finding ways to improve their operations.

Advice to underclassmen: For the majority of you, I am sure you have had a passion for dairy cattle for almost your entire life. Not every kid gets to experience that kind of passion. You are lucky to be in a major that you truly care about, so do your best and get the most out of each class!

Favorite club activity or memory: ADSA, obviously!

What is the most memorable class you've ever had? Dairy Product Judging

What is the best thing you feel you gained while being at SDSU? I gained a lot of new friends and new knowledge that will help me in my future endeavors.

How have you helped to support and sustain agriculture during your time at SDSU? By showing up and choosing to pursue an agricultural related career, I feel that I am doing my part in ensuring that agriculture continues to have a foundation. I hope to contribute in my community in the future by instilling a passion for agriculture in youth.

Calissa Lubben



Major: Dairy Production and Agriculture Science
Hometown: Edgerton, Minn.
Activities at SDSU: Dairy Fest, Dairy Club Activities Coordinator, Dairy Club Vice President, Dairy Digest, SD Dairy Ambassador, Dairy Challenge, Little International

Studied abroad to New Zealand, Sigma Alpha Sorority and Alpha Zeta Honors Fraternity

Future Plans: I hope to work in nutrition as a dairy consultant as I help farmers improve their income over feed cost while achieving goals the manager may have. I plan on doing all of this while expanding my knowledge even more through Graduate School in Ruminant Nutrition.

Advice to underclassmen: Go to class with the mindset to learn instead of passing the class. If you go to learn, the knowledge you obtain will be remembered longer and will greatly impact your future career.

Favorite club activity or memory: Going to the Canadian Royal as a shy freshman because that is when I opened up and started to know the upperclassmen better.

What is the most memorable class you've ever had? Dairy Cattle Breeding and Evaluation with Dr. Jill Anderson.

What is the best thing you feel you gained while being at SDSU? The biggest asset that I have gained while being here is my network of hardworking professionals in the dairy community.

How have you helped to support and sustain agriculture during your time at SDSU? Sustainability has become a growing topic throughout my time here at South Dakota State University. Through my knowledge that I have obtained as a Silage Quality Intern and an IFM Research Intern, I have a stronger understanding on how various feeds are digested in a cow and the gasses that are produced during fermentation. As I now enter the nutrition industry, I have a strong understanding of sustainability from the standpoint of an advocate and a farmer, and I hope to continue the positive and upward trends on this topic.

Ashley Maus



Major: Dairy Production and Dairy Manufacturing
Hometown: Freeport, Minn.
Activities at SDSU: Dairy Club, Sigma Alpha Sorority, Little International, Agricultural Communicators of Tomorrow, Bible Studies, Dairy Cattle Judging, Dairy Products Judging, Dairy Challenge

Future Plans: To use the skills and knowledge that I have attained in a career in a dairy related field.

Advice to underclassmen: Join an organization and be active in it. Participate in the activities they offer and suggest ideas to make it better. This helps you make connections and have a network you can rely on whenever you need them.

Favorite club activity or memory: Being a part of the HOBO Day Parade with many friends. We dressed in cow outfits and shared cheese with the parade attendees all while having fun.

What is the most memorable class you've ever had? I really enjoyed Dairy Cattle Breeding and Evaluation taught by Dr. Jill Anderson. We were able to get some hands-on experience trying different techniques that are used in the industry.

What is the best thing you feel you gained while being at SDSU? I gained experience. In classes, we had the opportunity to try different things that we might not have tried before. In the dairy plant and on the farm, you get experience learning how the farm and dairy plant operate and what things are done in industry.

How have you helped to support and sustain agriculture during your time at SDSU? A lot of the activities that I have helped with involved sharing my experience with others and explaining why agriculture is important to everyone.

Claire Olson



Major: Food Science
Hometown: Austin, Minn.
Activities at SDSU: Food Science Club

Future Plans: Moving to Rochelle, Ill. to be a Quality Control Supervisor for Hormel Foods.

Advice to underclassmen: Do not be afraid to reach out to your teachers and take advantage of tutoring and Supplemental Instruction.

Favorite club activity or memory: First day party with treats.

What is the most memorable class you've ever had? New Food Product Development

What is the best thing you feel you gained while being at SDSU? Gaining plant experience while on campus at the Davis Dairy Plant.

How have you helped to support and sustain agriculture during your time at SDSU? I supported agriculture by consuming local meat and dairy products throughout college!

Emily Rogers



Major: Dairy Production
Minor: Animal Science
Hometown: Marshall, Minn.
Activities at SDSU: Ceres Women's Fraternity, Little International, Alpha Zeta, Dairy Club, Ag Ed Club

Future Plans: Work in dairy genetics or reproduction.

Advice to underclassmen: Do things outside of your comfort zone while you are an undergrad, because you may not have these opportunities later.

Favorite club activity or memory: Going to ADSA- SAD.

What is the most memorable class you've ever had? Livestock Breeding and Genetics with Dr. Gonda. He made the topics interesting and led to my interest in genetics.

What is the best thing you feel you gained while being at SDSU? The networking opportunities and the friendships I have made.

How have you helped to support and sustain agriculture during your time at SDSU? I have tried to diversify my knowledge by working on different farms during my time at SDSU. I have always tried to educate others about the dairy industry when I am able, and especially in my fraternity, Ceres.

Maragaret Socha



Major: Dairy Production
Minor: Agriculture Business
Hometown: Corcoran, Minn.
Activities at SDSU: Dairy Products Judging Team, Dairy Cattle Judging Team, Bible Study

Future Plans: Work as a herd manager on a dairy in central Minnesota.

Advice to underclassmen: Enjoy your time at SDSU, it goes by fast!

Favorite club activity or memory: The Canadian Royal trip.

What is the most memorable class you've ever had? Dairy Cattle Breeding and Evaluation with Dr. Jill Anderson.

What is the best thing you feel you gained while being at SDSU? Great friendships

How have you helped to support and sustain agriculture during your time at SDSU? I have worked at a local dairy farm since freshman year along with completing various internships at multiple farms.

Denver Stage



Major: Dairy Production and Dairy Manufacturing
Minors: Agriculture Business and Food Safety
Hometown: Vesta, Minn.
Activities at SDSU: Dairy Club, FarnHouse Fraternity, Interfraternity Council, Order of Omega, Dairy Fest

Future Plans: Work at Bel Brands as a Production Supervisor in Brookings

Advice to underclassmen: Go on as many club trips as possible.

Favorite club activity or memory: Going to Canada for the Canadian Royal and touring an on-farm creamery.

What is the most memorable class you've ever had? Dairy Products Processing I and II.

What is the best thing you feel you gained while being at SDSU? Many connections to other people in the industry.

How have you helped to support and sustain agriculture during your time at SDSU? I have been an advocate for the dairy industry by being on the Dairy Fest committee.

Taelyn Virus



Major: Dairy Production
Minor: Animal Science and Microbiology
Hometown: Sleepy Eye, MN
Activities at SDSU: SDSU Dairy Club, Swing Dancing Club

Future Plans: Work in a laboratory and incorporating the dairy industry into my work.

Advice to underclassmen: Never be afraid to go out of your comfort zone, and always explore new options.

Favorite club activity or memory: Going to cheese cutting, and attending ADSA – SAD

What is the most memorable class you've ever had? Livestock Reproduction with Dr. Gonda

What is the best thing you feel you gained while being at SDSU? I feel I have gained more knowledge and respect for the different parts of agriculture as a whole because even if you think you know a certain part of agriculture it is only a small portion of knowledge of what agriculture as a whole is.

How have you helped to support and sustain agriculture during your time at SDSU? I have helped and sustained agriculture by working at SDSU Dairy Research Training Facility, but also in different parts of the Midwest. I have learned many different ways agriculture can impact a person's life and, how they can in turn impact many lives just by sharing their passion of agriculture.

NEW FACULTY

Robert “Lane” Speirs



Hometown: Spearfish, SD

Degree/Education: I got my undergraduate degree in Agricultural Communications, and did a Masters in Education in Student Affairs Administration.

Role in the Dairy and Food Science Department: I am the Coordinator of Recruitment and Academic Services. In this role, I focus most of my time on the recruitment of undergraduate students. However, I also get to interact with students on campus as an advisor to Dairy Club!

What goals do you have for the department? My goal is to increase our undergraduate enrollment, support students throughout their time on campus, and spread the word about the quality of the Dairy and Food Science Programs here at South Dakota State University.

What is your favorite thing about working for the department? My favorite part of working for the department is the interaction with students. It is inspiring to see the dreams that students have coming in as freshman and watching them obtain the skill sets to make those dreams a reality over four years. Additionally, having an office connected to the Dairy Bar is as wonderful as it sounds!

Favorite SDSU ice cream: It is hard to go wrong with anything made in the Davis Dairy Plant – but I have to stick with the classic Cookies-n-Cream.

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FACULTY & STAFF

SPOTLIGHTS

DAIRY AND FOOD SCIENCE DEPARTMENT



Matthew Badura
First-Year Advising



Steven Beckman
**Institute of Dairy
Ingredient Processing**



Curtis Braun
**SDSU Extension Food
Safety Field Specialist**



Joeseeph Cassady
**Interim
Department Head**



John Haberkorn
Plant Manager



Srinivas Janaswamy
Assistant Professor



Padmanaban Krishnan
Professor



Peter Linke
DRTF Manager



Monica Markwed
Dairy Bar, Manager



Daniel Vander Plaats
Agricultural Foreman



Kristi Prunty
Senior Secretary



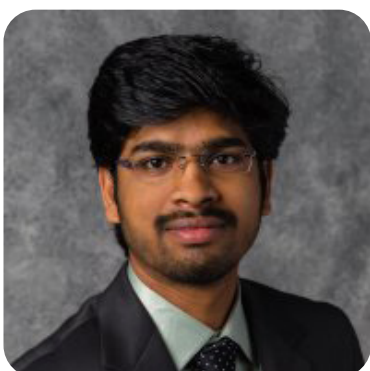
Johan Osorio
Assistant Professor



Bipin Rajpurohit
Research Associate I



Maristela Rovai
**Assistant Professor/
Extension Dairy Specialist**



Vijay Sundaram
Research Associate II



Danielle Tews
DRTF Assistant Manager



Serap Vatansever
**Post Doctoral
Research Associate**

Faculty and Staff Highlights



Vikram V. Mistry
Interim Associate
Dean, College of
Agriculture, Food
and Environmental
Sciences

Hometown: Ahmedabad, India

Years at SDSU: 34

Please describe your work at SDSU: My normal position is department head but am currently Interim Associate Dean – Academic Programs for the College of Agriculture, Food and Environmental Sciences. I oversee the academic programs of the college and teach a freshmen seminar class and senior seminar class in Dairy and Food Science.

What is your favorite dairy food? Ice cream and cheese, equally.

During your time in the Dairy and Food Science Department, what is something you have done to help “Support and Sustain” the dairy industry or the department? In my role as a faculty member from 1986 to 2002 my task was to teach and conduct research and since 2002, to manage the department. Graduates of the department are leaders in the industry and research done within the department is widely recognized. Further, the department has been active in upgrading – such as curriculum, facilities (the Alfred Dairy Science Hall, Davis Dairy Plant, Dairy Research and Training Facility). Thus, it can be said that that I, and other faculty members, have contributed to supporting and sustaining the dairy industry through teaching, research, and service missions.



Howard Bonnemann
Lecturer,
Upperclassmen
Advising

Hometown: Brookings, SD

Years at SDSU: 32, student and faculty

Please describe your work at SDSU: Instructor for all or portions of 12 different courses in Dairy and Food Science Department. I have turned in grades for 189 classes (over 2800 students) over the last 23 plus years; fall, spring, and summer semesters. Departmental curriculum, internship, and assessment coordinator. Advisor to all undergraduate students engaged in any of the majors or specializations offered through the department. Faculty representative to New Student Orientation. Participant on several university-level committees; from the steering committee for the most recent HLC reaccreditation to the group that chooses the student commencement speakers.

What is your favorite dairy food? Aged Cheddar Cheese

During your time in the Dairy and Food Science Department, what is something you have done to help “Support and Sustain” the dairy industry or the department? I served as manager for the SDSU Dairy Plant for 14 years and oversaw the coordination of operations during the design and construction of the Davis Dairy Plant allowing the manufacturing program to move forward 50 years in technological advances thereby enabling student exposure to more industry relevant equipment and procedural protocols. I also serve as the state coordinator of the Dairy Foods and Milk Quality and Products Career Development Events for South Dakota FFA.



Akimoto Ichinomiya
Davis Dairy Plant
Assistant Manager

Hometown: Tokyo, Japan

Years at SDSU: 13 years

Please describe your work at SDSU: Oversee production of delicious ice creams and tasty cheese with the student workers I train.

What is your favorite dairy food? SDSU Carmel Apple Strudel ice cream

During your time in the Dairy and Food Science Department, what is something you have to done to help “Support and Sustain” the dairy industry or the department? Encourage people with SDSU ice creams and cheeses to eat more dairy products than they typically do.



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? Milk



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 something you have to done to help “Support and Sustain” the dairy industry or the department? I grew up in the dairy industry being raised on a small dairy farm and learning the importance of the product we produced. I appreciate the fact that my career has continued to keep me part of this same industry, but in a different aspect. Now I hope that the support I provide to the department and ultimately to the students, will impact their careers as they become our leaders in the dairy industry.



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 something you have to done to help “Support and Sustain” the dairy industry or the department? During my tenure there have been numerous things that I have been a part of helping grow the dairy industry and SDSU Dairy and Food Science Department. Top highlights include serving on the Central Plains Dairy Expo/Association Board and now serving on the Central Plains Dairy Foundation. The second being a valued collaborator of the I-29 Moo University Consortium. Third, is the Dairy Fest events which are helping consumers to gain a better understanding of the dairy industry from farm to table. Lastly, is the work with the SD Dairy Ambassadors, these are valued young individuals who will be tomorrows dairy leaders. All of these are working jointly to serve and grow the dairy industry in the I-29 Dairy Corridor which has been a success in the last 15 -20 years.



Clifford Hall
Professor

Hometown: Somerset, Wisconsin

Years at SDSU: 1.5 Years

Please describe your work at SDSU: I oversee research on quality and utilization of pulses in food systems and oversee the annual U.S. Pulse Quality Survey. Most of my research deals with utilizing pulses (i.e., pea, lentil, chickpea) in food products. Examples include use of pulse proteins as egg replacers, effects of extrusion on pulse components and sensory and stability characteristics of pulses, pulse flours and pulse fortified products. In addition, methods for de-flavor pulse flours has been an area of research that I continue at SDSU. Another research area will be on determining the effects of storage conditions on the nutrient composition, health components, sensory properties and functionality of pulses and pulse ingredients. The final area of research is the utilization of plant proteins in meat products and meat alternatives.

What is your favorite dairy food? Ice Cream

During your time in the Dairy and Food Science Department, what is something you have to done to help “Support and Sustain” the dairy industry or the department? I drink and eat a lot of milk, cheese and ice cream throughout the year. I teach several courses for the department in food safety and food science. My primary course is Food Safety and Quality Management. I also bring recognition to the Department by serving as a co-chair for the Pulse Technical Committee for the Cereals and Grains Association and as a member of the Pulse Division. I advised 1 postdoctoral associate, 3 Masters students and 7 undergraduate researchers.



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Graduate Student Spotlights

DAIRY AND FOOD SCIENCE DEPARTMENT



Anjana Adhikari



Raed Alayouni



Taghreed Almalki



Khalid Alsaleem



Said Badshah



Steve Beckman



Sajal Bhattarai



Bhaswati Chowdhury



Prashant Dahal



Mohamed Salem Elfaruk



Kritika Gaba



Ahmed Hamman



Mominul Hoque



Marcela Bulnes Lopez



Anita Paz Lopez



Miguel Suazo Medina



Tainara Micholotti



Sushmita Minj



Roshin Mohan



Hussain Al Naser



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Graduate Student Highlights



Sheetal Jha
Dairy Manufacturing

Hometown: Bihar, India

My research is focused on formulating a natural bio-sanitizer for the effective removal of resilient biofilms on the filtration membranes.

What are your future career goals? After the completion of my Master's program, I am planning to go for higher studies. This will help me to further enhance my in-depth understanding and expertise in dairy manufacturing. After my academic research, I would like to join the dairy industry.

What is your most memorable experience at SDSU so far? The most memorable moment for me was to enter a completely different research world from pharmaceutical technology to dairy manufacturing. It helped me to generate hands-on training on new equipment and techniques. Integration of two different technical backgrounds has always helped me to provide a new perspective to my research assignments and I consider this as an asset.

Why did you come to SDSU? SDSU sets a stage for multiple exciting research programs that developed a fondness for this institution in me. SDSU provides a collaborative environment, and I relish the opportunity to engage with other students and work to accomplish the projects.

How have you "strived to support and sustain" during your time at SDSU? Continuous support from my advisor, department and friends has always helped me to achieve my academic goal. Also, the state-of-the-art laboratory and dairy plant at SDSU supported me to conduct my research trials on time. Being transitioned from pharma to dairy, I always worked in a focused manner to be creative in my research and be resourceful. I believe that learning is earning and to follow that I always try to expand my horizon.



Ratul Kalita
Dairy Manufacturing

Hometown: Rangia, Assam, India

My research is focused on the statistical evaluation of the robustness of microbiological sampling and cross-contamination potential of product sampling devices used in the dairy industry.

What are your future career goals? After completion of my Master's program, I want to have dairy manufacturing industrial exposure in the United States and then I want to pursue Doctorate in Dairy Science.

What is your most memorable experience at SDSU so far? The day I reached South Dakota State University, joining a Dairy Microbiology research lab after completing my under graduate in India, is a great big memorable experience for me. Just after I started working as a graduate student, COVID-19 happened, and a challenging environment occurred work from home model. Learning new skills in Dairy Manufacturing and project work in the Davis Dairy plant in a challenging COVID era is commendable for me.

Why did you come to SDSU? Joining a United States university for my higher education in the field of Dairy Science field was fascinating for me. SDSU marks a reputed image especially in the field of dairy research and this inspired me to take a step closer.

How have you "strived to support and sustain" during your time at SDSU? It was quite difficult for me at the beginning to cope with a new research environment. COVID-19 started as another challenge for my academics. With all the learning, I was able to convert the challenges into opportunities. I should be very thankful to my advisor Dr. Sanjeev Anand for his continuous support and motivation with his faith in me during my hard times at SDSU.



Shayanti Minj
Dairy Manufacturing

Hometown: India

My research is focused on product formulation where I have developed a novel spray-dried, dairy based health formulation using whey

proteins, carbohydrates and probiotics. With enhanced health benefits and functionality, this formulation can be used as a value-added ingredient to develop functional foods.

What are your future career goals? My long-term career goals involve growing with a company where I can continue to learn from all aspects, take on additional responsibilities, apply my knowledge and big ideas as much as possible to the team and apply my current skills towards becoming an expert in food product development.

What is your most memorable experience at SDSU so far? My most memorable experience was last fall '20 when I had an opportunity to serve as a graduate teaching assistant for the Food

Microbiology class. Interaction with the students, despite the COVID situation, and getting positive feedback from them was the best part of it.

Why did you come to SDSU? I came to SDSU because I was seeking research specialization in the field of Dairy Microbiology. And, when I received an opportunity to learn, gain experience and get trained under the advisory of Dr. Sanjeev Anand, I was thrilled to join SDSU.

How have you “strived to support and sustain” during your time at SDSU? During my time at SDSU, I strive to support and sustain by doing the best I can, maintain connections with family and friends, build positive thoughts and enjoy this process of learning.



Kaayva Rathnakumar
Dairy Manufacturing

Hometown: India

My research focused on extracting the valuable Phospholipids which goes as a waste in the Dairy Manufacturing stream using switchable solvents and its application in various processing aids. It's a multidisciplinary research work which includes dairy manufacturing, engineering, and chemistry. The switchable solvents are referred as smart-solvents as they can reversibly

switch on and off from water-immiscible to water-miscible form by simply bubbling with Carbon-di-oxide(CO₂), by removing the CO₂ it can go to its original form so that it can be reused for further extraction process. It is a cost-effective process, and this research helps the industries in utilizing the by-products efficiently and has potential application as processing aids and in value addition. The developed process shows great potential for overcoming substantial financial and logistic bottlenecks.

What are your future career goals? After graduation, I would like to start my career in Academia in dairy processing, as research and teaching have always been my interest.

What is your most memorable experience at SDSU so far? I have enjoyed every part of my research work at South Dakota State University. Being selected as one of the recipients of the prestigious John Brandt Memorial Scholarship for the academic year 2020-2021 is the most memorable experience.

The scholarship was sponsored by the Land O Lakes company for carrying out impressive research in the field of dairy science.

Why did you come to SDSU? I came to SDSU because it is one of the best schools for Dairy and having the Davis Dairy Plant was the most attractive part. The research work on by-product utilization has always been of my interest and that particular research expertise by my advisor Dr. Sergio Martinez made me join his research team.

How have you “strived to support and sustain” during your time at SDSU? I have always pushed myself forward and made use of every single opportunity related to research, teaching and scholarly activities such as technical writings, award recognitions, conferences, being a part of the leadership team in professional organizations.

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AA/EOE Minority/ Female/Disability /Veteran/
Sexual Orientation/Gender Identity

Internships

Student Name	Company Name	Location
Hannah Berg	Agropur	Hull, IA
Christina Boogerd	Riverview, LLP	Willcox, AZ
Christina Boogerd	SAB BioTherapeutics	Sioux Falls, SD
Colten Carlson	ABS Global	Spicer, MN
Anna Donnay	Hameau Farm	Belleville, PA
Adison Evans	Farmers Coop Society	Sioux Center, IA
Cassidy Hacker	Cargill	Savage, MN
Meghan Hettinga	Riverview, LLP	Morris, MN
Laura Holt	Lactails	Belmont, MN
Ivan Hoogland	Mile High Dairy	Longmont, CO
Theodore Jacoby	Agropur	Jerome, ID
Taylor Jerde	River City Dairy	Hastings, MN
Ethan Johnson	Ecolab Food and Beverage	Heron Lake, MN
Jenna Kerkaert	SDSU Davis Dairy Plant	Brookings, SD
Elizabeth Krienke	Redhead Creamery LLC.	Brooten, MN
Shelby Kuechle	Compeer Financial	Waite Park, MN
Chloe Lien	Midwest Dairy - SD	Brookings, SD
Sophia Linneman	Valley Queen Cheese	Milbank, SD
Calissa Lubben	IFM Research	Brookings, SD
Ashley Maus	AMPI	Jim Falls, WI
Bethany Rennich	Animal Medical Care	Brookings, SD
Thijs Reuvekamp	First District Association	Litchfield, MN
Emily Rogers	Hameau Farm	Belleville, PA
Whitney Ten Napel	Agropur	Hull, IA
Tiffany Van Buren	Van Buren Farms	Waupun, WI
Sijin Wang	Hiland Dairy	Norfolk, NE

Dairy and Food Science Scholarships for 2020-2021

Incoming-Other

Jackrabbit Assist

Herber, Ross: \$2000

Jackrabbit Now

Petersen, Rhaegyn: \$2000

Schaefer, Jacob: \$1000

Steinlicht, Noah: \$1000

Yellow and Blue

Petersen, Rhaegyn: \$200

Sartell, Kaylee: \$3000

Incoming-Dairy

**Clyde G. Helsper SD Dairy
Field Representative
Scholarship funded by the
Central Plains Dairy
Foundation**

Schaefer, Jacob: \$1000

**Horatio Alger Association
Mark and Mary Davis**

Herber, Ross: \$5000

**Howard Voelker Freshman
Dairy Production**

Even, Franklin: \$1000

Midwest Dairy Association

Herber, Ross: \$2000

Post, Stephanie: \$1000

**SD Dairy Field
Representative Scholarship
funded by the Central
Plains Dairy Foundation**

Even, Franklin: \$2000

Marshall, Charles: \$1000

Martinez-Gomez, Jose: \$1000

Wingert, Morgan: \$1000

SD State Dairy Association

Holst, Ashley: \$1000

Schaefer, Jacob: \$1000

**Valley Queen Cheese
Factory Freshmen**

Steinlicht, Noah: \$2000

William & Marge**Kallemeyn & Sons**

Petersen, Rhaegyn: \$1300

Graduate

Dairy Fest

Guifarro Rodriguez, Leyby: \$500

Current

Agropur Inc.

Johnson, Ethan: \$2000

Wilwerding, Andrew: \$2000

**Agropur/Jay Headley
Memorial**

Espinoza, Carter: \$750

**Alfred Herman Rishoi
Memorial**

Tisler, Emily: \$600

Walter, Maisie: \$600

**Associated Milk Producers
Inc**

Linnemann, Sophia: \$1000

bel brands USA

Plapp, Claire: \$3000

Clyde G. Helsper Memorial

Tisler, Emily: \$2000

Dairy Club

Arendt, Makayla: \$500

Dahna, Madison: \$500

Edleman, Dana: \$500

Johnson, Ethan: \$500

Stage, Denver: \$500

Ten Napel, Whitney: \$500

Van Buren, Tiffany: \$500

Dairy Connection, Inc.

Boogerdt, Christina: \$1500

Dairy Farmers of America

Swanson, Kyle: \$400

Dairy Fest

Rennich, Bethany: \$500

Dairy Science

Chapa, Lizzie: \$375

Christoffer, Jessica: \$2000

Gilliland, Tyler: \$500

Krienke, Elizabeth: \$1050

Lewandowski, Hope: \$1000

Moor, Josephine: \$1500

**David A. Thompson in Dairy
Manufacturing**

Jacoby, Theodore: \$5000

**David A. Thompson in Dairy
Science**

Moor, Josephine: \$5000

David H. Henry Memorial

Arendt, Makayla: \$950

**David J. and Darlene K.
Schingoethe**

Kuechle, Shelby: \$1000

Dean Foods -Sioux Falls

Bowen, Arlinna: \$2000

Derdall

Cole, Emily: \$750

**Dr. Vikram Mistry
Endowment**

Stage, Denver: \$2100

**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**

Hendrickson, Hailey: \$450

H. C. Olson

Sharp, Daniel: \$500

Harbarth

Carlson, Colten: \$2000

Maus, Ashley: \$2000

**Horatio Alger Association
Mark and Mary Davis**

Donnay, Michael: \$5000

**Idaho Milk Processors
Association**

Linnemann, Sophia: \$2000

Otta, Joey: \$2000

James Marvel Memorial

Steever, Elizabeth: \$350

John Anderson Memorial

Berg, Hannah: \$3000

Peters, Sydnie: \$3000

John C. Gross

Gilliland, Tyler: \$1000

Joseph Van Treeck

Swanson, Kyle: \$1500

Dairy and Food Science Scholarships for 2020-2021

Kemps LLC

Edleman, Dana: \$1500

Kenneth I. Gross in Dairy Production

Pierson, Lukas: \$1000

Kirk and Dorothy Mears Memorial

Rogers, Emily: \$1000

Land O'Lakes Dairy Science

Schwartzhoff, Elizabeth: \$250

Leprino Foods

Peters, Sydney: \$4000

Midwest Dairy Association

Donnay, Anna: \$3500

Hoffman, Rebecca: \$3500

MN Institute of Food Technologists

Steever, Elizabeth: \$1000

North Central Cheese Industries Association

Dahna, Madison: \$1500

Erf, Kelsey: \$1500

Kerkaert, Jenna: \$1500

Meredith, Lydia: \$2000

Ode Family

Lien, Chloe: \$500

Pete Behrends Memorial

Sharp, Daniel: \$2950

Ralph Rogers Memorial

Camerer, Max: \$350

Robert Chamberlin in Food Science

Eastlund, Kate: \$950

Rogers Dairy

Jacoby, Theodore: \$1000

Ross Baker

Hettinga, Meghan: \$500

Royal D. and Helen B. Doner in Dairy Production

Powell, Kaleigh: \$400

Ryan Graber Memorial

Kuechle, Shelby: \$1000

Saputo Cheese USA

Wang, Sijin: \$2000

Schreiber Foods, Inc.

Kolbe, Allison: \$5000

Schuch Family

Hettinga, Meghan: \$2000

SD State Dairy Association

Jerde, Taylor: \$1500

Lubben, Calissa: \$1500

Shirley Seas Memorial

Tisler, Emily: \$450

Susan Hawkins

Otta, Joey: \$2000

T. M. Olson

O Reilly, Brennen: \$650

Todd and Erica Stahl

Pierson, Lukas: \$1000

Valley Queen Cheese Factory

Maus, Ashley: \$7500

Walt and Yvonne Wosje

Nielsen, Johannah: \$2000

Award

Delbert F. Breazeale Memorial

Kamau, Kevin: \$2400

Forbes Leadership

Maus, Ashley: \$300

LeRoy Graber-Ford

Socha, Margaret: \$300

Non-Dairy Science Student Dairy Club

Chamberlain, Joella: \$500

Evans, Adison: \$500

Hacker, Cassidy: \$500

Karels, Anna: \$500

Sachs, AnnaMarie: \$500

Vatthauer, Gentry: \$500

Wright, Breanna: \$500

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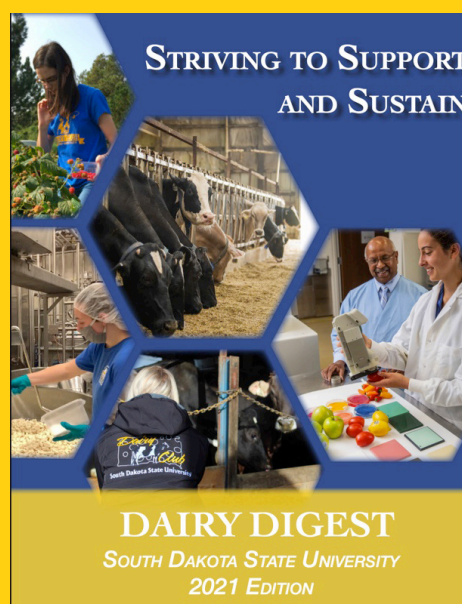
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