South Dakota State University
Open PRAIRIE: Open Public Research Access Institutional Repository and Information Exchange

Dairy Digest
Dairy Science

2016

Dairy Digest 2016
South Dakota State University Dairy Club

Follow this and additional works at: http://openprairie.sdstate.edu/dairy_digest

Part of the Dairy Science Commons

Recommended Citation
http://openprairie.sdstate.edu/dairy_digest/7

This Magazine is brought to you for free and open access by the Dairy Science at Open PRAIRIE: Open Public Research Access Institutional Repository and Information Exchange. It has been accepted for inclusion in Dairy Digest by an authorized administrator of Open PRAIRIE: Open Public Research Access Institutional Repository and Information Exchange. For more information, please contact michael.biondo@sdstate.edu.
LEAN. 
CLEAN. 
PROTEIN.

WHEY PROTEIN ISOLATE

BiPro is an all natural, whey protein isolate made from milk. BiPro is the highest quality protein available worldwide. It is rich in the amino acid leucine, proven to be the building block for lean muscles. BiPro is the best choice to maintain a healthy, active lifestyle.

» All Natural
» NSF Certified for Sport®
» Virtually tasteless
» Rich with BCAAs
» Digests and absorbs quickly
» Kosher certified

Order at BiProUSA.com

FREE SHIPPING with code SDSU on first order

One use per customer. Not valid with any other discounts, promotions or offers. Offer code valid until 12/31/16.
# Table of Contents

Digest Staff .................................................................4  
Index of Advertisers ......................................................5  
Dedication ........................................................................6  
Dean's Comments ...........................................................7  
Department Highlights ..................................................8  
Advisor's Comments ......................................................9  
2015 President's Comments .............................................10  
2016 President's Comments .............................................11  
Class Pictures ................................................................12  
National Ag Day ..............................................................14  
Central Plains Dairy Expo ..............................................15  
Little International ..........................................................17  
Senior Spotlights ............................................................18  
Campus Ag Day ................................................................22  
Dairy Challenge ...............................................................23  
Dairy Fest Scholarship ....................................................24  
Internship Spotlights ......................................................26  
Faculty & Staff Spotlights ...............................................34  
Cow to Cup 5K/Dairy Fest .................................................40  
Jackrabbit Dairy Camp ....................................................42  
South Dakota State Fair ..................................................44  
Graduate Students Spotlights ..........................................46  
Ag-Bio Ice Cream Social ...............................................50  
Adopt-A-Highway ............................................................52  
Dairy Products Judging ....................................................53  
Dairy Cattle Judging ........................................................55  
World Dairy Expo ............................................................56  
Holiday Cheese Boxes ....................................................57  
Study Abroad .................................................................59  
ADSA-SAD ....................................................................60  
Candids ...........................................................................61  
Scholarships ....................................................................62
Another year has come and gone, and I feel privileged to be able to document the accomplishments of the SDSU Dairy Club and Dairy Science Department again. This year’s theme: Thinkin’ Outside the Barn recognizes that there is so much more to our club, department and the dairy industry beyond a barn full of cows. With a state of the art Davis Dairy Plant, addition of the Food Science major and continued excellence of the Dairy Production program, it is clear that here at SDSU we encompass all parts of the dairy industry. The Dairy Club continues to shine bright within our department as well. A record-breaking cheese box fundraiser, booming Dairy Camp program and a multitude of volunteer activities display just how passionate our club members are. This year’s digest reveals the past year’s memories, successes and fun we as a club and department have had along the way.
Dedication to Pete Linke

By: Chelsea Schossow

For anyone who has picked up a pitch fork or pulled a newborn calf in the middle of the night, we know that dairy farming is no easy task. 365 days, 24 hours around the clock job, it’s not for the faint at heart. But for one individual it has become his lifestyle. This individual drives to the SDSU Dairy Research and Training Facility every morning with a smile on his face and the motivation needed to take on the day.

This year, 2016, the dairy club would like to dedicate “Thinkin’ Outside the Barn” to Pete Linke. Pete Linke, has been a part of the four full time employees at the DFTF for eleven years, which makes him the longest employed individual at the DRTF thus far. In March 2015, Pete accepted the promotion to manager and has worked hard each day since the promotion. He graduated from SDSU with a B.S in dairy production and then joined the DRTF as an ag foreperson in 2004.

Beth Mayrose, a student employee at the dairy said, “he’s committed to what he does and is never afraid to work with you to help you excel in the task at hand.”

He’s never afraid to crack a few jokes, even if its during chasing a loose cow, heifer, or calf around the place. Pete said that “the DRTF is the ideal place to manage a dairy because of the opportunity to coach the next generation of dairy farmers.”

When asked what he wants students to gain from their experience at SDSU/ DRTF he said “many of our employees range in levels of experience, so I want them to not only leave with a greater knowledge than they came with but also an increased appreciation for dairy and dairy farmers.”

Something some people might not know about Pete is that if he didn’t become a dairy farmer, he would have gone to culinary school. This might be why he’s not afraid to flip a few burgers for us during our fall grill-outs and doesn’t mind when all we pay him, for his work, is a nice, big bowl of ice cream. Pete is always on board with the dairy club’s crazy ideas. Often when we call asking to use a calf to promote consumer confidence he’s always willing to help.

The dairy department and students past and present are extremely appreciative for everything that Pete has done for us. We cannot say thank you enough for your commitment and passion for the dairy industry. You are the true definition of a farmer, caretaker, and mentor.
Dean’s Comments

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

We have a lot to be proud of when it comes to the academic programs in the Dairy Science Department at SDSU. The department houses undergraduate majors in Dairy Manufacturing and Dairy Production that are well recognized. Nearly a year ago, the Food Science major and Food Safety minor were transferred to the department to take advantage of synergies between those programs and the Dairy Manufacturing program, and to bring all of the food production curriculum into the College of Agriculture and Biological Sciences.

With the ongoing successes of the department and the added value of these additional programs, the Dairy Science Department is poised to be even more successful in educating young people interested in food production.

The SDSU Dairy and Food Science programs have the capacity to provide outstanding education and training to even more students than are currently served. Furthermore, industries that benefit from the educated workforce we provide are looking to hire more and more of our graduates. With this in mind, the College of Agriculture and Biological Sciences is continuing to feature these programs regularly in recruiting efforts. We are also looking for ways to expand our visibility and competitiveness into new student recruiting markets.

In January, I sent letters of introduction to administrators and agriculture teachers in 50 high schools in California’s Central Valley, along with information on our programs. This area was specifically selected because of high demand for agricultural programs and relatively low acceptance rate at the nearest land-grant university. Many high potential students interested in agriculture are being turned down in this market, and we hope to attract some of these students to our university.

We have a lot to offer when it comes to the quality of our programs! Our proximity to rural areas and open landscape means that we can integrate high levels of hands on learning experiences with livestock, agronomy, and natural resources into our curriculum, which isn’t the case for a growing number of colleges of agriculture. Plus, we’re getting national attention for rankings that are especially important to students considering an out-of-state college experience. College Magazine recently named SDSU #1 in its top ten schools for out-of-state tuition and Safewise ranked Brookings #1 on its list of safest campus towns.

In February, our college shared a booth with the South Dakota Department of Agriculture at the World Ag Expo in Tulare, California. The booth was located in the dairy pavilion and showcased business and education opportunities in South Dakota for people interested in dairy. Dr. Vikram Mistry, Head of Dairy Science, Lora Berg, Director of Marketing and Communications for the College of Agriculture and Biological Sciences, and Samantha Berg, former student employed by Saputo, were on hand to promote the Dairy Production, Dairy Manufacturing, and Food Science degree programs. To round out our California recruiting efforts this spring, Brad Blaha, Recruitment and Academic Services Coordinator for our college, and our Ag-Bio Ambassadors will have a booth at the California FFA Convention in April.

While the results of these efforts are yet to be realized, we are actively searching out other opportunities to strategically expand our student recruitment program. I am so proud of our leadership, faculty, staff, students, and alumni from the Dairy Science Department for making the academic programs in the department what they are today and positioning them for greater success in the future. I look forward to working with all of you to share our programs with a wider audience.
Department Head Comments

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

The Dairy Club through the vibrant leadership of its Executive Committee lives the theme Thinking Outside the Box in everything they do, be it promoting and serving by way of k-12 Dairy Camp, Cheese Box season, professional trips or volunteer activities. They are taking their programs to a new professional level in 2016; during this year they will prepare for the 2017 Midwest ADSA-SAD conference that they will organize and host. This conference will bring to Brookings some 400 students from around the Midwest. These and other creative programs present a glimpse into the dynamism of our students today, and of the powerful future leadership that awaits the dairy industry upon their graduation. Clearly, The Dairy Club is the pride of the department! Indeed, the department as a whole has had a year of new challenges and opportunities that will help shape future directions in very rewarding ways. Our students, student employers and faculty regularly provide constructive input on departmental matters. This has helped produce a revised curriculum that will better prepare our students for the future. In a defining new development, a Food Science major has now been incorporated into the department. This will enable us to expand our reach from the dairy farm, to dairy processing and now to food processing. Given the tight links between these areas, we are now positioned to offer students in all areas opportunities that will have lasting impact on their future and that of food production. This makes SDSU the only university in the country that offers extensive academic, research and extension programs in dairy and food science within one department and with synergies between the three. In 2016 we will seek Institute of Food Technologists (IFT) Approval of this new program. Student scholarship awards, courtesy of generous donors, have been well over $100,000 annually; the products judging team won their national contest for the eighth year in a row; faculty productivity was impressive: in fiscal year 2015 Dairy Science faculty members secured over $1.4 million in external grants through 30 projects to cover research and support graduate students and researchers, reflecting a 12% increase in external funding over the previous year. The office of Technology Transfer reported that nearly one-fourth of the total disclosures at the University for Technology Transfer came from the Dairy Science Department. This is a clear testimony of the top quality faculty and students in the department, and the immense value of the newly renovated facilities. Student accomplishments were equally impressive, many of which are presented in the Dairy Digest. One such example is National Dairy Promotion and Research Board Scholarships; since 2003 ninety-four of our students have been recipients of these scholarships, constituting 38% of all scholarships awarded nationally! We are particularly eager about 2016 as we welcomed Dr. Sergio Martinez-Monteagudo, Assistant Professor in Dairy Manufacturing and are preparing to welcome two new faculty members; Dr. Johan Osorio, Assistant Professor in Dairy Production; and a new faculty member in Food Science. The teaching and research expertise of these individuals will help us strengthen all three program areas. Dairy and Food Science continue to offer exciting opportunities! Help us spread the word and do visit us at http://www.sdstate.edu/ds or in person.
The 2015 – 2016 SDSU Dairy Club completed another successful year. This has been the first year I have been in the advisor role and I am impressed with the organization and manner in which the club is run. It will be interesting to see if the leaders of the Dairy Club today become the leaders of the dairy industry tomorrow. The dairy club continues to be the largest most active club on campus. Its members consist of many different majors. The Dairy Club was very active in fundraising, building camaraderie among its members, giving back to the community, and promoting the dairy industry.

This year the club will award four scholarships. The clubs Dairy Camp also hosted the maximum amount of campers for the 2nd year in a row. The Dairy Camp is a great introduction between the campers and the dairy industry. Members of the Dairy Club served ice cream, milk, and shakes at the South Dakota State fair. Dairy club members also volunteer their time at Dairy Fest to aid in hands on educational dairy experiences.

The Dairy Club started the year off with a BBQ at the farm for all club members. With the exception of Pete burning a few hot dogs and hamburgers a fun time was had by all. Twenty eight club members attended the A.D.S.A in Fort Wayne Indiana. The SDSU team won the Junior Quiz Bowl. They had such a great time that they volunteered SDSU to host A.D.S.A next year. The Dairy Club had an ice skating party at Larson’s ice rink. Several farm and manufacturing plant tours are planned for the near future. They also participated in the following: Relay for Life, Ag Day at the Pavilion and cleaned ditches for the Adopt a Highway Program.

Funds to support the Dairy club are raised through several activities throughout the year. They sponsored a Cow to Cup 5K run during Dairy Fest. Club members dip SDSU ice cream at the South Dakota State Fair. The biggest fundraiser is the holiday cheese boxes. The cheese boxes are a major undertaking that requires almost every members help. Planning and coordinating for the next year starts right after the last cheese box is sold. The cheese box committee continues to improve the program every year.

This active and motivated group of students has already been discussing creative new fundraising activities, ways to help out the community, and various ideas to promote the dairy industry. I am looking forward to seeing everything they will do over the next year. It’s nice working with such an enthusiastic and passionate group of students.
They say, “time flies when you’re having fun,” and that is exactly how I would describe 2015. I’m proud to say the SDSU Dairy Club had another successful year. The year started off busy as usual, helping serve ice cream at the Central Plain Dairy Expo and participating in both National and Campus Ag days. Activities continued into the summer with Dairy Camp, Dairy Fest and the Cow to Cup 5K. As fall approached, many members volunteered a weekend at the South Dakota State Fair, serving ice cream and milk. We ended the year with our biggest highlight, a record-breaking cheese box fundraiser. And to think these were just a few of the Dairy Club’s activities, but with a passion for the dairy industry that all our members share, it was never work, especially when you’re doing what you love.

I would like to say thank you to the 2015 executive team of Maggie Stiles, Chelsea Schossow, Bernice Vander Wal, Sam Fuchs, Sarah Post, Kiley Van Eck and Katelyn Johnson. Your hard work and dedication made for a successful and fun year as president. Another thank you is in order to our outstanding advisors, Dr. Vikram Mistry, John Haberkorn, Dr. Jill Anderson, Jon Pretz and Billy Weich. Your time spent at meetings listening to and supporting our crazy ideas, helping at many of our activities and chaperoning our trips is greatly appreciated. Lastly, thank you to the club members for your dedication to the Dairy Club and dairy industry; your countless hours put in at fundraisers, meetings and activities did not go unnoticed.

While many previous presidents have passed on their roles and looked towards graduation, I have a little different experience has I pass on my presidency. I’m eager to see what 2016 has in store for the Dairy Club as I continue to lead on the executive team as one of the historians. We have a very fun and exciting year ahead of us and I look forward to growing friendships and making many more memories.

2015 Executive Team

- Front Row (left to right): Megan Schaefer (president), Sarah Post (activities coordinator), Katelyn Johnson (historian), Chelsea Schossow (secretary), Kiley Van Eck (historian)
- Back Row (left to right): Maggie Stiles (vice president), Sam Fuchs (activities coordinator), Bernice Vander Wal (treasurer)
2016 President’s Comments

By: Bernice Vander Wal

As a freshman I knew I wanted to be a part of the Dairy Club, my older sister Alisha was always a big part in the Dairy Club, I looked up to her and wanted to follow in her footsteps. For the past 2 years I served as the treasure for the Dairy Club, just like my older sister did. This year I wanted to give back even more and that is why I decided to run for Dairy Club President. Being in the Dairy Club has let me meet friends who have the same passion for the dairy industry that I have, as well as other industry professionals and it offers experiences that only the Dairy Club can offer.

I am very excited to work with this year’s executive team! I feel as if we have a strong, passionate group of young professionals leading the Dairy Club. Each of them has their own gifts and talents they bring to the club, each role they play is just as important as the role the president plays in the club. Each executive member brings ideas to the club and wants to keep improving the club.

This year will be a busy year compared to the last as we are planning some new events for our members such as farm tours and plants tours. The Dairy Club has also been nominated to host the 2017 ADSA-SAD in Brookings, South Dakota next February. Our members also enjoy fall cookouts, bowling nights, World Dairy Expo, ADSA-SAD, ice skating, farm tours, manufacturing tours, dairy camp, scooping ice cream at the Central Plains Dairy Expo and South Dakota State Fair, picking up ditches, spring cookout and many other events throughout the year. The Dairy Club is a great place to meet new people as well as help members increase their communication and leadership skills.

I am proud to be part of such a great club that is known to be one of the largest and most active clubs on campus. This coming year I know I have big shoes to fill and I look forward to leading the club through many events and activities and to continue uphold our outstanding reputation here on campus as well as in the community.

2016 Executive Team

Front Row (Left to Right):
- Audrey Souza (activities coordinator)
- Megan Schaefer (historian)
- Brianna Lee (historian)

Middle Row (Left to Right):
- Chelsea Schossow (vice president)
- Olivia Klinzmann (secretary)
- Bernice Vander Wal (president)

Back Row (left to right):
- Cole Hoyer (activities coordinator)
- Brandon Hawkins (treasurer)
2015-2016 SDSU

Seniors

Front Row (left to right); Maggie Stiles, Lauren Chirnside
Back Row (left to right); Nicole Jax, Sam Fuchs, Andrea Pfaffensbach
Dairy Club

Juniors

Front Row (left to right): Megan Schaefer, Katelyn Johnson, Krista Johnson, Morgan Goche, Brianna Lee
Back Row (left to right): Nick Stensas, Brandon Hawkins, Bernice Vander Wal, Jacob Johnson, Kiley Van Eck, Chelsea Schossow

Front Row (left to right): Cole Hoyer, Kristen Erf, Angela Wick
Back Row (left to right): Kayla Harringa, Eric Ode, Katelyn Groetsch, Kirby Krogstad, Megan Struss, Jacob Weg, Walker Sundstron, Olivia Bartel

Sophomores

Front Row (left to right): Caleb Dinse, Julius Sachs, Tyler Kiefer, Caleb Blaisdel, X, Kyle Tews
Back Row (left to right): Laura Frye, X, Leah Rieck, Stephanie Choudek, Makaila Klejeski, Carla Bromenschenkel

Freshmen
Last March, Dairy Club members went to the Washington Pavilion in Sioux Falls, SD to inform elementary students about agriculture. There were hundreds of children of all ages that came to learn about agriculture and also a little about the dairy industry. The Dairy Club had students make an ear tag necklace out of paper and twine string. On the tag, the students wrote their name and were allowed to decorate it however they liked. The Dairy Club members discussed how each cow has their own ID tags, which work much like a name tag and farmers use them to keep good records. It was a great way to spread the news of agriculture.
By: Bernice Vander Wal

Once again the SDSU Dairy Club had the privilege of serving SDSU ice cream to over 1500 hard working dairy farmers and industry representatives at the 2015 Central Plains Dairy Expo. Dairy Club members made the trip to Sioux Falls, SD with over 30 tubs of ice cream with flavors including Strawberry Revel, Blueberry Revel, Butter Pecan, Chocolate, Cheery Nut, Vanilla and of course the all famous Cookies and Cream.

After producers enjoyed their supper, they stopped to enjoy a bowl of SDSU ice cream. During this time, Dairy Club members enjoyed congregating with dairy farmers as well as other industry leaders and potential employers. After hours of serving, club members enjoyed a night of listening to the popular country duo Thomson Square. Each year the Dairy Club enjoys having the opportunity to serve hard working dairy farmers and industry representatives and being able to give back to such a great industry.
Associated Milk Producers Inc. (AMPI) - a leading Midwest dairy marketing cooperative – is looking for team members who share our mission and commitment to a job well done. Our employees focus on adding value to cooperative members’ milk, while working toward personal career goals.

AMI at a glance:
- 2,200 dairy farmer-owners
- 6 billion pounds of milk
- 10 manufacturing plants
- More than 1,300 employees
- $2 billion annual sales
- Market cheese, butter and powdered dairy products
- Serve foodservice, retail and food ingredient customers

hr@ampi.com
Inquire online at: www.ampi.com
Little International is the largest two-day agricultural exposition in the entire country, and one of the many traditions held at SDSU that many students look forward to every year. Little “I” was introduced at SDSU in 1921 and is the largest student-run organization on campus. The year 2015 set a record with over 200 students turning in a staff application form, with a total of 154 applicants being selected to various positions.

The purpose of Little “I” is to build the skills and knowledge of college students, as well as high school students and even the public, in the field of agriculture. Many events in each species such as fitting, judging, and showing are offered for students to practice and improve their abilities. High school FFA chapters from near and far come to the event and participate in various contests such as Dairy Cattle Judging, Dairy Products Judging, General Livestock Judging, Nursery and Landscape, Wildlife and Fisheries, and the list goes on and on. College students also are able to take part in these events, as every year a small number of students compete for High Point Freshman and High Point Upperclassmen. In the High Point contests, students run around campus from event to event trying to complete as many as possible, as well as doing well in their events, to score as many points as they can to receive the High Point award. Only college students are able to compete in showmanship and fitting contests as each student tries out their so called “show jock” skills for a day and gets the opportunity to prepare an animal as if it were being prepared for a county fair. From the halter breaking to clipping, each student spends countless hours on his or her projects to get them ready to the best of their ability.

This year the Dairy Club had 4 members show livestock for Little “I” and there were also some students on staff for the year as well. The 4 members that showed livestock for this year were Kayla Harringa, Mikayla Piller, Meg Viland, and Jacob Bierstedt, who all showed a dairy heifer. The statement “quality, not quantity” definitely lived up to its name for the Dairy Club this year, as the 4 students all did an exceptional job. Mikayla Piller placed 6th in showmanship and fitting. Meg Viland placed 4th in showmanship, as well as fitting. Jacob Bierstedt placed 2nd in showmanship and received 1st place honors in fitting.

All in all, it was another good year for the Dairy Club at Little “I” and hopefully the club comes back with another good showing for the next Little “I”. Little “I” is a special time of year and event for many students on campus, it’s a very busy time with lots of work and little sleep, but by the end of the weekend, everyone agrees its all worth it for the fun and memories made through it.
Senior Spotlights
Thinkin’ Outside the Barn

Sam Fuchs
Dairy Production & Manufacturing

Hometown: Herreid, SD
Hobbies: Fishing, driving around and finding new roads, auctions, playing call of duty
Activities while attending SDSU: Dairy club, Dairy Challenge, Davis Dairy plant employee, Community Assistant

Future Plans: Graduate from SDSU in the fall of 2016. Start up my own 200-500 cow dairy farm with an on-site milk bottling plant.

Advice to underclassman: Live life to the fullest, you only live once, so make it count. Get involved in campus organizations and activities. Never say no to an opportunity, who knows what will come about it.

Favorite Dairy Club activity/memory: ADSA trip to The Ohio State

What do you feel you gained from being in Dairy Club? Getting to know other students that are passionate about the dairy industry.

Quote that best describes you: “How do you say your last name?”

Most embarrassing moment: Over sleeping an 8:00 am class with Dr. Patel, then coming in 30 minutes late because I had to do a class presentation that day.

What will you miss most about school? I will miss all of my friends that I have met while at SDSU. I also will miss my job working at the SDSU dairy plant, being able to work with different students, having only 2 managers, making a variety of products each day, and of course the SDSU ice cream!!!

Andrea Pfaffenbach
Dairy Production

Hometown: Roann, IN
Hobbies: Farming, cattle judging, jitterbugging, sewing, playing piano, music
Activities while attending SDSU: Little International, Dairy Club, Dairy Cattle Evaluation, AFA, Community Assistant (CA)

Future Plans: Return to my hometown and work full-time at Hudson Farms, Inc.

Advice to underclassman: “Home is wherever the people you love are, whenever you are with them. It is not a defined place, but a space in your heart and mind that builds upon itself like little bricks being stacked to create something stable that you take with you for your entire life, wherever you may go.” - Marc Chernoff

I wish I would have realized this earlier in my college career because looking back now, my home has been in my heart this entire time. The same applies to all of you, so keep your head up and best wishes.

Favorite Dairy Club activity/memory: Taking care of the cattle and then being a leadsman during the Fall Sale my freshman year.

What do you feel you gained from being in Dairy Club? An opportunity to network with so many people in different walks of life and passions.

Quote that best describes you: “Once you know what you want to do, you have to go for it. You have to take risks. As long as you love it, do it.” - Julia James

In 10 years, I see myself: Achieving my dream of dairying and raising a family.
What will you miss most about school? The people. Everyone is going different directions around the country, and I am going to miss interacting with the wonderful lifelong friends that I have made.

Sarah Post
Dairy Production

Hometown: Chandler, MN

Hobbies: Riding horse, showing dairy cattle, spending time with friends, etc.

Activities while attending SDSU: Dairy club, Sigma Alpha-Omega Chapter Member, Little International

Future Plans: Sales Representative for Chandler Feed Company out of Chandler, MN

Advice to underclassman: Don't sweat the small stuff, college goes much faster than you think. Look at the bigger picture and what really matters.

Favorite Dairy Club activity/memory: ADSA my freshman year was probably my favorite memory. I met a lot of people, met new friends, and got to know people in the club better.

What do you feel you gained from being in Dairy Club? Leadership skills and life-long friendships

Quote that best describes you: “For I know the plans I have for you,” declares the Lord, “plans to prosper you and not to harm you, plans to give you hope and a future.” -Jeremiah 29:11

What is the most memorable class you’ve ever had? Livestock Reproduction

How will your classmates remember you?
The Smart Girl

This page is proudly sponsored by Alltech.
Thinkin’ Outside the Barn

In 10 years, I see myself: Ideally, in ten years, I will be a couple years into owning my own dairy farm, working my hind end off to make sure my cows are happy and healthy. I also hope to still be promoting agriculture and the dairy industry by being a professional public speaker on the side.

What will you miss most about school? I will miss the idea that I have my whole life ahead of me and do not have to decide what I want to do with the rest of my life.

What is the most memorable class you’ve ever had? My most memorable class is DS 130. The crazy and amazing people that were in the class with me definitely made it a great one, as we all transitioned into college life.

Bernice Vander Wal
Animal Science & Ag Business minor

Hometown: Pipestone, MN
Hobbies: Showing cattle, skiing and hanging with friends
Activities while attending SDSU: Dairy Club, Dairy Judging and Dairy Challenge

Future Plans: I would like to work in the dairy industry. For which company and where is still uncertain.

Advice to underclassman: Be involved! College is one of times where you can really be involved in a lot of activities and meet new people. College is a great place to meet friends who will be working in the same industry, as well as meeting future employers.

Favorite Dairy Club activity/memory: Going to ADSA-SAD each year and meeting people from other colleges.

What do you feel you gained from being in Dairy Club? I have met so many great people through the club and it has given me the opportunity to go on trips and meet other people involved in the dairy industry. I have also gained communication, public speaking and leadership skills through the dairy club.

In 10 years, I see myself: Married and hopefully with a few kids and working in the dairy industry.

What will you miss most about school? I will miss being able to see my friends everyday and doing unexpected things.. I will miss being involved in a lot of activities and going on school trips. I will however not miss homework or taking exams!

What is the most memorable class you’ve ever had? AS 241 Intro to Meat Science with Dr. Scramlin

Milk Quality Testing!

TESTING THAT IS AVAILABLE:
- Individual Culture
- Individual Mycoplasma
- Mycoplasma Pools (5 Individual samples per pool)
- Bulk Tank with or without Mycoplasma
- Staphylococcus aureus
- Strep IDs
- Standard Plate Count
- Somatic Cell Count
- Mold & Yeast Counts/IDs
- And MUCH More…

801 32nd Ave
Brookings, SD 57006
(605) 696-7300

Please Contact Sonja Van Holland at:
svanholland@4rtlab.com
By: Katelyn Groetsch

After a long, sweaty workout in the Wellness center, there is nothing better than an ice cold beverage and a snack to replenish. Well, that is exactly what all workout enthusiast received on Campus Ag Day 2015. For last year’s ag day, the dairy club handed out an abundance of cold milk and cheese sticks for those leaving after their workout. This allowed us to tell the public about the dairy industry. Not only was the Dairy Club handing out tasty treats, but as did many other agricultural clubs all around campus in order to educate students and the public about agriculture. For the Dairy Club, many of the members joined together to give the students and members of the community dairy products and a smile, while many stopped to ask some questions about the industry that we love. Being able to educate the public on our industry and spread happiness throughout campus with food was such a rewarding opportunity. The SDSU Dairy Club looks forward to giving out more dairy products again this April.
Dairy Challenge Competes Nationally

By: Maggie Stiles

Last April, four Dairy Challenge team members, two Academy members and two coaches packed our bags and headed to Syracuse, New York for the North American Intercollegiate Dairy Challenge Competition. Ben Choudek, Emily Martin, Riley Pitman, and Sara Sontag were members of the Dairy Challenge team that competed. They were given a farm, which had to analyze the entire farm, from the finances to the cow comfort, and give the farmer feedback. The feedback was displayed in a twenty-minute presentation to a panel of five judges. Kaylee Wegner and myself were Dairy Academy attendees. This is a fairly new program that was set up to help students before they compete. We also went to a farm, but were each on teams with students from other schools and we had mentors that helped to guide us through the process. Overall, it was a very fun trip and a great learning experience.
impressive: in fiscal year 2015 Dairy Science faculty for the eighth year in a row; faculty productivity was products judging team won their national contest donors, have been well over $100,000 annually; the Student scholarship awards, courtesy of generous Technologists (IFT) Approval of this new program. the three. In 2016 we will seek Institute of Food and extension programs in dairy and food science in the country that offers extensive academic, research food production. This makes SDSU the only university positioned to offer students in all areas opportunities given the tight links between these areas, we are now farm, to dairy processing and now to food processing. This will enable us to expand our reach from the dairy has now been incorporated into the department. This a defining new development, a Food Science major that will better prepare our students for the future. In matters. This has helped produce a revised curriculum regularly provide constructive input on departmental ways. Our students, student employers and faculty that will help shape future directions in very rewarding has had a year of new challenges and opportunities of the department! Indeed, the department as a whole their graduation. Clearly, The Dairy Club is the pride dynamism of our students today, and of the powerful other creative programs present a glimpse into the 400 students from around the Midwest. These and host. This conference will bring to Brookings some ADSA-SAD conference that they will organize and trips or volunteer activities. They are taking their of k-12 Dairy Camp, Cheese Box season, professional 2014 with the mission to provide a free, family-friendly festival to help educate consumers about the Dairy 2015 SDSU Dairy Science ferr were selected as scholarship recipients. Scholarship funds came from 2014 Dairy Fest sponsorships. The festival was held for the first time in 2014 with the mission to provide a free, family-friendly festival to help educate consumers about the Dairy Industry and the future of Dairy Youth Education. Megan Viland is a Dairy Production, and Ag Education, Communications and Leadership Major anticipating graduation December 2015. Megan is from Pipestone, MN and is very active in SDSU Track and Field and the SDSU Dairy Club. She conducted an internship with the University of Minnesota Extension. Megan Schaefer is a Dairy Production Major anticipating graduation May 2017. Megan is from Paynesville, MN and is President of the SDSU Dairy Club and editor of the Dairy Digest. She conducted an internship as a Field Service intern with AMPI. The SDSU Dairy Science Scholarship Banquet was held April 13 with 296 people in attendance including students and their families, alumni, producers, processors, supporting industry personnel, faculty and their families, university administration, South Dakota Department of Agriculture personnel including the Secretary of Agriculture Lucas Lentsch, and friends. The 2015 Dairy Fest will take place June 5 and 6 at the Swiftel Center, Brookings, SD. To learn more, join the Dairy Fest event www.facebook.com/events/617391361726809/ and visit www.facebook.com/swiftelcenter. For more information about the Swiftel Center, please visit www.swiftelcenter.com or call (605) 692-7539.
Kick off June Dairy Month with Dairy Fest and Cow-to-Cup 5K
June 2-4, 2016

THURSDAY-June 2nd
Get Milk Gala (Ticketed Event)
Celebrate the Dairy Industry! Various dairy products are featured during a 5-course meal paired with wine. Our featured speaker Donna Moenning, Sr. Program Manager with the Center for Food Integrity, will enlighten us about consumer trends and how they will impact the agricultural industry.

FRIDAY-June 3rd
Fork to Farm: Educational Event (Group Reservation)
Educational program learning about dairy from fork to farm. Kids will learn how dairy cows produce milk and how milk is turned into dairy products followed by a homemade ice-cream in a bag activity. Then, groups will experience hands-on learning at the SDSU Dairy Farm.

SATURDAY-June 4th
Cow-to-Cup 5K and Kids Carnival (Open to the Public!!)
Spend the morning participating in the Cow-to-Cup 5K, hosted by the SDSU Dairy Club and SD Ag, in the Classroom, followed by an afternoon of fun at the Swistel Center. Fun for all ages along with tours of the SDSU Davis Dairy Plant and lunch on a Dairy Farm!

For More Information:
sddairyfest@gmail.com | 605-692-7539 | www.facebook.com/sddairyfest
audrey.souza@jacks.sdstate.edu | www.facebook.com/CowtoCup5K

Dairy Fest
South Dakota State University
Jacob Bierstedt  
AgStar Financial Services, Worthington, Minnesota

**What does the company do?**  
Ag Lending company that also has multiple other divisions such as Crop Insurance, Credit, Risk Management, and Mortgage Lending.

**What did you learn and what skills did you obtain?**  
I worked in the Crop Insurance Department and went out to the farms and picked up acreage reports, filled them out, entered them into a computer, and delivered them back to the farmer. My time was split about 50-50 between on the road, visiting farmers and in the office. I also got really good at golf because it seemed like there was a lot of golf outings somewhere with the clients or other AgStar employees.

**Why should future students work there?**  
I really liked AgStar as a company and have yet to hear about a company that treats not only their employees really good, but as well as their Interns. From day 1 I knew I was going to fit in with the company and get along really well. They are really flexible with you and are willing to help you in anyway they can. Being a Dairy major, my boss new I wanted to be around cows and livestock as much as possible so I got to take a week off from Crop Insurance and spend time up by St. Cloud and out in Wisconsin riding around with some of AgStar's Dairy Consultants and I really enjoyed that. AgStar knew that my focus and interest was in the dairy industry and because of that, they created a position as a dairy consultant intern and offered me that for this upcoming summer. I will be spending a lot of my time doing dairy consulting and working with farms and their financial plans. I am really looking forward to this opportunity again with a great company, doing something that really interests me.

**Additional Comments about your experience:**  
AgStar is a top-notch company, and I feel like many people would agree with that. The summer conference every year is a blast and the work atmosphere is awesome. I have been familiar with AgStar my entire life and really think the company is one that is heading in the right direction.
Thinkin’ Outside the Barn

Anna Hemenway
Agropur, Hull, Iowa

What does the company do?
Agropur is a fantastic company that produces quality cheese and whey products. They sell their cheese products to other companies for packaging, and some of their whey products they package for sale.

What did you learn and what skills did you obtain?
Agropur helped nurture my growth of knowledge with teaching me of equipment, processes, production, testing, and so much more. At Agropur I learned more than I ever expected. I learned communication skills, oversaw how to manage people, and received a good understanding of where my education is leading me. Agropur has a great environment and I was even certified to drive a fork-lift! I really got a well-rounded experience here and gained a great understanding of many components of a manufacturing plant.

Why should future students work there?
This company was an experience of a lifetime for me. The people who work at this company are one-in-a-million and will work with you in whatever your interests are. Not to mention their personal experience in the field. This company feels almost like a family, and I recommend this company to anyone who is looking for a great place to learn and grow in the dairy manufacturing field.
What does the company do?
Saputo is a Canadian cheese company that has many cheese processing plants over the US including South Dakota, Wisconsin, and California. Some of the cheeses they make are Mozzarella, Cheddar, Parmesan, Provolone, Asiago, and Romano. They are a large supplier to SAM’S club and also Jimmy John’s.

What did you learn and what skills did you obtain?
When I first got to Wisconsin, I was located at Black Creek where I would spend a couple of days at each step of the cheese making process. Starting with intake, I learned the steps that are needed to receive a load of milk from the agitation to CIP process. Next I was in the pasteurizer room where I learned a little about the pasteurization process and how to set up the silos for pasteurized and raw product. My next location was my favorite, the vat room, where I learned how milk turned into curd with the addition of cultures and rennet. I then went to the Enclosed finishing vats where the salt was added and the pH was at the right point. After that, I went to the towers where the cheese is then pressed from the weight of the cheese that is above it. Thus it comes out as a block of cheese with very little whey. After about half of the summer being in Black Creek, I then went to Green Bay, which is a packaging plant. At Green Bay, they have many lines that each do different things. At Green Bay, I was able to see what would happen if a problem arose in the plant. I also went around a section of each line and help out when needed. I would go in the warehouse and check some of the seals that were causing the company problems and looked for the ones that were not sealed. For a week, I was on sanitation shift where I would clean every part of a machine that was assigned to me. Then, it would be checked by the QA tech that was working that night and she would let me know if it passed or not. For my last two weeks I was in the lab, where I would take final product samples of cheese that was processed that day. I took environmental swabs that were assigned a specific location in the plant and also water and air quality samples.

Why should future students work there?
Future students should work at Saputo because they are a larger company that you could go anywhere you wanted to with your career. At the same time it still feels like a family atmosphere. At Black Creek there was a worker that had worked there for over 40 years. Showing that the employees that work there really enjoy their job.

Additional Comments about your experience:
This internship was great in getting hands on experience in the cheese-making process.
Thinkin’ Outside the Barn

Natasha Laska
Valley Queen Cheese Factory, Milbank, South Dakota

What does the company do?
Valley Queen specializes in Reduced Fat Cheese along with many other cheeses, Valley Queen, also has a whey department where they make lactose, AMF and WPC 80

What did you learn and what skills did you obtain?
I learned how a raw lab works along with many other lab skills. I also got hands on experience working on projects collaborating with SDSU and researching proteins.

Why should future students work there?
Valley Queen strives to have the student’s interests be met. They also do a great job at making sure all the interns are comfortable with the area and there work environment.

Kirby Krogstad
Genex, Southeast South Dakota and Southwest Minnesota

What does the company do?
Genex is a bovine semen company that sells semen and offers artificial insemination services along with a product line designed to add profitability.

What did you learn and what skills did you obtain?
The most useful skills I learned was heat detection and how to breed cows. I also learned how breeding programs are designed and chosen for each specific farm. One of my favorite things I learned about is how each farmer sets up their own index for bulls and how they choose which traits they want to focus on. This was a perfect example of how there is no one way to do it right, but there are a million right ways to do a breeding program.

Why should future students work there?
I think future students should consider Genex because it is a great company and has a great company atmosphere. I really think that the team they have in place in South Dakota is fantastic, they were great to work with. As a company they are really focused on each individual and assisting each employee to advance them into other positions or improve in their current position.

Additional Comments about your experience:
Genex Cooperative is a great company, focused on their customers’ satisfaction and their employees’ success, they are a top-notch company!
Erik Ode
Bel Brands USA, Brookings, South Dakota

What does the company do?
Bel Brands USA produces cheese internationally. The Brookings plant, specifically, produces the mini cheese wheels that the Bel Brand is known for throughout the world. They produce Original, Light, Gouda, and started trials on White Cheddar.

What did you learn and what skills did you obtain?
My summer project was to co-write the Standard Sanitation Operating Procedures for the entire plant. During this process, I learned how the Brookings Bel Brands facility operates throughout the entire plant. I learned a lot about the raw receiving end of the operation. I spent several weeks working with the Operators and Leads that work in that area. Testing milk samples, testing whey samples, and setting up silos for CIP and production were some of the skills I learned while I worked with the raw receiving crews. I spent a few more weeks working on the vat deck. On the vat deck, I learned how to operate their vats and how big scale manufacturing facilities operate from a computer. Once I got started on my project for the summer, I got to learn the entire facility and how each room and machine operates. Learning how the rooms are set up for Bel Brands unique production and how their machines operate was the biggest aspect of the internship that I found will help me in the future.

Why should future students work there?
Bel Brands has many great employees. Everyone from management to the operators has great people working there. They have a lot of knowledge that they can pass on that can help you as you progress through your college career and into your professional career. Bel Brands is also a unique facility to work for in the fact that they are an international company, a new facility, and produce a unique product.

Additional Comments about your experience:
I had a great time working at Bel Brands this past summer. I worked alongside Lauren Chirnside and Mitch Younie. It was a great way for me to finally start off my college career with an internship and it gave me the experience I needed and wanted to pursue my future goals.
Thinkin’ Outside the Barn

Chelsea Schossow
Pine Creek Nutrition Services Inc., Turlock, California

What does the company do?
The team currently provides Nutrition and Management consulting services in CA, NV, OR, TX, ID and the Midwest and was founded in 1986 by Dennis Daugherty. Starting out all on his own Dennis decided to expand the company and now currently employs seven nutritionists, five management consultants, and three client services individuals. The main purpose of this company is to formulate rations for all ages and production groups of dairy cattle. Emphasis is placed on herd health, longevity, herd growth potential and economical production. In addition to formulating rations, services include; cost of production analysis, production records analysis, evaluation of management and facilities, feed management, feed testing, inventory control, feeder training and protocols, and analysis of new products, services, equipment, and facilities.

What did you learn and what skills did you obtain?
During my time in California my main project was to conduct 24-hour dairy audits on numerous dairies. The main goal was to find areas that may improve marginal milk income without extra expenditures. Over the 24 hours I focused on feeder accuracy, cow comfort, stocking density, water availability/quality, particle length in TMR, nutrient analysis, and silage face management. Other areas of concentration were time on concrete, empty bunk syndrome, maternity/calving and milk barn consistency. After spending my 24 hours on the farm site I took my TMR samples back to the lab for analysis. From this experience I learned so many new techniques that I will be able to carry with me to my future career. After the analysis came back I put together a presentation that I would then present to the owner, manager and whoever else they wanted in attendance at each specific dairy. Besides conducting these audits I was fortunate enough to travel to Dalhart, TX for two weeks. While in Texas I spent a majority of my time on Dalhart Jersey Ranch, home to over 24,000 jersey heifers. Here my project was heifer growth measurements. My entire experience between California and Texas is one I’ll never forget. The skills and concepts I took away exceeded my expectations and helped prepare me for my future career as a nutritionist.

Why should future students work there?
I believe that this company really is dedicated to helping students work towards their future. Traveling 31 hours away from home was difficult for me but it really taught me how to be independent and provide for myself. Anyone who wants a good experience in nutrition and dairy management should apply for this amazing internship!

Additional Comments about your experience:
For anyone applying to an internship, don’t be afraid to do something out of your comfort zone! Sometimes experiencing something out of the norm is just what you need to excel.
Feeds also made me more comfortable approaching people in the industry and amount of molasses in texturized feeds fed to calves. I learned how to perform a research project. I researched the difference between in situ starch fermentation and in vitro starch fermentation and which is more reliable. I also did a smaller research project on different types and amount of molasses in texturized feeds fed to calves. I learned how to properly troubleshoot dairy’s and learned what it takes to carefully develop a successful ration to the dairy herd. Interning at Hubbard Feeds also made me more comfortable approaching people in the industry as well as developing my communication skills.

Why should future students work there?
Hubbard is a great place to broaden your horizons. I had the chance to meet with many people in the corporate office and sit down with employees in formulations, invoicing, supply chain management and marketing. Hubbard Feeds gave me the opportunity to travel to Wisconsin, Pennsylvania, Iowa and Missouri and well as work in my home area, Minnesota and South Dakota.
There’s a career in dairy processing just whey-ting for you.

Valley Queen is the largest dairy processor in South Dakota. We supply cheese, whey, lactose and anhydrous milk fat products to some of the best-known food brands in the world. And, we get to do all this in beautiful Milbank, South Dakota. If you’re thinking about a career in cheese, this is the perfect place to get started.

vqcheese.com 605.432.4563

- Proud Member of the SDSU Jackrabbit Dairy Council • 200 East Railway Avenue • Milbank, South Dakota •
Sanjeev Anand  
**Professor**  
**Hometown:** New Delhi, India  
**Education:** M.S. (Dairy Bacteriology), Ph.D. (Dairy Microbiology), National Dairy Research Institute, India. Post Doc: Canadian Research Institute for Food Safety, UOG, ON  
**Hobbies:** Reading books  
**Fun Fact about me:** Whenever I get a chance, I love to watch butterflies.  

**What classes do you teach?**  
- DS 301/301L Dairy Microbiology  
- MICR 311/311L Food Microbiology  
- DS 722 Advanced Dairy and Food Microbiology (Hybrid)  

**What advice do you have for students interested in the Dairy Industry?**  
Relate, engage and innovate  

**What do you enjoy most about your position?**  
Working closely with students and watching them grow.  

---  

Jill Anderson  
**Assistant Professor**  
**Hometown:** Wilmington, Delaware  
**Education:** B.S., Animal Science, 2003: University of Delaware, Newark, Del.; M.S., Animal Science/Dairy Production, 2005: South Dakota State University; Ph. D., Dairy Science/Production, 2012: South Dakota State University  
**Hobbies:** Gardening and Hobby Farming  
**Fun Fact about me:** Coffee is my favorite food/drink.  

**What classes do you teach and what other ways are you involved on campus?**  
- DS 130/130L Introduction to Dairy Science (Production Section)  
- DS 312/312L Dairy Breeding & Evaluation  
- DS 731 Laboratory Techniques in Dairy Science (Team Taught)  
- Dairy Club Advisor  
- Conduct research on Dairy Cattle Nutrition  

**What advice do you have for students interested in the Dairy Industry?**  
Keep an open mind. The dairy industry and agriculture in general is more diverse than most people realize and they are many opportunities for different and exciting careers as long as you are open to the possibilities.
**Thinkin’ Outside the Barn**

What is your favorite flavor of SDSU Ice Cream?
Chocolate or peanut butter revel

**Steven Beckman**
Filtration Technologist

**Hometown:** Lincoln, Nebraska  
**Education:** B.S. Food Science, University of Nebraska-Lincoln, M.S. Food Science, Dairy Chemistry, Cornell University  
**Hobbies:** Outdoors activities, various sports, technology

**Fun Fact about me:** I don’t like grapefruit.

What advice do you have for students interested in the Dairy Industry?
Even if you them difficult, take the hard classes, because they will yield the most benefit to you down the road.

What do you enjoy most about your position?
I am able to actively engage with SDSU faculty, staff, students and outside clients from the food industry, enhancing my daily learning. Sapere Aude “Dare to Know”.

**David P. Casper**
Assistant Professor

**Hometown:** Cuba City, Wis.  
**Education:** B.S. University of Wisconsin - Platteville; M.S. and Ph. D. South Dakota State University  
**Hobbies:** Lionel Train and coin collecting  
**Fun Fact about me:** Been to China 5 times in less than 2 years.

What classes do you teach and what other ways are you involved on campus?
- AS 323 Advanced Animal Nutrition  
- DS 480/580 Dairy Farm Operations I  
- DS 481/581 Dairy Farm Operations II  
- DS 413/513 Physiology of Lactation  
- DS 713 Ruminology  
- DS 790 Graduate Seminar

What is your favorite flavor of SDSU Ice Cream?
Strawberry

**Tracey Erickson**
Extension Dairy Field Specialist

**Hometown:** Arlington, South Dakota  
**Education:** B.S. Dairy Production and Manufacturing, M.S. Administration/Human Resource Management  
**Hobbies:** Horseback riding, camping, snowmobiling, motorcycle riding, anything outdoors!

**Fun Fact about me:** Love to cook creative items without recipes. My husband says there’s more cheese and dairy products in our fridge than in a lot of grocery stores.

What advice do you have for students interested in the Dairy Industry?
Be very curious, inquisitive, read all you can, and learn as much as you can about the whole industry.

What classes do you teach and other campus involvement?
I primarily do Extension/Outreach efforts with producers and the dairy industry. I will periodically help with Dairy Cattle Evaluation & Breeding and Dairy Farm Operations as a guest lecturer on evaluation of cattle and labor management.
What do you enjoy most about your position?
I enjoy my current position as a Dairy Extension Field Specialist as it allows me to work directly with the dairy industry and dairy producers. It also forces me to keep current in industry trends and issues as they arise. One thing I really enjoy is that you are never doing the same task day in and day out. It is always challenging and the people are fantastic to work with. It is also a plus to be working in a state where dairy development is in the forefront and a top priority to the economic viability of the state.

What is your most memorable experience at SDSU?
One of my most memorable experiences at SDSU was being able to be a part of the SDSU Dairy Cattle Judging Team as an undergraduate student. It was a great opportunity to see and evaluate fantastic cattle. It also allowed me to grow personally by networking with others who I have had a lifelong relationships with in the dairy industry. Additionally, I gained confidence as a presenter and debater through the process of giving oral reasons. Lifelong skills that have served me and my career well!

John Haberkorn
Davis Dairy Plant Manager

Hometown: Cedar City, Utah
Education: B.S. Dairy Science
Hobbies: Working at the Davis Dairy Plant
Fun Fact about me: I am and always will be a devout Broncos fan.

What classes do you teach and other campus involvement?
Dairy Club Advisor

What do you enjoy most about your position?
It allows me to hunt and fish.

What is your most memorable experience at SDSU?
Meeting my wife.

Pete Linke
Manager, Dairy Research and Training Facility

Hometown: Mitchell, South Dakota
Education: B.S. Dairy Production, SDSU

What do you enjoy most about your position?
Helping to educate the next generation of dairymen and women.

What is your favorite flavor of SDSU Ice Cream?
Chocolate Almond

Sergio Martinez-Monteagudo
Assistant Professor

Hometown: Chihuahua, Mexico

Hobbies: Playing video games with my son
Fun Fact about me: I was a trouble maker during my high school years.
What advice do you have for students interested in the Dairy Industry?
Try your best for the longest you can.

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

Lloyd Metzger
Professor & Alfred Chair in Dairy Education

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

What classes do you teach?
- DS 322 Dairy Product Processing II
- DS 731 Labratory Techniques in Dairy Science
- DS 442 Dairy Product and Process Development
- DS 202 Dairy Products Judging
- DS 401 Advanced Dairy Products Judging

What advice do you have for students interested in the Dairy Industry?
Take advantage of internship opportunities to get an idea of what it will be like to work in the dairy industry.

What is your most memorable experience at SDSU?
Having an office in the basement of Hansen Hall.

Vikram Mistry
Professor and Head

Hometown: Ahmedabad, India
Education: Ph.D., Food Science, 1986: Cornell University, Ithaca NY; M.S., Food Science, 1982: Cornell University, Ithaca NY;
B.Sc., Dairy Technology, 1979: Gujarat Agricultural University, Anand, India
Hobbies: Exploration and troubleshooting as applied to either work or non-work activities.
Fun Fact about me: Roquefort Cheese is my favorite cheese. Another one is Limburger.

What classes do you teach and what other ways are you involved on campus?
- DS 109 First Year Experience in Dairy Science
- DS 490 Dairy Science Seminar

What advice do you have for students interested in the Dairy Industry?
Jump in, be fully engaged, and indulge in becoming the beneficiaries of a life-long rewarding experience.

What do you enjoy most about your position?
The scholarship banquet each year epitomizes the mosaic of the department; within a two-hour period you can interact in one room with incoming students (aspiring to be in college), current students (eagerly awaiting graduation), recent graduates (beginning a career), mid to late career alumni (have a solid seal of accomplishment in their careers), retirees (successfully completed their careers and are back to offer their support and wisdom), faculty and staff (deliver education and discovery), families, industry, friends and donors who intricately weave through the entire mosaic and give it character. This experience provides powerful meaning to my current position.
Kristi Prunty
Secretary

Hometown: Pella, Iowa
Education: B.S. Political Science, SDSU
Hobbies: Anything my granddaughters want to do
Fun Fact about me:
I am a huge dog lover and own 2 black labs, a black and white cocker spaniel and 2 white west highland terriers.

What do you enjoy most about your position?
I get to spend my day with wonderful staff and inspiring students that will create our worlds’ tomorrows.

What is your favorite flavor of SDSU Ice Cream?
It’s a tie between Butter Brickle and Caramel Revel.

Jayne Raabe
Senior Secretary

Hometown: Wolsey, South Dakota
Education: Associate of Arts, SDSU
Hobbies: Camping, walking, baking

What do you enjoy most about your position?
I enjoy getting to know the students during their time here and seeing where their career take them in the Dairy Industry.

What is your favorite flavor of SDSU Ice Cream?
Cookies & Cream, but they are all good!

Maristela Rovai
Assistant Professor/Extension Dairy Specialist

Hometown: Sao Paulo, Brazil
Education: Veterinary School (UNIFEOB, Brazil), M.S. and Ph.D. in Animal Science (University Autonoma de Barcelona, Spain)
Hobbies: Crafts, movies, biking, and traveling
Fun Fact about me: I had the opportunity to work with almost all dairy species: cattle, goats, sheep and camels. And I loved it!

What classes do you teach and other campus involvement?
- DS 791 Dairy Spanish (Independent Study)

What is your most memorable experience at SDSU?
My work at SDSU brings me the opportunity to work with extension, education and science, and to interact with farm personnel, veterinarians and field-related companies to assist dairy farmers and their employees toward making their production systems more efficient and profitable. My memorable experience has been so far the opportunity to interact with farm employees in their own language which is Spanish and be able to bridge the gap with knowledge and care. Their motivations and results are very rewarding.

What is your favorite flavor of SDSU Ice Cream?
Caramel Revel
Thinkin’ Outside the Barn

Melissa Schmitt
Assistant Manager, Dairy Research and Training Facility

Hometown: Sumner, Iowa
Education: B.S. Dairy and Animal Science, Iowa State University
Hobbies: Photography, horseback riding, running, reading, biking
Fun Fact about me: I have ran in multiple 5K and 10K events as well as a 1/2 marathon and marathon relay.

What do you enjoy most about your position?
The number of people I get to meet at various functions.

What is your most memorable experience at SDSU?
I got to fly as the co-pilot in the University plane...it was awesome.

What classes do you teach and other campus involvement?
Dairy Challenge Coach

A World of Opportunities

AgSource Cooperative Services • Genex Cooperative, Inc. • MOFA Global
Apply at www.crinet.com/careers.
Discover a million reasons
Total Plant Assurance pays.

Our integrated approach examines the complex connections between your systems, and then tailors solutions to help you take advantage of hidden opportunities across your entire operation. Learn how Ecolab service, solutions and expertise can help you gain a competitive advantage.

Call 1 800 392 3392 or your Ecolab representative to learn what happens when expert solutions meet your business needs.
Thinkin’ Outside the Barn

Dairy Club Teams Up to Host 5K Race

By: Audrey Souza

Dairy Fest and “Cow to Cup 5k” are both annual events that are held in Brookings during June Dairy Month. In 2015, Dairy Fest was held June 4-6th while the “Cow to Cup 5k” was held on the morning of the 6th. Dairy Fest is an event put on by local dairy producers, processors and industry leaders to help educate consumers about the dairy industry, while at the same time celebrating June Dairy Month. The event is held at the Swiftel Center in Brookings, SD and consists of a variety of events. The event started with a Youth Carnival on Friday June 5th and Saturday June 6th where the public was able to walk through and learn about different areas of the dairy industry. The theme was “Myth Busters” and focused on busting the myths generally associated with the dairy industry. Some of the booths included booths titled Cow Comfort, Calf Care, Quality Milk, Drink Milk with Meals and more! The carnival also had a booth where kids could experience the daily life of a farmer through a relay race. Phil Baker was present for entertainment. On the night of June 5th was the “Got Milk Gala”. Influential people and friends of the Brookings area enjoyed dairy based meals while at the same time learning about the work put in to bringing the meals to the table from producers. Over 180 people were in attendance for this dining experience! Saturday included an opportunity to visit a dairy farm as well as a tour of the SDSU Davis Dairy Plant. A “Know Your Neighbor” public forum was set up to allow the public to ask producers questions about the industry.

On the morning of Saturday, June 6th, volunteers from South Dakota State University’s Dairy Club partnered with Ag in the Classroom to host a 5k on the SDSU campus. The runners enjoyed a 5k run towards the SDSU Dairy Unit and back to the Alfred Dairy Science Building. The event was sponsored by Alltech and Midwest Dairy Association. There were 46 runners in attendance with the presence of Miss Brookings to pass out chocolate milk for replenishment at the end, donated by Midwest Dairy Association. Participants were given a t-shirt and a coupon to get a free ice cream cone at the SDSU Davis Dairy Plant.

In 2016, the Dairy Fest will have events from June 2nd-4th with the “Cow to Cup 5k” being on the morning of June 4th! Check out the advertisement in the Dairy Digest to get a sneak peek of the schedule of events for Dairy Fest and “Cow to Cup 5k” 2016!

2015 Miss Brookings and Dairy Club member, Maggie Stiles promoted dairy at Dairy Fest.
By: Brandon Hawkins

The 2015 Dairy Camp had another great and successful year! The camp reached its max number of campers again for the second year in a row! We as co-chairs and counselors made many great memories and the campers had a great time learning about the dairy industry and working with the heifer calves. The camp started on Thursday. After the campers got settled in their rooms, they got to participate and learn how to judge dairy cattle. Then the campers got to meet the heifers and decide which one they wanted to show. On Friday the campers got to start working with the heifers and they also got to learn about many things in the dairy industry. There were workshops that talked about fitting cows, dairy products judging, and even a tour of the SDSU Davis Dairy Plant. Then final preparations were made for the show on Saturday morning. And on Friday night, the best night of the camp, the campers and the counselors got some free time to have fun together and make great memories together! On the morning of the show on Saturday we had to dodge some sprinkles and light rain, but we got the showing of the heifers done and the campers had a great time! Saturday ended with a great meal with the campers and their parents to help end another successful dairy camp!
Youth ages 8 to 18 are invited to register for the Jackrabbit Dairy Camp to enhance and develop skills in dairy cattle judging, fitting and showmanship. They will also gain knowledge about dairy products and how to positively promote the dairy industry. Campers will get a chance to take part in the South Dakota State Dairy Fest on June 4 at Swiftel Center. At Dairy Fest, campers will participate in Dairy Fest educational activities.

Visit sdstate.edu/ds or contact Olivia Klinzman at aneliese.klinzmann@jacks.sdstate.edu for more registration details.

~ Our Mission ~
To provide networking opportunities among club members and industry professionals, while developing leaders and promoting the dairy industry to consumers.
Our Vision

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

An ambitious goal that drives us to work harder, invest more, and continually innovate.
The South Dakota State University Dairy Club was present for the 2015 South Dakota State Fair held on September 5th and 6th. We spent the weekend serving multiple kinds of ice cream, shakes, and chocolate and white milk for Midwest Dairy’s Ice Cream and Milk Bar to the fair goers.

This weekend event was very successful in not only helping the SDSU Dairy Club fundraise, but was also a great chance to represent dairy farmers, and SDSU Dairy Club. Some of the more popular SDSU ice cream flavors sold during the weekend was SDSU’s famous cookies and cream and strawberry revel. Another popular treat and big hit by the crowd was the all you can drink chocolate and white milk for two dollars. The ice cream, shakes, and milk brought smiles to many children and adults in the warm weather, and multitudes of people waiting in line for their fresh SDSU dairy products.

We were once again not surprised to be swarmed with dairy consuming customers over the hectic noon rush hour, and well on through the closing time at eight in the afternoon. Even though we were busy and had to keep up with the enthusiastic customers, members were able to get to know each other more at this event.

The Midwest Dairy Association was thankful for all the help and support that the SDSU Dairy Club was able to contribute to make this event possible. The total amount of milk and ice cream sold on just Saturday, which was the busiest day for the SDSU Dairy Club member’s, was well over 360 gallons of milk, and 50 tubs of SDSU ice cream. The South Dakota State Fair yet again was a huge success and showed improvement from the past years. The Dairy Club looks forward to once again helping serve at the South Dakota State Fair next year!

By: Angela Wick
Ashley Adamski

**Research Focus:** The incorporation of food grade dried distiller’s grains into sandwich bread  
**Hometown:** Vadnais Heights, Minnesota  
**Education:** B.S., Food Science, University of Minnesota Twin Cities  
**Hobbies:** Reading and cookings

**Fun Fact about me:** In my free time I coach figure skating at Larson Ice Arena in Brookings.

**What is your most memorable experience at SDSU?**
My most memorable experience at SDSU has been working with students as a TA for Food Chemistry and Principles of Food Processing.

Lee Alexander

**Research Focus:** The fractionation of delactose permeate for uses as a reduced sodium salt substitute in various products.  
**Hometown:** Milbank, South Dakota  
**Education:** B.S., Dairy Manufacturing, 2014: SDSU

**Hobbies:** Getting together with friends and family, cooking and watching good movies  
**Fun Fact about me:** At the age of five, a picture of me showing my dry aged cow, Yogi, was published in the newspapers as far away as Missouri.

**What is your favorite flavor of SDSU Ice Cream?**
Chocolate Chip Caramel Revel

Steve Beckman

**Research Focus:** Filtration processes to improve the utilization of milk and milk products.  
**Hometown:** Lincoln, Nebraska  
**Education:** B.S. Food Science - University of Nebraska - Lincoln, M.S. Food Science & Dairy Technology - Cornell University

**Hobbies:** Outdoor activities, various sports, technology  
**Fun Fact about me:** I don’t like grapefruit.

**What is your most memorable experience at SDSU?**
The pride I feel every time I walk down the first floor hallway of the Alfred Dairy Science Hall. It is like a small family reunion as my father, brother, sister and I are all represented on the wall for dairy cattle or dairy food evaluation contests. It is nice to see them on a daily basis. In addition, taking part in the National Dairy Foods Evaluation Contest as both a contestant and assistant coach was a pleasure. It was an honor to be part of three national champion teams.
Thinkin’ Outside the Barn

Harsh Dahiya

Hometown: Rohtak, India
Hobbies: Hiking, camping, traveling and reading
Fun Fact about me: Swam across Lake Johnson last summer, it proved to be harder than expected.

What is your favorite flavor of SDSU Ice Cream?
Butter Pean (Actually hard to pick one, I love them all)

Nuria Garcia-Fernandez

Research Focus: Biofilms on dairy separation membranes
Hometown: Merida, Spain
Education: Ph.D. Biological Sciences, Specialization Dairy Science 2016: South Dakota State University; Brookings SD. Ph.D. Veterinary Medicine, 2010: University of Extremadura, Spain.
Hobbies: Photography, watercolor painting, gardening
Fun Fact about me: I have a Yorkshire terrier named Pepo.

What is your favorite flavor of SDSU Ice Cream?
Vanilla

Natasha Laska

Research Focus: Process cheese and proteolysis in natural cheese
Hometown: Norfolk, Nebraska
Education: B.S. Dairy Manufacturing, South Dakota State University
Hobbies: Traveling, being outdoors
Fun Fact about me: While earning my bachelor’s degree at SDSU, I made maple bacon ice cream.

What is your favorite flavor of SDSU Ice Cream?
Caramel Cookies & Cream, a classic with caramel how can you go wrong!

Rhea Lawrence

Research Focus: Dairy Heifer Nutrition
Hometown: Mission, South Dakota
Education: B.S. Animal Science, SDSU, M.S. Dairy Science, SDSU, Currently Ph.D. candidate, Dairy Science
Hobbies: Reading and horseback riding.

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

**Research Focus:** Influence of spoilage causing bacteria on quality of fermented dairy products  
**Hometown:** Anand, India  
**Education:** M.Tech., Dairy Technology, National Dairy Research Institute, India. B.Tech., Dairy Technology, Anand Agricultural University, India.  
**Hobbies:** Traveling, playing basketball and watching sci-fi movies  
**Fun Fact about me:** Unplanned traveling because it always gives a mesmerizing adventure  

What is your most memorable experience at SDSU?  
Explored ADSA ASAS Joint Annual Meetings 2015 and secured 3rd place in Graduate Student Poster Competition for my research work

**Devendra Paudel**

**Research Focus:** Rapid and simultaneous analysis of Protein, Oil and β-Glucan content of the United States Oat cultivars by Near Infrared Reflectance Spectroscopy (NIRS)  
**Hometown:** Nepal  
**Education:** M. S. Food Science  
**Hobbies:** Guitar playing, water color painting, eating different foods  
**Fun Fact about me:** I sleep most of my free time.

What is your most memorable experience at SDSU?  
When I got certificate of excellence in teaching.

**Jon Pretz**

**Research Focus:** Dairy Cattle Nutrition: Utilization of High Forage Diets  
**Hometown:** Osawatomie, KS  
**Education:** Pursuing a Ph.D. in Dairy Cattle Nutrition; M.S., Ruminant Nutrition, 2013: Kansas State University, Manhattan, KS; B.S., Agricultural Education, 2009: Kansas State University, Manhattan, KS.  
**Hobbies:** Coaching the SDSU Dairy Cattle Judging Team, Judging Dairy Cattle Shows around the Midwest, Traveling, & Spending time with Family and Friends.  
**Fun Fact about me:** My family’s registered Holstein farm in Kansas exhibited the Supreme Champion cow at World Dairy Expo in 1990.

What is your most memorable experience at SDSU?  
My most memorable experiences at SDSU revolve around being heavily involved with the Dairy Science Department. During my PhD program, I have been given the opportunity to coach the SDSU Dairy Judging Team and advise the SDSU Dairy Club. It has been an honor and privilege to help the department and its undergraduate students in these capacities. From my experience, this department has some of the brightest and most talented students around.
Thinkin’ Outside the Barn

Bipin Rajpurohit

Research Focus: New food product development, dough rheology studies
Hometown: Jodhpur, Rajasthan (India)
Education: Pursuing M.S. Food Science, South Dakota State University, M. Tech. Food Technology and Management, NIFTEM, India, B. Tech, Biotechnology, VIT University, India
Hobbies: Watching movies, playing cricket, music, traveling, biking
Fun Fact about me: I may look like the most serious person on earth, but I have a lot of humor! I am from India, but I have stayed considerable years outside India, 12 years being in Libya!

What is your favorite flavor of SDSU Ice Cream?
It’s difficult to pick on! Cookies & Cream tops the list though!

Juan I. Sanchez-Duarte

Research Focus: Dairy cattle nutrition
Hometown: Lucero Durango, Mexico
Education: B.S. Agronomy and Zootecnic, UJED, M.S. Organic Agriculture, UJED
Hobbies: Reading, spending time talking to my mom
Fun Fact about me: Raising fighting cocks was one of my passions - I still miss it.

What is your most memorable experience at SDSU?
Feeding dairy cows during the winter at 6:00 AM, which makes experiments enjoyable.

Karla Rodriguez-Hernandez

Research Focus: Heifers growth
Hometown: Mexico
Education: M. S. Animal Production and Health, National Autonomous University of Mexico (UNAM); B.S. Veterinary Medicine and Animal Husbandry, National Autonomous University of Mexico (UNAM)
Hobbies: Reading science fiction and fantasy literature
Fun Fact about me: I am a Mexican who does not enjoy the extra hot food and I don’t really know what a chimichanga is.

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

Global Cow, Ltd.
611 Ames Hill Road Brattleboro, VT 05301
tel: (866) 267-2879 fax: (802) 257-1693
www.globalcow.com
By: Sam Fuchs

During the first few weeks of the fall semester, the College of Ag and Bio hosts an event properly named “The Ag-Bio Ice Cream Social”. The intention of the Ag and Bio Ice Cream Social is to give all of the clubs and organizations involved in Ag or Bio the opportunity to set up their booths and reach out to new students that may be interested in joining. This a great opportunity for students to learn about many of the Ag and Bio clubs offered here at SDSU. All while enjoying various flavors of SDSU’s own ice cream served by many faculty of the colleges of Ag and Bio departments. Faculty serving ice cream this year included: Dean Barry Dunn, Dr. Mistry, and AG & Bio advisor Mary Christensen. The Dairy club set up a booth displaying many of the club activities, trips, information and pictures of the SDSU dairy club. The club also handed out cheesesticks and a flyer promoting the dairy industry and having information on the first club meeting. The Ag and Bio Ice Cream Social is a great opportunity for the Dairy Club to promote the dairy industry, while inviting students from different backgrounds and majors to learn more about the SDSU Dairy Club.
From humble beginnings as a small family business in 1954 to one of the top ten dairy processors in the world, Saputo continues to grow thanks to dedicated employees who craft products of the highest quality and provide outstanding service to customers and consumers every day.

Visit www.Saputo.com to view available job opportunities.
By: Sam Fuchs

Members of the SDSU Dairy Club spent an evening together alongside Highway 14 wearing neon green vests and filling brightly colored orange garbage bags up to the top. For many years the Dairy Club has been a proud supporter of the Brookings community, and has made a yearly tradition of giving back to the community by doing their part and keeping a two-mile stretch of Highway 14 free of debris. Each semester, weather permitting; the Dairy Club gathers to pick up trash along the Highway 14 bypass as part of the Adopt-A-Highway program. It never fails that within an hour of walking the two miles of ditches, we have filled up all the garbage bags and have reached the end of our 2 mile stretch of Highway. Highway 14 is the 2nd most traveled road in the Brookings County, next to Interstate 29, so it is no wonder why the SDSU Dairy club wants to keep Highway 14 clean. The stuff you can find ditch picking is endless; I found an orange golf ball, which is now proudly displayed on my windowsill. The success of the 2015-2016 community service project would not have been possible without the hard work of everyone involved.
South Dakota State University’s Dairy Products Judging Team; Nicole Jax, Waltham, MN; Michaela VanderWal, Milbank, SD; Kaylee Wegner, Faribault, MN; and Dikshi Bawa, Karnal, India; coached by Lloyd Metzger, SDSU Professor of Dairy Science and Alfred Chair in Dairy Education, Natasha Laska and Lee Alexander, both SDSU graduate students, placed first in All Products at the 2015 Midwest Dairy Products Evaluation Contest, held September 12th at Kraft Heinz Technology Center in Glenview, IL. A total of 32 undergraduate and graduate contestants from 8 universities participated in the contest. Kaylee placed first overall and second in butter and cottage cheese. As top judge at the regional contest, Kaylee received the Carl Ziesemer Award. Michaela placed third overall, third in cottage cheese and fourth in Cheddar cheese. Nicole was seventh overall and placed first in cottage cheese. In the graduate student contest, Dikshi placed first overall and was first in Cheddar cheese and Milk and second in ice cream and cottage cheese.

The team also placed first in All Products at the 2015 Collegiate Dairy Products Evaluation Contest, held Sept. 15th at the International Dairy Show in Chicago, IL. In dairy products judging, students evaluate the appearance, texture, and flavor of six dairy products (milk, butter, Cheddar cheese, ice cream, yogurt, and cottage cheese). This training is important for students in dairy science because it allows them to determine if products have quality defects. Members of the judging team often obtain a position in quality control or manufacturing and they use their product judging skill to identify issues and improve the quality of dairy products.

This was the eighth consecutive year that SDSU has won the National Championship. SDSU has a long history at the contest and has won the national championship 23 times in the 94 year history of the contest. The team placed first in butter, Cheddar cheese, cottage cheese and ice cream and placed second in milk and yogurt. A total of 44 undergraduate and graduate contestants from 12 universities in the U.S. and Canada participated in the contest.

Nicole placed first overall, second in yogurt, milk, butter and cottage cheese, and fourth in ice cream. As the top overall judge Nicole received the Robert Rosenbaum Award. Michaela placed fourth overall, fourth in Cheddar cheese, fifth in cottage cheese, and sixth in milk. Kaylee was sixth overall, first in Cheddar cheese and second in ice cream. In the graduate student contest, Dikshi placed first overall and was first in ice cream, second in butter, and third in yogurt and cottage cheese. As the top overall graduate student judge Dikshi 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 hosted by the International Dairy Show and the International Dairy Foods Association and was sponsored by the U.S. Department of Agriculture and more than 30 dairy associations, companies and suppliers.
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.

Call us: 605-692-5933
Stop by: 729 20th Ave
Brookings, SD 57006

For more information: Find us online: www.sdstatefh.com

Email us: sdsufarmhouse@gmail.com

Find us on social media:
Facebook: S.D. State FarmHouse
Twitter: @SDStateFH
To begin the year off the 2015 SDSU Dairy Cattle Judging team traveled to Viroqua, Wisconsin to participate in the 22nd Annual Accelerated Genetics judging contest. Before arriving in Wisconsin they stopped in Hutchinson MN to practice at a few farms including Hoese Holsteins. The 2015 Dairy Cattle Judging Team consisted of Audrey Souza, Bernice Vander Wal, David Trcka and Jacob Johnson and coached by Jon Pretz. The team placed 5th High Team overall and 5th High Team in Reasons. David Trcka finished 1st High Individual in the Guernsey Breed and 15th High Individual overall. A total of 12 teams participated in this year’s contest representing 69 contestants from 15 US states and two countries. They judged Ayrshire, Brown Swiss, Guernsey, Holstein, Jersey, Milking Shorthorn and Red and White.

The trip to the World Dairy Expo is always a very memorial trip as it is the last judging contest for the team. The trip is full of memories, great people and even better cattle. Audrey Souza states “I enjoyed the animals that are considered some of the best in the world. Even though it makes the competition harder it was a good competition filled with talented judges". The team would not be able to do all of this if it was not for the help of our great coach Jon Pretz. We appreciate all of the long practices, frustrating or not. Thank you for all the time you put into us, and all the long hours on the road.
By: Sam Fuchs

This year members of the SDSU Dairy had the opportunity to attend the World Dairy Expo in Madison Wisconsin. In total, 7 members of the club took advantage of this amazing opportunity. The club left Brookings on Wednesday morning to arrive in Madison, WI later on that afternoon. While at the World Dairy expo, club members had the chance to see over 2,500 top-quality dairy cattle, representing the 7 major dairy breeds. If the cows weren’t your thing, you could easily interact with companies and organizations exhibiting in the dairy-specific trade show. Throughout the expo, seminars and virtual farm tours were held to interact and learn from the dairy industry’s best and brightest leaders from all across the world. This year, the Dairy club had a prime location to set up the Dairy Club’s booth, which was right next to the show ring’s main entrance, to spotlight the club’s many accomplishments. The Dairy Club was invited by Steve Crego to have breakfast and tour the ABS farm. This was a great experience, the breakfast was amazing and we got to see the best ABS Holstein bulls. The World Dairy Expo was a world-class trip that hopefully the SDSU Dairy Club will continue to take in the future. Special thanks goes out to the SDSU Dairy Club’s executive members who helped sponsor this trip, as well to Jon and Angie for going as chaperones.
Thinkin’ Outside the Barn

Record Setting Year for Cheese Boxes

By: Chelsea Schossow

Over 40 years of cheese box sales excelled in 2015 with our highest sales and net profit yet to date. A large portion of this was due to the leadership of the co-chairs this year who were, Cole Hoyer, Eric Ode and myself, Chelsea Schossow. Along with these three individuals we had 37 Dairy Club members volunteer approximately 750 hours towards the fundraiser. During these hours members were busy cutting 7,350 pounds of cheese, packaging, and selling.

The cheese sold was made by the dairy manufacturing students here at SDSU in the Davis Dairy plant on campus. The milk used for this cheese comes directly from the 150 Holstein and Brown Swiss cows on the SDSU Dairy Research and Training facility which is also primarily student employed. Beginning in October Dairy Club volunteers cut and packaged the cheese that would later be sent to 48 states and three different countries. Adding four signature cheeses in 2014 made up a large portion of our sales this year and with that we will be adding a new signature cheese for the 2016 cheese box year, chipotle garlic.

Taking a final look back on the 2015 fundraiser none of it would be possible without the hard work and collaboration put forth by members and volunteers. We would like to extend a large thank you to John Haberkorn for the use of the dairy plant facilities and Monica Markwed for the dairy bar. We would also like to thank all our long term supporters like Dr. Barry Dunn, the SDSU Foundation, and President Chicoine. Finally thank you to everyone who purchased a cheese box this year, we hope you enjoyed our product and we look forward to another record setting year!
Thank You!
For Your Commitment To Agriculture.

Noble Ruler: Tyler Pierson (612) 719-5289
VNR Recruitment Chair: Paul Sanken (320) 296-9990
By: Anna Hemenway

I currently attend SDSU for Dairy Manufacturing. During the 2015 fall semester I had an amazing opportunity to study abroad in Helsinki, Finland. I stayed there for 4 months while studying dairy and food technology classes at the Viikki Campus in Helsinki. I attended classes taught in English which helped me to make connections with people from all over Europe. These connections I have made with friends from multiple countries will bring future travel destinations that will be a lot more fun with free tour guides! It is my hope that they will someday come visit me as well, here in the Midwest.

While in Europe, I was able to experience new cultures and became aware of how different European life is compared to the small town Midwest life I have always known. Once overseas, travel is not very expensive between countries. I was able to travel to 7 amazing countries during my study abroad experience. These countries included Sweden, Netherlands, Russia, Estonia, Italy, Austria, and of course Finland. Sweden, Italy, and the Netherlands ended up being my favorite destinations to which I traveled. In the Netherlands they had amazing cheese and many charmingly old-fashioned buildings and architecture. There I visited Amsterdam and a couple other small towns throughout the countryside. Amsterdam has tons of cute cheese shops of which I visited and I also visited the Anne Frank House. Sweden however had an atmosphere like no other that felt extremely genuine and had a gorgeous old town area called Gamla Stan.

Merano, Italy was the most unique city I visited throughout my travels. It was warm and beautiful everywhere in the mountain valleys with vineyards and apple trees beside many of the roads. On the other hand, I found Russia to be slightly scary, but had many beautiful churches and culturally interesting foods. Russia was extremely affordable because the exchange rate from euros to rubles was highly in my favor.

This was an amazing opportunity to experience the world without costing a lot more than what it normally costs for attending college. What I miss most about studying abroad is my wonderful friendships and the variety of travel opportunities that were readily available. Being away from the United States opened my eyes to how much I love my country because we are truly very lucky. I have grown through this experience and I would highly recommend other students to do the same. Being immersed into a foreign culture is very scary, but an extremely rewarding adventure.
This past February the SDSU Dairy Club Members had the opportunity to attend the ADSA-SAD conference in Fort Wayne Indiana, where we had close to 30 members in attendance. Before we arrived at the conference we made a stop at Fair Oaks Farm, were we were able to tour the educational center. This center is focused on educating the public on the dairy industry and where their food comes from. We as a club were able to pick up some great ideas, that we can use back in South Dakota to help promote dairy. Fair Oaks also gave us a tour of one of their dairy farms, this is where we were able to see one of their large rotary parlor where they milked cows.

We then headed to the conference where we had two teams participate in Dairy Quiz Bowl. SDSU was the winner of the junior division! We also came home with a first place award for Best Digital Publication. While at the conference we were able to enjoy two farm tours. The first stop was at Kuehnert Dairy Farm, a 6th generation Registered Holstein dairy. At this farm we were able to see four Lely A4 Robotic milkers along with a Juno feed pusher, and Lely brushes. We were able to see the young stock facilities along with some of their High Genetic cows on the farm. The most impressive being K-Hurst Atwood Perfume EX-92. The second farm that we visited was Blessings Farm, home to 300 Registered Brown Swiss with 145 milking. At this farm we were able to see a great herd of high genetic and high producing Brown Swiss who have been shown at State and National shows. The Brown Swiss at the Blessing Farm had the gentlest personality, as they came to greet us as we walked through the cow yard of the milking herd.

After our farm tours on Saturday we then were able to attend a few sessions. Some of the sessions we were able to choose from were Entrepreneurship and Innovation, How to Connect with Consumers, Dairy Markets and You, A deeper look into animal welfare and behavior. These sessions were very beneficial to us as each topic had information that we were able to bring home from the conference. Ending our day on Saturday we attended the Banquet where we voted on the new Hosts for next years ADSA Conference.

SDSU Dairy Club was voted to be the location of the 2017 ADSA-SAD Dairy Club Conference! We are working hard already with the planning of the upcoming event that will be hosted here in Brookings on February 3-5th. We would like to thank everyone for their support of the Dairy Club and are looking forward to a great year.
Dairy Digest 2016

Dairy Science Scholarships for 2016

<table>
<thead>
<tr>
<th>Award</th>
<th>Alfred and Hilde Tobkin Memorial</th>
<th>Bawa, Dikshi</th>
<th>$125</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Jax, Nicole</td>
<td>$125</td>
<td></td>
</tr>
<tr>
<td></td>
<td>VanderWal, Michaela</td>
<td>$125</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Wegner, Kaylee</td>
<td>$125</td>
<td></td>
</tr>
<tr>
<td>Arnold Hippen Dairy Challenge</td>
<td>Hawkins, Brandon</td>
<td>$200</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Lee, Brianna</td>
<td>$200</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Stiles, Margaret</td>
<td>$200</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Vander Wal, Bernice</td>
<td>$200</td>
<td></td>
</tr>
<tr>
<td>Dairy Judging</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Manufacturing</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Jax, Nicole</td>
<td>$150</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dairy Judging Production</td>
<td>Johnson, Jacob</td>
<td>$150</td>
<td></td>
</tr>
<tr>
<td>Forbes Leadership</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Schaefer, Megan</td>
<td>$300</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Howard Voelker Memorial</td>
<td>Johnson, Jacob</td>
<td>$250</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Souza, Audrey</td>
<td>$250</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Trcka, David</td>
<td>$250</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Vander Wal, Bernice</td>
<td>$250</td>
<td></td>
</tr>
<tr>
<td>LeRoy Graber-Ford</td>
<td>Schossow, Chelsea</td>
<td>$300</td>
<td></td>
</tr>
<tr>
<td>Non-Dairy Science Student Dairy Club</td>
<td>Vander Wal, Bernice</td>
<td>$500</td>
<td></td>
</tr>
</tbody>
</table>

Current

<table>
<thead>
<tr>
<th>Award</th>
<th>Agropur, Inc. Dairy Manufacturing</th>
<th>Frye, Laura</th>
<th>$1000</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Agropur, Inc. Dairy Production</td>
<td>Sachs, Julius</td>
<td>$1000</td>
</tr>
<tr>
<td></td>
<td>Alan and Jeraldine Rogers</td>
<td>Kalina, Joseph</td>
<td>$1000</td>
</tr>
<tr>
<td></td>
<td>Alfred Herman Rishoi Memorial</td>
<td>Johnson, Katelyn</td>
<td>$600</td>
</tr>
<tr>
<td></td>
<td>Alfred Herman Rishoi Memorial</td>
<td>Sudbeck, Jackson</td>
<td>$600</td>
</tr>
<tr>
<td></td>
<td>Associated Milk Producers Inc</td>
<td>Si, Han</td>
<td>$1000</td>
</tr>
<tr>
<td>bel brands USA</td>
<td>Chirnside, Lauren</td>
<td>$3000</td>
<td></td>
</tr>
<tr>
<td>Clyde G. Helsper Memorial</td>
<td>Smith, Chelsea</td>
<td>$1000</td>
<td></td>
</tr>
<tr>
<td>Dairy Club</td>
<td>Hoyer, Cole</td>
<td>$500</td>
<td></td>
</tr>
<tr>
<td>Dairy Connection</td>
<td>Baker, Benne</td>
<td>$1000</td>
<td></td>
</tr>
<tr>
<td>Dairy Farmers of America</td>
<td>Schroeder, Cody</td>
<td>$400</td>
<td></td>
</tr>
<tr>
<td>Dairy Fest</td>
<td>Souza, Audrey</td>
<td>$500</td>
<td></td>
</tr>
<tr>
<td>Dairy Manufacturing</td>
<td>Johnson, Krista</td>
<td>$2375</td>
<td></td>
</tr>
<tr>
<td>Dave Clark North Central Cheese Ind. Assoc.</td>
<td>Wick, David</td>
<td>$1000</td>
<td></td>
</tr>
<tr>
<td>David H. Henry Memorial in</td>
<td>Ag &amp; Bio Sciences</td>
<td>McMartin, Laura</td>
<td>$250</td>
</tr>
<tr>
<td>David J. and Darlene K. Schingoethe</td>
<td>Wick, Angela</td>
<td>$1000</td>
<td></td>
</tr>
<tr>
<td>Davisco Foods/Jay Headley Memorial</td>
<td>Reeter, Gregory</td>
<td>$1500</td>
<td></td>
</tr>
<tr>
<td>Dean Foods -Sioux Falls</td>
<td>Johnson, Jacob</td>
<td>$1250</td>
<td></td>
</tr>
<tr>
<td>Derrall</td>
<td>Struss, Megan</td>
<td>$500</td>
<td></td>
</tr>
<tr>
<td>Emery Bartle Memorial</td>
<td>Krogstad, Kirby</td>
<td>$7500</td>
<td></td>
</tr>
<tr>
<td>George Marx</td>
<td>Pieper, Tyler</td>
<td>$1100</td>
<td></td>
</tr>
<tr>
<td>Gilbert T. &amp; Olga Gilbertson Memorial</td>
<td>Sudbeck, Jackson</td>
<td>$450</td>
<td></td>
</tr>
<tr>
<td>H. C. Olson</td>
<td>Larson, Rachel</td>
<td>$550</td>
<td></td>
</tr>
<tr>
<td>Idaho Milk Processors Association</td>
<td>Bowers, Jared</td>
<td>$2000</td>
<td></td>
</tr>
<tr>
<td>J. J. Yee</td>
<td>Popkes, Shuyan</td>
<td>$500</td>
<td></td>
</tr>
<tr>
<td>James Marvel Memorial</td>
<td>Bierstcr, Jacob</td>
<td>$400</td>
<td></td>
</tr>
<tr>
<td>Jessica Goens</td>
<td>Bowers, Jaread</td>
<td>$500</td>
<td></td>
</tr>
<tr>
<td>Joan (Hegerfeld) and Alan Baker - Food Science</td>
<td>Folsland, Jill</td>
<td>$1000</td>
<td></td>
</tr>
<tr>
<td>John Anderson Memorial</td>
<td>Brommschenkel, Carla</td>
<td>$2000</td>
<td></td>
</tr>
<tr>
<td>John C. Gross</td>
<td>Tews, Kyle</td>
<td>$1000</td>
<td></td>
</tr>
<tr>
<td>Joseph Van Treeck</td>
<td>Fuchs, Sam</td>
<td>$1500</td>
<td></td>
</tr>
<tr>
<td>Kemps LLC</td>
<td>Schaefer, Megan</td>
<td>$1500</td>
<td></td>
</tr>
<tr>
<td>Kenneth I. Gross</td>
<td>Post, Jacob</td>
<td>$1000</td>
<td></td>
</tr>
<tr>
<td>Kirk and Dorothy Mears Memorial</td>
<td>Lee, Brianna</td>
<td>$1050</td>
<td></td>
</tr>
<tr>
<td>Land O'Lakes -Region 65</td>
<td>Cancino, Hersain</td>
<td>$300</td>
<td></td>
</tr>
<tr>
<td>Leprino Foods</td>
<td>Mohr, Kristin</td>
<td>$4000</td>
<td></td>
</tr>
<tr>
<td>Midwest Dairy Association</td>
<td>Hemenway, Anna</td>
<td>$3500</td>
<td></td>
</tr>
<tr>
<td>North Central Cheese Industries Association</td>
<td>Bantel, Olivia</td>
<td>$1000</td>
<td></td>
</tr>
<tr>
<td>Ode Family</td>
<td>Wick, David</td>
<td>$500</td>
<td></td>
</tr>
<tr>
<td>Pete Behrends Memorial</td>
<td>Ode, Erik</td>
<td>$3000</td>
<td></td>
</tr>
<tr>
<td>Ralph Rogers Memorial</td>
<td>Resch, Emily</td>
<td>$400</td>
<td></td>
</tr>
<tr>
<td>Robert Chamberlin - Food Science</td>
<td>Snyder, Alexandra</td>
<td>$1550</td>
<td></td>
</tr>
<tr>
<td>Ross Baker</td>
<td>Struss, Megan</td>
<td>$500</td>
<td></td>
</tr>
<tr>
<td>Royal D. and Helen B. Doner in Dairy Production</td>
<td>Fuchs, Sam</td>
<td>$350</td>
<td></td>
</tr>
<tr>
<td>Ryan Graber Memorial</td>
<td>Schossow, Chelsea</td>
<td>$1000</td>
<td></td>
</tr>
<tr>
<td>Saputo Cheese USA</td>
<td>Becher, Maggie</td>
<td>$2000</td>
<td></td>
</tr>
<tr>
<td>Schuch Family</td>
<td>Blaisdell, Caleb</td>
<td>$1000</td>
<td></td>
</tr>
<tr>
<td>Shirley Seas Memorial</td>
<td>Post, Kayla</td>
<td>$500</td>
<td></td>
</tr>
<tr>
<td>Susan Hawkins</td>
<td>Reed, Makeyal</td>
<td>$2000</td>
<td></td>
</tr>
<tr>
<td>T. M. Olson</td>
<td>Eri, Kristin</td>
<td>$700</td>
<td></td>
</tr>
<tr>
<td>Todd and Erica Stahl</td>
<td>Groetsch, Katelny</td>
<td>$1000</td>
<td></td>
</tr>
<tr>
<td>Valley Queen Cheese Factory</td>
<td>Goche, Morgan</td>
<td>$7500</td>
<td></td>
</tr>
<tr>
<td>Walter and Yvonne Bosje</td>
<td>Stadick, Jacob</td>
<td>$1000</td>
<td></td>
</tr>
<tr>
<td>WOW Logistics Donald E. Utschig</td>
<td>Dammann, Kaelyn</td>
<td>$1000</td>
<td></td>
</tr>
<tr>
<td>Graduate</td>
<td>Dairy Recognition and Education Foundation</td>
<td>Daihya, Harsh</td>
<td>$3600</td>
</tr>
<tr>
<td></td>
<td>Vora, Hiral</td>
<td>$3600</td>
<td></td>
</tr>
<tr>
<td>Delbert and Robert Brezaeale Memorial</td>
<td>Aubrey, Taylor</td>
<td>$1100</td>
<td></td>
</tr>
<tr>
<td>Dr. S.K. Dash Graduate</td>
<td>Jindal, Shivali</td>
<td>$2000</td>
<td></td>
</tr>
<tr>
<td>Wade Eisenbeisz Graduate Dairy Production</td>
<td>Senevinathe, Nirsh</td>
<td>$1000</td>
<td></td>
</tr>
</tbody>
</table>

Incoming-Dairy

<table>
<thead>
<tr>
<th>Award</th>
<th>Clyde G. Helsper Dairy Fieldmen's Association</th>
<th>Van Wyk, Jenna</th>
<th>$1000</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Dairy Science Faculty</td>
<td>Jasper, Madison</td>
<td>$650</td>
</tr>
<tr>
<td></td>
<td>Dr. S.K. Dash</td>
<td>Hillson, Katelyn</td>
<td>$1000</td>
</tr>
<tr>
<td></td>
<td>Howard Voelker Freshman Dairy Production</td>
<td>Franzen-Ackerman, Erika</td>
<td>$1000</td>
</tr>
<tr>
<td>Midwest Dairy Association</td>
<td>Czech, Theodore</td>
<td>$1000</td>
<td></td>
</tr>
<tr>
<td></td>
<td>de Brujin, Sanne</td>
<td>$1000</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Jacobo, Marco</td>
<td>$1000</td>
<td></td>
</tr>
<tr>
<td>North Central Cheese</td>
<td>Industries Assoc Recruiting</td>
<td>McCarty, Samuel</td>
<td>$1250</td>
</tr>
<tr>
<td>SD Dairy Fieldmen's Association</td>
<td>Irvin, Joshua</td>
<td>$1000</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Libbesmeier, Lauren</td>
<td>$1000</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Okerstrom, Madison</td>
<td>$1000</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Rosenkranz, Kaylee</td>
<td>$1000</td>
<td></td>
</tr>
<tr>
<td>Stage, Denver</td>
<td>$1000</td>
<td></td>
<td></td>
</tr>
<tr>
<td>SD State Dairy Association</td>
<td>Carlson, Colten</td>
<td>$1000</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Loutsch, Christopher</td>
<td>$1000</td>
<td></td>
</tr>
<tr>
<td>Valley Queen Cheese</td>
<td>Factory Freshmen</td>
<td>Preszler, Alexandra</td>
<td>$1000</td>
</tr>
<tr>
<td>William &amp; Marge</td>
<td>Kallemeyn &amp; Sons</td>
<td>$1250</td>
<td></td>
</tr>
<tr>
<td>Incoming-Other</td>
<td>Campanile</td>
<td>McCarty, Samuel</td>
<td>$750</td>
</tr>
<tr>
<td>Jackrabbit Achievement</td>
<td>Carlson, Colten</td>
<td>$1000</td>
<td></td>
</tr>
<tr>
<td>Yellow and Blue</td>
<td>Carlson, Colten</td>
<td>$3000</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Irvin, Joshua</td>
<td>$2000</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Preszler, Alexandra</td>
<td>$2000</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Rosenkranz, Kaylee</td>
<td>$2000</td>
<td></td>
</tr>
</tbody>
</table>
Come Grow With Us!

Explore the Possibilities!

Rewarding and challenging careers are available at Agropur.

Start your career at one of our 10 state-of-the-art plants that produce quality dairy products daily. Internships available.

www.agropurcheese.com

Agropur Inc. applications available at

Lake Norden Cheese: 408 Dakota St. - PO Box 169 Lake Norden, SD 57248 - Phone: 605.785.3683

Agropur Hull: 332 Division St. - PO Box 820 Hull, IA 51239 - Phone: 712.439.8780
Want to make some dough?
Help us make some cheese.

Yeah, that’s a cheese joke. But if you’re serious about a career in dairy processing, Valley Queen is the best place to start.