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Youth ages 8 to 18 are invited to register for the Jackrabbit Dairy Camp to enhance and develop skills in dairy cattle judging, fitting and showmanship. Also gain knowledge about dairy products and how to positively promote the dairy industry.

Registration Fee: $50 Due June 1, 2013. Registrations are accepted on a first come first serve basis.

Name: ___________________________ Age: ______________ Gender: ___________________________

Address: ___________________________ City: ___________________________ State: ____________ Zip Code: ___________________________

Parents: ___________________________ Home Ph. #: ____________ Cell Ph. #: ___________________________

Email: ___________________________ T-shirt Size (Adult sizes): S M L XL

Please send registrations to: SDSU Dairy Club, C/O Meg Viland, 558 50th Ave, Pipestone, MN 56164
Growing up, I was fascinated with “pioneers.” I poured over the pages of *Little House on the Prairie* and *Farmer Boy*, captivated by the descriptions of when the Ingalls family made cheese or when Almanzo had to milk cows by hand. I was intrigued by how different my own chores were because of technology. This may be why I have delved so deeply into finding out the history of Dairy Science at SDSU for this year’s theme, “Pioneering Tomorrow’s Excellence.” I am so appreciative of the club’s willingness to buy into my ideas and create our old fashioned photos. I know several members started conversations with their parents or grandparents about their dairying past when searching for old dairy farming equipment for our pictures.

When designing the cover I chose to feature a photo of the Holstein cow, Belle Wayne, the pride of SDSU in the early 1900s. In 1912, she challenged the world milking record, coming in second by producing 3,338 pounds of milk in a 30-day period. Although she came in second, she was claimed to be the highest producing cow West of the Mississippi at the time.

You will notice the buggy in the top corner of the page reads State College Dairy. While the Dairy Science Department was officially formed in 1907 as the Dairy Husbandry Department, it was preceded by “The South Dakota Dairy School” that was founded in 1891. The processing equipment featured in the photo on the right corner of the cover contrasts the shining equipment of the new Davis Dairy Processing Plant. However, it symbolizes the unique aspect that began even in the early days of providing both dairy processing and production education.

Being an avid sports fan, I discovered another interesting story tied
to dairy at SDSU. The recent addition of the Jackrabbit Village residential hall complex added a new hall named Abbott Hall. Little did I know, the hall was named after Cleve Abbott. According to the book, Jackrabbit Tales, by V.J. Smith, Abbott arrived at SDSU as one of the first African American students in 1912. He was assigned to work at the dairy building to pay for his room and board. Abbot, a town kid from Watertown, S.D., was embarrassed he hadn’t chosen a major, but recalling his new work assignment, he declared the major of “dairying” at registration.

I would recommend reading his story in Jackrabbit Tales, but in a nutshell, Abbott went on to earn 14 varsity letters in football, basketball, baseball and track. He was the second person inducted into the Jackrabbit Hall of Fame. His dairy major paid off for him too, as he managed the 150-cow Jersey herd at Tuskegee University for many years before World War I. He then came back to achieve many accomplishments in coaching at Tuskegee. He is even credited for playing a role in introducing the couple Bill and Evelyn Lewis, the parents of one of track and field’s greatest athletes in history, Carl Lewis.

I find it ironic that as I type these comments from the Briggs Library, I am actually sitting right where the first dairy barn at SDSU once stood. You will notice from the aerial photos at the bottom of the page that campus looks much different today than it did many years ago. Another one of my favorite historical pictures I found was a picnic with dairy cattle and people circa 1930 spread across the lawn where Berg Agricultural Hall is now. The picnic took place behind the previous dairy building that no longer exists on campus.

Today we are fortunate to have state-of-the-art facilities. However, someday, dairy students at SDSU will look back, fascinated by how primitive it looks. Dairy students, I encourage all of you to make the most of your time here. Who knows? Maybe someday your story will be a part of our department’s history.
2013 Dairy Digest Dedicated in Honor of Dr. Kalscheur

“A Thirst for Learning” is what drives Kalscheur’s passion for teaching, researching and advising at South Dakota State University.

The SDSU Dairy Club is pleased to dedicate the 2013 Dairy Digest to Dr. Kenneth Kalscheur for his commitment to the department and its students.

The Wisconsin native attended the University of Wisconsin-Madison then traveled out east to Maryland to attend graduate school. Looking to get back to the Midwest, Dr. Kalscheur joined the staff at South Dakota State University after completing his Master’s Degree in 2001. Kalscheur wanted to return to the Midwest and find a place similar to “home” but he also joked that he wanted to come back to the Midwest to get away from the traffic he frequently experienced while in Maryland.

Since joining the faculty at SDSU, Kalscheur has been busy teaching, advising and monitoring students along with continuing research efforts. Kalscheur said that he enjoys having a blend of teaching, researching and advising because all three sectors are connected and build upon each other. Kalscheur said that he finds studying ruminants most fascinating because he likes to try and understand how inputs and outputs affect production. Then, teaching allows him to keep up-to-date with the industry. Kalscheur works hard to bring new and interesting ideas into the classroom to inspire students to remain engaged throughout their academic career and for life. He has also been instrumental in coaching the SDSU Dairy Challenge Team by leading weekly practices, setting up farm visits and taking students to regional and national competitions. Cassandra Hulstein, one of Kalscheur’s advisees and a member of the 2013 Dairy Challenge Team said, “He showed a keen interest in listening to our presentations and giving us any feedback we needed. He always supported us positively by making us feel like champions.”

Not only has Dr. Kalscheur been successful in his own career, but he has been influential in shaping the careers of his students. With several interdepartmental changes over the last few years, Dr. Kalscheur has been asked to take on additional responsibilities. Each year he advises 25-30 undergraduate students and 10 dairy production graduate students along with their research projects. He has also taken on the teaching load previously spread between three professors.

Adlai Schuler, a current Dairy Production graduate student said, “I appreciate his unique ability to offer advice on any challenges we may face outside an academic setting.”

Besides advising Dairy Production students, Kalscheur has been an active advisor for the Dairy Club. Before becoming a Dairy Club advisor, Kalscheur was a Little I advisor. Dr. Kalscheur attends monthly meetings and has chaperoned many trips including two trips to Canada and two trips to California. Melissa Lax, a 2011 Dairy Production graduate said, “When push comes to shove, Dr. Kalscheur will take on a challenge, even if it is something he isn’t used to doing.”

The Dairy Club would like to congratulate Dr. Kalscheur on this honor and would like to thank him for his dedication and support to the Dairy Club.
Opportunities abound in Dairy Science at SDSU

Dean Dunn believes the Dairy Science Department stands out throughout campus.

By: Barry H. Dunn, Ph.D.
South Dakota Corn Utilization Council
Endowed Dean
Director of SDSU Extension
College of Agriculture and Biological Sciences

The Dairy Science Department stands out as a vibrant example of what other departments strive to become in many ways. This is evident in the success of the students. Students in Dairy Science at SDSU enjoy a 100% job placement rate, due to the facts that trained industry professionals are in high demand, our students are top rate, and the faculty and staff provide incredible support.

There is a tremendous opportunity to grow enrollment in the academic programs, because demand for graduates is high and the quality of the education they receive here is second to none. The Dairy Science Club continues to be highly engaged on campus and in the community. Both the Dairy Products and Dairy Cattle Judging Teams are nationally competitive. In addition, the students in Dairy Science can be found in a variety of leadership roles throughout the campus organizations.

One of the biggest reasons that the Dairy Science programs at SDSU are so effective is the wide range of alumni and industry support. From sponsoring the renovation and construction of the Alfred Dairy Science Hall and the Davis Dairy Plant, to funding scholarships and research, to providing internship and job opportunities for students after graduation, our alumni and industry partners are essential to the success of the Dairy Science Department. I am grateful for their generosity and support. The faculty and staff, as well as Department Head, Dr. Vikram Mistry, have gone to great lengths to foster and grow these relationships. This activity is critical to the success of the department, college, and university, and I commend them for their hard work and commitment.

The researchers and educators in the Dairy Science Department are top notch. They labor to make new breakthroughs to benefit producers and the industry, and also to provide the best possible learning experience for students and citizens throughout the state reached through SDSU Extension and other outreach programs. The high quality faculty and staff have been an asset as we look to others to make investments in our programs. The superior expertise we offer has been to our advantage in inviting economic development to our state and region.

I am so pleased with the many accomplishments of our students, faculty, and staff in the Dairy Science Program. Through their great efforts, the doors of opportunity have been opened wide.

College Creamery Circa 1915
Department Highlights

Mistry is proud of the Dairy Club, judging teams, department faculty and SDSU Dairy Science supporters.

By: Vikram V. Mistry, Professor and Head, Dairy Science Department

It is interesting that the Dairy Club has chosen to observe the past as they present the 2013 Dairy Digest and embark upon the future. In my 10 years as Dairy Science Department Head and 26 years as a faculty member, I have been fortunate to witness numerous changes within the department, the college and the university designed to address future needs. All through these changes, the mission of the department “to help create a prosperous future for the dairy industry of South Dakota, the region, nation, and world” has remained at the forefront throughout the life of the department.

The Dairy Science Department is very proud of its students who through the Dairy Club have contributed to this mission by way of their activities such as the Dairy Camp for K-12 youth, Cheese Box sales, and many others. Their recognition as the College of Agriculture and Biological Sciences Club of the Year was truly most fitting.

To help further foster the department mission, in 2012 we welcomed two new faculty members; Dr. Hasmukh Patel in Dairy Manufacturing, and Dr. Jill Anderson in Dairy Production, both of whom bring solid experience and passion for teaching and research. We also welcomed two new staff members, twenty-six new undergraduate students and eight new graduate students.

Our faculty members excel in their areas; Dr. Kalscheur was recognized as a distinguished researcher in the College of Agriculture and Biological Sciences and also received the Gamma Sigma Delta research award. Dr. Casper received a national award for forage research, Dr. Jill Anderson received a national award for her graduate research, Dr. Metzger was recognized as coach of the year for dairy products judging and Cassie Hulstein was the top dairy products judge in the country. Faculty members were invited to assist in various projects, e.g., Dr. Garcia was invited to dairies in Saudi Arabia for expert advice.

Several faculty members served on boards of national and local organizations. Faculty members actively sought external funds for conducting research and supporting graduate students. They also not just taught scheduled classes, but sought ways to design and redesign classes to cover new, relevant topics, using updated teaching methods. Extension faculty integrated their programs into the newly organized SDSU Extension and assisted producers in the areas of nutrition, health, milk quality, labor management, organized, raised funds and hosted the annual I-29 Dairy Conference, etc.

Thus, the diversity of activities of faculty, students and staff is truly impressive and humbling.

While the new dairy plant has been operational for over a year we continue to welcome new supporting members; in 2012, Saputo Cheese and bel brands USA joined the Jackrabbit Dairy Council. We will shortly engage in the development of a new strategic plan once the university and college planning phases are completed in spring. Further, we are already engaged in developing plans for significantly upgrading our dairy research and training facility for our dairy production teaching and research programs.

To fully utilize our new teaching and dairy plant facilities, our goal is to invite more new students at both, undergraduate and graduate levels to embark in the exciting and rewarding field of Dairy Science. I congratulate the Dairy Club for an excellent year and look forward to their activities in 2013.
Advisor’s Comments

Advising the Dairy Club leaves Casper feeling good about the future of the Dairy Industry.

By: David Casper, Professor and Dairy Club Advisor

What a busy and successful year this has been for the SDSU Dairy Club! The Dairy Club was involved in numerous fundraising activities, campus related and outreach activities for SDSU, the Dairy Industry and the Community.

The major fundraising activities were the Central Plains Fall Sale and the Holiday Cheese Box sales. The fall sale was another success as 140 lots (60 haltered and 80 penned) were sold. The club members prepared and showed the cattle. It was a great sale, and I believe the club had a fun time working it, but I know they were tired when finished. Great leadership and perseverance was demonstrated by the members in organizing the sale.

Cheese Boxes were another success while being a great group activity. It gave the students an opportunity to work together and get to know each other. The club cut, wrapped and shipped out more than 4,000 pounds of cheese in this annual Christmas activity. It was a hectic dash to the end, but well worth it.

After the fall semester was completed and the Christmas season was over, several club members took a trip to California to tour several dairy farms and processing plants. The highlight of the trip was being in the audience for a taping of the show “The Price is Right”. Several students were contestants, but couldn’t say anything until the show was aired on February 26, 2013.

After the California trip, spring classes started, but almost immediately it was off to the Midwest ADSA/SAD meeting. The club placed well in online yearbook and club scrapbook categories and quiz bowl. The event was a huge success with everyone enjoying themselves.

Other club activities included Little I, with the Dairy Club sponsoring the dairy awards. The Dairy Club was named “Club of the Year” by the College of Agricultural & Biological Sciences. The club set up a dairy booth for Campus Ag Day and several club members went to Sioux Falls to instruct youth at National Ag Day. Approximately 40 youth attended the Annual Jackrabbit Dairy Camp where students learned about milk production and processing. Many social events and community service activities were well organized, like serving ice cream at the Special Olympics and the Adopt-a-Highway Program.

All in all, this has been another very busy year for the club and many students are looking forward to their internships, positions, or going home for the summer. I really enjoyed being asked to serve as Dairy Club Advisor. The club has been very active by all members in numerous activities, unfortunately all activities can’t be listed or highlighted in this column. But being able to advise and mentor these Dairy Club students leaves me feeling very good about the future of the dairy industry.
Liebenstein reflects on a successful year

2012 President says thank you to the many people who made the past year a success.

By: Grace Liebenstein
Senior Dairy Production & Ag Business Major
2012 Dairy Club President

As I sit down to write these comments, I can't help but reflect on how much fun I have had the past five years (yes, five whole years!) here at SDSU. Many of my memories can be related back to Dairy Club. Whether it is friendships or memories from club activities, they all are a reminder of why I chose to be involved in Dairy Club. Through the Dairy Club I have had many opportunities, from trips to community service to networking, and even serving as the president this past year.

The Dairy Club had another successful year this past year, topped off by being named the College of Agriculture and Biological Sciences Club of The Year, which is a huge accomplishment. There are so many people that have put time into the Dairy Club to help it succeed. I would just like to thank a few groups of people that without them, my year as a president would have been much more stressful.

First of all, thank you to Chelsey Johnson and her team for putting together the Dairy Digest. Without your dedication, we wouldn't be able to put into print and share with our alumni what the Dairy Club has been up to. Second, thank you to Josh Oakley and Holly Schmitt for your countless hours putting together Cheese Boxes, and thank you to Alisha Vander Wal and Matt Holdvogt for leading Fall Sale. Without you, the Dairy Club checkbook would be at a balance of $0. Additionally, thank you to Meg Viland and Cody Van Eck for putting together the Jackrabbit Dairy Camp for young dairy enthusiasts throughout the Midwest.

Thank you to the 2012 Dairy Club exec team of Chelsey Johnson, Matt Holdvogt, Alisha Vander Wal, Chris Schulze, Sara Sontag, Lydia Olson and Kayla Quincey for all your hard work and dedication. Thank you to Melinda Bennett for helping with all the requests the Dairy Club made and for putting up with us. Thank you to the advisors that have volunteered their time through meetings, club trips and other activities. Without you, we wouldn't have been able to do as much as we did. Finally, thank you to the club members for putting in countless hours at our fund raisers, meetings and activities.

I would like to conclude by saying good luck to the 2013 exec team of Chelsey Johnson, Chris Schulze, Matt Holdvogt, Alisha Vander Wal, Sara Sontag, Kevin Berg, Rachel Achen and Maggie Stiles; you have a fun year ahead of you. Good luck to the graduating seniors and thank you for the time you have spent with the Dairy Club. Finally, one piece of advice for the freshmen and sophomores: get involved in as many activities as you can and take full advantage of what clubs have to offer, you never know where you will meet a new lifelong friend or a potential employer.
Johnson takes over in 2013

New president sees bright future and encourages Dairy Club members to take advantage of opportunities.

By: Chelsey Johnson, Junior Dairy Production & Ag Communications Major 2013 Dairy Club President

I’ve been known to take on more than I can handle at times. From the seven labs I have this semester to what seems like an endless amount of meetings and lists of tasks not to forget sprawled with pen on every inch of my hand, the thought, “What in the world was I thinking when I planned this schedule?” has crossed my mind countless times. However, taking on the role of the SDSU Dairy Club President is not among my list of regrets.

In fact, the support system that I have formed through my involvement in Dairy Club is exactly what has guided me through the most adverse times during my college career. So, naturally I was filled with pride when the SDSU Dairy Club was named the College of Agriculture and Biological Sciences Club of the Year at the 2012 SDSU Little International. This is an accomplishment that all 80 plus members of the club should take much pride in.

In the past year, our club has striven to maintain the prestige we gained from the Club of the Year honor as well as took on new adventures that continue to fulfill our mission statement: “To provide networking opportunities among club members and industry professionals while developing leaders and promoting the dairy industry to consumers.”

In January, Dairy Club members boarded a plane in Minneapolis to visit the dairy industry in California. Thanks to the hard work of Activity Coordinators Chris Schulze and Sara Sontag, members saw a wide array of dairy farms and processing plants. Perhaps the most memorable was the club’s appearance on the game show “The Price is Right.” Turn to page 63 to find out more about this experience.

Still at the forefront of our organization are our two main fund raising activities, the Holiday Cheese Box Fund Raiser and the Central Plains Fall Sale. As a member of several other organizations, I have come to truly appreciate the success of our Cheese Box Fund Raiser as we have built a long list of loyal customers over the years. The club is so grateful for the support these customers provide our organization.

In addition, the Central Plains Fall Sale still stands at the top of my list of favorite Dairy Club activities. Despite the many hours of labor, I believe this activity serves as a great opportunity for our club to work together and build relationships with new members in the fall. We also hosted another successful Jackrabbit Dairy Camp this past June and look forward to another summer of training the next generation of dairy youth.

I feel privileged to serve as a leader for this organization. I am confident that our strong executive team will continue to improve and grow our club. Thank you to our advisors for the time and guidance you have donated to our group. The future is bright for the Dairy Club. I encourage our over 80 active members to take advantage of the many opportunities Dairy Club has to offer.
**Freshmen**

Members present for Old Fashioned Photo include from front left to right: Mallory Dietz, Kelsey Hokanson, Olivia Kendall (sitting behind), Mikayla Piller. Second Row: Sara Glisczinkski, Maggie Stiles, Courtney Johnson. Back: Sam Melgren, Chris Reiter, Brandon Wiedert, Frank Hartway, Brandon Johnson

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**Sophomores**

Members present for Old Fashioned Photo include from front left to right: Lydia Olson, Chris Schulze, Sara Sontag, Tim Pagel. Second row: Andrew Kieke, Katie Davis, Kayla Quincey, Emily Martin, Ben Choudekk. Back: Corinne Kach, Teresa Sandberg.
Pioneering Tomorrow’s Excellence

Juniors

Members present for Old Fashioned Photo include from front left to right: Caleb Kottke, Alisha Vander Wal, Chelsey Johnson. Second Row: Megan Viland, Jennifer Gunnink, Chelsey Shumski. Back: Noah Sellner, Matt Holdvogt, Jordan Evans.

Seniors

Members present for Old Fashioned Photo include from front left to right: Austin Asche, Cody Van Eck, Dani Tews, Larissa Neugebauer, Kaitlin Hartkopf. Back: Grace Liebenstein, Renae Hinkeldey.
“In 1954, using $500 to buy equipment and a bicycle for deliveries, the Saputos founded their very own company bearing their name. Now, for over 50 years, we continue to be dedicated to innovations and craftsmanship which is evident through the efforts of our talented employees. At Saputo, we acknowledge and appreciate the skills that each and every member of our team possesses to provide the utmost quality and service that makes Saputo an exceptional company.”
Senior Spotlights

Austin Asche
Dairy Manufacturing

Hometown: Hutchinson, Minn.

Future plans: Management Trainee for Saputo Cheese USA in Waupan, Wis.

Favorite memory: Road trip to World Dairy Expo with Abbie Wirt, Wylie Scalise, Steve Landman and Corey Zelfel. Also any of the Dairy Products Judging Trips.

Advice to underclassman: Take as many internships as you can whether or not they are close to home. Become friends with people in your classes and Dairy Club because the industry is smaller than you think.

What do you feel you gained from the Dairy Club? Networking with future leaders in the dairy industry and all of the trips that I was able to go on.

Where do you see yourself in 10 years? Having a job in the dairy industry and enjoying going to work every day.

What was your most memorable class? Advanced Dairy Products Judging and Dairy Products Processing I and II

Who is your favorite teacher? Dr. Lloyd Metzger

Tom Hammink
Dairy Production

Hometown: Brookings, S.D.

Hobbies: Anything with an engine

Activities while attending SDSU: Dairy Club

Future plans: Take over the family dairy

Advice to underclassman: Have some fun and meet new people while in college.

Favorite Dairy Club activity: Trips

What do you feel you gained from the Dairy Club? Made many friends and connections in the dairy industry and had a lot of fun.

Where do you see yourself in 10 years? I see myself still at home on Hammink Dairy.

What will you miss most about school? The people I spent time with.

What was your most memorable class? Repro was my most memorable class just because of the amount of effort required.

Kaitlin Hartkopf
Dairy Production

Hometown: Howard Lake, Minn.

Hobbies: Reading, horseback riding, running and milking cows

Activities while attending SDSU: Dairy Club, Dairy Challenge, Little I

Future plans: Something in the dairy industry, but I have not determined what yet.
Advice to underclassman: Study hard, but don’t forget to have some fun too.

Favorite Dairy Club activity/memory: ADSA

What do you feel you gained from the dairy club?
I made a lot of new friends and connections and I also got to tour some pretty cool places.

What quote describes you best?
“Love the life you live, so you can live the life you love.”

Where do you see yourself in 10 years?
In 10 years I see myself married, maybe have a couple kids and being busy with my career.

What will you miss most about school?
Seeing all the great friends I have made here.

April Johnson
Dairy Production and Agriculture Education
Hometown: Windom, Minn.
Hobbies: Dairy judging, cooking, baking, shopping, travel, gardening, attending county and state fairs and spending time with family and friends.

Activities while attending SDSU: Dairy Club, Dairy Cattle Judging, Dairy Challenge, Little International, SDSU Dairy Camp, Agriculture Future of America, Cheese Box Co-Chair, Prexy Council, South Dakota FFA Convention Volunteer.

Future plans: To find a job that allows me to share my passion for advocating and educating others about agriculture and the dairy industry.

Favorite memory: Traveling with the dairy judging team and decorating NDSU’s van.

Advice to underclassman: To be involved!

Join and be an active member of at least two organizations on campus. Don’t be afraid to step outside of your comfort zone to try an internship. Also take advantage of opportunities for trips. And as Dr. Hippen used to say, “Don’t let your schooling get in the way of your education.”

Favorite Dairy Club activity/memory: Dairy Camp, it was always a lot of hard work, but it always paid off after seeing the kids having fun and getting excited about dairy.

What do you feel you gained from the Dairy Club?
Being in the Dairy Club was a great opportunity for networking. From being in the dairy club I enhanced my leadership and teamwork skills.

Where do you see yourself in 10 years?
Working in a position educating people about agriculture and promoting dairy. I hope to someday get married and to have a family.

What will you miss most about school?
I will miss all of the people that I have made connections with and friends that I’ve made at SDSU. I will also miss being surrounded by people who are passionate about dairy and participating in the Dairy Club.

What was your most memorable class?
Livestock Reproduction. This class was very challenging but I learned a lot. I also enjoyed Dr. Clapper’s sense of humor, and I really liked how all of the labs were very hands on. Another class that I really liked was meats.

I will:
•To Chelsey Johnson, the ability to say no
•To Cassie Hulstein, to become a large animal veterinarian
•To Alisha Vander Wal, to breed an expo supreme champion
•To Holly Schmitt, to get your hair “did”
•To Rachel Achen, a calf bottle
Grace Liebenstein  
Dairy Production & Ag Business  
Hometown: Dundas, Minn.

Hobbies: Spending time with friends & family, going to the lake, scrapbooking

Activities while attending SDSU: Dairy Club, Little I

Future plans: Work in the dairy industry

Favorite memory from Dairy Club: The road trips to Canada as well as every ADSA

Advice to underclassman: Get involved in as many activities and groups as you can in college because they will create some of the best memories. Take advantage of internships you will learn just as much if not more by getting out of your comfort zone and seeing how something else is run.

What do you feel you gained from the dairy club? Some of my best friends I met in Dairy Club and it has allowed me to network with so many people in the dairy industry.

What will you miss most about school? I will miss having everyone close together and able to get together all the time.

Dani Tews  
Dairy Production & Animal Science  
Hometown: Hutchinson, Minn.

Hobbies: Talking about cows (mostly Ayrshires)

Activities while attending SDSU: Dairy Club, 2011 Fall Sale Co-chair, SDSU Dairy Farm Cow Milker Extraordinaire

Future plans: To be successful, profitable, happy and showing my cows

Favorite memory: Getting a phone call from a club member saying she hit a beef calf on I-29 while driving a school van back from the club bonfire. I hung up because I thought it was a joke.

Advice to underclassman: Get involved, try new things, and have fun. College and the Dairy Club are only as good as you make them.

Favorite Dairy Club activity/memory: Club trips. There is never a dull moment when traveling with the Dairy Club, and a vehicle is usually damaged in the process.

What do you feel you gained from the dairy club? I met many new people, made some great friends, and traveled to places I never thought I’d get to see.

Where do you see yourself in 10 years? I will hopefully be building a great herd of cows that milk a lot and look good at the same time.

What will you miss most about school? I will miss friends, Dairy Club and peanut butter revel ice cream.

What is your most memorable class? Intro to Dairy Science with Dr. Schingoethe and Intro to Meat Science.
Cody Van Eck
Dairy Production

Hometown: Ruthton, Minn.

Hobbies: Fishing, Hunting, Bowling, Hanging out with friends and family

Activities while attending SDSU: Intramural sports, Dairy Club, Member of Alpha Gamma Rho

Future plans: Eventually take over the family farm

Advice to underclassman: Study hard but also have fun

Favorite Dairy Club activity/memory:
Any of the trips that I attended with the Dairy Club and any ADSA event. Also the recent trip to California is one I will never forget.

What do you feel you gained from the Dairy Club?
I gained a sense of appreciation for all the different backgrounds that dairying involves.

I will:
• To Jordan, a good stereo system so he can blast all of his favorite Taylor Swift songs.
• To Kayla, a pair of ear plugs so she doesn’t have to hear Taylor Swift.
• To Chris Schulze, my charm and humor to keep meetings interesting.
• To Matt, and all the others who have to take Repro, a lot of sympathy.
• To Kaylee, a big bag of pretzels and a lot of water.
• To Holly and Chelsey, the ability to put together a Dairy Club softball team that will win one game during a season and also a can of paint.
• To Riley, my skills in many areas that he hasn’t succeeded in.

What will you miss most about school?
Being able to hang out and have a good time with friends. Also, the once-in-a-lifetime trips that I was able to take.

What is your most memorable class?
My most memorable class was Meat Science. The class was a lot of fun and had a lot of hands on work.

How will your classmates remember you?
As a fun person who was not afraid to speak his mind and a person who loved putting smiles on peoples’ faces.

Johnna Schuur
Dairy Manufacturing and Dairy Production

Hometown: Sauk Centre, Minn.

Hobbies: Traveling, Hunting

Activities while attending SDSU: Dairy Club

Future plans: I will be working at Kraft Foods in Wausau, Wis.

Favorite memory: Dairy cattle judging trips

Advice to underclassman: No matter how hard it seems, keep on going. It will all be worth it in the end. Take your time, graduation will come sooner than you think.

Favorite Dairy Club activity: Cheese Boxes

What do you feel you gained from the Dairy Club?
The ability to see new things, and meet new people.

I will:
• To Holly, I give you Johnna’s amazing cookies for life!
• To Natasha, A sharpie, the Disney movie collection and the knowledge of dairy processing to help you in the future.

What will you miss most about school?
I will miss working at the SDSU Dairy Plant.

What is your most memorable class?
My most memorable classes were Livestock Reproduction with Dr. Clapper, and Dairy Processing.
great cheese : )
• mom’s favorite butter!!
• friendly staff — seems like a fun team!

ELEVEN plant locations — Wow!
SD  
ND  
MN  
WI  
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Dairy Club shines

Members excel in contests and Club named Club of the Year at the 89th Little International.

Surrounded by a white picket fence, the green wood shavings and the iconic red barn bring the inside of the Animal Science Arena to life once a year for one of the largest student run livestock expositions in the country. Last spring, on March 30th to 31st the 89th annual Little International was held on the campus with the theme “Cultivating Our Future.” The atmosphere created an exciting environment for the many students, faculty, friends, and family who came during this two-day event to watch the many livestock showmanship and fitting contests and to support the hard work of the students involved.

This year, Dairy Club was well represented by having many of its members participate and excel in a variety of judging contests, holding various staff positions, and showing various species of livestock.

One traditional part of Little I is the annual Lamb Lead and club display board contest. Dairy Club member Samantha Berg was our Lamb Lead representative. She made the club proud by being awarded Reserve Grand Champion. The 89th annual Little International was particularly special because this year the Dairy Club was bestowed with the honor of SDSU College of Agriculture and Biological Sciences Club of the Year at the awards banquet on Saturday evening.

During the day on Friday, several judging contests took place for college and high school students. Member, Jennifer Gunnink received Champion Dairy Cattle Judging.

Some of the participating Dairy Club members this year had success in the showmanship and fitting contests. Chelsey Shumski was reserve champion Horse Showmanship. Chris Schulze won Novice Swine Showmanship and was brought back to compete in the advanced showmanship contest. In the Dairy Fitting contest, member Sara Sontag took home first place. In the highlight event of the evening, Dairy Showmanship, the Dairy Club swept the top two spots with Jordan Evans being named Champion and Cody Van Eck taking Reserve Champion.

The Dairy Club would like to congratulate all of those who participated in the 89th Little International as contestants or staff members. We would also like to thank those who supported and helped us. We look forward to continued success at the 90th Little I which is on March 22nd and 23rd.
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(605)-695-7435  jordan.wiesen@jacks.sdstate.edu

On Campus Involvement:

Little International  Dairy Club
Presidential Steer Show  Prexy Council
Tractor Pull  Ag & Bio Ambassador
Block & Bridle  Meats Judging
Agronomy Club  Dairy Judging
AST Club  Livestock Judging
Farm Bureau  Wool Judging
Collegiate FFA  Crops Judging
Members served ice cream at the Central Plains Dairy Expo Welcome Reception.

By: Sara Sontag, Sophomore Dairy Production Major

Recalculating. One thing many people don't like hearing from their GPS. After turning around and getting back on route we arrived at the Central Plains Dairy Expo in Sioux Falls, S.D. We brought in 24 tubs full of SDSU’s delicious ice cream including many flavors such as butter pecan, maple nut, cherry nut, strawberry revel, chocolate, vanilla, butter brickle, blueberry revel and chocolate cherry. With our hands cold from carrying in the tubs, we started serving ice cream to many dairy producers from all over the area. Some came from miles away to participate in this event. We served all night starting with the Welcome Reception and throughout the concert going on later that evening. Our wrists were sore from serving over 1,500 people in the dairy industry, and many dairy producers came back up for seconds or even thirds. We enjoyed mingling with dairy producers while they were waiting for their treat. It was a great opportunity for the Dairy Club to serve the industry we love.
Advocating for our industry

Members took the chance to educate at Ag Day events.

By: Sara Colombe, Junior Agricultural, Education, Communications, and Leadership Major

Dairy Club members quizzed SDSU students with questions related to the dairy industry during SDSU Ag Day. Participates received a cheese stick to help them get their three servings of dairy. The booth also included a display board, pens, stickers and small dairy recipe books courtesy of Midwest Dairy Association. SDSU Ag Day is a day to raise awareness about the agricultural industry and all of its various sectors. The day concluded with a panel discussion from members of various agricultural roles including an agronomist, a dairy farmer, a veterinarian and a South Dakota politician.

Later that month, the Dairy Club members were “shaken it up” at the National Ag Day celebration at the Washington Pavilion in Sioux Falls, S.D. Members helped children and consumers make their own butter. After their butter making, visitors painted toast with food colored milk and spread their butter for a quick snack. Members enjoyed the opportunity to promote and educate the public about the dairy industry.

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As the spring semester came to a close, members of the Dairy Club decided to have one last get-together before the summer break. On April 26, fifteen members gathered at the campus intramural field for a game of kickball. Dairy Manufacturing and Dairy Production majors took to the fields and squared off in a friendly rivalry game.

As the game progressed on, nobody knew the score but everyone was having a great time. Between the friendly banter and smack talk from both sides, the heckling of the kickers and the lack of rules, it’s safe to say that everybody who participated had fun while playing.

After awhile, the players grew tired and called the game. To finish off the night members enjoyed a “build your own sundae.” While members enjoyed eating their sundaes, many of the conversations involved talking about how much fun the game was and some of the questionable plays that were made during the game. All in all, it was a great way to close out the year for the Dairy Club.
Training the next generation
Annual Jackrabbit Dairy Camp provided youth with a variety of educational experiences.

By: Meg Viland, Junior Dairy Production and Ag Education Major, Dairy Camp Co-Chair

The 9th annual SDSU Jackrabbit Dairy Camp was held June 7 to 9 at the SDSU campus. Participants came ready to have fun and learn more about the dairy industry and their summer dairy projects. On the first day, the participants learned about how to better promote the dairy industry with the South Dakota Dairy Princess, Olivia Siglin. They also put their taste buds to the test as they learned how to judge dairy products with Lloyd Metzger. The next day they tuned up their skills at dairy fitting with Darrel Rennich, showmanship with Randy Gross, and dairy cattle judging skills with April Johnson and Jenn Vander Wal. A workshop that was new to the camp this year was learning about dairy nutrition and digestive systems. The highlight for campers was being able to stick their hand through the cannula of a rumen inside a live cow with Kenneth Kalscheur and Jill Anderson.

In an auction on Thursday night, the participants were able to purchase a heifer that they worked with throughout camp to use for fitting and showmanship. For the past few years, a tour of a local dairy farm has been included as a part of Dairy Camp. This year, the campers went to Hammink Dairy Farm and observed a rotary parlor.

Throughout the weekend, the youth competed in three different competitions. This year was our first dairy products judging contest. They also took part in our traditional dairy cattle judging contest and showmanship contest. In addition, the kids also got to have fun at camp with planned evening activities including a night at the Hillcrest Pool, kickball, movies and free time.

The Jackrabbit Dairy Camp is held annually because of the high interest in participating in the camp and the passion of the Dairy Club to share their knowledge of the dairy industry with younger children also interested in the dairy industry.
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Having a voice in agriculture

South Dakota State University student Olivia Siglin is finishing up her reign as the South Dakota Dairy Princess.

By: Jennifer Gunnink, Junior Dairy Production and Animal Science Major, Assistant Dairy Digest Editor

Many farm kids can recall a time when their parents have woke them to help with an urgent chore. It could be anything from chasing cattle, pulling a calf, or for Olivia Siglin and her family, thawing waterers with a hair dryer.

Experiences like this are what South Dakota Dairy Princess, Olivia Siglin says have shaped her into the person she is today. Olivia grew up on a Brown Swiss and Holstein dairy and crop farm near Webster, S.D. where she was actively involved with the operation growing up with the tasks of milking and taking care of the calves. She says the lessons she learned from growing up on a farm have shaped her into the person she is today.

A family tradition and a busy year

When Olivia decided to run for South Dakota Dairy Princess she was following in the footsteps of several family members before her. Her family had many members run for South Dakota Dairy Princess such as her grandpa’s sister and her aunt. Along with having family members run for dairy princess they also have family members that have completed their degree at SDSU for Dairy Production and Manufacturing.

The Dairy Princess Competition took place at Central Plains Dairy Expo in Sioux Falls. The judging process consisted of a fundraiser the night before the interview process. The contestants went through a personal interview, a mock radio interview and gave a prepared speech. Olivia was no stranger to this type of competition, as she served a term as a South Dakota FFA Officer last year. At a banquet on Friday evening, Olivia was crowned the South Dakota Dairy Princess.

Olivia has been involved in many events this year. She was crowned in March and in May attended the Minnesota Dairy Princess and Promotion event where she had the chance to meet dairy princesses from other states in the midwest and listen to Betty Thompson, the Runner-up to Miss America speak.

During June Dairy month she had a full schedule of events. Another highlight was helping at the South Dakota State Fair during August. She also had some other events that she has helped with such as basketball events, school visits and a Play 60 event with the SDSU football team.

Becoming a Dairy Princess has opened many doors for Olivia. She feels that she has the opportunity to advocate about the agriculture industry that she is so passionate about to many audiences. Of all of the audiences she has had the opportunity to speak to, her favorite has been youth.

“The best part of being a Dairy Princess is winning the kids over,” said Olivia. “They are also entertaining. One of the students asked me if I own a Dairy Queen.”

After earning her Ag Education degree at SDSU, she hopes to pursue a Masters Degree in Ag Education at Kansas State University. She is looking forward to going to auctioneer school this summer and hopes that someday she could have her own auctioneering business. One thing Olivia is certain of, is that she would like to continue advocating and teaching about the agriculture industry she loves.
Kicking off a new year

Club recruits new members at the Ag Bio Ice Cream Social.

By: Maggie Stiles, Freshman Dairy Production Major

The annual Ag-Bio Ice Cream Social helps new students find their niche on campus. At this event, the students get to go to different booths to learn about different clubs offered on campus while enjoying SDSU Ice cream.

The SDSU Dairy Club was one of the many clubs to participate in the event. To go along with the “Ag-Bio All-Stars” theme, the club set up a game of throwing a football through a tire which was hung from a nearby tree. Current members talked to prospective members about the time and date of the first meeting and their experience with Dairy Club. Each visitor received a postcard with a meeting reminder on it.

This was a very fun activity for all involved and triggered the interest of many young freshmen to come experience everything that the Dairy Club has to offer.

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A chilly weekend in Brookings S.D. didn't stop the Special Olympics State Softball Tournament. This fall, the Dairy Club again served ice cream during the Special Olympics dance and banquet. About 10 club members were on hand to scoop just about eight tubs of ice cream to the 400 attendants of the Special Olympics. The attendants thanked the club as they enjoyed and rapidly devoured what many called the best chocolate and vanilla ice cream they ever had. The members had fun serving the ice cream, and hopes to be able to do it again in the years to come.
Hard work pays off
Club members worked a combined 1,040 hours during the Fall Sale, but they say it was worth it.

By: Matt Holdvogt, Junior Dairy Production Major, and Alisha Vander Wal, Junior Dairy Production Major, Fall Sale Co-Chairs

“The Big Event” was another successful sale for the SDSU Dairy Club. The event was held on October 20, 2012, in the Swiftel Arena and consisted of 60 tied lots and 80 penned lots. This was the second year that it was held at the Swiftel making the sale preparation run more smoothly and efficiently. The club was busy the entire week working with the animals and preparing them for the sale.

The week started with set-up on Monday. The members were all very excited for the arrival of the animals and we were ready to get to work. The cattle arrived between Tuesday and Thursday and the club began being busy around the clock working with the animals.

With the guidance of co-chairs Matt Holdvogt and Alisha Vander Wal, the club diligently worked at washing the animals, keeping the packs clean and re-bedding when necessary. The jobs continued with milking the cows and feeding a “whack of hay” or a “tickle of grain” whenever Alan, the sale manager, thought it was necessary. Members also enjoyed helping the professional fitters with whatever task they gave us.

On Saturday, the sale started at 11 a.m. and the club was busy throughout the day leading animals to and from the ring, watering the animals, bringing animals to the fitters, and leading the animals in the ring. There was a great turnout at the sale and we heard many compliments of how well put on and prepared we were for the sale.

Once the last cattle were sold, the clean up began. We loaded up all the cattle sold that day and began loading up all the tools used during the week.

The club worked a combined 1,040 hours and many classes were skipped and many homework assignments were late or forgotten, but it was worth it for all. The club members enjoyed bonding with each other, getting to meet the new members and working with the cattle.

The club and co-chairs would like to thank all who helped directly with the sale, and all who helped with any other part of the sale. The co-chairs of the 2013 sale will be Chris Schulze and Sara Sontag.
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A “butter”ific experience

This summer, Maggie Stiles was one of twelve finalists for the Minnesota Princess Kay of the Milky Way.

By: Teresa Sandberg, Sophomore Dairy Production Major, Assistant Dairy Digest Editor

One might wonder how a girl who was born and raised on a beef operation would become a passionate Dairy Princess and advocate for the dairy industry. Freshman SDSU student, Maggie Stiles could have the answer.

Maggie was born and raised in Lakeville, Minn., where she fell in love with the dairy industry. While she was raised on a beef operation, at 12 years old she started working for a nearby dairy where she milked five times a week. Stiles explained that she knew the dairy family through 4-H and was given the opportunity to work for them.

“I fell in love with working with cows,” said Maggie. “They are the easiest co-workers.”

After falling in love with her work on the dairy operation, Maggie felt called to further support the dairy industry so she decided to serve as a dairy princess for Dakota county. Last May, she attended the Minnesota Dairy Princess Promotion event in St. Joseph, Minn. After competing in a personal interview, mock radio interview, and giving a prepared speech, Maggie was selected as one of 12 finalists for Princess Kay of the Milky Way which is the official goodwill ambassador for the dairy industry in Minnesota.

“Being a finalist in the Princess Kay program helped me more than I could have ever imagined,” said Maggie. “It not only helped me to grow and develop as a young woman in the dairy industry, but it also helped me to find my voice and to help promote a product I love and an industry that has helped me in more ways than I ever imagined.”

Among Maggie’s favorite events were giving out samples at local grocery stores a tour of AMPI, and the annual butterhead blast. One of the most exciting parts of becoming a finalist is getting your likeness carved in 90 pounds of butter at the Minnesota State Fair by Linda Christensen. This year had marked Linda’s 41st year of carving butterheads.

Although her reign as a Princess Kay Finalist has come to an end, Maggie is continuing a path in the dairy industry. Maggie now attends South Dakota State University where she is majoring in Dairy Production and Ag Business with a minor in Spanish. After college she would like to own a 300 cow dairy farm or be a herdsman on a large dairy.

“I decided on SDSU because of the great dairy program, the feel I had when I first toured and everything else that SDSU had to offer.” explained Maggie.

She has already become active in the Dairy Club, as she was recently elected to serve as the Dairy Club Historian.

“I was truly surprised when I got the officer role,” said Maggie. “But I am honored and ready for the challenge.”
Holiday Cheese Boxes are a success again

Approximately 1976 Cheese Boxes

Cheese Boxes
Approximately 1976
The Annual Holiday Cheese Box Fund Raiser maintained its community support this year.

By: Rachel Achen, Sophomore Dairy Manufacturing Major

With precise slicing, plastic packaging, cheerful salespersons, busy postal work, and comradeship of the Dairy Club members the Holiday Cheese Box Fund Raiser had another successful year to put in the books. The Dairy Club members started cutting and packaging the various types of cheeses at the end of September to the end of November. We started selling at the dairy bar after Thanksgiving to the end of finals week. We sent cheese to 42 different states totaling 1,540 boxes shipped out. In the SDSU Dairy Plant we cut more than 4,000 pounds of cheese only meeting 12 times cutting for two hours or less at a time. We would like to thank the SDSU Alumni and faculty who supported the Dairy Club, the members that put in all of their time and effort, and most of all the dairy plant staff for allowing the Dairy Club to use their facilities. Thank you once again to all of the people who supported this successful fund raiser. It could not have been a success without the help of everyone!
I expect South Dakota to see several new operations coming to the state. Also there will be higher herd numbers to supply the increased demand for milk.

**What is your most memorable experience at South Dakota State?**
Starting up the new dairy plant.

**Jake Anderson**
Dairy Plant Manager

**Hometown:** De Smet, S.D.
**Education:** 2004, B.S. in Dairy Manufacturing, South Dakota State University
**Hobbies:** Hunting, Fishing, Camping, Snowmobiling

**What do you see the dairy industry in 10 years?**
In ten years the dairy industry will be better than ever.
What do you enjoy most about your current position within the Dairy Science Department?

The people that I work with. Everyone is genuinely nice and very encouraging. It is wonderful getting to work with such a great group of individuals!

What is your favorite flavor of SDSU Ice Cream?

Black Cherry is my favorite flavor. I love the bits of cherry that find their way into each bite.

Howard Bonnemann
Instructor/Dairy Plant Research Manager

Hometown: Brookings, S.D.
Hobbies: Gardening (perennials, herbs and vegetables), cooking, reading, listening to music
Fun Fact about me: My dad and I have a combined 55 years of service to SDSU as members of ABS faculty.

What classes do you teach and what other ways are you involved on campus?

• DS 130 Introduction to Dairy Science – Manufacturing segment
• DS 231 Dairy Foods
• DS 321 Dairy Products Processing I – Fluid Milk and Ice Cream
• DS 322 Dairy Products Processing II – Butter
• DS 421 Dairy Plant Management
• DS 496 Field Experience in Dairy Science
• DS 498 Undergraduate Research
• Curriculum and Assessment Coordinator for the Dairy Science Department
• Dairy Science Representative to the ABS Dean’s Faculty Advisory Board
• ABS College representative to the University Assessment Committee – Vice – Chair of Committee

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

I enjoy the opportunity to observe the Dairy Manufacturing students several times throughout their plan of study and witness their growth into future industry leaders. The interactions with these students as they continue forward into their careers is enriching and rewarding. The ability to forge relationships with stu-

dents from across the spectrum of interests within the dairy industry brings hope for the continued health of dairy specific production agriculture.

What is your favorite flavor of SDSU Ice Cream?

Vanilla – if the vanilla is a quality product then all the other flavors can build upon a firm foundation.

David Casper
Assistant Professor

Hometown: Cuba City, Wis.
Education: B.S. University of Wisconsin-Platteville, M.S. & Ph.D. South Dakota State University
Hobbies: Lionel train collection, coin collecting, golf, fishing, hunting
Fun Fact about me: Everything tastes great with ketchup.

What classes do you teach and what other ways are you involved on campus?

• DS 413/513 Physiology of Lactation
• DS 432 Dairy Cattle Feeding
• DS 412 Dairy Farm Management
• DS 490 Dairy Farm Challenge
• AS 323 Advanced Animal Nutrition
• DS 790 Graduate Seminar
• ABS 482/582 International Experience, New Zealand

Where do you see the dairy industry in 10 years?

The use of robotic rotary parlor technology will greatly change the labor required and the management of dairy cattle in the future. Milking and feeding dairy cattle will become more mechanized to implement the automation efficiencies to reduce the labor needed and the labor costs on the dairy farm.

What is your favorite flavor of SDSU Ice Cream?

Strawberry milk shakes are the best!
Steve Crego  
Manager Dairy Research & Training Facility/Instructor

Hometown: Baldwinsville, NY  
Education: B.S. Ag. & Life Sciences, Cornell University  
Hobbies: Travel  
Fun Fact about me: When I visited Brookings 21 years ago who would have ever thought that I would live and work here.

What classes do you teach and what other ways are you involved on campus?  
- DS 212 Dairy Cattle Evaluation  
- DS 496 Field Experience  
- DS 311 Dairy Cattle Judging  
- Dairy Cattle Judging Coach  
- Dairy Club Advisor

Alvaro Garcia  
Professor/Extension Dairy Specialist

Hometown: Montevideo, Uruguay  
Education: DVM, M.S., Ph.D.  
Hobbies: Nature, reading  
Fun Fact about me: Not taking myself too seriously.

What classes do you teach?  
- DS 492 Dairy Spanish

Ashraf Hassan  
Associate Professor

Hometown: Alexandria, Egypt  
Education: B.S., Alexandria University; M.S., Minia University; Ph.D (Minia University and The University of Georgia) in dairy processing.  
Hobbies: Soccer, swimming, and travel  
Fun Fact about me: During the winter, the difference in temperature between my home town and Brookings can be easily 60 - 70 degrees F.

What classes do you teach?  
- DS 313 Technical Control of Dairy Products I  
- DS 321 Dairy Products Processing I  
- DS 322 Dairy Products processing II  
- DS 731 Laboratory Techniques in Dairy Science

Alvaro Garcia  
Professor/Extension Dairy Specialist

Hometown: Montevideo, Uruguay  
Education: DVM, M.S., Ph.D.  
Hobbies: Nature, reading  
Fun Fact about me: Not taking myself too seriously.

What classes do you teach?  
- DS 492 Dairy Spanish

Where do you see the dairy industry in 10 years?  
The dairy industry will continue to expand. Ten years from now we will have large dairies with strong commitment to dairy cattle well-being and environmental stewardship.

What do you enjoy most about your current position within the Dairy Science Department?  
I have a good split among research, teaching and service. My research program is very relevant to my teaching. I use my research findings to update my course material.

What is your most memorable experience at SDSU?  
The friendly environment I noticed in the department when I came for the interview.

Russ Schaeffer  
Fasco

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E-mail: rschaeffer@fascosolutions.com
Aki Ichinomiya  
Assistant dairy processing plant manager  
Hometown: Tokyo, Japan  
Education: SDSU  
Hobbies: Camping, traveling, cooking, eating, and driving  
Fun Fact about me: I can eat Lutefisk

What do you enjoy most about your current position within the Dairy Science Department?  
When I process ice creams, I have to taste them to make sure they are good.

What is your favorite flavor of SDSU Ice Cream?  
Apple strudel

Ken Kalscheur  
Professor  
Hometown: Reeseville, Wis.  
Education: B.S. in Dairy Science from the University of Wisconsin-Madison, and M.S. and Ph.D. in Animal Science (Ruminant Nutrition emphasis) from the University of Maryland.  
Hobbies: I enjoy history, traveling, and hiking.  
Fun Fact about me: I played the saxophone for eight years in concert band, marching band, pep band, and of course, jazz band!

What classes do you teach and other campus involvement?  
• DS 711 Ruminology  
• DS 412 Dairy Farm Management  
• DS 432 2 Dairy Cattle Feeding  
• Co-coach the Dairy Challenge Team.

Research areas include utilization of ethanol co-products in dairy cattle diets, modifying rumen fermentation to improve nutrient utilization, and formulating diets to reduce nutrient waste to the environment.

What advice do you have for students interested in the Dairy Industry?  
After you graduate, find a job that you love and it will never feel like work. This really works!

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

Pete Linke  
Ag Foreman  
Hometown: Mitchell, S.D.  
Education: B.S. Dairy Production, SDSU; B.S. History SDSU

Chenchaiah Marella  
Manager, Institute for Dairy Ingredient Processing  
Hometown: Ongole, India  
Education: Ph.D.  
Hobbies: Volunteering, travelling and watching movies

What advice do you have for students interested in the Dairy Industry?  
The dairy industry is going to grow stronger. You will have a spotless and bright future.

Where do you see the dairy industry in 10 years?  
With new ingredients and applications coming out, the dairy industry will be more vibrant in the coming future.

What is your most memorable experience at SDSU?  
My graduation walk
Lloyd Metzger
Professor and Alfred Chair in Dairy Education

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

What classes do you teach and what other ways are you involved on campus?
• DS 322 Dairy Product Processing II
• DS 731 Laboratory Techniques in Dairy Science,
• DS 442 Dairy Product and Process Development
• DS 202 Dairy Products Judging
• DS 401 Advanced Dairy Products Judging
• Dairy Club Advisor

What do you enjoy most about your current position within the Dairy Science Department?
Witnessing the advancement of the department through the accomplishments of faculty, students, and alumni; meeting alumni and learning about their accomplishments; meeting new students each year and understanding their future aspirations.

What is your most memorable experience at SDSU?
26th August 1986 – the day I was offered a position of Assistant Professor in Dairy Science at SDSU by Dr. Schingoethe; this was the beginning of creation of many memories in subsequent years at SDSU.

Vikram V. Mistry
Professor and Head

Hometown: Ahmedabad, India
Education: Ph.D., Food Science, 1986: Cornell University, Ithaca N.Y. M.S., Food Science, 1982: Cornell University; B.Sc., Dairy Technology, 1979: Gujarat Agricultural University, Anand, India
Hobbies: Gardening
Fun Fact about me: Thirty years ago my advisor at Cornell University founded the American Cheese Society. As his graduate student, I and other graduate students helped organize the first conference in Ithaca, NY in 1983.

What classes do you teach?
• DS 109 First Year Experience in Dairy Science
• DS 490 Dairy Science Seminar
• DS 494 Internship

What is your most memorable experience at SDSU?
The grand opening of the new dairy plant.

Jayne Raabe
Senior Secretary

Hometown: Wolsey, S.D.
Education: Associate of Arts in Secretarial Science, SDSU
Hobbies: walking, biking, baking, travelling

What is your most memorable experience at SDSU?
Winning a weekend stay in former SDSU President Robert Wagner's cabin in the Black Hills – complete with a complimentary bottle of wine.

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

Tracey Renelt
Extension Dairy Field Specialist

Hometown: Arlington, S.D.
Education: B.S. in Dairy Production & Dairy Manufacturing, Presently pursuing Masters of Science in Administration – Human Resource Emphasis
Hobbies: Horses, and any outdoor activity such as snowmobiling, ATV riding and hunting/fishing
What is your dairy industry involvement?
I work in the area of learning communities which focuses on providing researched based information to the dairy industry.

What advice do you have for students interested in the Dairy Industry?
Remember that learning is something you will do lifelong. Continue to set goals for yourself and periodically review them. Most importantly, you need to take care of yourself personally by keeping your life-work balance in check. Lastly, it is not just what you know but who you know. So take the time to communicate with people personally, not just text message, but have an actual conversation once and a while.

What is your most memorable experience at SDSU?
One of my most memorable experiences at SDSU was getting to be a part of the SDSU Dairy Cattle Judging team and partaking in numerous judging trips together. A lot of fun was had. But more importantly some lifelong friends were made.

David Schingoethe
Distinguished Professor Emeritus
Hometown: Sugar Grove, Ill.
Education: B.S. and M.S. in Dairy Science from the University of Illinois; Ph.D in Dairy and Nutrition from Michigan State University
Hobbies: Boating & jet skiing, music, gardening, traveling, playing with grandchildren and attending their school and athletic events.
Fun Fact about me: My wife (Darlene) and I met through 4-H.

What classes did you teach and what other ways were you involved on campus?
I taught portions of Introduction to Dairy Science (DS 130); Physiology of Lactation (DS 413/513); and - for many years – Ruminology (DS/ AS 711). I also taught portions of many other classes through the years. I was on many university committees, etc., including Faculty Senate, Academic Affairs, Academic Appeals, and Graduate Council. I was on a couple of committees involved with giving recommendations to Higher Administration and/or the Board of Regents.

What do you enjoy most about your current position within the Dairy Science Department?
In some respects, I miss the active daily involvement of teaching, research, and working with students. In retirement it is nice to come in late, leave early, or not show up at all. It gives me time to reflect on the progress of SDSU and the Dairy Science Department. I’m proud of the continuous achievements of our department’s students and faculty, and am proud that our department and its personnel are recognized nationally for their achievements.

Melissa Schmitt
Assistant Dairy Farm Manager
Hometown: Sumner, Iowa
Education: Bachelor’s Degree in Dairy and Animal Science from Iowa State University
Hobbies: Photography, horseback riding, fishing, target shooting/hunting, or anything outdoors
Fun Fact about me: I taught myself to play the violin, and I am currently working on the guitar.

What advice do you have for students interested in the Dairy Industry?
Follow your dreams, you are working towards your major for a reason so get out there and pursue it! Make the most of what life has to offer you.

What do you enjoy most about your current position within the Dairy Science Department?
I enjoy working with the numerous amount of students that work at the dairy farm. These students are our future of the dairy industry, and I get to help guide them along with what they know now and what they will be doing in the future.
**Graduate Students**

**Ishwary Acharya**

**Research Focus:** High quality forage in dairy diets  
**Hometown:** Pragatinagar, Nepal  
**Education:** M.S. Dairy Production, M. Sc. Animal Science  

**Hobbies:** Swimming, Boating, Long drives  

**Fun fact about me:** I’m a ServSafe certified Food Manager and AALAS certified Laboratory animal technician.

**What is your most memorable experience at SDSU?**  
Waiting until the due date for course assignment and ADSA abstract submission.

**Khilendra Bhanduriya**

**Research focus:** Species progression of thermoduric thermophiles and their link to cheese spoilage during industrial Cheddar cheese manufacturing process.  
**Hometown:** Balaghat, (M.P.), India  
**Education:** Master of Science in Biological Sciences specialization in Dairy Science  

**Hobbies:** reading, swimming and basketball.  

**Fun Fact about me:** I love adventure and traveling. I’ve never liked chocolates and breads. I always like to participate in volunteer work.

**Kimberly Buehner**

**Research focus:** Control of thermally resistant spores, spore formers, and thermoduric bacteria in milk powders via ultra-sonication and steam injection treatments  
**Hometown:** White, S.D.  
**Education:** Bachelor of Science in Microbiology, Master’s Degree of Biological Sciences with a Dairy Manufacturing specialization  

**Hobbies:** Riding horses, helping on my family farm, and reading  

**Fun Fact about me:** I have a 250 pound pet goat named Charles.

**What is your most memorable experience at SDSU?**  
My most memorable experience as an SDSU graduate student is helping the production students sample urine and rumen fluid in the wee hours of the morning. There is nothing quite like chasing 6920 around with a pitcher trying to collect her urine, or trying to get a frozen cannula plug back into 6825.

**Dana Gadeken**

**Research focus:** Heifer Development on a high NDF, high protein corn silage.  
**Hometown:** Springfield, Va.  
**Education:** B.S. Biology from the University of Mary Washington in Fredericksburg, Va.  

**Hobbies:** Swimming, crocheting, reading
Fun Fact about me: I did synchronized swimming for 16 years, competing nationally. I also watch a significant amount of TV.

What is your favorite flavor of SDSU Ice Cream? Butter Brickle or Peppermint anything.

Nuria Garcia Fernandez
Research focus: Biofilm Interactions on Dairy Processing Membranes
Hometown: Merida (Spain)


Hobbies: Photography, reading and nature.

Fun Fact about me: I have Arachnophobia.

What is your favorite flavor of SDSU Ice Cream? At the moment it is peanut butter revel.

Angela Manthey
Research focus: Dairy Nutrition (Feeding microbial protein to dairy cows)
Hometown: Janesville, Minn.

Education: B.S. in Dairy Science from the University of Wisconsin-River Falls (2011)

Hobbies: Working with cattle, helping out on the farm, scrapbooking, listening to music

Fun Fact about me: I have a Chihuahua named Violet. She only weighs 4 pounds and has to wear a sweater before she can go outside in the winter.

What is your most memorable experience at SDSU? My most memorable experience at SDSU has been conducting my farm study and helping others with theirs. Some of the best conversations I have had with fellow grad students here have happened in the middle of the night while sampling.

Sowmya Marka
Research focus: Cleaning of membrane biofilms
Hometown: Hyderabad, India

What is your most memorable experience at SDSU? My most memorable experience at SDSU was the day I participated in International night’s fashion show (2012). It was an amazing night with lots of fabulous colors. I met friends from different countries. It was a well organized session. Various entertaining items and food from different countries gave me a big surprise. I had a nice opportunity to represent my country in the International night fashion show. Seeing beautiful ladies and gents with colorful dresses representing their own tradition were really amazing. It was the most memorable event I had during this short period of time at SDSU.

Hobbies: Watching movies, gardening, shopping

Fun Fact about me: My worst household chore is keeping the home clean, and I am very, very neat—except when I am not.

What is your favorite flavor of SDSU Ice Cream? Butter Brickle

Laura Mealy

Research focus: Structural defects in cheddar cheese

Hometown: Springfield, OR

Education: B.S. Chemistry, Oregon State University

Hobbies: reading, hiking, camping

Fun Fact about me: I’ve visited 21 states.

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

Sanjeewa Ranathunga

Research focus: Feeding distillers grains to lactating dairy cows as a non-forage fiber source

Hometown: Kandy, Sri Lanka

Education: B.Sc (Agriculture), M.S. (Biochemistry), M.S. (Dairy Science), Ph.D Candidate in Dairy Science

Hobbies: Reading books, watching documentaries on history

What is your most memorable experience at SDSU?
It was related to my personal life. The day I became a dad was the most memorable day at SDSU as well as in my life. My son, Naditha was born on the 26th of April, 2011.

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

Prafulla Salunke

Research focus: Membrane separation, enzymatic cross linking of proteins, functionality

Hometown: Shevali, Maharashtra State, India

Education: M.Sc. (Dairy Technology)

Hobbies: Watching comedy, documentaries, cricket, literature and current affairs NEWS

Fun Fact about me: I may seem serious, but I am approachable and like comedy.

What is your most memorable experience at SDSU?
Working late night in labs when nobody is around and walking in the snow.

Adlai Schuler

Research focus: AA nutrition and metabolism under varying dietary conditions in high producing cows

Hometown: Hazel Green, Wis.

Education: Bachelor of
Science in Biology from Northern Michigan University (2011)

**Hobbies:** Anything that gets me outdoors! Especially hunting and fishing.

**Fun Fact about me:** I am approximately one minute older than my twin sister and we were born two months early and had a combined weight of less than 6.5 pounds.

**What is your favorite flavor of SDSU Ice Cream?**
Strawberry Revel

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**Megan Smith**

**Research focus:** Rumensin in lactating dairy cattle diets fed high and low levels of linoleic acid and high and low levels of physically effective fiber (M.S. Ruminant Nutrition)

**Hometown:** Lambertville, N.J.

**Education:** B.S. Dairy Science (Cum Laude)

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**Brittney Strayer**

**Research focus:** Calf and Heifer Development

**Hometown:** Sebeka, Minn.

**Education:** South Dakota State University Major- Animal Science with a minor in Chemistry

**Hobbies:** baking/cooking, hiking, camping, photography, fitting cattle, working out

**Fun Fact about me:** I have my head carved out of a 90 pound block of butter.
Dairy Club reaches goal

Among the numerous student clubs in the College of Agriculture and Biological Sciences, the Dairy Club rose to the top.

By: Chelsey Shumski, Junior
Dairy Production, Pre-Vet Major,
Assistant Dairy Digest Editor

It is a long road to becoming Club of the Year, but the Dairy Club was up to the challenge. The club had to keep track of their involvement and fill out an application. Upon submitting the application they earned points from their campus involvement along with what is on the application.

It has always been a goal for the Dairy Club to be named Club of the Year. Grace Liebenstein, the Dairy Club president, talked about being named Club of the Year, “It is a tremendous honor for the Dairy Club to be recognized as club of the year. We have been working for it for a long time. I think last year’s seniors really had it as a goal since they found out that the College of Ag and Bio did have a Club of the Year. I am so proud of all the members that put in time at many events and helped us achieve the Club of the Year goal, and we couldn’t have done it without them.”

The South Dakota State Dairy Club is a great way to get involved with not only campus activities but also with other students.

“I decided to get involved with Dairy Club because I was originally an Ag Engineering major, but I grew up on a dairy farm and wanted to still be involved with it in some way,” explained Grace. “Joining the Dairy Club helped me decide to switch majors to Dairy Production.”

Through reading the many pages of the Dairy Digest, one can quickly see that the Dairy Club is involved in many activities.

“My favorite Dairy Club activities were Dairy Camp, Cheese Boxes, and club trips” says April Johnson, another member of the Dairy Club. It is very important that a club has many activities to keep students interested and involved. The Dairy Club offers a wide variety of things to do to fit both the production side and the manufacturing side of the dairy industry.

Being in the Dairy Club will enhance your total college experience. April explains this, “I feel that the biggest way that my involvement in the SDSU Dairy Club enhanced my college experience was through networking. I made many friends through the Dairy Club, and I have had the opportunity to learn more about the dairy industry through Dairy Club trips.”

It is important to the Dairy Club to give everyone a great college experience and keep you involved in the dairy industry whether you are a dairy major or not.

The Dairy Club was announced as Club of the Year at Little I. April was there and these were her thoughts when she heard it, “I was very proud of the Dairy Club when we were named to this honor. Dairy Club members have worked hard together to achieve this goal.”

The members of the Dairy Club have worked very hard to reach this goal and they strive to maintain the reputation they have gained from being named Club of the Year.
Congratulations to the South Dakota State University Dairy Club on another successful year!

Since 1989, *Hoard’s Dairyman* has annually welcomed a summer editorial intern. The internship gives dairy students with an interest in writing the opportunity to work with *The National Dairy Farm Magazine*. Interns will spend their summer working with our editorial staff, writing, blogging and traveling.

In 2008, we started the Hoard’s Dairyman Farm internship where interns work in our remodeled facilities with our long-established Guernsey herd. The farm was recently expanded and Jerseys were added in late 2009. In 2012, we were honored to have Chelsey Johnson serve as the 24th *Hoard’s Dairyman* editorial intern. Chelsey was the first editorial intern from South Dakota State University to join our staff for the summer.

We invite you to visit our website www.hoards.com or contact us for more information.

Our best wishes go to Chelsey as she embarks on what we know will be a bright and successful future. The entire staff enjoyed your time here and you will be missed!
Internship Spotlights

**APRIL JOHNSON** was one of several Dairy Club members who had internships over the summer. Those who had an internship this summer all agree that it was a worthwhile learning experience.
Johnna Schuur  
Kraft Foods in Wausau, Wis.

What does the company do?
Kraft Foods-Wausau is the sole provider of the Kraft Parmesan Cheese in the shaker cans. They also make the cheese for Kraft Macaroni and Cheese.

What position, responsibilities, and duties did you have?
I was an operations intern this summer. I worked in all areas of the plant to learn the processes. I also spent time with the Team Leaders, Continuous Improvement (CI), and also partnered with HR. During the summer I worked on SOP’s and Lean Six Sigma.

What did you learn and what skills did you obtain from your experience?
Through this summer, I enhanced both my time management and technical skills. I also was able to learn on the fly, especially when new challenges where presented.

Why should future students work there?
Kraft Foods is a great company to work for. There are a lot of opportunities to grow as a person and also as a leader in the industry. Another benefit is there are plants everywhere in the country.

Dani Tews  
Palmyra Farm, Hagerstown, Md.

What does the company do?
Palmyra Farm is a 165 cow dairy with 130 Ayrshires and 50 Holsteins. The farm is entirely family owned and operated by the Shank and Creek families. They focus on milk production with show quality being an added bonus. Palmyra has a well established breeding program and received the 2011 Master Breeder Award from the US Ayrshire Association. They have won eight Premier Breeder and six Premier Exhibitor awards at World Dairy Expo since 2004. The Creek family also runs a small cheese operation on the side called Palmyra Farm Cheese.

What position, responsibilities, and duties did you have?
While at Palmyra, I milked cows in a double 7 herringbone parlor twice a day. I also fed young calves, helped with herd health and assisted the vet with flushing cows, embryo transfer, and pregnancy checks. I helped with labeling and delivering cheese a little as well.

What did you learn and what skills did you obtain?
I learned a lot about what it takes to breed quality cows that will perform in both the barn and the show ring. A lot of thought goes into choosing what bull to use. Reading and understanding pedigrees is a very important skill to have because some bulls will or will not work on a certain line of cows. I also learned about the process of embryo transfer which I had never seen done before. It takes a lot of work to make the process successful. Nothing is guaranteed when it comes to breeding cows. No matter how much work you put into it the best cow and the best bull do not always make a great calf, but when they do it is quite an accomplishment.

Why should future students work there?
Palmyra is known around the world when it comes to breeding Ayrshires and they are becoming well known for their Holstein herd as well. Palmyra has sold 69 Ayrshire bulls and 16 Holstein bulls to A.I. as well as embryos to six different countries. Anyone interested in working with people who know how to breed excellent cows, no matter what breed, that can win in the show ring and produce great milk records should work for Palmyra. It is also a great opportunity to see
how farms differ from those in the Midwest due to different state laws and the close proximity of many major east coast cities.

**Additional Comments about your experience?**

Working at Palmyra was a great opportunity and the Shank and Creek families are wonderful people. I loved being able to work with cows that produced bulls I have used on my own herd of Ayrshires. The family is very passionate about what they do and was willing to tell me anything I wanted to know. I was also able to do some traveling around the East Coast to see many historic areas like Gettysburg, Antietam, and Washington D.C. as well as Appleton, Wis. for the National Ayrshire Convention.

**Matthew Holdvogt**

Yosemite Jersey Dairy, Hilmar, Calif.

What does the company do?
A 1,900 cow dairy

What position, responsibilities, and duties did you have?
Each week, I worked in a different area of the dairy such as the feed area, parlor and calf area. In each area, I worked with different employees and learned from watching and doing what they did. I also helped with other day-to-day activities.

What did you learn and what skills did you obtain?
I learned how a large dairy works together as a team to produce high quality milk. I acquired experience in many different aspects of a dairy. This also included gaining Dairy Comp, management and communication skills.

Why should future students work there?
Other students should intern at Yosemite Jersey Dairy because I had a truly great experience. I had dairy experience before this internship, but I realized the dairies in California are much different than dairies I had experience with before. These differences were eye-opening. Now, my experience of dairying has grown dramatically. I continue to apply many things I learned on the dairy to class work.

**Additional Comments about your experience?**

Not only was going out to see the dairies great, but living in California was a great experience. The people I met were great and the sights I saw were also awesome. Living in California was a huge advantage to this internship.

**Meg Viland**

National Park Service, Pipestone, Minn.

What does the company do?
The National Park Service helps to revitalize communities, preserve local history, celebrate local heritage and creates opportunities for people to get outside, and be active while having fun.

What position, responsibilities, and duties did you have?
I was an administrative clerk. My assignments included typing in final form and checking for proper format, filing documents, distributing incoming and outgoing mail. I also handled office supplies needs including inventory, assisting with the annual physical inventories conducted on all personal property and informal property, renaming and organizing all the park’s photos on public drive, and researching the least expensive products to purchase for the park.

What did you learn and what skills did you obtain?
I learned some new tricks with Microsoft Excel. I also learned more about the vision and purpose of the National Park Service. This internship also taught me about the American Indian culture. Pipestone National Monument is affiliated with 23 tribes that can quarry the pipestone rock. There were several events that took place there this summer where I got to meet and talk to several American Indians.
Why should future students work there?  
Working with the National Park Service is a fun job. I got the opportunity to talk to many visitors from all over the United States. I also enjoyed talking to the people who also worked there, especially the carving demonstrators.

Kevin Berg  
Associate Milk Producers Inc. (AMPI), Hoven, S.D.

What does the company do?  
Manufactures Hard Italian Cheese

What position, responsibilities, and duties did you have?  
I learned various skills throughout the plant and helped in each department to fully understand the start to finish process.

What did you learn and what skills did you obtain?  
I learned that Hard Italian Cheese in wheels is a lot of work, and I became skilled in various departments.

Why should future students work there?  
The plant is a great small plant for first time interns that want to learn a unique process of cheese making. The town is a small town, but I met many very friendly people. The plant is also a friendly community.

Holly Schmitt  
Associated Milk Producers Inc. (AMPI), Jim Falls, Wis.

What does the company do?  
The plant in Jim Falls is known for making pepper cheese varieties. They do make other varieties, but they primarily make pepper cheese. They also have a drying department where they dry whey.

What position, responsibilities, and duties did you have?  
At AMPI, I had the opportunity to spend a little time doing every job in the plant. In some areas where there is more activity going on such as the lab, I got to spend more time there so I could get see everything. This was the first year of having an intern for Jim Falls. So it was a learning experience for everyone.

What did you learn and what skills did you obtain?  
I gained knowledge about all the different areas of the plant. I learned many of the skills involved with a variety of tests in the lab and expanded my knowledge of starter cultures for cheese.

Why should future students work there?  
Jim Falls is a big plant, they have a lot to offer. Just a year ago, they added ten new state-of-the-art cheese vats. Many of the employees have worked at the plant for many years and have a lot to share about their experiences and also a lot of knowledge about the dairy industry. I think that working in Jim Falls is a great opportunity for anybody.

David Berning  
WinField Solutions, Santiago, Minn.

What does the company do?  
WinField Solutions is the agronomy side of Land O’Lakes. They provide Co-ops with product and seed. They also put on Local Answer Plots for farmers to attend and learn about the new advances in seed technology.

What position, responsibilities, and duties did you have?  
I was a Seed and Agronomy Advisor. My roles were to help prep and put on our local Answer Plots. I did marketing to promote them, and talked with farmers to invite them to attend. I signed fields and the insight plots for ten different co-ops and did some observations for insects and diseases. I worked closely with the Mycogen
and Sengenta Representatives as well. I went to see farmers to identify any problems within their fields and helped to correct them. I transferred seed and equipment to the Co-ops in my territory. Also, I did some inventory on seed for returns and transfers.

**What did you learn and what skills did you obtain?**
I learned time management, scheduling and how to market and promote different products and events. I also had the opportunity to network with industry professionals and learn how to address problems successfully.

**Why should future students work there?**
It was a great opportunity to be given the responsibility to complete what I needed to get done on a day-to-day basis. At times, I didn't see my boss for over a week because I knew what needed to get done and was trusted I would come through.

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**April Johnson**
Associated Milk Producers Inc. (AMPI), Dawson, Minn.

**What does the company do?**
AMPI is a dairy marketing cooperative with about 3,000 member owners throughout the Midwest. They have 12 manufacturing plants that make a variety of dairy products including butter, cheese, nacho cheese, pudding and dried whey.

**What position, responsibilities, and duties did you have?**
As a field service intern, the majority of my time was spent riding along with the AMPI fieldmen to visit dairy farms. At the beginning of the summer, I completed the F.A.R.M. (Farmers Assuring Responsible Management) training and then certified over 50 farms in the program. Throughout the summer, I also spent some time in milk receiving and in the lab. At the end of the summer, I got to tour the DQCI lab.

**What did you learn and what skills did you obtain?**
I learned how to complete F.A.R.M. program certifications. I also gained skills in interacting with dairy producers and maintaining a quality milk supply. In addition, I learned about milk equipment maintenance, sanitation and regulatory audits. Furthermore, I learned about the milk quality standards for somatic cells, bacteria and antibiotics. In the lab, I enjoyed learning how to perform quality tests on milk loads and also learned how to do somatic cell count tests.

**Why should future students work there?**
I really liked working for AMPI because of the community-like atmosphere. All of the AMPI employees were very willing to help me and share their knowledge and expertise. Also, I enjoyed working with the dairy producers because they have a great deal of pride for the cooperative that they are a member of. AMPI tries to customize the internship experience to meet your learning objectives and professional goals.

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**Natasha Laska**
Rochester Cheese, Spring Valley, Minn.

**What does the company do?**
At Rochester cheese in Spring Valley, they make a process cheese, along with a cold club cheddar cheese.

**What position, responsibilities, and duties did you have?**
I was the QA intern, I worked in the lab, and then I also had projects, like revamping the retain library, different studies, and different forms of swabbing, I also helped to get ready for the BRC audit, and I helped to put together a vendor book.

**What did you learn and what skills did you obtain?**
I learned more about the lab, and environmental swabbing. I also learned what was required for the Food Safety Modernization Act. I learned about the whole scheme of the quality side.

Why should future students work there?
I think that future students should work here because it was a great experience. I learned a ton, and they didn’t shield me from anything. It was a smaller company that had more brother plants under Swiss Valley Farms. It was also great to see how a co-op works.

Cassandra Hulstein
Charles Ahlem Ranch, Hilmar, Calif.

What does the company do?
Charles Ahlem Ranch milks about 5,000 jersey cows on 5 separate sites, raises their own crops and replacements, and manages 82+ employees.

What position, responsibilities, and duties did you have?
As an intern, I was exposed to all aspects of the farm. I spent two mornings a week doing artificial insemination, one day feeding the cows, 2 days at the hospital, maternity and calf ranch, and 2 days a week with the reproductive synchronization and pregnancy checks. Additionally, I had the opportunity to spend many hours with the veterinarian developing a preventative medicine program for every facet of the dairy. I was also invited to attend weekly supervisor meetings.

What did you learn and what skills did you obtain?
From the first day, I was exposed to a totally different way of dairy farming, which is the norm in California. I learned about flood irrigation and the canal system. I was able to gain more experience with artificial insemination and pregnancy checking. I learned how a paperless system operates, and how to implant the RFID chips. I learned much about managing a large amount of employees on a number of sites.

Furthermore, I was able to spend countless hours with the veterinarian learning about preventing and controlling diseases through vaccination and management. This dairy was teaching the employees to do pregnancy checks so that the veterinarian could spend more time with herd health. During this time, I had the opportunity to translate for the veterinarian as well as learn how to necropsy a calf.

The interns were invited to attend a mini-seminar where we learned about milk pricing, and finances for a large dairy farm. We also toured Hilmar Cheese Company where we learned all about how the company started and how they manufacture their products.

Why should future students work there?
Future students should work at Charles Ahlem Ranch because this dairy is willing to accommodate your interests and incorporate them into the program. The very first day I was asked what I wanted to spend time with, and that is what I did. It is a learning internship with many opportunities to experience new things. Charles Ahlem Ranch is a progressive dairy that is constantly making improvements to increase their production and efficiency. In this internship, you are not treated as an intern, but rather as management and you are able to learn all about large dairy herd management.

Additional Comments about your experience?
I really enjoyed the opportunity to move to a different part of the country and experience their way of dairy farming. California was a great place to spend the summer. Although there was a bit of culture shock, embracing the experience proved to be beneficial in that I was able to admire the agriculture in the area and learn about not only California dairies, but California agriculture in general. We were given time off to explore significant places such as Yosemite National Park and Point Lobos. I would highly recommend this internship, not only for the internship, but the overall experience.
Jennifer Gunnink
Prairie Gold Dairy, Elkton SD.

What does the company do?
Prairie Gold Dairy consists of 3600 Holstein cows that are milked 3x a day.

What position, responsibilities, and duties did you have?
I helped the two herdsmen at the dairy by doing daily tasks. I put daily treatments into Dairy Comp and gave the cows their daily treatments if needed. I also helped with Preg-checking and drying cows every week. Another task I helped with was sorting and moving the cows to various pens.

What did you learn and what skills did you obtain?
I learned what to look for in different illnesses and how to treat cows for them. I also learned how to IV a cow. Another treatment that I learned to do is drenching a cow. I got the experience of seeing a roll DA being performed. Working with the Dairy Comp computer program is a major skill that I learned, such as being able to look up various lists that need to be used for the day. Another skill is mixing medicine and giving the proper dosage.

Why should future students work there?
I suggest for people to work at Prairie Gold because is it a great experience, if you are willing to try new things there is a lot to learn on the farm. The people are also great to work with. If I could, I would work there again. When working there you are not just learning about dairy, but you get to learn about the different cultures of the different people working there.

Additional Comments about your experience?
I would recommend taking advantage of Spanish classes. The more Spanish experience that you have the better the experience will be.

Chelsey Johnson
Hoard’s Dairyman Magazine, Fort Atkinson, Wis.

What does the company do?
Hoard’s Dairyman is the National Dairy Farm Magazine. Their mission is to supply dairy farmers and their advisors from North America and around the world with practical, factual information to assist in all facets of their dairy businesses. The magazine is published 20 times per year and also maintains a website with blogs and other resources. In addition, they have a monthly webinar series. The magazine works closely with the Hoard’s Dairymen Farm, located just outside of Fort Atkinson.

What position, responsibilities, and duties did you have?
I had the opportunity to do technical writing and read various journal articles and extension newsletters as I managed the Farm Flash page throughout the summer. I was also responsible for writing a weekly blog for the HD Notebook online blog.

I spent a majority of my summer working at the Hoard’s Dairyman office in Fort Atkinson, Wis. However, I spent about three weeks throughout the summer traveling. During my travels, I attended two conferences and the American Milking Shorthorn Society Annual Convention in Rogers, Ark. I also visited 14 dairies throughout Kansas and Michigan to learn about their operations and write farm stories for the magazine. In addition, I had the opportunity to work on the World Dairy Expo supplement that goes out with the September 10 issue.

What did you learn and what skills did you obtain?
I expanded my knowledge of the Dairy Industry and became more in touch with current events. Through playing an active role in editing the magazine, I learned the importance of quality
control and improved my copy editing skills and gained confidence in providing my own input and feedback. I also improved on my ability to write and ask interview questions. Furthermore, I improved my ability to talk on the phone. Another skill I gained was being able to plan trips including booking plane tickets and renting a car.

**Why should future students work there?**

Since 1989, *Hoard’s Dairyman* has annually welcomed a summer editorial intern. In the 24 years of the program, many of the interns have moved on to become leaders in the dairy industry so it is a great place to start your path to a career in the dairy and communications industries. The staff at Hoard’s is friendly and truly wants their intern to learn and succeed. The opportunity to travel and network in the dairy industry is an added benefit.

**Additional Comments about your experience?**

Living in Fort Atkinson during the summer was an enjoyable experience. I had the chance to help with classifying the Hoard’s Dairymen Farm Guernseys and worked closely with the National Dairy Shrine Museum. I had a chance to enjoy a variety of events that took place in the Wisconsin such as Cows on the Concourse, a day when cows are brought to the capital to educate the public about dairy. Also, I enjoyed the chance to return to Wisconsin and take a week off of school to work at World Dairy Expo. The intern selection process begins in October, so if anyone is interested in learning more about this opportunity, feel free to ask me.

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**Sara Sontag**  
VanDyke Cattle Company  
Ward, S.D.

**What does the company do?**

VanDyke Cattle Company custom raise calves for dairies in the area. They primarily raise heifers for Prairie Gold Dairy in Elkton, S.D.

**What position, responsibilities, and duties did you have?**

I was assigned the role of Operations Manager where I walked through the calves daily, sometimes 3 or 4 times, inspecting the health of each individual calf. I did all the vaccinations and most of the treatment of sick calves. I helped with feeding as well. There were about 310 calves on milk and about 300 plus calves that were weaned in heifer sheds. I was in charge of using the pasteurizer and mixing up the milk for the calves. We fed the calves on milk three times a day depending on their age.

I kept daily logs of incoming and outgoing calves. Daily, we would receive about 12 new calves on average. The highest day we had was 31 calves. During feeding my first job was to feed the newest calves to make sure they drank since they arrived on site as soon as they were born. I would then keep tabs on which calves didn’t drink their full amount or needed special attention. I also got the opportunity to take blood samples from 1-5 day old calves, testing to see how the colostrum affected them.

**What did you learn and what skills did you obtain?**

During my internship I learned how to use a pasteurizer. It was hard for me to catch on at first but I got the hang of it. I learned how to treat calves using numerous different medications and responding to a sick calf, administering the best medication for the situation. I also learned how to make a vaccination program and how they work when it comes to working with calves. I also learned management skills, managing over 600 plus calves total. I knew some Spanish going into my internship, but I learned a lot of the slang and how Spanish is really spoken.

**Additional Comments about your experience?**

Overall, I couldn’t have asked for a better experience. I got to go to Vita Plus’s Calf Summit in Green Bay Wis. Along with meet with Rural Technologies Inc. in Brookings, where I got to learn more about vaccinations, and how they work in the calf’s young body. I also got to visit with the reps from Boehringer Ingelheim and I learned a lot from the vet I worked with on a weekly basis. He taught me many things that will help me in my future.
Showing pride in our community

Dairy Club continued participation in Adopt-A-Highway program this year.

By: Kayla Quincey,
Sophomore Nursing Major

There are few things in life that will give you more satisfaction than doing a good deed. The members of the Dairy Club keep this in mind every year once it comes time to do our part in the Adopt-A-Highway program. One bright afternoon in late September, about 20 dairy club members met and decided it was time to don the neon vests and rubber gloves yet again and head out to the stretches of Highway 14 going east and west of Medary Avenue. After splitting into groups and choosing what ditches to explore, everyone set out on the journey with the thought of the pizza that was yet to come in their minds. As we walked it became clear that the vests, gloves and gigantic trash bags were a good idea, as no one ever knew what would be found. We came across anything and everything; from pop bottles to hub caps. It was like a treasure hunt in some ways, although not many people thought so at the time. After about an hour of trekking through the deep grass, the ditches looked like new and our trucks were full of heaping trash bags.

Of course ditch walking is not the most exciting (or clean) task, but all the while we knew we were helping make the environment a better place with each piece of trash we picked up. But, we were not only doing a good deed for the community. The long walks down the road served as the perfect opportunity for the Dairy Club members to bond with laughter and memorable conversation.
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Cattle judging team thrives

From Wisconsin to Kentucky, Dairy Cattle Judging team gained experiences and competed well.

By: Ben Choudek, Sophomore Dairy Production Major

South Dakota State University was well represented in this year’s Dairy Cattle Judging competitions. We fielded two teams between six members, all sophomores and juniors. The Senior team who represented SDSU consisted of Christopher Schulze, Alisha Vander Wal and Chelsey Johnson. The Junior team was comprised of Matthew Holdvogt, Rachel Achen, and Benjamin Choudek. These teams were instructed and coached by Stephen Crego and supplemented by Randy Gross Sr.

Practices were held weekly on Wednesday evenings as the teams judged both Holstein and Brown Swiss classes at the SDSU Dairy Research and Training Farm. Before heading to competition, the teams had the opportunity to visit and judge a few practice classes at the local Crosswinds and Prairie Gold Farms southeast of Brookings.

Both teams traveled to Viroqua, Wis. over the weekend of September 16th for the annual Accelerated Genetics Intercollegiate Dairy Judging contest. Eighteen teams competed, representing 10 universities. The contest consisted of 10 classes and reasons for five classes.

The SDSU Senior team placed 1st in Holstein, 5th in Jersey, and 4th in Milking Shorthorn. Chelsey Johnson placed 5th individual in Holsteins and 7th in Reasons. Overall, Alisha Vander Wal placed 7th and Chris Schulze was 9th helping the SDSU team to place 3rd overall in the contest. On the return trip back to Brookings, after an unanimous vote, the teams were going to be represented by Taylor Swift's song “We Are Never Getting Back Together.”

Johnson places 3rd in Holsteins

Coach Crego led both teams to an early departure for Louisville in the late evening of November 1st. The SDSU teams met up with NDSU in central Illinois for some final practices before the contest. More Holstein, Brown Swiss, and Jer-
Team members competing in Louisville were from left to right: Chris Schulze, Chelsey Johnson, and Alisha Vander Wal. Members of the SDSU and NDSU dairy cattle judging teams enjoyed the opportunity to tour Benton Dairy, Rachel Achen's family farm (Above).

The SDSU Senior team competed as one of twenty teams in the North American International Livestock Dairy Judging contest on November 4th in Louisville, Ky. Out of twenty collegiate teams, SDSU placed 15th with Chelsey Johnson placing 3rd in Holsteins and Chris Schulze placing 25th overall. The Junior team will have their next chance to compete in Fort Worth, Texas shortly after spring semester begins in January. Dairy Judging has been an excellent learning experience with many fun filled memories and relationships built along the way.
The streak continues

This SDSU team earned the Fifth Consecutive National Championship for the Dairy Products Judging Team.

By: Austin Asche, Senior Dairy Manufacturing Major

It has been another successful year for South Dakota State University’s Dairy Products Judging Team who placed first in All Products at both the National and Midwest Regional contests. SDSU team members were Austin Asche, Hutchinson, Minn.; Cassandra Hulstein, Edgerton, Minn.; Lee Alexander, Milbank, S.D. Laura Mealy of Springfield, Ore competed in the graduate division. The team is coached by Lloyd Metzger, SDSU Professor of Dairy Science and Alfred Chair in Dairy Education, and Justin Ochsner, SDSU student.

The Midwest Regional contest was held on October 20th, at Kraft Foods in Glenview, Ill. Asche placed first overall and first in milk; second in butter, Cheddar cheese, ice cream, and yogurt; and fourth in cottage cheese. Hulstein placed second overall, second in cottage cheese, third in yogurt, fourth in ice cream, and fifth in Cheddar cheese and butter. Alexander was 14th overall and placed second in butter and fourth in Cheddar cheese. In the graduate student contest, Mealy placed first overall and was first in yogurt, milk, and cottage cheese.

The National Dairy Products Judging was held Nov. 3rd in Springfield, Mo. This was the fifth consecutive year in a row that the SDSU Dairy Products Judging Team won the National Championship. A total of 53 undergraduate and graduate contestants from 17 universities in the U.S. and Canada participated in the contest.

Hulstein placed first overall and fourth in ice cream and Cheddar cheese. Asche placed third overall, and first in Cheddar cheese and milk and third in cottage cheese. Alexander was fourth overall and placed fifth in Cheddar cheese and seventh in butter. In the graduate student contest, Mealy placed first overall and was first in butter, ice cream, and cottage cheese. The SDSU team won the Shirley Seas Memorial Scholarship for placing first in All Products. This scholarship is in memory of Shirley Seas, who coached the SDSU team for 21 years.

The 2012 Dairy Products Judging Team would like to thank our coaches Lloyd Metzger and Justin Ochsner for all of their hard work this year. We would also like to thank Chicago Dairy Technology Society for sponsoring the Midwest Regional contest and Dairi Concepts for hosting the National contest.

We would also like to thank the sponsors of the National contest who were the U.S. Department of Agriculture, the Food Processing Suppliers Association, Arthur W. Nesbitt, Chr. Hansen Inc., Hilmar Cheese Company, Dairi Concepts, DuPont Danisco, YoCrunch, Nasco, Nelson Jameson, Schreiber Foods, Saputo, Dairy Chem, IDFA, and Griton Manufacturing Co.

Good Luck to next year’s team who will be Tim Pennings, Taylor Jones, and Megan Huegli.
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A Golden State experience

Members toured several dairies and processing facilities in California and appeared on “The Price is Right.”

By: April Johnson, Senior Dairy Production and Agriculture Education Major and Riley Pittman, Sophomore Dairy Production Major

When we left Minneapolis, SDSU Dairy Club students were bundled up and ready to venture through the Sacramento Valley. Dairy Club members were eager to discard their winter jackets and replace them with t-shirts as soon as we got off the plane. After a late night arrival to Sacramento, we left the hotel early the next morning to tour the Oakdale Cheese plant. We enjoyed touring the small family operation and also enjoyed the goat petting zoo.

After Oakdale Cheese we drove to Hilmar to tour a much larger cheese plant. Because of the size the facility, we took a bus tour of the plant. Hilmar cheese is the world’s largest single-site producer of natural American-style cheese and whey products. Later in the week, we also had the opportunity to tour the Land O’Lakes butter and whey plant. We got to put on some nifty jumpsuits with some good ol’ fashioned construction caps and rubber boots.

Besides touring dairy plants, we also toured numerous farms through the week. The farms ranged in size from 400 to 6,000 cows. Dairy Club members liked being able to see a different style of dairying. Learning about raw milk sales and organic dairying was new to many Dairy Club members. We toured Organic Pastures dairy who had an impressive mobile parlor and processing plant which was housed in semi-trailers. They also had an extraordinary UV sanitization system for their milk crates and other equipment. The dairies we toured included: Yosemite Jersey Farm, Ahlem Jersey Farm, Duerrrer Dairy, Maddox Dairy, Johnna Dairy, Wickstrom...
Brothers Dairy, Organic Pastures, Curtimade Dairy, Airosa Dairy Farm, and Red Top Jerseys. Touring the dairies proved to be educational for all students because even though many of the dairies were similar, each farm had something unique and each producer had their own perspective and management style. Along with touring many dairy farms, we also had the chance to tour Vlot Brothers Calf Ranch. With over 30,000 calves and heifers on a 200 acre spread, Dairy Club members were in disbelief of the size and scale of this operation.

Throughout the week we were very fortunate to have Mario as our bus driver. Mario was an excellent tour guide and friend who helped us seek out many fun activities and places to go. We enjoyed a delicious supper at one of Mario’s favorite Mexican restaurants. Besides touring dairy facilities on our trip we also went to Hollywood Universal Studios where we got to go shopping. While in Long Beach, Calif., we went to an aquarium and took a harbor tour. At the aquarium the Dairy Club had the chance to pet sharks, star fish, squid and sting rays.
Come on down!

Dairy Club members had the chance to be on “The Price is Right”; Nicole Jax won the whole showcase.

By Chelsey Johnson, Dairy Production and Ag Communications Major

Nicole Jax can still remember watching “The Price is Right” with her Grandpa when she was growing up.

“We would guess our own bid on the prizes like we were on the show ourselves,” explained Nicole.

Little did she know that all of those days of practicing would someday pay off. This January, Nicole’s price guessing abilities were put to the test as she was called to the stage to meet Drew Carey, spin the big wheel and even bid on the final showcase.

“I was extremely excited when I was called up on stage,” recalled Nicole. “I could hardly believe it. I was in total shock. Luckily, my childhood ‘training’ prepared me well for bidding on the items.”

When her showcase was revealed, she was expected to bid on a three-night stay at Loews Hotel in Los Angeles, Calif., with a bonus of meeting and eating lunch with the cast of NCIS and getting chauffeured around in a limo for eight hours. In addition, the showcase included a six-night stay at the St. Gregory’s Hotel in Washington D.C. with a VIP tour of the monuments and historical sights around the city. To top it off, a 2013 Dodge Charger with a 3.6 liter engine and eight-speed transmission was a part of the showcase.

Nicole turned to the audience which was filled with blue SDSU Dairy Club polos and placed a bid of $36,000.

“The main two people I took advice from were Maggie Stiles and Ben Choudek,” explained Nicole. “They kept telling me to bid $36,000, which I thought was a little low, but my gut feeling to trust them was right.”

Sponsored by the proud parents of Nicole Jax
Judging in the longhorn state

Achen, Choudek and Holdvogt talked their way to success.

2013 kicked off to a great start for the South Dakota State University Dairy Judging Team. The team participated in the Southwestern Exposition and Livestock Show in Fort Worth Texas in January again.

The trip started off with stopping at a few farms on the way to fine-tune their judging skills before they attended the competition. They stopped at Chupps Guernsey Farm, Chapman Farm and the Oklahoma State University Dairy Farm which were all located in Oklahoma. The North Dakota State University Team and Kansas State Team also joined them at the farms.

At the competition, Rachel Achen, Matt Holdvogt and Ben Choudek all competed. The three placed third in Brown Swiss, and were 5th team for Overall reasons. The team was 7th of 11 teams. Matt Holdvogt and Ben Choudek placed 7th and 9th in Brown Swiss, respectively. In reasons, Ben Choudek was 20th, Rachel Achen was 16th, and Matt Holdvogt was 13th. Overall, Matt Holdvogt placed 14th and Rachel Achen was 19th.

Team members Chris Schulze, Chelsey Johnson, and Alisha Vander Wal also came along to practice judging and they also judged reasons given by the Texas Youth. The team was coached by Steve Crego. The team enjoyed the chance to travel to Texas, and were welcomed back to the campus with well below 0 degrees weather, making the trip a get away from the winter of South Dakota….at least for a little while.

REPRESENTING SDSU at the Fort Worth Stock Show Intercollegiate Dairy Cattle Judging Contest were from left to right Matt Holdvogt, Ben Choudek, Rachel Achen, and Coach Steve Crego.
Challenged to learn

Dairy Science students prepared for dairy industry jobs by participating in the Midwest Dairy Challenge.

By: April Johnson, Senior Dairy Production and Agricultural Education Major

Five students from the SDSU Dairy Science Department, joined 74 other college students in participating in the 9th annual Midwest Regional Dairy Challenge competition in Manitowoc, Wis., February 6th to 8th. The students attending from SDSU were Lael Schoessler, Cassandra Hulstein, Alisha Vander Wal, April Johnson, and Angela Sellner. This year’s contest was hosted by Lakeshore Technical College.

Dairy Challenge is a competitive event where students are assigned to evaluate a dairy farm and make recommendations to enhance productivity and profit. Through this process students gain valuable skills to help prepare them for jobs in the dairy industry. At the regional event students are assigned to groups with students from different schools to evaluate a dairy. Part of the challenge is for students to learn to work with new people. On the first night when the students arrived they had the opportunity to meet their teams and to analyze their assigned farm’s records. The next day students visited the farm in the morning and then came back to the hotel to put together the presentation. On the final day students gave their presentation of recommendations. From SDSU, Cassandra Hulstein was a member of the team that placed second overall.
ADSA at Iowa State

Members who traveled to Iowa State for the Midwest Regional ADSA-SAD had the opportunity to network and learn more about the dairy industry.

By: Riley Pitman, Sophomore Dairy Production Major

After putting in many hours of working at the Fall Sale and cutting cheese, Dairy Club members were rewarded by having a portion of their trip paid for to attend the Midwest Regional ADSA-SAD at Iowa State University.

Before arriving at Iowa State, the club took one stop along the way to visit Cargill in Mason City, Iowa. Cargill was a great experience for our club. With many members in the Dairy Manufacturing major, it was interesting for them to see how their knowledge can be used in manufacturing plants that not only produce dairy products, but eggs as well. The staff was very kind, and optimistic about future graduates from our school applying to their company. We had the chance to see how the plant operated and a chance to be guinea pigs and taste some new products that had not yet been put on the market.

The first night started off with quiz bowl, where our club competed with other schools. After a filling dinner in the banquet hall, we had a meeting along with a sidesplitting hypnotist performance. A few of our members were picked to go on stage, they still are not entirely sure what really happened up there after being put into a trance. Shortly after, the night was finished off with a skit competition and a dance that lasted long into the night filled with interesting dance moves, fun, laughs and even Holstein costumes and milk bottles.

The second day started out with breakfast in the hotel and a short bus ride over to Iowa State’s campus where our day’s seminars would take place. We listened to five different presentations, which included information on genetics, post-grad opportunities, raw milk, entrepreneurship and an excellent overview of Iowa State’s new dairy research farm along with some of the new topics in the dairy industry that they are exploring. Our lunch was very good and smooth with fast service, unless you took more than one cookie (like I tried to do) then things got ugly.

Back at the hotel we all dressed to the nines and proceeded with the banquet. We listened to a keynote speaker about the dairy industry in our country and what other countries are doing. Our club was awarded with second place overall electronic yearbook and third place club scrapbook.

We learned that next year’s ADSA will be held at The Ohio State University. We are looking forward to a fun, interesting, long bus ride. We are also looking forward to the opportunity for many interesting tours along the way and a chance to see a different part of the country.
Dairy Science Department Scholarships for 2013

**Award**
- Alfred Tobkin Memorial
  - Alexander, Lee: $200
  - Asche, Austin: $200
  - Hulstein, Cassandra: $200
  - Mealy, Laura: $200
- Arnold Hippen Dairy Challenge
  - Hulstein, Cassandra: $200
  - Johnson, April: $200
  - Schoessler, George: $200
  - Sellner, Angela: $200
  - Vander Wal, Alisha: $200
- Dairy Judging Manufacturing
  - Hulstein, Cassandra: $150
- Dairy Judging Production
  - Schulze, Christopher: $150
- Forbes Leadership
  - Liebenstein, Grace: $300
- Graber-Ford
  - Hartkopf, Kaitlin: $100
- Howard Voelker Memorial
  - Johnson, Chelsea: $265
  - Schulze, Christopher: $265
  - Vander Wal, Alisha: $265
- Student Employee Excellence
  - Amundson, Edwin: $250
  - Stuge, Della: $250

**Current**
- Alfred Herman Rishoi Memorial
  - Berg, Kevin: $550
  - Neugebauer, Larissa: $550
- Assoc. Milk Producers, Inc.
  - Hoffman, Joseph: $1000
- Bel Brands USA
  - Alexander, Lee: $3000
- Clyde Helsper Memorial
  - Kennedy, Molly: $1000
- Dairy Club
  - Johnson, Chelsea: $500
  - Sontag, Sara: $500
- Dairy Connection
  - Johnson, Rachel: $1000
- Dairy Farmers of America
  - Schmitt, Holly: $400

**Dave Clark North Central Cheese Ind. Assoc.**
- Sandberg, Teresa: $1000

**David H. Henry Memorial in Ag & Bio Sciences**
- Johnso, Chelsea: $200

**David J. Schingoethe**
- Hulstein, Cassandra: $1000

**Davisco Foods/Jay Headley Memorial**
- Mott, Geena: $1500

**Dean Foods - Sioux Falls**
- Pfaffenbach, Andrea: $1250

**Derdall**
- Reiter, Christopher: $500

**DuPont**
- Achen, Rachel: $1000
- Liu, Weina: $1000

**Emery Bartle Memorial**
- Holdvogt, Matthew: $4000

**George Marx**
- Wild, Bobbi Jo: $850

**Gilbert T. & Olga Gilbertson Memorial**
- Evans, Jordan: $450

**H. C. Olson**
- Achen, Rachel: $500

**Heifers for State**
- Schulze, Christopher: $500
- Shumski, Chelsea: $500

**J. J. Yee**
- Stage, Della: $500

**James Marvel Memorial**
- Oakley, Joshua: $300

**John Anderson Memorial**
- Jones, Taylor: $2000
- Kaskie, Andrew: $2000

**John C. Gross**
- Stiles, Margaret: $1000

**Joseph Van Treeck**
- Van Middendorp, Brent: $1300

**Kemps, LLC**
- Chapman, Roxane: $1500

**Kirk Mears Memorial**
- Gunnink, Jennifer: $950

**Land O'Lakes - Region 6S**
- Juntunen, Kaleb: $250

**Leprino Foods**
- Berg, Samantha: $4000

**Midwest Dairy Association**
- Vander Wal, Alisha: $1500
- Wegner, Kaylee: $1500

**North Central Cheese Ind. Assoc.**
- Hulstein, Cassandra: $2000
- Johnson, Chelsea: $1000
- Laska, Natasha: $2000

**Ode Family**
- Younie, Mitchell: $500

**Ralph Rogers Memorial**
- Pennings, Timothy: $400

**Ross Baker**
- Schaefer, Samantha: $450

**Royal and Helen Doner in Dairy Production**
- Fuchs, Sam: $400

**Ryan Graber Memorial**
- Pittman, Riley: $1000

**Saputo Cheese**
- Weyrens, Abigail: $1000

**Schuch Family**
- Anderson, Kyle: $500

**SD State Dairy Association**
- Chapman, Bethany: $1000
- Gacke, Daniel: $1000
- Maassen, Kimberly: $1100
- Vland, Megan: $1000

**Shirley Seas Memorial**
- Anderson, Kyle: $450

**Susan Hawkins**
- Huegli, Megan: $1000

**T. M. Olson**
- McMartin, Laura: $600

**Todd and Erica Stahl**
- Choudek, Benjamin: $1000

**Valley Queen Cheese Factory**
- Jones, Taylor: $4000

**William & Marge Kalmeyen & Sons**
- Gacke, Daniel: $1050

**WOW Logistics Donald E. Utschig**
- Kaskie, Andrew: $1000

**Graduate**
- Dairy Recognition and Education Foundation
  - Buehner, Kimberly: $3500
  - Sutariya, Suresh: $3500

**Income**
- Agropur, Inc. Dairy Manufacturing
  - Eich, Jorden: $1000
- Agropur, Inc. Dairy Production
  - Metzger, Eric: $1000

**Clyde G. Helsper Dairy Fieldmen's Association**
- Wick, David: $1000

**Dairy Science Faculty**
- Baker, Bennet: $600
- Schossow, Chelsea: $600

**Howard Voelker Freshman Dairy Production**
- Schaefer, Megan: $1000

**Midwest Dairy Association**
- Johnson, Jacob: $1000
- Post, Sarah: $1000

**SD Dairy Fieldmen's Association**
- Gillard, Alex: $1000
- Jazdzewski, Mitchell: $1000
- Johnson, Krista: $1000
- Post, Sarah: $1000
- Stadick, Jacob: $1000

**SD State Dairy Association**
- Kaisler, Morgan: $500
- Schaefer, Megan: $500

**Valley Queen Cheese Factory Freshmen**
- Souza, Audrey: $1000
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