The Jackrabbit Dairy Council

The Jackrabbit Dairy Council is an Industry Partnership with South Dakota State University, College of Agriculture & Biological Sciences, Dairy Science Department

The Goal of the Jackrabbit Dairy Council:
Strengthen the “Dairy Industry of the Future”.

Composed of leaders in the Dairy Industry that includes dairy producers, processors, allied industry, alumni and friends, The Jackrabbit Dairy Council has taken a proactive approach by making financial commitment to build a state-of-the-art Dairy Plant. The Davis Dairy Plant will ensure opportunities and continued success for Dairy Science Students.

A Sincere “Thank You” To All of the Contributors to the Davis Dairy Plant Project

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For more information on becoming a Jackrabbit Council Member: 

Mark Spence ~ Midwest Division Manager ~ Davisco Foods International, Inc.

Mark.Spence@DaviscoFoods.Com
# Top Stories

## Central Plains Fall Sale
- Dairy Club members take on more lots at Fall Sale this year

![Central Plains Fall Sale Image]

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## Dairy Cattle Judging
- The SDSU Dairy Cattle Judging Teams have another successful year

![Dairy Cattle Judging Image]

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## Dairy Products Judging
- Dairy Products Judging team takes home fourth straight national title

![Dairy Products Judging Image]

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## Holiday Cheeseboxes
- Dairy Club members enjoy cheesebox fundraiser and have another successful year

![Holiday Cheeseboxes Image]

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## Dairy Challenge
- Dairy Science students compete in regional and national Dairy Challenge contests

![Dairy Challenge Image]

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Don’t let your schooling get in the way of your education. The late Dr. Arnold Hippen’s words of wisdom still impact students and alumni of the South Dakota State University Dairy Science Department. After a long battle with cancer, 58-year-old Dr. Hippen passed away on July 9, 2011; however, his voice still echoes in the ears of his many friends, students, advisees, and those he mentored.

“Arnold maintained a positive attitude to the end,” said Dr. David Schingoethe his colleague. During my last visit with him in his office about a week before he died, he talked about research and teaching plans as though he would be alive and remaining active for another 20 years.

Dr. Hippen was a dairy farmer until 1987. He began college at Ellsworth Community College in 1988 and later attended Iowa State in Ames where he earned his M.S. and Ph.D. degrees in dairy science. He joined the South Dakota State University Dairy Science Department in 1998 as an assistant professor, earning the David H. Henry Sustained Professorship. He was responsible for teaching and research in dairy cattle nutrition and dairy farm management as well as working with dairy producers in the Midwest as a dairy cattle nutritionist.

Dr. Hippen later earned the title of professor of dairy science and can now be reflected on as a prolific researcher. He is widely known in the dairy industry for his research work in the use of agricultural byproducts in dairy cattle rations and metabolic conditioning of dairy cows. He is praised for always having the goal of

“A Coach

"Some of us were nervous, (about Dairy Challenge) but Dr. Hippen reassured us, and made sure we knew he was proud, regardless of the outcome."

-Melissa Lax

An Advisor

"Whenever we worried about taking time off school for Dairy Club or other club events, he always encouraged us to take those opportunities. I encourage you to take them. The famous quote by Mark Twain being used frequently is, "I have never let my schooling interfere with my education."

-Katie Crocker

"I will always remember Arnold as a caring friend who always found time to help his colleagues and students. I was very appreciative of his passion to make time for students and helping them excel."

-Dr. Vikram Mistry, Dairy Science Department Head

By: Chelsey Johnson and Jenn Vander Wal
providing practical knowledge to dairy farmers whenever he conducted research.

“Arnold Hippen offered a unique combination of a faculty member that possessed first-hand experience as a dairy producer beyond simply a youth growing up on a farm,” said Dr. Schingoethe, “Experience in the feed industry; involvement with basic as well as applied research; and the ability to communicate knowledge from these experiences to students, producers, and industry clientele.”

Dr. Hippen received the 2011 American Feed Industries Award of the American Dairy Science Association and authored and co-authored numerous publications, including a patent of his research work. His impressive work complemented his true passion: helping students.

“Without his help guiding me to think outside the box, I don’t think I would have the job I do today and have such a great passion for it,” said SDSU dairy science graduate Brian Speltz who now works as a milk quality aftermarket specialist.

Students praise Dr. Hippen’s willingness to put students first.

“He always had his students in the front of his mind,” said Mitch Maher, senior dairy production major and advisee of Dr. Hippen.

Along with having a knack for connecting with his students, Dr. Hippen had a special gentleness and sense for working with dairy cattle. “He had the most amazing cow sense. He worked with me on collecting samples of rumen fluid, and he made it look so easy. He showed us, handed the equipment to us, and those cows were not happy with the students at all. We gave the equipment back to Dr. ‘H’ and things went smooth,” said dairy science graduate Todd Owens.

Besides conducting research and advising both undergraduate and graduate students, Dr. Hippen made time to help with other dairy department activities such as coaching the Intercollegiate Dairy Challenge Team. He viewed this as a beneficial activity for students, so he devoted his time to helping with practicing and traveling with the team.

“I probably learned more practical skills from Dr. Hippen during Dairy Challenge than I learned in any other class in my college career.” said Gary Landman, a dairy production graduate of SDSU.

Dr. Hippen also served as an advisor for the SDSU Dairy Club. He traveled on many trips with the Dairy Club and oversaw the club’s many activities. Each year he and his wife, Pat, generously hosted the entire Dairy Club at his home for an end of the year bonfire.

“I remember going on the Dairy Club’s World Dairy Expo Trip with Dr. Hippen last year. He made such an effort to get to know everyone. He is definitely missed.” said April Johnson, a senior dairy production major and past Dairy Club president.

Dr. Arnold Hippen was a man of many roles. He impacted many as an advisor, a teacher, a mentor, and a friend. His research will continue to help dairy scientists work to improve dairy cattle nutrition and provide practical knowledge to dairy farmers. Senior dairy production major, Val Mohr, is one of the many who continues to apply his lessons. She said, “Dr. Hippen always told us, ‘Garbage in makes Garbage out’ when referring to nutrition, but I think he indirectly taught us that lesson to apply to our own lives. If we put forth garbage, we are going to get garbage, but he taught us to always put forth our best.”
Editors’ Comments

What an honor it is to preserve the accomplishments of the past year for the Dairy Science Department and Dairy Club. As members of the SDSU Dairy Club, we both feel privileged to be a part of a group that strives for excellence each day. The unique dairy science program that encompasses both dairy manufacturing and dairy production is something our state and university should take pride in. As we watch our club members form bonds and memories at our core events such as the annual Holiday Cheesebox Fundraiser and the Central Plains Fall Sale, we see lasting connections being manufactured. The faces we see throughout the Dairy Digest are the future leaders of the dairy industry, produced right here at SDSU. This is exactly what we reflected on as we selected a theme for the 2012 Dairy Digest: Manufacturing Connections, Producing Leaders. The potential of these students is reason to feel optimistic about the dairy industry in South Dakota, in our country and in our world; the possibilities are endless.

Chelsey Johnson & Jennifer Vander Wal

Contributing Staff

We would not have been able make the Dairy Digest a success without the help of our dairy club members. A special thank-you to (front row L to R) April Johnson, Renae Hinkeldey, Sara Sontag, (back row L to R) Austin Asche, Matthew Holdvogt, Riley Pitman, and Grace Liebenstein for writing articles in this year’s SDSU Dairy Digest.

South Dakota State University Dairy Digest

Manufacturing Connections
The Dairy Club has chosen a very catchy theme for the Dairy Digest this year; Manufacturing Connections, Producing Leaders. This theme captures precisely many of the things we do. Our blend of Manufacturing and Production programs remains an appealing highlight for prospective students, new faculty and staff, and employers. It is through this integrated lens that our faculty view the dairy industry while teaching and conducting research in their chosen specialties. Consequently, our students receive a well-rounded perspective on dairying and we hope that it has served the industry well. Dairy Club students have certainly played critical leadership roles in these endeavors, such as through their work with the Central Plains Fall Sale, cheese boxes, Dairy Camp for K-12 youth, and other events.

In all 2011, was a momentous year for the Dairy Science Department; the excellence of our faculty, staff and students was clearly evident. On a very sad note, we lost Dr. Arnold Hippen who always had the welfare of the department and students at the forefront and was highly regarded as a top researcher, educator, and a friend. Two of our long-time faculty members, Drs. David Schingoethe and Robert Baer retired after 42 and 28 years of service, respectively. While we are fortunate to have the ability to fill these three positions, these friends, colleagues and professionals will be sorely missed. We are very pleased to welcome Dr. David Casper, a new assistant professor in dairy cattle nutrition, Jacob Anderson, our new dairy plant manager, Assistant Farm Manager Melissa Schmitt, Extension Field Specialist Tracey Renelt, Secretary Melinda Bennett, and Ag Foreperson Brooks Varnum.

These new individuals and continuing faculty, staff and students are beneficiaries of our new facilities; Alfred Dairy Science Hall, and Davis Dairy Plant. Renovations to the 51 years old facilities are marks of foresight of dairy industry and producer leaders who over the past 10 years helped us with design, fund raising, and building. The new facilities will help us continue and expand upon the strong dairy education and research missions of SDSU. Opportunities for new students coming into the program are impeccable and will provide hands-on dairy processing experience on the type of equipment that students will use upon graduation in industry. We are very thankful to all the donors for their generosity and their persistence.

Through these renovations our goal is to increase enrollment in both majors at the undergraduate and graduate levels to help us generate industry leaders of the future. The demand for Dairy Science graduates and summer interns remains very high. During fiscal year 2011 our faculty received almost $850,000 of grant funds on research projects. These external funds were awarded to faculty through competitive grants and helped support research and salaries of scientists and graduate students. Faculty excellence was demonstrated through their teaching and service to the industry in various capacities. Faculty members were invited to speak at professional events in the U.S. and abroad. They were recipients of national awards and participated in professional service activities that assisted the dairy industry. We continue to be fortunate to receive support in the form of scholarships and other projects at admirable levels. We recognize this and continue to develop extension and research programs that will benefit the industry in the long term. Most importantly, this support has helped us in Producing Leaders of the future.
Advisor’s Comments

By: Dr. Kenneth Kalscheur, SDSU Dairy Club Advisor

This past year has seen great change in the Dairy Science Department. And with great change comes great opportunities for the Dairy Club. In addition to great new facilities such as the Dairy Bar, Dairy Plant, and Alfred Dairy Science Hall, members of the Dairy Club have been active promoting the dairy industry, developing leadership skills, and having some fun.

Over the past year, the Dairy Club has participated in numerous activities promoting the dairy industry, including Dairy Camp, National Ag Day, and Ag-Bio Bash. At Dairy Camp, 35 youth spent 3 days at SDSU learning about the dairy industry. Major fundraising activities included the annual holiday cheese box sale where nearly 6,000 lbs of cheese were cut, boxed and sent to awaiting cheese lovers, and the annual Central Plains Fall Sale where club members helped prepare and care for approximately 142 lots that were sold in an expanded Fall Sale. Annual trips to dairy-related activities were also popular this year as 35 students traveled to Madison, Wisconsin to attend the World Dairy Expo and 44 students traveled to Champaign, Illinois to attend the 2012 Midwest ADSA Student Affiliate Division meeting. Of course, the Dairy Club also partook in numerous social and community-related activities including the spring bonfire at Dr. Metzger’s, Hobo Day, Relay for Life, and serving ice cream at the Special Olympics.

As with changes to our facilities, this past year saw changes with faculty members who have participated as advisors to the Dairy Club. This past year saw the passing of long-time Dairy Club advisor Dr. Arnold Hippen. His participation the past year was greatly missed. In the fall, Pat Hippen hosted the Dairy Club in the inaugural fall bonfire at her farm.

All of these activities resulted in a very productive year for the Dairy Club. I have enjoyed advising the Dairy Club this past year and look forward to all of the great activities the Dairy Club will undertake this coming year!
Dean’s Comments

This is a very exciting time to be part of the Dairy Science programs at SDSU. In the past year, renovations were made to the newly dedicated Alfred Dairy Science Hall, and the beautiful new Jackrabbit Dairy Council Dairy Manufacturing Plant was completed and also dedicated! These projects were made possible with our partners in the dairy industry helping us with the design, building, and fundraising. Our students, faculty, and staff now have state-of-the-art facilities in which to learn, teach, and conduct research.

Building and maintaining strong connections and relationships with alumni and industry has been a hallmark of the department for many decades. These relationships have opened the doors for our students with internships and employment opportunities. In 2011, nearly $70,000 in scholarships sponsored by friends, alumni, and industry were awarded to our Dairy Science students. These relationships have also provided opportunities for our researchers to serve the dairy industry with cutting edge research, much of it paid for with collaborative industry funding and support. Many of our undergraduate and graduate students, as well as our faculty, have won regional and national awards for their research.

In late January of this year, Bel Brands, an international cheese company headquartered in France, announced that they plan to build a new flagship plant in Brookings, SD that will be operational in 2013. Strong dairy production in the I-29 corridor and the strength of the Dairy Science program at South Dakota State University were cited as reasons for selecting this location. This plant will expand opportunities for learning and collaboration, as well as bring new jobs to the region.

I am so proud of the many accomplishments of our Dairy Science students! The Dairy Club is very active on campus and in the community. Members consistently represent the department and college in key leadership roles. Our Dairy Products and Dairy Cattle Judging Teams are nationally competitive. Our Dairy Products Judging Team recently took first in the nation for the fourth consecutive year. The endeavors and accomplishments of our students make lasting impressions on the entire college and university.

The future is definitely bright for our Dairy Science program. Thank you everyone for your contributions to its success now and in years to come.
the theme, manufacturing connections and producing leaders could not be more fitting for the SDSU Dairy Club. Throughout my past year as serving as the 2011 SDSU Dairy Club President, I have seen Dairy Club members in action manufacturing connections. From helping at the Central Plains Dairy Expo, to participating in industry jobs and internships all over the country, to meeting people at events such as ADSA, to building lifelong friendships with members within our club, Dairy Club members are constantly at work manufacturing connections.

Along with manufacturing connections, this year the Dairy Club has also strove to provide students with opportunities to become premier leaders in the agricultural and dairy industries. Whether it is gaining written communication skills from working with the Dairy Digest, enhancing management skills from helping with the Holiday Cheese Box Fundraiser, improving organizational skills when helping organize dairy camp, these opportunities enhance professionalism and develop skills to becoming a successful leader.

Earlier this year, the Dairy Club executive team decided it was imperative for our club to have a mission statement to help guide the focus and objectives of our club. The executive committee drafted a mission statement and it was voted upon by the club. Our new mission statement is, “To provide networking opportunities among club members and industry professionals, while developing leaders and promoting the dairy industry to consumers.”

Besides forming a mission statement, the club remained active in several activities during the past year. A few of the activities that kept dairy club members very busy included a trip to ADSA, community service activities such as cleaning road ditches or participating in Relay for Life, assisting with the Central Plains Dairy Expo, promoting agriculture at events such as National Ag Day at the Washington Pavilion and at Campus-Wide Ag Day, helping with dairy judging contests, and hosting a dairy camp for youth. Additionally the club was active in the annual Central Plains Fall Sale and Holiday Cheesebox Fundraiser. Both of these fundraisers saw many new changes this past year, but Dairy Club members combined hard work and teamwork to face these challenges and changes. I am proud of our club members efforts in these fundraisers and impressed with the outstanding leadership that co-chairs provided for these activities.

It has been an honor and privilege to serve as president of the South Dakota State University Dairy Club. I am grateful for this opportunity and all that the Dairy Club has provided me. Through my participation in Dairy Club I have been able to build many lasting friendships, and improve my leadership, organizational, and communication skills. Also, I will never forget all of the memories I gained from the dairy club and its events. I would encourage any student to join the Dairy Club because of its infinite possibilities.

Of course, success of the Dairy Club would not have been possible without the collaboration of club members, advisors, and other club supporters. I would like to thank the executive team for their support and assistance this past year. I would like to thank the nearly 70 active club members for their participation and involvement throughout the year. Last but not least, I would like to thank our advisors for their guidance and support over the past year.

I wish the Dairy Club continued success in the future and would like to wish the new Dairy Club executive team good luck in the upcoming year. I feel confident that the club’s success will continue to prosper in the future, and I encourage all members to take advantage of all the opportunities the Dairy Club has to offer.

2011 Executive Team:
Left to Right: Megan Forst (Activity Coordinator), Chelsey Johnson (Historian), Megan Rice (Treasurer), April Johnson (President), Alisha Vander Wal (Activity Coordinator), Katie Nelson (Secretary), Grace Liebenstein (Historian), Mitchell Maher (Vice President)
Dairy Club provides many opportunities to dairy enthusiasts at SDSU over the years, including networking and lifelong friendships. The Dairy Club is one of the largest and most active clubs on campus and everyone worked hard this year to keep up this positive reputation. Whether it was the 40 students that worked over 400 hours to cut 5,900 pounds of cheese that were shipped to 42 states and Canada or the 60 students that worked 1,500 hours in one week to prepare 142 lots of cattle for the fall sale, our club members have been busy this year. Although we all worked hard, we had a lot of fun along the way and even learned a few lessons.

We decorated a tree in the union for Christmas again this year with cow ornaments and about three miles of lights, our tree was definitely the brightest. We had the opportunity to milk 30 head of “wild” cows in clipping chutes that taught us several important lessons including there are better options than aluminum chutes, and the bribe of feed always overpowers the teamwork of six boys trying to push a stubborn cow into a chute. The Dairy Club has also taught many of us other important lessons; for example, the meaning of a “tickle” and a “whack” in reference to feeding sale cattle, and that it takes people time to decide what variety to eat when presented with multiple choices of delicious SDSU ice cream.

Although we have a large number of active members graduating this year, the future looks promising. We have a lot of potential leaders in the freshman class and many have already stepped up as officers and leaders in activities we have done this past year. A few of the activities we participated in this past year include World Dairy Expo in Madison, Wis., Hobo Days, Fall bonfires, Cheese Boxes, Central Plains Fall Sale, Jackrabbit Dairy Camp, Little International and National and Campus-Wide Ag Days. The next year looks just as busy and promising for new challenges and opportunities for club members to take advantage of.

Dairy Club has been a source of constant opportunities and networking and has made my time at SDSU great. My involvement in Dairy Club helped me grow as an individual. If I was told when I was sitting in the first Dairy Club meeting I attended as a freshman that I would be the president one day I would have laughed, but here I am. I am looking forward to leading the Dairy Club through the next year and providing a positive experience for fellow dairy enthusiasts. Thank you to April for the great work she did as president and the members that helped make the past year such a success.
Introducing The South Dakota

Freshmen
Front Row: (Left to Right) Nicole Hans, Della Stage, Teresa Sandberg, Samantha Schaefer, Cassidy Winter, Weina Liu. Second Row: Dani Taylor, Sara Sontag, Chris Shulze, Natasha Laska, Kayla Quincey, Third Row: Katie Davis, Emily Martin, Lydia Olson, Brittney Rennich, Sam Berg. Fourth Row: Kevin Kral, Joe Gathje, Andrew Kieke, Ben Choudek, Riley Pitman

Sophomores

Juniors
Left to Right: Dani Tews, Austin Asche, Kaitlin Hartkopf, Roxanne Chapman, Angie Sellner, Beth Chapman, Larissa Neugebauer, Cody Van Eck, Kayla Holscher, Josh Oakley, Carrie Ellefson, Lael Schossler, Kyle Anderson

South Dakota State University Dairy Digest
State University Dairy Club


Left to Right: Wylie Scalise, Cody Schlecht, Steve Landman, Molly Paterson

Front Row: (Left to Right) Jacob Albrecht, Megan Smith, Angie Manthey. Second Row: Ishwary Acharya, Fernando Diaz-Royon

South Dakota State University Dairy Digest

Producing Leaders
Wabasso, Minn. native Angie Klaers plans to work as a supervisor trainee at Saputo Cheese in Wisconsin after graduating with a dairy manufacturing degree and hopes to have a farm down the road. She was active in the Dairy Club, Dairy Products Judging Team, and served as the Student Chair of the State FFA Convention Dairy Foods Contest. She feels the Dairy Club helped her gain a better understanding of both the production side and manufacturing side of dairy. Angie’s advice to underclassmen is “Don’t forget to have some fun while you’re here and make sure you hang out with friends. In this small industry, you will more than likely be seeing them in your future, so build great connections because they are going to stick.” Angie’s favorite dairy club activity was ADSA, and her most memorable class was products judging with Metzger and Baer. She also enjoyed the many trips to judging contests because “the trips to contests were long but we always came back with memories like the Bernie, getting back at midnight on Hobo Day and killing the competition to name a few.”

New Ulm, Minn. native, Megan Forst, became a familiar face at Dairy Club events over her four years in the SDSU Dairy Science Department. She took part in almost every Dairy Club event that she could and co-chaired the Holiday Cheese Box Fundraiser last year. She also really enjoyed helping out with the Central Plains Fall Sale. Megan’s most memorable classes were Dairy Cattle Evaluation for the “fond memories,” Tech II with Dr. Baer and Howard’s sections of processing in terms of “retaining knowledge” and A&P in terms of “strong feelings.” She is graduating with degrees in dairy manufacturing and dairy production this May and plans to be a Supervisor Trainee for Saputo in Lena, Wis. Her advice to underclassmen is to “do as many internships as you can and go on every class or Dairy Club trip even if it sounds dumb.” She feels she gained experiences and exposure to ideas, practices and people that made her education well-rounded while being in the Dairy Club and when asked what she will miss the most after school she stated, “Dairy Club and the all the people that go with it.”
producing leaders

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South Dakota State University Dairy Digest
White, S.D. native, Steve Landman majored in sociology and minored in geography and Spanish. While at SDSU he was involved in the Dairy Club, Spanish Club, and Intramurals. He hopes to work with people through the dairy industry in the future and sees himself happily married and in a career he enjoys in 10 years. Steve's favorite dairy club memory was the World Dairy Expo trip in 2010 with Wylie Scalise and Abbie Wirt. Steve is going to miss interaction with students the most about school. His advice to underclassmen is "Don't be afraid to have fun as well as staying on top of school work." The quote that Steve thinks best describes him is by Gandhi, “Be the change you want to see in the world.”

Dairy Production major, Mitchell Maher hopes to expand his family farm near Nunda, S.D., after graduation. So when asked what he sees himself doing in ten years, the answer came easy, “milking cows and loving every minute of it!” While at SDSU he was involved with the dairy club and showed dairy at Little International. He says his favorite Dairy Club memory was his long week without sleep preparing for Fall Sale 2010. Mitch says he also will never forget watching Wylie rehearse his dance for Miss Homelycoming and cracking the bullwhip. He also enjoyed the times when friends came down to help with various chores at home. Mitch’s most memorable class was Dairy Cattle Evaluation because, “catching cows always seems to be a challenge and brown swiss (1054) weren't afraid to send you sliding across the floor so you could be covered in manure.” Mitch says he gained leadership and organizational skills from the Dairy Club and how to be the only guy on an officer team full of girls. He encourages underclassmen to get involved early and stay involved until they graduate. Mitch says he will be remembered as the “the tall guy with lots of John Deere stuff who lived near the awesome town of Nunda.”
Dairy Production major, Val Mohr plans to return home to New Ulm, Minn. and own and operate a progressive dairy farm. In ten years, she sees herself operating a 150-cow dairy farm. Val enjoys showing cattle and working outdoors. While at SDSU she participated in Dairy Club, Little I, Dairy Judging and Dairy Challenge. She also served as a Co-Chair for the Jackrabbit Dairy Camp for multiple years and a Co-Chair of the Central Plains Fall Sale. Her favorite classes were all of the dairy classes. Her favorite memories in Dairy Club were the trips to ADSA and World Dairy Expo. Val also noted her most memorable moment as “making hamburger on the interstate.” When asked what she gained the most from being in Dairy Club she says, “Meeting numerous people and having the opportunity to travel places and experience new things.”

A native of Minneota, Minn. Brittany Moorse plans to join her family’s dairy operation and expand it after graduation. She hopes to continue to develop and grow her own herd of Registered Jerseys and Brown Swiss. While at SDSU Brittany was involved with Dairy Club, 2010 ADSA Registration Chair, and Alpha Zeta. Brittany also enjoyed representing Lyon County as a dairy princess and was honored to be named a Princess Kay of the Milky Way Finalist in 2010. Brittany’s most memorable class was Livestock Reproduction and her favorite teacher is Dr. Clapper. She has many memories over her four years at SDSU, but she appreciates the simple ones like laughing with friends in class, the dorms and in her apartments the most. She also won’t forget off-roading in a school van with Mitch driving on one of Alvaro’s Dairy Breeds field trips. Brittany enjoyed ADSA, serving as a Dairy Club officer, and the World Dairy Expo trips while in Dairy Club. Brittany says her friends have become like family while she was at school, and she encourages underclassmen to enjoy every moment because it flies by fast. The quote Brittany chose to describe herself is, “do what you love and you’ll never work a day in your life. Life is short. Live your dream and wear your passion.”
Marshall, Minn. native Molly Paterson plans to attend graduate School at Iowa State in Ames. She graduated with a degree in dairy manufacturing and a food safety minor. While at SDSU Molly was involved with Dairy Club, CRU, UPC, Ceres Women's Fraternity, Greek Life, and Alpha Lambda Delta. Her favorite memory of dairy club is “ADSA 2011 and Josh’s Thunder.” She also found the endless number of times she ended up in tears because she was laughing so hard at the old Dairy Bar memorable. Molly is going to miss the friends she has made and the ability to sleep in the most about college. Her advice to underclassmen is “learn to laugh at yourself and don’t be afraid to ask questions.” Molly is thankful for the opportunity Dairy Club gave her to network with students and people in the industry. Molly thinks her classmates will remember her as always laughing and scooping ice cream. Molly’s quote that describes herself is “The most wasted of all days are those without laughter. Laughter changes everything.”

Katie Nelson will graduate with degrees in dairy production and animal science, and she hopes to work in the the nutrition field while still raising cattle and going to shows and “living the life.” While at SDSU she was involved with Dairy Club, Little International, Dairy Judging, and Dairy Challenge. Her hobbies include spending time with friends and family, fishing, and being outside. Katie’s favorite Dairy Club memory was traveling across Alaska as she noted, “what a way to get to know other members!” She also enjoyed the trips to ADSA, Canada, and the World Dairy Expo. Another Dairy Club highlight for Katie was the annual Fall Sale. Katie’s advice to underclassmen is to “Get involved. Being involved will help with classes, meeting friends, networking, and will help develop many professional skills that are needed in the real world.” Katie says she will miss the randomness of every day and naps the most about school. Katie’s quote to describe herself is “Its whatever, I just go where the wind blows me!”

Katie Nelson

Molly Paterson

I Will to: Megan Rice to have 18 kids

I Will to: Josh- the giant dairy bar calculator and to finding the true meaning of “trapertation” to Kyle- the world, so he and his awesomeness can rule over everything, Megan- Popsicles and a shuttle which will take you to Sioux Falls for B-clubs whenever you want, Dani- an endless supply of CNC malts, to Austin- all things manly, Angie- all the tree coffee you want, Nate- enough watermelon sherbet to last you a lifetime, Wylie- graduation... You guys are the best!
Cokato, Min., native Morgan Peterson graduated with a dairy manufacturing degree and a food safety minor. She is in the New Supervisor Training Program at Hilmar Cheese Company in Dahlhart, TX. While at SDSU she was involved with Dairy Club and Engage College Ministry. Her favorite memory is Babcock tests at the Dairy Plant on Monday morning freshman year with Molly Paterson because they always broke the pipettes. She also enjoyed washing cows at Fall Sale freshman year. Morgan is grateful for the friendships and leadership skills she gained from dairy club and she advises underclassmen to "get involved because it is the best way to meet people and form bonds." Morgan sees herself married in Texas in ten years and owning a gun and some horses because, “that’s what people do here.” After moving to Texas she realized how much she will miss having her friends so close at college.

Firth, Neb. native, Megan Rice double majored in dairy manufacturing and dairy production. She plans to return to her family farm, Prairieland Dairy, where she will continue to improve her herd and eventually become the dairy farm manager. In her spare time, she enjoys riding 4-wheeler, hunting, being outdoors, and spending time with family and friends. Megan was involved with Dairy Club, Dairy Judging, Dairy Challenge, and Little I while at SDSU. Her favorite memories were all of the dairy club trips, especially riding in the back seat of the suburban during the Alaska trip. Her most memorable class at SDSU is Livestock Reproduction and her favorite teacher was Dr. Baer. Megan encourages underclassmen to “take advantage of every opportunity, and do as many internships as possible. Have fun and get involved.”
A native of Watertown, S.D., Ana Schweer is graduating with a major in dairy production. She plans to “be a passionate member of the agriculture industry wherever God places me.” Ana kept busy being involved with Dairy Club, Little International, Agriculture Future of America, Ag-Bio Ambassadors, Ag-Bio Advocate, Collegiate FFA, Dairy Challenge Team, and the SDSU Civic Symphony. Her favorite memories of Dairy Club were going to ADSA and winning karaoke in 2011 with “Raise your glass of milk” and the trips to the Canadian Royal and World Dairy Expo. One of Ana’s favorite classes was field experience in the dairy plant. Ana’s involvement in Dairy Club allowed her to gain a great network of future producers and manufacturers that she can call friends. Her advice to underclassmen is to “never quit learning or think that you know enough. Work hard and play hard.” The quote Ana selected to describe herself is “identify what you want, and go for it.”

Pipestone, Minn. native, Jenn Vander Wal, will graduate with a degree in agricultural education, communication, and leadership, with a communications specialization. While at SDSU, Jenn was involved with Dairy Club and served as the Dairy Digest Co-Editor. She hopes to stay actively involved with the dairy industry in the future. Jenn will miss being involved in Dairy Club and the freedom that college has to offer after she graduates. Her favorite memory of Dairy Club was the ADSA 2012 trip because she had a chance to spend time with the dairy club for one last time. Jenn's favorite Dairy Club activity was Fall Sale. Her hobbies include, snowboarding, reading, listening to music and showing cattle. Jenn’s advice to underclassmen is “take advantage of all the resources SDSU has to offer.”
The object of our fraternity is to promote good fellowship, to encourage studiousness, and to inspire its members in seeking the best in their chosen lines of study as well as in life.

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By: April Johnson

After loading up over 20 three-gallon tubs of SDSU’s finest ice cream and a pit stop or two to pick up various forgotten supplies such as ice cream scoops or spoons, Dairy Club members arrived at the Central Plains Dairy Expo in Sioux Falls, SD. Dairy Club members assisted with various tasks throughout the Expo including members helping with registration, and other parts of the event. The first task of the Dairy Club members was to serve ice cream to dairy producers and industry members at the Welcome Reception at the expo, prior to John Michael Montgomery’s performance. They served several gallons of delicious SDSU ice cream to nearly 1,000 people! After serving ice cream, members had a great time attending the concert of country artist, John Michal Montgomery. Serving ice cream and helping throughout the expo was a great opportunity for our members to connect with people involved within the dairy industry and have fun.

Lake Norden Cheese Company, a Jackrabbit Dairy Council member and proud employer of SDSU Alumni would like to congratulate all South Dakota State University graduates.

GO JACKS!!

Lake Norden Cheese Company
408 Dakota Street
Lake Norden, SD 57248
605.785.3683
"Lasting Legacy" was the theme of the 2011 Little International at South Dakota State University. The familiar red barn, white fencing, and green wood chips along with strong involvement from Dairy Club members was all part of the, “Lasting Legacy” at this year’s Little International that was held April 1-2, 2011.

This two-day Ag exposition is the largest student run collegiate organization in the nation. During this year’s Little I several Dairy Club members participated in showing livestock and in judging contests.

The Dairy Club had their own booth at the event and the club was also represented in the Lamb Lead competition by Matthew Holdvogt. The Dairy Club also sponsored many of the dairy cattle and product judging, and showmanship and fitting awards.

Congratulations to all who participated in and organized this event! We look forward to continuing the "Lasting Legacy" at the 89th Little International March 30th & 31st!

For the first time, this past year, SDSU put on a Campus-Wide Ag Day. The event was developed to spread knowledge of agriculture throughout campus and took place in mid-March.

The SDSU Dairy Club joined the effort by displaying a booth in the student union and handing out string cheese and dairy recipe books. We had the opportunity to share our knowledge of agriculture to fellow students.

During the evening, a supper and keynote speaker, Kevin Murphy spoke about food morality issues.

In addition to Campus-Wide Ag Day, the Dairy Club also participated in the National Ag day event at the Washington Pavilion in Sioux Falls.

Our booth was a hit for the many youth visiting with their families. We helped children make homemade butter and paint with colored milk on toast.

The Dairy Club looks forward to participating in both events again this year.
While the Dairy Club stays busy with activities during the semester, we do try make time to just enjoy spending time with each other. Last spring, Dairy Club members enjoyed a night of fun, food, and fellowship to celebrate the end of another semester. Originally, the end of the year bonfire was scheduled to be at Dr. Hippen’s house near Flandreau but because of rain, it was moved to Dr. Metzger’s place by Bruce, so it could be held inside. It was a great time for members to gather before returning home for the summer or starting their summer internships.

Dr. Metzger and his family along with Dr. Hippen and his wife, Pat were great hosts for the evening. Everyone brought a dish to pass, and we fired up the grill to enjoy hamburgers and hotdogs. And for dessert, members enjoyed some of the Hippen’s finest homemade ice cream!

This fall, Pat Hippen generously hosted the club at her farm. Freshman members were told that we would be having a night of cheese cutting, but they were surprised when two large school vans arrived to pick them up. We enjoyed an evening of catching up with friends and meeting out new freshman Dairy Club members. We again enjoyed delicious homemade ice cream, root beer, and grilled burgers and hotdogs. One of the highlights of the evening was a pick-up game of basketball that went on for hours.
Alpha Gamma Rho is the only professional/social Agricultural fraternity at South Dakota State University. We are committed to our members and provide them with a variety of new skills and opportunities to be successful in academics, organizations and future careers. With over 65,000 national alumni, AGR has been successful for 48 years. For more information contact Jordan Evans

(507)215-2314  jordan.evans@jacks.sdstate.edu
The Ninth Annual South Dakota State University Jackrabbit Dairy Camp was held Thursday, June 16 through Saturday, June 18. About 20 dairy club members served as counselors and helped to put on this three-day dairy workshop hosted by the SDSU Dairy Club and held on the South Dakota State University Campus. Nearly 35 campers from South Dakota, Minnesota, and Iowa attended this event during National Dairy Month.

Participants spent the bulk of their time at the South Dakota State University Dairy Research and Training Facility, north of campus learning to care for a heifer they purchased at a mock heifer auction using “Moola” they earned from games and other activities. Some had never touched a dairy cow while others utilized more advanced skills, but all campers clipped, lead, fed, watered and washed their heifers.

Campers were able to expand their knowledge of the dairy industry from workshops throughout the camp. Friday’s workshop focused on fitting, clipping, and preparing a heifer for show. Meanwhile other workshops included, a tour of the newly renovated SDSU Dairy Plant, making homemade ice cream, dairy judging, and preparing oral reasons. A tour of Crosswinds Jersey Farm near Elkton, S.D., a dairy quiz bowl competition, bowling, a movie night, and a game of kick ball are just a few of the other activities that kept campers busy throughout the rest of camp.

The final day of dairy camp included a judging contest and a dairy showmanship competition. Parents were invited to watch the showmanship competition and for a grill out. Prizes were awarded to the top two participants in each age division. The showmanship results

South Dakota State University Dairy Digest
were as follows: James Hupf, Champion Jr. Showman; Allison Wright, Reserve Champion Jr. Showman; Krista Harringa, Champion Intermediate Showman; Gavin Viland, Reserve Champion Intermediate Showman; Kyle Viland, Champion Sr. Showman; Libby Mills, Reserve Champion Sr. Showman. The judging results are as follows: Francine Verapaalen, Champion Jr. Judging; Charlie Marshall, Reserve Champion Jr. Judging; Jessica Stoutjesdyk, Champion Intermediate Judging; Andrew Ripp, Reserve Champion Intermediate Judging; Libby Mills, Champion Sr. Judging; Caitlin Louwagie Reserve Champion Judging.
Jackrabbit Dairy Camp

June 7-9, 2012
Ages 8-18

Cost: $50

Enhance and develop new skills in dairy judging, fitting, showmanship and ways to positively promote the dairy industry.

June 7-9, 2012

Ages 8-18

Cost: $50

Registration Deadline: May 25, 2012
Received on first come first serve basis

Name: __________________________ Age: __________________________ Gender: __________

Address: __________________ City: __________________ State: ______ Zip Code: __________

Parents: __________________ Home Ph. # __________ Cell Ph. # __________

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

If you have questions Contact:
Meg Viland (507) 215-2001 or Lydia Olson (507) 363-1907 or Cody Van Eck (507) 227-3649

Please send registrations to:
SDSU Dairy Club
C/O Meg Viland
558 50th Ave
Pipestone, MN 56164

South Dakota State University Dairy Digest

Manufacturing Connections
**Grace Liebenstein**

**Company:** Duban Dairy

**Location:** Lonsdale, MN

**What does the company do?**
Duban Dairy milks 400 cows in Lonsdale, Minn.

**What position, responsibilities, and duties did you have?**
I was the assistant herdsman for the summer and worked on milk quality, herd health, fed calves, AI, and other miscellaneous farm work. I took several samples from cows and the environment to find what the cows were infected with and to find the source of infection. I worked closely with Jeff Reneau a mastitis specialist from the University of Minnesota to take samples and evaluate the farm. I also observed and critiqued the milkers to make them more efficient and to improve milk quality. I worked with the herdsman on herd health by taking temperatures of the fresh cows daily and treating any sick cows. I also performed weekly vaccinations and worked with the veterinarian when he was there.

**What did you learn?**
I learned that there is more than one way to do things and that you have to give things time to show whether they work or are the most practical way to do things. I also learned that it is important to work as a team to solve major problems on a farm so everyone is on the same page.

**Why should future students work there?**
Future students should work on a farm different from their own because it provides a different view on ways to do things and gives you experience working under different management.

**What skills did you obtain?**
I improved my Spanish skills as well as learning to work with a support team of nutritionists, veterinarians, herdsmen, extension specialists and field reps to solve a problem.
Megan Rice

Company: Maddox Dairy

Location: Riverdale, Calif.

What does the company do?
3,400 registered milking Holsteins, 50 donor flush cows, markets bulls in the U.S. and embryos around the world

What position, responsibilities, and duties did you have?
I moved to a new area of the dairy every two weeks and covered for people when they were on vacation. Baby calves, heifers, maternity, herdsman, hospital, milking, feeding, and working with the embryologist where the main areas I experienced. At the end of every two weeks, I had to give the management a summary with new ideas of what I think should be improved. Breed and tail chanked cows. Monitored close up cows and cared for fresh cows. Walked barns for sick cows

Why should future students work there?
Maddox is not just a large commercial herd, but a has a niche market in dairy cattle breeding and embryo work. Many things can be learned from their management team. Everyone is willing to teach and very welcoming. The Maddox family takes pride in what they do everyday and do it very well. Everyone should have the opportunity to learn from such an excellent business.

What skills did you obtain and what did you learn?
I learned how to use DHIA plus software and Easy Feed Software. I also gained skills of being able to breed, preg check, palpate, give IVs, DA surgeries, placing catheters, deal with fresh cow problems, flush cows, and put embryos in. I also learned how to manage employees and overall gained management skills.
Spotlights

Austin Asche

Company: Saputo
Location: Black Creek, Wisc.

What does the company do? Saputo produces, markets and distributes cheese, fresh milk, yogurt, dairy ingredients and snack cakes.

What position, responsibilities, and duties did you have? I trained in the cheese making process from start to finish in a press cheese plant. I also spent time with the Fieldman, Tech Services, Human Resources, Maintenance, Shipping/Receiving, and Quality Assurance. I was exposed to Mozzarella, String Cheese, Swiss, Whey, and Cut and Rap facilities.

What did you learn? I learned operations and management within a cheese plant. From milk receiving to the warehouse, I was taught what is needed to produce quality cheese and whey products. Also, how the support departments play a critical role in the success of a cheese processor.

Why should future students work there? Saputo is a growing company that can provide many opportunities for students. They value their employees from upper management to hourly operators. Saputo will structure their internships to what the intern wants. I had an amazing summer and have the utmost respect for Saputo and their employees.

What skills did you obtain? Communication and networking skills. How to operate various equipment within a cheese plant.

Cassandra Hulstein

Company: Prairie Gold Dairy
Location: Elkton, S.D.

What does the company do? Milks around 3,800 cows.

What position, responsibilities, and duties did you have? I followed the two herdsmen around and learned to do what they do. My duties included entering information in Dairy Comp, treating cows, and identifying sick animals. I also moved cows, preg checked, dried off cows, and many other things.

What did you learn? I learned various treatments for illnesses, how to IV a cow, how to preg check, how to enter and retrieve information from Dairy Comp and the parlor program. I learned how to perform a DA tack and roll and how to identify other difficult illnesses and problems. I increased my fluency with Spanish as well. I also learned how many illnesses come about and how they can be prevented.

What skills did you obtain? Knowledge with Dairy Comp 305, Spanish, Displaced Abomasum Tack and Roll procedure, Treatment protocols, IV's, Identification of sick cows, how to deal with difficult births.

Why should future students work there? Future students should work at Prairie Gold Dairy because at a large facility such as this you are exposed to do many different things every day. I learned something I didn’t know before every day. The employees at Prairie Gold Dairy are very dedicated to taking care of their cows, and are very willing to teach you to do what you want to learn.

South Dakota State University Dairy Digest
Internship

Ana Schweer

Company: Midwest Dairy Association

Location: Brookings, S.D.

What does the company do?
The Midwest Dairy Association works on behalf of dairy farmers to increase dairy sales, foster innovation and inspire consumer confidence in dairy products and practices.

What position, responsibilities, and duties did you have?
I was the intern for the Midwest Dairy Association in South Dakota and North Dakota. Some of the responsibilities were co-coordinating dairy promotional events and carrying them out, putting media kits together, writing press releases and talking to the public about dairy production and manufacturing. Some of the events were the SD State Fair, the Deadwood Mickelson Trail Marathon, Milbank Cheeseburger Days, the Brookings Arts Festival, Red River Valley Fair, and the Brookings Hy-Vee Cheeseburger Barn Dairy Day as well as dairy farm open houses.

What did you learn?
I learned what it took to plan an event and carry it out – from ordering supplies to set-up and teardown. I also improved my writing skills while learning to write an official press releases and articles. Putting media kits together and assisting with Midwest Dairy Association’s crisis preparation were both good learning experiences as well.

Why should future students work there?
Working for the Midwest Dairy Association is a great way to learn more about how the association works. I learned a great deal about what they do on behalf of dairy farmers, and gained many valuable skills for my future.

What skills did you obtain?
A few big ones were organization, planning, and decision-making.

Katie Nelson

Company: Dakotaland Feeds/North Central Farmers Corp.

Location: Pollock, S.D.

What does the company do?
-Feed Sales and assist in livestock nutrition needs

What did you learn?
I learned how to work several computer programs and marketing tactics. I also learned how important customer service is and gained communication and people skills.

Why should future students work here?
Dakotaland feeds and NCFC are great companies to work for. They really do care about teaching the interns about every aspect of the Feed Sales/Nutrition industry.
Kaitlin Hartkopf

**Company:** First District Association  
**Location:** Litchfield, Minn.

**What does the company do?**  
This company receives about 3 million pounds of milk per day from farms all over Minnesota. With that milk they make a variety of products including cheese, powder products and they also sell some fluid milk to Kemps. They make roughly 400,00 lbs of cheese per day and the powder products are sold to companies here in the U.S. including Nestle and Hershey's and also overseas to places like Japan.

**What position, responsibilities, and duties did you have?**  
I primarily worked in the lab. I spent much of my time receiving milk trucks and performing antibiotic tests on the truck samples, and I also ran tests on individual producer samples. In addition to milk tests, I ran various tests on cheese to measure the moisture and salt content and the pH. I also ran various tests on the powder products.

**What did you learn?**  
I learned a great deal what happens to milk after it leaves the farm and the importance of having good quality milk.

**Why should future students work there?**  
First District is a growing company that offers great opportunity. As an intern, they allow you to have a lot of responsibility in the lab and work is very hands on.

**What skills did you obtain?**  
Obviously, I learned how to perform a variety of lab tests, but I also gained better people skills. I was constantly communicating with people whether it was fellow lab workers, the milk haulers or the producers themselves.

Jenn VanderWal

**Company:** Pipestone Veterinary Clinic  
**Location:** Pipestone, Minn.

**What does the company do?**  
PVC provides farmers with veterinary services as well as products. They also help sheep farmers across the United States with health questions and products.

**What position, responsibilities and duties did you have?**  
I provided help in marketing the Vet clinic as well as working in customer service, inventory, managing the clinics facebook and helping with design projects and customer appreciation events. I also helped with web design and placing things on the clinics website. During my stay I also helped the secretary by answering calls and managing the office.

**What did you learn?**  
I learned how to use my time efficiently as well as learning different computer programs, organizing events, communication with coworkers and supervisors. I also gained knowledge in running a business, the intricacies of inventory and web design and management.

**Why should future students work here?**  
The vet clinic is a great place to work. There is a lot of hands on experience in all the different aspects of a business. Everyone is willing to help you and everyday is a new experience.
Company: Alta Genetics

Location: I traveled to progressive dairies in the Upper Midwest in the following states: Wisconsin, Minnesota, Iowa, Illinois, Michigan, and South Dakota.

What does the company do?
Alta Genetics sells semen to dairy farmers in locations all over the world. Alta works hard to build long-term relationships by creating value and providing genetics and high quality reproductive and management services to their customers.

What position, responsibilities, and duties did you have?
This summer I worked with the Advantage program as the Midwest Alta Advantage Summer Intern. The Advantage program is a progeny testing program that takes a unique program approach to provide proof stability and accurate fertility evaluations. At the beginning of the summer I helped with the Alta Advantage Showcase tour and helped to prepare cows in the performance pens. Following showcase I traveled to many farms to evaluate young sire daughters and to pick cows to professionally picture. I assisted with clipping and preparing cows for picturing and helped with picturing. I also collected DNA samples of calves to ensure proper identification. Helping with the Holstein SET classifications was another one of my duties. During the last few weeks of the internship, I conducted a full consultative analysis of a farm. I spent three days analyzing the farm and then put together a professional presentation. I presented a presentation to the farmer and Alta staff on how the farm owner can improve profitability and efficiency of his farm.

What did you learn?
During the summer I learned more about Alta and the A.I. industry and how progeny testing programs work. I learned more about what favorable traits in looking at cows and what traits to look for in potential cows for picturing. From visiting many different farms, I was able to see many different farm designs and management styles. I was able to see what works and what doesn’t work as well on farms. Alta also provides a week-long training for its interns to teach them more about the company, genetics, and sales, and I was able to learn more about these subjects from participating in this training. Throughout the summer, I learned how to use and navigate many different dairy farm computer management systems, such as DC305 and PCDART.

Why should future students work there?
I would encourage students to take advantage of this internship opportunity because it gives students the chance to work with some of the most progressive dairy farmers in the country. Also these internships are customized to appeal to your interests and skills.

What skills did you obtain?
From working in this internship position, I gained skills in evaluating dairy cattle. Also, I gained navigational skills by traveling to many different farms. I also became more proficient in working with dairy management software such as DC305, PCDART, Dairy Plan, Scout, and EASY ID. I was able to strengthen my teamwork and communication skills. Also I improved my time management skills.
**Mitch Maher**

**Company:** Broken Bow Dairy LLC.

**Location:** Milburn, Neb.

**What does the company do?** 550-cow dairy

**What position, responsibilities, and duties did you have?** Summer Interim Manager. Oversee day-to-day operations of dairy, feeding of animals, maintain accurate feeding records by working with feeder, digi star TMR tracker, and nutritionist, employee management, breeding cows and heifers, maintaining low SCC, entering daily events in DC 305, coordinating weekly projects with the herdsman, and communicate any questions or concerns to the owners.

**What did you learn?**
I learned to manage employees, to effectively complete tasks, developed relations with local suppliers, and some new Spanish.

**Why should future students work there?**
The dairy and the team of people there are easy to work with and will let the student use what they have learned. Also the owners listen to any observations and will take them into consideration.

**What skills did you obtain?**
Employee management, time management, leadership abilities, and effective communication skills.

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**Nathan Gollnick**

**Company:** Glanbia Foods Inc

**Location:** Gooding, Idaho

**What does the company do?**
Glanbia Foods is the largest American-style cheese manufacturer in the United States and one of the largest whey ingredient producers.

**What position, responsibilities, and duties did you have?**
As a Focus Improvement Coordinator I was given the task of instituting “One Right Way” and “Center-lining” of the Lactose Dryer and Membranes System (UF, RO1, RO2, HTST, Polisher 1 and 2).

**What did you learn?**
During a Glanbia “Bootcamp” I learned about the principles and beliefs behind everything they are trying to instill at Glanbia. I also learned the overall flow of whey, after leaving the cheese vat to being shipped out the door in a powder form.

**Why should future students work there?**
A very structured internship, competitive pay, and free housing only a few miles from plant in Gooding.
On April 18, 2011 SDSU Dairy Club members joined an evening of celebration, remembrance, and resilience as Colleges Against Cancer held Relay For Life at the HPER center on the SDSU campus.

At the end of the all night event, Maria Skogland, entertainment chair on the 2011 Relay for Life Committee announced that $23,975 was raised for the American Cancer Society through fundraising efforts of the teams participating. The money raised helps to fund programs such as Cancer Support Network which helps patients and their families to connect, Road to Recovery which provides patients with rides to their treatments, along with other support programs for men and women diagnosed with cancer.

Each group had a fundraiser placed around the track to raise money for the American Cancer Society. The Dairy Club sold SDSU ice cream—always a popular choice. The 12-hour walk against cancer required one member from each team to always be walking on the track that was bordered with white paper bag luminaries in honor of cancer victims. Dairy Club members walked the track all night as a reminder that cancer never sleeps.

Fun events such as Zumba dance lessons and a duct tape fashion show allowed participants to celebrate the many survivors of cancer. The Dairy Club created a peacock out of duct tape. The night also featured an emotional silent lap around the track in remembrance of those who lost their lives to cancer.

Members from the SDSU Dairy Club and the SDSU Dairy Plant joined together to scoop ice cream at the South Dakota Special Olympics Banquet. The Special Olympic athletes spent the day playing in a softball tournament and then were treated to a spaghetti banquet including vanilla and strawberry revel ice cream. The Dairy Club members spent the evening scooping ice cream while they danced the night away. Dairy Club members had a great time and even learned a few lessons; with the most important one being IT TAKES TIME! This was a great event for the club to offer not only money but hands on community service.


**Bowling**  By: Riley Pitman

It was a night of Class A bowling for the SDSU Dairy Club. Twenty club members came to the lanes, with an impressive fifty percent freshman turnout. Thanks to the generosity of the upperclassmen, the freshmen were able to show off their bowling skills for free. The freshman met at the Alfred Dairy Science building where rides were given to the bowling center by a few of the older Dairy Club members. This was very helpful considering many of the freshmen were not even sure where the bowling alley was.

Once we all arrived the competition started. The night was filled with lucky strikes, gutter balls and smiles. Scores at the end started to look more like ACT scores than bowling marks. But the real reason we were there was not too bowl the perfect game. New members were given the opportunity to interact with veteran members of the club. Many friends got to see each other again for the first time since the previous year. New friendships were created during the multiple strings of bowling. At the end of the night it became clear that there was more than just bowling going on. Sweatshirts and boots were hidden all over the place thanks to a few mischievous club members. It was a great start to the year, many thanks to the executive committee who made this all possible.

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**Ag-Bio Bash**  By: Matt Holdvogt

At the beginning of the fall semester, the College of Ag-Bio hosts an event called the Ag-Bio Ice Cream Social. On the south side of Agricultural Hall in the grass, agriculture-related clubs and organizations join together to recruit new students. This is a great opportunity for students to learn about many of the clubs offered here on campus, all while enjoying free SDSU ICE CREAM!

SDSU Dairy Club was one of the many clubs participating in this event. The Dairy Club this year set up a booth with a game. The booth had pictures of the previous year’s fun moments like trips, sports activities, cheese cutting, and others. The club also provided flyers which promoted both the dairy industry and the club itself. The game involved this year was an entertaining one. A board had balloons posted to it, and participants threw darts at the board. If they popped a balloon, the student received a free stick of cheese!

Many students participated in the dart-throwing game, and showed interest in the club. This was a fun event and allowed students, whether agriculture-related students or not, a chance to learn about several of the clubs on campus. All in all, it was a great event and helped promote agriculture clubs.
ADOPT-A-HIGHWAY

By: Riley Pitman

Why did the Dairy Club members cross the road? To help the environment of course. About 20 Dairy Club members formed groups to clean up the highway before our October meeting. After being handed gloves, garbage bags and bright yellow vests we were ready to pick up whatever objects that made their way to the ditch. It was like a giant treasure hunt; we never knew what kind of bottle, can, article of clothing or other material we may find next. After traveling a mile down the highway, it was clear that the bright vests were a good idea. There were more unfortunate furry friends on the side of the road then there was trash. It was a little intimidating having a constant barrage of big rigs traveling 70+ miles an hour only a few steps away from you but the thought of pizza kept us going.

After picking up trash for about an hour we managed to fill up a few of the trucks that students brought with them. Even though ditch picking may not be the ideal college experience, it was a great way for the new club members to get to know each other and the veteran members.
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As the remaining Dairy Club members loaded up the last gate into Alan Dykshorn’s trailer on October 29, 2011 and closed the tailgate to the farm truck, everyone barely had enough energy to breathe a sigh of relief.

The South Dakota Holstein Association called the Central Plains Fall Sale, “The Big Event” this year—and that was an understatement.

The SDSU Dairy Club assisted during the sale preparation week again this year, but this year was much different than in the past. The location was moved from the Animal Science Arena to the Swiftel Center and the number of lots increased to 142. These lots consisted of 50 milking cows, 8 dry cows, and the rest were heifers and calves. Seventy-two of the animals were penned and 70 were tied.

With the increased responsibilities dairy club members stepped up to the challenge. From training the penned cattle to adjust to the milking set-up, to washing, to watering, to feeding hay, to working the night shift, there was never a dull moment during fall sale week. With the guidance of fall sale co-chairs, Grace Liebenstein and Dani Tews, everyone played an active role in making the week a success. Dairy Club members also enjoyed working with the professional fitting crew.

The sale average was $2,025 per head. The highest sale was lot 1, DeBoer Cally-ET for $7,500. Second highest was lot 2, Koenen Osmond, for $4,964. After the sale, cake and SDSU ice cream was served to celebrate the 100th Anniversary of the South Dakota Holstein Association.

Watching the sale day run so smoothly was gratifying to the many members who helped in preparation of fall sale week. The dairy club looks forward to another year helping with the fall sale. The Co-Chairs of the sale will be Matthew Holdvogt and Alisha Vander Wal.

Reported By: Matthew Holdvogt & Grace Liebenstein
Fall Sale By The Numbers:

- Nearly 60 students
- Worked over 1,500 hours
- Prepared 142 lots
- Averaging $2,025 per lot

This Page is Sponsored by the Proud Parents of Jennifer Gunnink
Thirty-five South Dakota State University Dairy Club members traveled around the world—around the world of dairy that is. On Thursday, Oct. 6 two vans and two suburbans left Brookings, S.D. to go to Madison, Wis., “where the dairy industry meets.”

Enthusiastic Jackrabbit Dairy Club members arrived at the gates of Expo early Friday morning. Members spent the day browsing through exhibits and searching for the show-winning cows in each barn. Many dairy club members came home with a $25 Semen certificate from Genex for guessing the cow of the day.

On Friday afternoon the club took a trip to ABS Global in nearby Deforest, Wis. ABS staff provided a tour of the facilities and explained the semen collection process. Later, back at Expo the lights in the coliseum dimmed and the spotlight caught the glitter shimmering off the stunning cows in the World Classic Sale.

On Saturday, members enjoyed watching the Holstein show as they anticipated the naming of the Supreme Champion. Eastside Lewisdale Gold Missy paraded across the purple wood shavings to claim Supreme Champion honors.
The 91st National Intercollegiate dairy cattle judging Contest was held in conjunction with the World Dairy Expo in Madison, Wis., on Monday, October 3. There were 21 teams from across the country present and 81 contestants. SDSU was represented by April Johnson, Heron Lake, Min.; Johnna Schuur, Sauk Centre, Min.; Angela Sellner, Sleepy Eye, Min.; and Jennifer Vander Wal, Pipestone, Min.

The contest included twelve classes with six sets of reasons. The SDSU team tied for 11th place overall. April Johnson placed 13th as an All-American Judge and was ranked 12th with overall top placings and 9th with Guernsey. In the Milking Shorthorn Classes the top 11 students had a tied score. Angela Sellner placed 10th. She was two points from a perfect score. The team also placed 8th overall with Milking Shorthorns, Holsteins and Brown Swiss classes.

The SDSU dairy cattle judging team participated in The Accelerated Genetics Intercollegiate Judging Contest in Viroqua, Wis. on September 18, 2011. There were a total of 16 teams competing in four different dairy breeds with five sets of reasons. The SDSU team was represented by April Johnson (Dairy Production and Ag Education major), Angela Sellner (Dairy Production major), Johnna Schuur (Dairy Production and Dairy Manufacturing major), and Jennifer Vander Wal (Ag Communications major). The team placed 3rd overall, 2nd in Jerseys and 5th in Guernseys. The team also placed 5th in overall in reasons. Angela Sellner was 3rd high individual as well as 3rd in Jersey. Chelsey Johnson (Ag Communication and English Education major), Alisha Vander Wal (Dairy Production major) and Holly Schmitt (Dairy Production and Dairy Manufacturing major) were the other team members that attended the judging contest. The team was coached by Steve Crego, dairy farm manager and lecturer.
The South Dakota State University Dairy Cattle Judging team attended the Southwestern Exposition and Livestock Show in Fort Worth, Texas on January 15. The team consisted of Chelsey Johnson, Chris Schulze, Sara Sontag, and Alisha Vander Wal and was coached by Steve Crego and Megan Smith. The team placed 7th overall among 14 teams and 6th in reasons. They placed 5th in Brown Swiss and Jersey classes. Chris Schulze and Alisha Vander Wal placed 5th and 10th, respectively in Jerseys. Alisha placed 2nd in Brown Swiss. In overall individual placing Alisha and Chris were 22nd and 24th respectively. Alisha placed 15th and Chelsey 18th in overall individual reasons. Oklahoma State University hosted judging practice prior to the contest in Fort Worth. At this practice teams from Kansas State University and North Dakota State University also participated.
For the fourth year in a row the SDSU Dairy Products judging team claimed the national championship title in All Products at the 2011 90th Collegiate Dairy Products Evaluation Contest, held Nov. 5th at Kraft Technology Center in Glenview, IL. The team placed first in milk, butter, yogurt, and Cheddar cheese. A total of 40 undergraduate and graduate contestants from 11 universities in the U.S. and Canada participated in the contest.

The team representing SDSU consisted of Luke Rensink, Freeman, S.D.; Justin Ochsner, New London, Min.; Angie Klaers, Wabasso, Min.; and Som Khanal, Itahari, Nepal and the team was coached by newly named coach Dr. Lloyd Metzger, SDSU Associate Professor of Dairy Science and Alfred Chair in Dairy Education, and Eric McNeel, SDSU student.

Rensink placed first overall and first in ice cream, second in butter and third in yogurt and Cheddar cheese. As top judge in the nation, Rensink received the Robert Rosenbaum Award. Ochsner placed fourth overall, and second in Cheddar cheese and fourth in yogurt and butter. Klaers was fifth overall and placed first in butter and second in milk. As the top butter judge Klaers received the Bert Aldrich Award. In the graduate student contest, Khanal placed first overall and was first in yogurt, Cheddar cheese, ice cream, and cottage cheese. As top judge in the graduate contest, Khanal received the Genevieve Christen Award.

For placing first overall, the SDSU team won the Shirley Seas Memorial Scholarship. This scholarship is in memory of Shirley Seas, who coached the SDSU team for 21 years. Metzger also received the Aurelia and George Weigold Coach of the Year Award.

The contest was sponsored by the U.S. Department of Agriculture, the Food Processing Suppliers Association, Chr. Hansen, Inc., and the American Dairy Science Association.
Another successful year for Cheeseboxes

By: Renae Hinkeldey and Austin Asche

It was another successful year for the Dairy Club with the holiday cheese sales. The Dairy Club worked very hard together to make this fundraiser a success. Thirty-nine people including graduate and undergraduate students helped with the cutting, packaging, and selling of cheese in the dairy bar. We started cutting the last week of September and continued through the second week of November. We started selling the week after Thanksgiving and were out of every variety except mild cheddar by the end of finals week. We sent cheese to Canada and 42 different states totaling 542 boxes shipped out. This is the first year we did the fundraiser in the new SDSU Davis Dairy Plant. This setup makes it more efficient as we were able to cut 5,650 pounds of cheese only meeting 11 times cutting for two hours or less at a time.

We would like to thank the SDSU Alumni and faculty who supported Dairy Club 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 fundraiser. It could not have been a success without the help of everyone!
**Holiday Cheesebox Fundraiser by the Numbers**

- Nearly 40 students
- Worked nearly 400 hours
- 1,500 boxes of cheese
- 5,900 pounds of cheese
- Shops over 1,500 boxes of cheese
- 42 different states and Canada

South Dakota State University Dairy Digest
Are You the Cream of the Crop?

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Ishwary Acharya

Hometown: Pragatinagar, Nepal
Education: M.Sc. Animal Science
Hobbies: Swimming, Soccer
Fun Fact about me: I always say I'm lazy and people tend to believe me, but I'm actually really responsible when I have work to do.
What classes do you teach and other campus involvement? Research
What advice do you have for students interested in the Dairy Industry?

Jacob Albrecht

Hometown: New Ulm, Minnesota
Education: Bachelor's degree in Animal Science from the University of Minnesota
Hobbies: Fishing, 4 wheeling
Fun Fact about me: Broke my femur in a car accident when I was 5.
What classes do you teach and other campus involvement? I am involved in the dairy club with cheese cutting and the hobo day parade being some of the activities.
What advice do you have for students interested in the Dairy Industry?
The dairy industry is rewarding, but challenging. Students who want to pursue a career in the dairy industry need to be 100% dedicated in order to be successful. Students should try and get at least 2 if not 3 internships during their undergraduate as employers are more interested in your experience and background than your GPA.
Where do you see the dairy industry in 10 years? I see myself as a dairy nutrition consultant and owning a dairy farm or part of one.
What is your most memorable experience at SDSU? Watching the transformation of what the dairy micro building and dairy plant used to be when I first got here to what it is today.

Jayendra Amamcharla

Hometown: De Smet, SD
Education: 2004-BS in Dairy Manufacturing-South Dakota State University
Hobbies: Hunting, Fishing, and Camping
What classes do you teach and other campus involvement? I am the Dairy Plant Manager.
Where do you see the dairy industry in 10 years? Better than ever. South Dakota will see several new operations, and higher herd numbers to supply the increased demand for milk.
What is your most memorable experience at SDSU? Starting up the new dairy plant.

Jake Anderson

Hometown: Rapid City, SD
Education: Associates Degree
Hobbies: Poetry, Reading, Writing, Playing Legos
Fun Fact about me: I have more fun playing with my son's toys than he does.
What classes do you teach and other campus involvement? I am the Extension secretary.

Melinda Bennett

What is your most memorable experience at SDSU? The Welcoming feeling I had the moment I arrived. This is a family and not just a job.
**Faculty and Staff Spotlights**

### Sanjeev Anand

**Hometown:** New Delhi, India  
**Education:** M.Sc, Ph.D  
**Hobbies:** Reading books  
**Fun Fact about me:** I enjoy throwing pebbles in flowing water and watching circles grow despite the counter waves.

**What classes do you teach and other campus involvement?**  
Dairy Microbiology DS 301/301L  
Food Microbiology MICR 311/311L  
Advanced Dairy Microbiology DS 722/722L

**What advice do you have for students interested in the Dairy Industry?**  
For a greater success, develop skills and attitude to work in global markets.

**Where do you see the dairy industry in 10 years?**  
Consumer expectations related to greater nutrition and health from dairy foods will dominate the new product development.

**What is your most memorable experience at SDSU?**  
Inauguration of our new dairy processing facility.

### Jill Anderson

**Hometown:** Wilmington, DE  
**Education:** B.S. Animal Science from University of Delaware, M.S. Dairy Science SDSU and currently Ph.D. Candidate SDSU  
**Hobbies:** Gardening, horseback riding, walking with my dogs.

**Fun Fact about me:** I own 3 black labs (Lucky, Lady, and Duke)

**What classes do you teach and other campus involvement?**  
As a Research Assistant, my job is to help with research conducted by the production faculty. I help the graduate student with their farm trials and lab work. I also oversee the studies that don't fall into a grad students program.

**What advice do you have for students interested in the Dairy Industry?**  
Be proud of working in the dairy industry. You are helping to feed the rest of the country and that is a good thing.

**Where do you see the dairy industry in 10 years?**  
I think because the population is increasing the dairy industry will be growing to meet demands. More emphasis will be on finding way to do things even more efficiently.

**What is your most memorable experience at SDSU?**  
During the renovation of the building, we had to go through the labs to move and clean out everything. We found lots of old, weird lab equipment that some of the professors didn't even know was there. It really drove home the point that science and techniques are always changing and updating. Routine nutrient analysis we do now may be done quite differently in 30 years.

### Khilendra Bhanduriya

**Hometown:** Balghat M.P. India  
**Education:** Graduate student  
**Hobbies:** Reading, Listening to Music, Cricket, Basket Ball (sometimes)  
**Fun Fact about me:** uncertain person

**What classes do you teach and other campus involvement?**  
I am a Graduate Student & GRA In Dairy Science Department

**What advice do you have for students interested in the Dairy Industry?**  
It's very growing & interesting field to explore your worth

**Where do you see the dairy industry in 10 years?**  
It will become a good support for the GDP of the country with lots of employment opportunity

**What is your most memorable experience at SDSU?**  
It's my initial days in SDSU so everything is memorable experience for me & I am enjoying this learning & exploring myself.
CONGRATULATIONS

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Faculty Spotlights

Howard Bonnemann

Hometown: Brookings, SD  
Hobbies: Gardening – both perennials and vegetables, cooking, reading, walking  

Fun Fact about me: The first member of my extended family graduated from SDSC in 1910. I am a fourth generation SDSC/U alumnus.  

What classes do you teach and other campus involvement?  
I serve as the ABS representative on the University Assessment Committee.  
I was one of five ABS faculty members involved with New Student Orientation for 2011-2012.  
I am a member of the ABS Dean’s Faculty Advisory committee.  
I serve on the curriculum committee for the college of Ag and Bio.  

What advice do you have for students interested in the Dairy Industry?  
Try to engage in the whole of the dairy industry; attempt not to choose a side but instead be a bridge builder across the entire spectrum of dairy and production agriculture. Become a part of the community. Participate in Dairy Club activities. Participate in residence hall activities; attend games, plays, lecture series, film series and concerts and become a part of campus life. Don’t spend all your time at home; stay for the weekend, make friends and be a part of the community. Spend less time working and more time engaged in the experience of the learning community. Embrace the university community and utilize the networking opportunities to be a bridge builder in the larger community and within the dairy industry.  

Where do you see the dairy industry in 10 years?  
Consolidating and growing. The number of producers and processors will continue to decrease while the quantity of milk and products each of these remaining groups interacts with on a daily basis will continue increasing. Export volumes for U.S. dairy products will continue to increase. There will be many retirements providing tremendous opportunities for growth and advancement of today’s graduates.  

What is your most memorable experience at SDSU?  
15 semesters as a student and 15 years as a faculty member have brought innumerable experiences from which to choose. I think that Vanessa’s Hulk Green Lime Sherbet is close to the top of the list. (Do decimal points mean anything when you measure ingredients?)

Ananya Biswas

Hometown: Kolkata, India  
Education: MS in Dairy Chemistry, MS in Food and Biomaterial Processing.  
Hobbies: Right now, spending time with my family.  
Fun Fact about me: I easily get mingle with people around me, like to spend fun time with friends, also enjoy cooking, and trying different delicacies.  

What classes do you teach and other campus involvement?  
I work as Research Associate, which mainly involves every aspect of research projects from start to finish.  

What advice do you have for students interested in the Dairy Industry?  
I believe Dairy is a GREAT field of study for making an outstanding career. Moreover, in SDSU we have 100% placement after completion of your degree.  

Where do you see the dairy industry in 10 years?  
In 10 years dairy industry should be in its pinnacle, and become one of the important industries that most people around the world may not live without it. Dairy will be the most important elements in everybody’s daily livelihood.  

What is your most memorable experience at SDSU?  
My most memorable experience at SDSU was when I became national champion in dairy products judging competition as a graduate student in 2003 during my master degree program.
Steve Crego

Hometown: Baldwinsville, NY
Education: B.S. Agriculture, Ag & Life Science College, Cornell University
Hobbies: traveling, gardening
Fun Fact about me: My first visit to Brookings was 21 years ago, who would of known, I be living here 18 years later.

What classes do you teach and other campus involvement?
DS 212 Dairy Cattle Evaluation
DS 496 Field Experience

David Casper

Hometown: Cuba City, Wisconsin
Education: B.S. - University of Wisconsin-Platteville, M.S. and Ph.D. - South Dakota State University
Hobbies: Collector of Lionel trains, coins, and Bonnie Mohr Cow Prints along with golfing, and fishing.
Fun Fact about me:
The jokes or comments you will see during one of my presentations. Just give me ketchup and everything will taste good.

What classes do you teach and other campus involvement?
DS-130 Introduction to Dairy Science-Production lectures
DS-413/513 Physiology of Lactation
DS-492 Topics – Dairy Farm Challenge

What advice do you have for students interested in the Dairy Industry?
There is a tremendous need for trained professionals right now in the Dairy Industry and the shortage is starting to occur. The high demand for trained personnel is creating a bright future for people entering the Dairy Industry to have lifelong satisfying and productive careers. Be confident of your abilities and educational training. All you have to do is believe in yourself to push for that opportunity that may take you beyond your own perceptions of what can be accomplished.

Where do you see the dairy industry in 10 years?
There may be some further consolidation in the number of dairy operations that will mean the average dairy operation will have more cows. I envision robotics being heavily used in rotary parlors to milk cows to reduce the labor needs on the dairy operation. However, the production of food needed to feed the population could certainly reverse the trend in the number of dairy operations. In addition, future feeding programs are going to be based more on forages and less on grains to ensure the sustainability of the dairy operation.

What is your most memorable experience at SDSU?
I have a lot of fond memories of SDSU and the great people that I’ve met and worked with during my graduate program. As I embark on my career, as a faculty member, I’m looking forward to creating more fond memories at SDSU. During my graduate program, we worked and played hard, and it was a very productive part of my career. The highlight of my graduate program though was winning the National Milk Producers Federation’s “Richard M Hoyt Award” from the American Dairy Science Association in 1989. That was the same year that Dr. David Schingoethe (my advisor) received the American Feed Industry Association Award from the American Dairy Science Association. It was a very memorable and special ADSA meeting that year.
**Fernando Díaz-Royón**

**Hometown:** Talavera la Nueva, Toledo, Spain  
**Education:** Doctor of Veterinary Medicine, Graduate Student for Ph.D. Animal Nutrition (Spain)

**Alvaro D. García**

**Hometown:** Montevideo, Uruguay  
**Education:** DVM 1985; MS 1987; PHD 1997  
**Hobbies:** Wildlife, reading  
**Fun Fact about me:** Not taking myself too seriously.  
**What classes do you teach and other campus involvement?** DS492 Spanish for Agricultural Students and this year I was a substitute instructor in DS411 Breeds and Breeding.  
**What advice do you have for students interested in the Dairy Industry?** Whether you are in Manufacturing or Production you will find the right combination of knowledge and experience among our faculty. Although this really helps, the answer to your future is within you as a student. It is your attitude and zest for knowledge that will shape your career.  
**Where do you see the dairy industry in 10 years?** The dairy industry will continue to consolidate. Dairies that place emphasis on the environment, dairy cattle well-being, and hygienic milk harvesting will be the ones to predominate.  
**What is your most memorable experience at SDSU?** It is ongoing, and it’s to witness a vibrant University develop that in spite of its smaller size compared to other still manages to be recognized as leader in many fields.

**Nuria Garcia-Fernandez**

**Hometown:** Merida, SPAIN  
**Education:** Veterinary Medicine, DVM Biochemist, B Animal Medicine and Health, PhD  
**Hobbies:** Photography, Nature, Music  
**Fun Fact about me:** Two years internship on the surgery unit of a veterinary hospital  
**What advice do you have for students interested in the Dairy Industry?** Just to keep updated on the last scientific advances on Dairy Science to be able to apply them into the industry.  
**Where do you see the dairy industry in 10 years?** I would like to think we will have a pretty stable industry with a broader spectrum of applications, improvements on quality and a better perception of consumers on the health benefits of dairy products.  
**What is your most memorable experience at SDSU?** Best moments that I remember are always when a new semester begins because campus is full of new students following their dreams with energy and the atmosphere is really nice and positive.
Ashraf Hassan
Hometown: Alexandria, Egypt
Education: Ph.D. Dairy Science & Technology, University of Georgia and Minia University.
Hobbies: Soccer, swimming, travel
Fun Fact about me: I studied at the University of Georgia. As an Egyptian, Athens GA was too cold for me. I now appreciate GA very much.
What classes do you teach and other campus involvement?
Technical control of Dairy Products
Dairy Processing I and II Laboratory Techniques in Dairy Science
What advice do you have for students interested in the Dairy Industry?
Set challenging but achievable goals.
Where do you see the dairy industry in 10 years?
More focus on functional dairy foods. More health oriented products. More research on alternatives to heat treatment. What is your most memorable experience at SDSU? The warmth and friendliness I encountered when I first visited SDSU in 2003

Kevin Herrick
Hometown: Roslyn, South Dakota
Education: B.S. Animal Science – South Dakota State University
M.S. Ruminant Nutrition – South Dakota State University
Hobbies: Sports
Fun Fact about me: I’ve got a twin brother
What advice do you have for students interested in the Dairy Industry?
Observe different things and gain a broad exposure to the entire dairy industry.
Where do you see the dairy industry in 10 years?
Much smaller and more intense.
What is your most memorable experience at SDSU?
Friendships gained from graduate school.

Akimoto Ichinomiya
Hometown: Tokyo, Japan
Education: SDSU
Hobbies: Camping, traveling, eating, and driving
Fun Fact about me: Drinking too much milk made my hair gray
What classes do you teach and other campus involvement?
I train and develop students to become dairy plant managers, and ask them if they like Sushi.
What advice do you have for students interested in the Dairy Industry?
Be flexible and open minded.
Where do you see the dairy industry in 10 years?
Globalization and sustainability
What is your most memorable experience at SDSU?
ADSA- Student Affiliate Division trip to Chicago

Pete Linke
Hometown: Mitchell, SD
Education: BS Dairy Production, SDSU; BS History SDSU
Dairy Industry?
Be flexible and open minded.
Where do you see the dairy industry in 10 years?
Globalization and sustainability
What is your most memorable experience at SDSU? The warmth and friendliness I encountered when I first visited SDSU in 2003
Ken Kalscheur

Hometown: Reeseville, Wisconsin
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: A railroad went right through the family farm and was very close to the house. As a result the house shook a little whenever a train goes through. To this day, I can sleep through just about anything!
What classes do you teach and other campus involvement?
I teach DS130L – Introduction to Dairy Science Laboratory (Production section), team-team DS412 – Dairy Farm Management and DS432 Dairy Cattle Feeding, and DS711 – Ruminology. 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?
The field of Dairy Science has great career opportunities, but you must choose a career that you enjoy immensely. Then, you will never have to ‘work’ another day in your life.

Where do you see the dairy industry in 10 years?
The industry will continue to adapt and change, but there will always be great opportunities for students graduating with a dairy science degree.

What is your most memorable experience at SDSU?
There have been many memorable experiences (such as surviving the Royal Winter Fair Trip!), but the most important memories are seeing students succeed and excel in the dairy industry after graduating from SDSU.

Som Khanal

Chenchaiah Marella

Nancy Leisure

Hometown: Reeseville, Wisconsin
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.

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Hometown: Ongole, India
Education: Ph. D.
Hobbies: Volunteering, travelling, watching movies
What advice do you have for students interested in the Dairy Industry?
Dairy industry is going to grow stronger. You will have spotless white and bright future.

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

What is your most memorable experience at SDSU?
My graduation walk
Angie Manthey

Hometown: Janesville, MN
Education: B.S. in Dairy Science from the University of Wisconsin-River Falls
Hobbies: Being outdoors, working with cattle, listening to music, photography, scrapbooking
Fun Fact about me: I started showing dairy cattle when I was 4 years old
What classes do you teach and other campus involvement?
Dairy Club
What advice do you have for students interested in the Dairy Industry?
Advice that I would give to students would be to establish yourself and follow your dreams. Get involved and keep up to date on advancements within the industry.

Where do you see the dairy industry in 10 years?
Over the course of ten years I think that the dairy industry will continue to grow and change. However, the people in the industry will still be hardworking, passionate, and care about the environment and the well-being of the cows just as they do today. In conjunction with care for the livestock, the industry’s advancements in nutrition and technology will improve production. Another thing that will not change within the industry is the focus on providing the consumer with a wholesome, nutritious, good-tasting product.

What is your most memorable experience at SDSU?
My most memorable experience at SDSU has been meeting good-tasting product. Over the course of ten years I think that the dairy industry will continue to grow and change. However, the people in the industry will still be hardworking, passionate, and care about the environment and the well-being of the cows just as they do today. In conjunction with care for the livestock, the industry’s advancements in nutrition and technology will improve production. Another thing that will not change within the industry is the focus on providing the consumer with a wholesome, nutritious, good-tasting product.

Laura Mealy

Hometown: Springfield, OR
Education: BS Chemistry, Oregon State University 2008
Hobbies: In my spare time I enjoy baking and trying out new recipes in the kitchen
Fun Fact about me: I can wiggle my ears
What classes do you teach and other campus involvement?
I work in Dr. Lloyd Metzger’s lab investigating various properties of cheese
What advice do you have for students interested in the Dairy Industry?
Do an internship! It not only will help you find what you like about the industry, it will also provide valuable work experience

Where do you see the dairy industry in 10 years?
Fractionated milk components such as lactose and whey will continue to find more and more uses. This will produce a boom in new technologies and processes to obtain them.

What is your most memorable experience at SDSU?
Experiencing a 62°F day in January; I definitely didn’t expect that.

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**Lloyd Metzger**

**Hometown:** Lester, IA  
**Education:** BS and MS in Dairy Manufacturing from SDSU; Ph.D. in Food Science from Cornell University  
**Hobbies:** Golf, Working on our acreage/hobby farm  
**Fun Fact about me:** I grew up on a Jersey farm in Iowa.  
**What classes do you teach and other campus involvement?**  
**Dairy Club Advisor**  
**What advice do you have for students interested in the Dairy Industry?**  
Take advantage of internship opportunities so you can get an understanding of what work will be like after you graduate.  
**Where do you see the dairy industry in 10 years?**  
I think the Dairy Industry will continue to grow and that more than a quarter of the milk based products produced in the United States will be exported.  
**What is your most memorable experience at SDSU?**  
Being introduced to one of my cousins (that I couldn't remember!) who was a new student in Dairy Science.

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**Jayne Raabe**

**Hometown:** Wolsey, SD  
**Education:** Associate of Arts, SDSU  
**Hobbies:** walking, biking, baking  
**Fun Fact about me:** Participated (and completed!) in my first marathon at the Black Hills Veteran's March last fall.  
**What classes do you teach and other campus involvement?**  
I work in the Dairy Science office as Senior Secretary.  
**What advice do you have for students interested in the Dairy Industry?**  
Work hard while you are in school. The Dairy Science faculty are here to help you succeed. You will have many opportunities while you are in the program that will lead you to a successful career in the dairy industry.  
**Where do you see the dairy industry in 10 years?**  
Growing bigger and stronger.  
**What is your most memorable experience at SDSU?**  
I was a member of the Pride of Dakotas marching band that performed for the very first time in Washington, DC at the inauguration of President Ronald Regan.

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**Vikram Mistry**

**Hometown:** Ahmedabad, India  
**Education:** Ph.D., Food Science, 1986: Cornell University, Ithaca NY  
**Hobbies:** Gardening  
**Fun Fact about me:** My k-12, undergraduate, and graduate education took place in three separate countries, providing interesting cultural insights.  
**What classes do you teach and other campus involvement?**  
Opportunities in Dairy Science  
Dairy Science Seminar  
Internship  
Thesis  
Special Problems  
**What advice do you have for students interested in the Dairy Industry?**  
Four years of college is a very short time – take advantage of all the excellent facilities available to you, get to know all the faculty members and staff and build for yourself a solid foundation that will help you become an influential leader in the future.  
**Where do you see the dairy industry in 10 years?**  
In 2022 the dairy industry will be in the hands of those that are running the SDSU Dairy Club today! There will be approximately 1 billion more people than there are today. So, innovations in milk production and processing will drive the industry, calling for well trained and adaptable professionals.  
**What is your most memorable experience at SDSU?**  
On my first day at work, 1st October 1986, I wondered how long I was going to be in Brookings.
Faculty and Staff Spotlights

Tracey Renelt

Hometown: Arlington, SD
Education: B.S. in both Dairy Production & Dairy Manufacturing from SDSU, presently pursuing my M.S. in Human Resource Management
Hobbies: Outdoor activities such as Horse Riding, ATV’s, Snowmobiling, and Hunting & Fishing. Also enjoy cooking and experimenting with new recipes.
Fun Fact about me: I have a very unique middle name.
What classes do you teach and other campus involvement?
21 years in the SDSU Extension Service, and presently serve as the SDSU Extension Field Dairy Specialist based in the Watertown Regional Office. Highlighted work areas include: the I29 Dairy Extension Consortium, the Central Plains Dairy Expo Board, iGrow Dairy Website Coordinator, and the SD 4-H Dairy Program.

What advice do you have for students interested in the Dairy Industry?
The dairy industry is like a large extended family, with many supporters. It is a great thing to be a part of, so, get the degree, cause, once you have the degree, they can’t take it away. The second bit of advice is “Knowledge is Power”, so continue to be a lifelong learner, and “Never Give Up On Your Dreams”.

Where do you see the dairy industry in 10 years?
Continuing to be a very important “spoke in the wheel” of agriculture, especially in the upper mid-west. I also feel that there will continue to be a need for employees who are willing to be a part of an industry that has a great opportunity for growth.

What is your most memorable experience at SDSU?
Honestly, I have too many great memories to just single out one. The best thing is all of the lifelong connections that I have made through my various roles at SDSU including student and employee.

Sanjeewa Ranthunga

Hometown: Kandy Sri Lanka
Education: B.Sc. Agriculture – University of Peradeniya Sri Lanka
M.Sc. Biochemistry – Pukyong National University, South Korea
M.Sc. Animal Science – South Dakota State University
Hobbies: Reading and watching cricket
Fun Fact about me: I follow my astrological sign
What advice do you have for students interested in the Dairy Industry?
Dedicate to what you study.

Where do you see the dairy industry in 10 years?
Less people involved in the dairy industry.
What is your most memorable experience at SDSU?
Getting my M.Sc. in Animal Science

Ulises Salas Vegas

South Dakota State University Dairy Digest

Manufacturing Connections
Melissa Schmitt

**Hometown:** Ames, Iowa  
**Education:** B.S. in Dairy Science and Animal Science from Iowa State University  
**Hobbies:** Horseback riding, photography, fishing, hunting, etc.  
**Fun Fact about me:** I have an identical twin sister. Michelle lives in Green Bay, Wisconsin working for ABS Global.

David Schingoethe

**Hometown:** Sugar Grove, Illinois  
**Education:** B.S. & M.S. Univ. of Illinois in Dairy Science, PhD Mich. State, Univ. in Dairy and Nutrition  
**Hobbies:** Boating, Music, gardening, traveling, and playing with the grandkids.  
**Fun Fact about me:** I enjoy boating and riding the jet ski.

What classes do you teach and other campus involvement?  
Have taught DS 130, Introduction to Dairy Science; DS 413/513, Physiology of Lactation; DS/AS 711, Ruminology; and have been involved with a number of other classes through the years.  
What advice do you have for students interested in the Dairy Industry?  
Larger and more productive herds than today with even more use of modern technologies. I especially see continued dairy expansion in the I-29 corridor.  
What is your most memorable experience at SDSU?  
Seeing students grow and develop into dairy leaders.

Prafulla Salunke

**Hometown:** Shevali, Maharashtra State, India  
**Education:** B. S. (Dairy Technology) and M. S. (Dairy Manufacturing)  
**Hobbies:** Cricket, Reading (current affairs and scientific history), Watching documentaries, TV and comedy shows  
**Fun Fact about me:** Serious but watch comedy shows  
**What classes do you teach and other campus involvement?**  
I am a graduate student  
What advice do you have for students interested in the Dairy Industry?  
Have dairy technology basics and learn management skills

Where do you see the dairy industry in 10 years?  
In the top management and making at least one significant contribution to the mankind  
**What is your most memorable experience at SDSU?**  
1) Snow, snow and more snow  
2) Carrying out Kjeldhal protein analysis in small isolated room when nobody was around
**Hometown:** Anand, India  
**Education:** B. Tech in Dairy manufacturing from SMC college of Dairy science, Anand, India  
**Hobbies:** Being an Indian it has to be “Cricket”  
**Fun Fact about me:** Although, I am a dairy technologist and a die-hard cheese lover, I hardly get to eat it to maintain myself.  
**What advice do you have for students interested in the Dairy Industry?**  
Well it may not seem at enticong as other fields but once in you can hardly think of moving to other field and would thank yourself to opt Dairy as your profession. Where do you see the dairy industry in 10 years? The way industry is growing one can hardly count wings after 10 years.  
**What is your most memorable experience at SDSU?**  
Getting the chance to join Dairy science and working with Dr. Metzger; no experience can be more memorable than this one.  
**Faculty and Staff Spotlights**  

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**Kartik Shah**

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**Hometown:** Hazel Green, WI  
**Education:** B.S. in Biology and a minor in chemistry from Northern Michigan University  
**Hobbies:** Hunting and Fishing  
**Fun Fact about me:** My twin sister and I were born within a minute of each other almost two months early.  
**What advice do you have for students interested in the Dairy Industry?**  
Worry less about the financial aspects and more about being the best in your respective area of the industry. If you are the best in your field there will always be a place for you and the rest will fall where it needs to! Pay attention to your undergraduate material. It is laying the foundation for your future.  
**Where do you see the dairy industry in 10 years?**  
I think the industry will continue to move toward larger farms and robotic systems. With the population increasing farmers will be competing more and more for feedstuffs with the general public which will open up a lot of opportunities for research.  
**What is your most memorable experience at SDSU?**  
The dedication of the new building.

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**Adlai Schuler**

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**Hometown:** Bihar, India  
**Hobbies:** Watching movies, reading, listening songs  
**Fun Fact about me:** I can’t sing, but I still love music.  
**What advice do you have for students interested in the Dairy Industry?**  
Opportunities for Internships and full time jobs are a lot in the fast growing Dairy Industry.  
**Where do you see the dairy industry in 10 years?**  
Maximum availability of consumer oriented quality based healthy food products. Dairy Industry with technically well trained human resources.  
**What is your most memorable experience at SDSU?**  
Renovation of Dairy Science Department and Dairy plant.
Megan Smith

**Hometown:** West Amwell, New Jersey  
**Education:** B.S. Dairy Science, Cum Laude (Delaware Valley College, Doylestown, Pennsylvania)  
**Hobbies:** hunting, fishing, swimming, kayaking, traveling, off-roading, and trucks that shake the ground when they drive by!  
**Fun Fact about me:** I am certified as a trained Emergency Medical Technician (E.M.T.) in New Jersey and Pennsylvania since I was 17 and I have saved many lives and even delivered a baby (human, not bovine) in a patient’s house.  
**What classes do you teach and other campus involvement?**  
Teaching Assistant for the Introduction to Dairy Science Course (DS 101)- Dairy Cattle Judging Lab, Assistant Coach for the Dairy Judging Team, member of the Dairy Science Department Journal Club (Production), SDSU Dairy Club.  
**What advice do you have for students interested in the Dairy Industry?**  
You don’t have to be a dairy farmer to be involved in the dairy industry. This industry has such a diverse and wide array of options to pick from, you don’t even have to see a cow or be on a farm if you don’t want to and you can still be rooted in the industry through supporting businesses. If you want to do it, you can do it in the dairy industry.  
**Where do you see the dairy industry in 10 years?**  
In 10 years, I believe the dairy industry will have a completely new face. There will be new technologies, milk marketing strategies, and animal welfare standards that will shape the dairy industry to become more efficient and profitable in continuing to produce a safe and wholesome food to feed the world.  
**What is your most memorable experience at SDSU?**  
My SDSU Dairy Department family. I have never been anywhere or worked anywhere where there are heartfelt and sincere connections and personal relationships like there are here. Everyone in the department not only genuinely care for each other, but they are honestly and truly happy to be here and be in each other’s company.

Brooks Varnum

**Hometown:** Buffalo, MN  
**Education:** A.A. Business  
**Hobbies:** Anything outdoors, hunting, racing, and riding my motorcycle  
**Fun Fact about me:** Raced go-carts for 12 years.  
**What advice do you have for students interested in the Dairy Industry?**  
Keep focused on making a difference.  
**Where do you see the dairy industry in 10 years?**  
Larger industry corporations, unfortunately less smaller family farms.

Matt Holdvogt

**Hometown:** Eden Valley, MN  
**Education:** Sophomore at SDSU  
**Hobbies:** Fishing, boating, sports, being active hanging out with friends, going out and meeting new people.  
**Fun Fact about me:** I was born without tonsils!  
**What classes do you teach and other campus involvement?**  
Student Manager at the SDSU Dairy Research and Training Facility  
**What advice do you have for students interested in the Dairy Industry?**  
Be the change you want to see in the world. Don’t be afraid to stand out and not be the “normal.”  
**Where do you see the dairy industry in 10 years?**  
The dairy industry will be strong and busy because dairy products are great and nutritious. And they taste awesome!  
**What is your most memorable experience at SDSU?**  
Passing out in Biology Lab and everyone later that day exclaiming about the ambulance on campus not knowing it was me.
April Johnson

Hometown: Heron Lake, MN
Education: Senior Majoring in Dairy Production and Agriculture Education
Hobbies: Showing and judging dairy cattle, volunteering with 4-H and FFA programs, baking, gardening, shopping and hanging out with family and friends.
Fun Fact about me: This summer I had the opportunity to get my head sculpted out of a 90 lb block of butter and it is currently stored in my freezer at home.
What classes do you teach and other campus involvement? SDSU Dairy Club. SDSU Dairy Judging Team, Little I, CFFA/Ag Ed Club, Prexy Council, and Ag & Bio Peer Mentor
What advice do you have for students interested in the Dairy Industry? To do a variety of internships throughout college to gain experience and knowledge. You can learn just as much through internships as you learn through your classes. Also get involved with organizations in college such as the SDSU Dairy Club and participate in trips and leadership experiences.
Where do you see the dairy industry in 10 years? I believe that promoting dairy products and educating the public about farming and production practices of our product will continue to become more important. Also, I believe dairy farms will continue to grow in size and new technology will continue to help the industry advance.
What is your most memorable experience at SDSU? Traveling with the SDSU Dairy Judging Team and participating in Dairy Club Events. The trip through judging and dairy club to destinations such as World Dairy Expo, Fort Worth Stock Show, Canadian Royal Winter Fair, and to Regional ADSA conferences were most memorable.

Valley Queen is proud to support the SDSU Dairy Program

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Recap of 2011

Dairy Challenge offers Dairy Science students a unique opportunity to use practical dairy farm knowledge. The 2011 Dairy Challenge season was a success with the National Team placing with a silver. The team consisted of Melissa Lax, Corey Zelfel, Katie Crocker, and Heather Jons. The national contest was in Hickory, N.C. Students that participated in the regional dairy challenge were Melissa Lax, Mike Dunn, Ana Schweer, Katie Nelson and Katie Crocker. At the Regional Dairy Challenge Melissa Lax’s team received a Gold placing.

2012 Dairy Challenge

Five students from the SDSU Dairy Science Department joined 73 other college students from universities that participated in the tenth annual Midwest Dairy Challenge in St. Joseph, MO, January 31st-February 2nd, 2012. Representing SDSU was Megan Forst, Mitchell Maher, Valerie Mohr, Megan Rice, and Ana Schweer. Working in four- or five-person, mixed-university teams, students assessed all aspects of a working dairy farm and then presented their highest priority recommendations to a panel of judges and the dairy business owners. First and second place were awarded to teams based upon their quality of analysis and recommendations. Although none of the SDSU participants were members of a top team, they all agreed that this activity was an excellent learning opportunity that allowed them to apply what they have learned through their coursework here at SDSU. They also felt their participation in this competition was beneficial in preparation for their careers in the dairy industry. Participants also enjoyed the opportunity to network with industry professionals and students from other universities.

This year’s contest, hosted by Kansas State University, included students from 19 Universities and colleges across the Midwest including the Fox Valley Technical College, University of Illinois, Iowa State University, Kansas State University, Lakeshore Technical College, Michigan State University, University of Minnesota, The Ohio State University, Purdue University, Northcentral Technical College, Northeast Iowa Community, College Northwest Missouri State University, University of Missouri, South Dakota State University, Southwest Wisconsin Technical College, University of Wisconsin-Madison, University of Wisconsin-River Falls, University of Wisconsin-Platteville, and the UW-Madison Farm & Industry Short Course.
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At 3:30 a.m. Thursday, Feb. 23, 43 SDSU Dairy Club members boarded a coach bus. Despite the early wake up call, everyone was ready for the long anticipated trip to Champaign, Ill. for the Annual American Dairy Science Association, Student Affiliate Division Meeting.

The club organized three tours along the way, making the first stop at Moline, Ill. where the members donned headsets and safety glasses to receive a riding tour throughout the John Deere factory. Dairy Club members were impressed by the enormous facility and witnessed the start to finish process of constructing a John Deere combine. Even some of our die-hard Allis Chalmers and Case International supporters found the tour educational.

After spending the night at a hotel, we started out early with high anticipation to view the high-class facilities of Butlerview Dairy. Members had a chance to get acquainted with the dazzly clean and fancy cows housed in rubber matted box stalls. A few members even had a chance to go inside the pen with their favorite cow.

Finally, we traveled to Ludwig Farmstead and Creamery where we saw their high quality milking herd and watched their speciality cheeses be made. The highlight of the tour was sampling the unique variety of cheeses produced on the farm.

After our day filled with touring we arrived at the University of Illinois, our hosts for the event. A Junior and Senior Quiz bowl team competed against other schools. The junior team lost in the first round in a tight match against the University of Minnesota and the senior team lost a heartbreaking match against the University of Wisconsin Riverfalls by five points.

The Dairy Club enjoyed networking with other clubs during a dance on Friday and Saturday evening and during sessions held on Saturday afternoon. The club enjoyed a formal banquet on Saturday evening highlighted by an upbeat presentation by keynote speaker Mike Hutjens.

Exhausted, all 43 members boarded the bus again at 2 a.m. Sunday morning, ready to return to South Dakota with many memories and lessons learned at the annual Regional ADSA.
Producing Leaders
Dairy Science Scholarships for 2012

**Award**

Alfred Tobkin Memorial
Khanal, Som: $163
Klaers, Angela: $163
Ochsner, Justin: $163

Arnold Hippen Dairy Challenge
Forst, Megan: $200
Hartkopf, Kaitlin: $200
Maher, Mitchell: $200
Rice, Megan: $200

Dairy Science Scholarships for 2012

**Arnold Hippen Dairy Challenge**

Khanal, Som: $163
Klaers, Angela: $163
Ochsner, Justin: $163

**David H. Henry Memorial in Ag & Bio Sciences**

Vander Wal, Alisha: $200

**David J. Schingoethe**

Hulstein, Cassandra: $1000

**Davisco Foods/Jay Headley Memorial**

Schaefer, Samantha: $1500

**Dairy Foods - Land O'Lakes**

Huelg, Megan: $1250

**Derdall**

Schoessler, George: $500

**DuPont**

Alexander, Lee: $1000
Jones, Taylor: $1000

**Emery Bartle Memorial**

Hartkopf, Kaitlin: $5000

**Gilbert T. & Olga Gilbertson Memorial**

Chapman, Bethany: $350

**H. C. Olson**

Jones, Taylor: $450

**Heifers for State**

Evans, Jordan: $500
Neugebauer, Larissa: $500

**I-29 Dairy**

Van Eck, Cody: $500

**J. J. Yee**

Liu, Weina: $500

**James Marvel Memorial**

Pennings, Timothy: $350

**John Anderson Memorial**

Chapman, Roxane: $2000
Jones, Taylor: $2000

**John G. Gross**

Olson, Lydia: $1000

**Joseph Van Ttreeck**

Chapman, Roxane: $1300

**Kemps, LLC**

Holdvogt, Matthew: $1500

**Kirk Mears Memorial**

Liebenstein, Grace: $900

**Land O'Lakes - Region 65**

Sellner, Noah: $250

**Leprino Foods**

Asche, Austin: $4000

**Midwest Dairy Association**

Sellner, Angela: $1500
Vander Wal, Alisha: $1500

**North Central Cheese Ind. Assoc.**

Chapman, Roxane: $1800
Johnson, April: $1800
Schaefer, Samantha: $700

**Ode Family**

Shumski, Chelsey: $500

**Ralph Rogers Memorial**

Ochsner, Justin: $400

**Ryan Graber Memorial**

Hinkeldey, Renae: $1000

**Schaefer Foods**

Berg, Samantha: $1500

**Schuch Family**

Gunnink, Jennifer: $600

**SD State Dairy Association**

Chirnside, Lauren: $500

**SD State Dairy Association**

Chirnside, Lauren: $500
Grams, Tyler: $500
Johnson, Brandon: $500
Wegner, Kaylee: $500

**Valley Queen Cheese Factory Freshmen**

Hartway, Franklin: $1000

**William & Marge Kallemeyn & Sons**

Gacke, Daniel: $1000
The Jackrabbit Dairy Council has taken a proactive approach by making financial commitment to build a state-of-the-art dairy processing facility in Brookings, South Dakota. The project is a joint effort between South Dakota State University (SDSU), American Dairy Association of South Dakota-Valley Queen Cheese Factory-Nef Family Foundation, Davisco Foods International, Inc., and other partners.

Saputo, a leading Canadian dairy processing company, is committed to delivering the utmost quality and service that makes it an exceptional dairy processor. At Saputo, we acknowledge and appreciate the talented employees. We believe in providing them with a variety of new skills and opportunities to be successful in their careers.

Davisco Foods International, Inc., is a member-owned dairy processing cooperative with companies located throughout the United States and Colombia. As a leading dairy science and technology company, Davisco is passionate about dairy science and who hope to become leaders in the dairy industry.

The Goal of the Jackrabbit Dairy Council: Strengthen the "Dairy Industry of the Future." The Jackrabbit Dairy Council is an Industry Partnership with South Dakota State University, American Dairy Association of the Midwest, Iowa Division—ARAMARK, and others. For more information on becoming a Jackrabbit Council Member: jordan.evans@jacks.sdstate.edu

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Parents of Grace Liebenstein:.............8
Parents of Val Mohr:..............................24
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South Dakota State University Dairy Digest
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