Dairy Digest 2004

South Dakota State University Dairy Club

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DAIRY DIGEST
SOUTH DAKOTA STATE UNIVERSITY

2004 TIME WELL SPENT
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Dedication—Dr. Robert Baer

The 2004 Dairy Digest is dedicated to Dr. Robert Baer, Dairy Science Professor. Dr. Baer has been on faculty at SDSU since 1983. Some of his teaching responsibilities include courses in Dairy Chemistry, Dairy Product Processing, and Dairy Product Evaluation. Dr. Baer's many students have the opportunity to learn and grow under his guidance. In the classroom, Dr. Baer constantly prepares students to produce wholesome, nutritious, and good tasting dairy products in the manufacturing industry. Providing daily hands-on experience in the classroom and in the SDSU dairy plant, Dr. Baer encourages learning while demonstrating standard techniques critical to good manufacturing practices.

The motivation that Dr. Baer instills in students through his dedication to the dairy industry is a constant inspiration in choosing a career in the dairy industry. By mentoring students on a daily basis, as a professor and coach, he truly demonstrates his commitment to students and the future of dairy. Coaching for sixteen years, Dr. Baer has led five teams to the National Championship, with five teams placing in second, and four teams receiving third place honors. Dr. Baer has also received the National Dairy Foods Coach of the Year Award five times while serving at SDSU. His commitment to the team and success is demonstrated in his willingness to prepare samples from around the globe; furthermore, he teaches students the importance of quality in the dairy industry.

Dr. Baer also maintains an active dairy research program and currently has several ongoing Minnesota-South Dakota Dairy Foods Research Center projects. Though Dr. Baer's current research focuses primarily on ice crystal size formation in ice cream, his past research interests include the effect of bovine somatotropin on milk products, production of dairy products with enhanced levels of beneficial fatty acids, utilization of emulsifiers in low fat and non fat ice cream, production of Cheddar cheese from condensed milk, and rapid methods to analyze dairy products. Dr. Baer's research has been very effective producing over eighty scientific publications and establishing himself as a member of the American Dairy Science Association.

Dr. Baer is one of many South Dakota State University professors committed to providing students with "a time well spent" at SDSU.
Capturing Our Time Well Spent

Throughout life, we fail to realize how valuable our time can be. As children, we followed our fathers around the farm, helped do chores, and enjoyed ice cream. Little did we know that these simple pastimes would shape who we have become as adults. As we entered college, each of us had our own reasons for choosing South Dakota State University, and for joining the SDSU Dairy Club. Regardless of the reasons, we have one common thread, the dairy industry. As members of the dairy industry, we share our time together and become friends. The time we spend at SDSU helps to shape the future that is to come. The Dairy Digest is one way that we hope to capture and save the memories and time that we have shared.

We would like to thank the contributing staff members who played a role in the completion of this masterpiece. Thank you to Dr. Henning for his guidance, and thank you to the advisors, your support was greatly appreciated.

We are proud to present this edition of the Dairy Digest to remind you of the memories that we have shared.

2004 Dairy Digest Staff Members

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Over the past year, I have had the privilege of meeting numerous dairy industry personnel and SDSU Dairy Science alumni. The alumni group ranged from a 1935 graduate to the most recent graduates. Though these graduates were separated by almost 70 years, a common theme permeated across all age groups of alumni: they were all very successful in their careers, committed to the dairy industry and had a warm attachment towards their alma mater and in particular the Dairy Science department. These individuals have undoubtedly exemplified the motto of the College of Agriculture and Biological Sciences at SDSU, “making a difference.”

The current group of Dairy Science faculty, staff, and students have also truly “made a difference” over the past year. Our mandate as an integral part of South Dakota’s Land Grant institution is and always has been and will continue to be to make a difference in the areas of teaching, research, and outreach in Dairy Science.

For the first time in about ten years, we have over 60 undergraduate students in the department. This increase is partly because of the overall increase in students at SDSU, but mostly because of outstanding efforts by faculty, students and alumni to educate college-bound high school students about scholarship and career opportunities in Dairy Science. Our scholarship support continues to be outstanding. This year we have over 42 scholarships and awards totaling over $44,000. This support forms the cornerstone of our success in attracting students to the major and in contributing to the future of the dairy industry. I would like to thank all the donors, alumni, and friends, who have continued their support and in some cases increased their support of our students through scholarships. In addition to this support, our students were also successful in receiving the National Dairy Promotion and Research Board scholarships. Six of our students (Karissa Nielsen, Amber Sperlisch, Shannon Sellner, Annie Milbradt, Darin Zoellner, and Cheryl Kampmann) received these scholarships from the 20 that were awarded nationwide. Three of our students, Charity Skogrand, Karissa Nielsen, and Pete Linke, received undergraduate research awards. Our products judging team coached by Dr. Bob Baer and cattle judging team, coached by Darrel Rennich, had a very successful year. Over the past year our faculty members have received at least eight new research grants valued at approximately $669,000. This is in addition to continuing grants. Faculty members and students together presented over 21 papers and published numerous papers in scientific journals. Our faculty have received national and international recognition through awards, leadership positions in professional organizations, and invited lectureships. Dr. Dave Schingoethe was named SDSU Distinguished Professor and received the Land O’ Lakes Award of ADSA. Dr. Rajiv Dave is spending four months in South Korea as an exchange Professor in Dairy Science.

While all these activities may be viewed as independent areas of success, the true strength of the department lies in the interaction of all these activities. The research effort makes our faculty stronger in teaching by introducing cutting-edge information in class and inspiring critical thinking skills in students. It also helps bring national and international recognition to the department and contributes to the advancement of the dairy industry. Likewise our teaching efforts complement the research and service functions. Please stop in for a visit and ice cream. Your input in the future direction of the department will be appreciated.
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Dr. Fred A. Cholick, Dean
College of Agriculture and Biological Sciences

This is an exciting time to major in dairy science or dairy manufacturing at South Dakota State University.

Although there are many reasons why I feel strongly about this promising field, I'd like to share three of the most important.

First, we have implemented plans to renovate the SDSU Dairy Plant and install current dairy processing technology. We believe that our students must have hands-on learning opportunities with cutting edge technology if they are to be the leaders in tomorrow’s dairy industry. Fundraising is well underway to pay for more than $3 million in needed renovations. When this project is completed, the renovated plant will house our teaching and research efforts for dairy manufacturing.

Second, there are incredible student opportunities in dairy science and dairy manufacturing. The SDSU Dairy Science Department is a nationally recognized leader in dairy education. The department has a 100% placement of graduates with salaries averaging more than $37,500. We are one of only three universities in the United States that offers both Dairy Production and Dairy Manufacturing majors. Our national reputation means that employers actively recruit SDSU dairy graduates.

Third, the dairy industry holds tremendous promise for South Dakota and the region. The dairy industry will continue to contribute to South Dakota’s economy, and is an excellent example of our comparative advantage here in the Northern Plains. We have the ability to grow the crops necessary to support dairy livestock, which in turn provide a raw product that can be processed locally before being transported to consumers across the region and nation. The Dairy industry provides a good model for all of us of how we can capture value from our products for our producers and communities.

We’re proud to be a part of the effort to strengthen the dairy industry, and every step forward helps. The Dairy Science Department is one conduit through which SDSU focuses its efforts.

We will maintain our tradition of providing the best dairy education available. Our faculty will use creativity, innovation and teamwork to address the challenges for the dairy industry...and for every dairy student.

You can go anywhere from here, including back to South Dakota to help grow the dairy industry. We look forward to helping you start your journey.

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Princess Crowned at Central Plains Dairy Expo

By Karissa Nielsen

Seven talented women competed at the 2003 South Dakota Dairy Princess Contest, which was held in conjunction with the Central Plains Dairy Expo on March 26-27, 2003, at the Ramkota Inn in Sioux Falls. The seven women included Darcy Pauli, Jennie Patrick, Kristin Kuhl, Melissa Tiede, Jean Trystad, Karissa Nielsen, and Jolene Kranz. The program is to support the creative talent of young dairy women as they act as a goodwill ambassador for South Dakota’s dairy processors and the state’s dairy farmers. The dairy princesses were selected based on communication skills, personality, knowledge of the dairy industry, and their commitment to dairy promotion. On March 27, 2003, the reigning princess Kayleen Chipman handed her crown to Patrick. The runner-up title went to Nielsen. Patrick is native of White, S.D., and along with her parents, milks 50 head of Holstein cows.

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Treasurer: Molly Alberts
Historians: Brandon Sahr, Derek Shumaker
Activity Coordinators: Justin Morehouse, Brian Walters

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Historians: Justin Morehouse, Shannon Sellner
Activity Coordinators: Ted Norling, Ashley Vonk

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Annie Milbrandt—2004

"A Time Well Spent!"
When looking back at my experiences at SDSU and in Dairy Club I can not think of a phrase that better summarizes the opportunities offered in the Dairy Science Department at SDSU. The Dairy Club is continuously growing in enrollment, activities, and responsibilities. It's amazing how fast the Club has developed in such a short time with great leadership and dedication by all students and faculty involved in this great organization.

I was elected president this past December following the extraordinary leadership by past president Darin Zoellner. Thankfully, I am blessed with an amazing officer team that is truly dedicated to making the SDSU Dairy Club "A Time Well Spent" for all members. This year we will strive to accomplish several goals to increase membership and continue to encourage more active involvement within the organization. Arranging guest speakers, increased activities, and additional events provides a chance for everyone to become involved in promoting the dairy industry.

This year we are honored to host the Regional ADSA-SAD convention. Planning has already begun for the expected 500 plus students to tour the great state of South Dakota in February 2005. As we continue to prepare for this event, member involvement will be crucial for success. With this year's officer team, ADSA-SAD co-chairs, and great advisors, I am sure that we will make known that time at SDSU is "A Time Well Spent!"

Darin Zoellner—2003

It seems like just yesterday I began my term as dairy club president. It sure goes by quickly with the many activities that the dairy club has going on. The dairy club completed another very successful year last year with membership growing, as well as doing more activities. We started out the year by having a guest speaker at each meeting to inform members of happenings in the dairy business. This gave interested members the chance to ask questions as well as develop relations that could help them later on in their careers.

The dairy club had their first formal this past year that turned out to be a lot of fun. It was an evening where everyone could get together before we were out for the summer break. At the formal there was a catered meal, a slide show of the past year's events, gag gifts handed out to members and advisors, and a dance following.

The dairy club also had the first annual dairy camp held this past summer. This two-day camp allowed young dairy enthusiasts the opportunity to come to campus and learn about the different aspects of the dairy industry. There were clipping, judging, showing, nutrition, and heifer selection sessions for the kids to get many hands-on training. They also had dairy jeopardy and a night of games to make sure it was not stressful for the kids. Also taking place this summer was the dairy club exhibiting Holsteins and Brown Swiss at the South Dakota State Fair. Willing members with the supervision of Darrel make this possible. Members are given chances to know what it feels like to compete at this level of competition and what goes into making the animals look their absolute best.

Once we were back in school, the Ag/Bio Bash was the first activity, where we recruited new members into the dairy club. In October, we hosted the All-Breeds Dairy Sale. This takes a lot of work and cooperation on behalf of all members to pull such a big event off. Dairy club members manage the sale again with guidance from Darrel, and do all of the washing, clipping, and feeding that goes into getting animals ready to be sold.

In November, the dairy club started cheese box sales. This is the major fundraiser for the dairy club for various activities that we do throughout the year. It requires a lot of work and many hours to cut, package, ship and fill orders. Fortunately, the dairy club had some dedicated individuals in charge of this to make sure it went on without any problems. In December, we had elections of new officers. There were many qualified candidates for all offices and I have no doubt that the dairy club is in good hands with the next officer team.
Alvaro Garcia
Hometown: Montevideo, Uruguay

Garcia received his D.V.M. while in Uruguay, and his M.S. and Ph.D. from University of Minnesota. Garcia stays involved with the Dairy Department at SDSU even though his appointment is 100% Extension. He tries to be involved with research as well as teaching as much as possible. Garcia states, “The daily exchange of information with dairy producers keeps me up-to-date with their current challenges. This is in turn used to explore the possibility to do either on-farm trials or research at the SDSU Dairy.” In his personal time, Garcia enjoys wildlife and reading. His family includes his wife Cristina (M.D. Associate Professor at the SDSU Nursing Dept.), daughter Carmela (currently in high school), and son Federico (University of Minnesota, majoring in Architecture). When asked what students in the Dairy Department should obtain from their “time” spent at SDSU, Garcia responded: “The Dairy Science Department at SDSU is training their students to be highly competitive professionals in their respective fields. The ever-increasing demand for SDSU graduates both in the Dairy Manufacturing and Dairy Production reassures the instruction they receive at SDSU is highly relevant to the challenges they will face in today’s world. The current faculty is composed of highly qualified individuals with diverse backgrounds and both theoretical and practical experience, recognized all over the U.S. This team of professionals has one common goal: provide SDSU students with the best instruction possible to help them accomplish their long-term goals.”

Bob Baer
Hometown: New Hyde Park, N.Y.

Baer’s education includes AAS, SUNY at Farmingdale, N.Y. – 1975; B.S.A., University of Georgia – 1977, MS, University of Georgia – 1979, and PhD, University of Georgia – 1982. Baer stays involved with the dairy department by coaching the Dairy Products Judging Team and teaching courses in dairy products judging, frozen desserts, and dairy chemistry. He also works as a department curriculum representative. Baer finds time to enjoy tennis, and meeting marshal at Brookings swim meets. His family includes his wife Becky, Assistant Professor in the SDSU College of Pharmacy; son Daniel, 5th grader at Hillcrest Elementary and member of the Brookings Swim Club. Baer responded to the question, “What should students in the Dairy Department obtain from their ‘time’ spent at SDSU?” by stating the following: “Students should obtain life-long skills for their future careers in Dairy Science. This includes an excellent education as well as improving their ability to think and solve problems. Students should also have fond memories of their college life.”

Ashraf Hassan
Hometown: Alexandria, Egypt

Hassan received his Ph.D. in Dairy Science from the University of Georgia and Minia University, Egypt; his M.S. in Dairy Science from Minia University, and his B.S. in Dairy Science and Technology, Alexandria University, Egypt. Hassan teaches the following courses: Technical Control of Dairy Products I, the concentrated milk section of Dairy Product Processing I, the dried milks and cheese sections of Dairy Product Processing II, and Laboratory Techniques in Dairy Science. Currently he is working on research in the areas of fermented milk and cheese. Hassan stated, “Selection of the appropriate starter cultures for the production of fermented dairy products with specific characteristics is the main goal of my future research program.” His hobbies include soccer, reading, swimming, and travel. Hassan is “married with three lovely kids, two boys (Ahmed and Mohamed) and one girl (Ranna). As any journey starts with a single step, I think admission to the Dairy Science Department at SDSU is an excellent step toward a successful future. During their stay at the Dairy Science Department, students should learn how to seek, verify and apply the information related to Dairy Science. Our great pilot plant allows an excellent hands-on experience. The more the students know about Dairy Science, the more their interest in the field grows. There are a wide variety of facilities available for the student at Dairy Science Department to help them learn more about this field. In addition to the education, students should also participate in co-curricular activities during their stay at SDSU. This would provide social interactions and develop their leadership skills.”
Rajiv Dave
Hometown: Nadiad, India

Dave’s education includes an M.S. in Dairy Microbiology, and a Ph. D. in Food Science. His involvement in the Dairy Department, as an Associate Professor incorporates teaching, research, service, IFT and ADSA involvement, and library representative for the department. Dave’s hobbies include finance, travel, and music. He also spends time with his family including his wife Trupati and two sons Kunal and Kushal, better known to his students as his “little ones.” Students should gain “Best interaction opportunities that exist with instructors, training in farm and plant and best education in dairying and involvement in national societies such as IFT and ADSA” from their time at SDSU.

Arnold R. Hippen
Hometown: Wellsburg, Iowa

Hippen’s education includes an A.S., 1989, from Ellsworth Community College, Iowa Falls, Iowa; B.S. in Dairy Science, 1991, Iowa State University, Ames; M.S. in Nutritional Physiology, 1996, from Iowa State, and Ph.D. in Nutritional Physiology, 1997, from Iowa State. Hippen stays involved with the Dairy Department by teaching Dairy Breeds and Breeding, Dairy Farm Management, and Dairy Cattle Feeding. He also serves as the Dairy Challenge Team Alternate Coach. Research areas include nutrition and health of the transition dairy cow and newborn calf, byproduct use in dairy cattle diets, and nutritional manipulation of milk composition. He enjoys hunting, yard work, and is an avid NASCAR fan. His family includes his wife Pat, son Eric, daughter-in-law Charlotte and Grandsons Nehemiah and Matthias. Students in the Dairy Department should obtain from their “time” spent at SDSU “An appreciation for life skills and experiences. The four or five years spent at a university are the opportunity to open the door to horizons not considered essential for a job.” Study the humanities, be involved in campus and departmental activities, take advantage of travel and study abroad programs, use this time to broaden your horizons. Whatever your career path, you will benefit from taking advantage of the diversity of experiences offered in college life and derive enjoyment in later life from understanding of things beyond the experiences of others. Oh yeah, there is that piece of paper at the end.”

Howard H. Bonnemann
Hometown: Brookings, S.D.

Bonnemann has a B.S. in Chemistry 1987, M.S. in Dairy Science 1984, B.S. in Dairy Manufacturing 1982, and Secondary Education Teaching Certificate in Physical Science, Chemistry, Biology and Agriculture, all from South Dakota State University. He currently works as the Manager for the SDSU Dairy Plant, Departmental Assessment Coordinator, TGIF representative, and Co-advises Dairy Club. His instructional responsibilities include DS 130 – manufacturing segment, DS 231, DS 321 – Fluid Milk, DS 322 – Butter, DS 421, and DS 496. He enjoys gardening, cooking, and bicycling in his free time. He is married to Diana Christiansen, and has two children, Elias (9) and Rebekah (3). When asked “What should students in the Dairy Department obtain from their ‘time’ spent at SDSU?” Bonnemann responded: “It is my hope that the students will have gained an appreciation of the dairy industry in all of its facets. If our students develop an understanding that it is not an ‘us vs. them’ situation in the dairy industry then we will be a long way towards strengthening and growing the industry as a whole. I hope the students will gain sufficient technical background to be successful in their chosen areas within the dairy industry. More importantly, I hope they will gain an appreciation of how to gather information to stay current in their field. Lastly, and most importantly, I hope the students have had the opportunity to network socially and professionally with others involved in the dairy industry. Developing lasting contacts with others throughout the industry is the most valuable asset that we can assist the students in gaining.”
Darrel Rennich
Hometown: Harrisburg, S.D.

Rennich has a B.S. in Dairy Production from SDSU. Besides working as the SDSU Dairy Research and Training Facility Farm Manager, Rennich also serves as instructor for Dairy Cattle Evaluation, Dairy Cattle Judging, and Field Experience. He is the coach for the Dairy Cattle Judging Team and North American Intercollegiate Dairy Challenge, and Dairy Club Advisor. His hobbies include showing dairy cattle, golfing, riding motorcycle, and taking his kids to hockey, softball, soccer, 4-H, etc. His family includes his wife Denise, and daughters Brittany (10), Ashley (7), and Bethany (4). “Students at SDSU should look for a well-rounded education from their ‘time’ spent. Get involved with their classes, numerous clubs, intramural activities, campus and social activities. Enjoy their time for the next few years but challenge themselves with new technologies and learn to adapt to change. They should learn to prepare themselves with a deep and strong foundation of education before they enter into the future dairy industry. They are the future, the Best of the Best!”

David R. Henning
Hometown: Huntley, Ill.

Henning has a B.S. in Dairy Technology, from the University of Illinois, 1962, and a Ph.D. in Microbiology from Oregon State University, 1967. His department activities include teaching, advising, and research. He serves as Advisor to the Dairy Club with his primary areas in Cheese Box Sales, Dairy Digest and ADSA-SAD. In his free time, Henning is active in Rotary International, and enjoys hunting, fishing, and gardening. His family includes his wife Eileen; children Julie Henning Herron, Gary Henning and Beverly Hosticka; and grandchildren James, Jeffery, Jennifer, Alexis, Grant, Anica, Garrett, Gabriel and Autumn. “There are several skills that I feel should be gained from our department at SDSU: Technical ability to evaluate dairy products and processes and to know what is acceptable practice in the industry; Ability to contribute as a team member at your company, farm, or business; Problem solving ability to use resources you have available to get the job done or to recognize that you do not have the resources to properly accomplish your goals; Develop an attitude to satisfy your ‘customers,’” he said.

Vikram V. Mistry
Hometown: Ahmedabad, India

Mistry’s education includes a B.S. in Dairy Technology from Gujarat Agricultural University, Anand, India; M.S. in Food Science from Cornell University, Ithaca, N.Y., and Ph.D. in Food Science from Cornell. He currently serves as Professor and Department Head, 2002 to present. Previously, before accepting his current position, Mistry served as Professor, 1996-2002, Associate Professor, 1991-1996, and Assistant Professor, 1986-1991. “I taught Technical Control of Dairy Products I, parts of Dairy Products Processing I and II and Lab Techniques in Dairy Science from 1986 to 2002. Since 2002 I have taught Seminar. I also have a research program in the Dairy Processing area, I have advised over 50 undergraduate students, 16 graduate students, and two post-docs since 1986,” he reports. When asked about his hobbies, Mistry says, “I like to dabble in new languages, gardening and woodworking on occasion.” His family includes his wife Harsha; daughter Abha, 11th grade, and son Abhay, 6th grade. The time spent in the Dairy Science department as a student sets the foundation for the next 40 to 45 years after graduation. The students should strive to build a foundation that is strong enough to sustain a successful and productive career.
Kenneth Kalscheur  
Hometown: Brookings, S.D., by the way of Reeseville, Wis.

Kalscheur has a B.S. in Dairy Science from the University of Wisconsin-Madison, and M.S. and Ph.D. in Animal Science (Ruminant Nutrition emphasis) from the University of Maryland. His department activities include actively teaching a number of dairy production courses and conducting research in dairy cattle nutrition. His hobbies include traveling and hiking. Students should obtain from their "time" at SDSU "A degree of course! On the way to this accomplishment, students should also obtain experiences during their lifetime at SDSU that will complement their coursework. These experiences include dairy-related jobs perhaps at the SDSU dairy and dairy plant, internships, judging teams and student-club activities. These experiences in addition to the knowledge learned through course work will lead students to successful careers in dairy-related fields," he said.

David J. Schingoethe  
Hometown: Sugar Grove, Ill.

Schingoethe has a B.S. (1964) from the University of Illinois in Agricultural Science-Dairy Science; an M.S. (1965) from the University of Illinois in Dairy Science; and a Ph.D. (1968) from Michigan State University in Dairy Science and Nutrition. When asked about his department activities he states, "I teach portions of DS 130 (Introduction to Dairy Science) most semesters and DS 413/513 (Physiology of Lactation). I have taught DS/AS 711 (Ruminology) plus portions of other dairy production courses at various times. My research area involves various aspects of dairy cattle nutrition with major emphasis on the protein and energy nutrition of lactating cows and on dietary methods to modify the composition of milk fat. I advise undergraduate and graduate students." He enjoys music, boating, traveling, and collects model cows. His family includes his wife, Darlene, two married daughters and their spouses (Darcy and Kevin Haber; Deanna and Corey Gall), and four grandchildren. "Students should gain knowledge and an appreciation of many things related—directly and indirectly—to dairy science and how it fits into the total world society in providing food for the world. Students must learn to adapt to change because many things they will be doing in the future don't even exist today. However, if we as educators give them a good educational foundation, they will be prepared to appropriately blend the old with the new," he says.
Director of State Dairy Lab
Arnold Appelt

Graduate Students
Front row (left to right): Mandeep Patel, Prem Thakur, Seema Das, and Gaolegale Mpahpho; Second row: Sumita Chanda, Daryl Kleinschmit, Jill Ladd, and Jeff Defrain; Third row: Yachai Amornkul, Nirav Pandya, Joby Cynac, and Greg Golombeski; Back: Sheri Kahnke

Assistant Personnel
Margret Jensen, Valerie Denison and Jayne Raabe

Dairy Plant Management
Sachinkumar Magdum, Howard Bonnemann, and Kim Ludens

Dairy Research and Training Facility
Don Hofland, Gary Kirkham, Tim Bauer, and Jake Walz
Juniors

(Left to Right) Back—Adam Tanarta, Derek Shumaker, Justin Morehouse, Jean Hughes, Ted Norling. Middle—Alan Richelieu, Brian Walters, Jeff Walz. Front—Liz Johnson, Amber Sperlich, Shannon Sellner, Annie Mibrandt, Kristin Kuhl, and Heidi Jo Brandt.

Freshmen

(Left to Right) Front—Leann Brunn, Garrett Doucette, Janora Smith, Ryan Tollefrud, Tom Norling, and Jenna Mueller.

Seniors


Sophomores

Darrel Rennich

Every year the SDSU Dairy Club continues to become one of the best organizations at any university. The students are consistently becoming more involved with activities on campus and within the dairy industry. We have some of the most well rounded students to offer the industry because our students are not afraid to get involved with extracurricular activities along with concentrating on their studies. Our students have strong management skills and effective communication skills because they become involved with their area of studies. Our students are highly sought after individuals that continue to excel after graduation.

This past year the dairy club hosted another South Dakota All Breeds Sale at the SDSU Animal Science Arena. This has been a successful partnership with the dairy cattle breeders and the dairy club. The students continue to make this sale bigger and better each year. Great job to the students and a big thank you to all breeders who consigned animals to the sale.

ADSA this past year was also a huge success. The dairy club took home first place honors in the karaoke contest and with their Dairy Digest. Also, SDSU received the bid to host ADSA in the year 2005. In addition, Ashley Vonk was elected to 2nd Vice President of the Midwest Regional ADSA. Congratulations and best of luck next year.

Arnold Hippen

I would like to congratulate the SDSU Dairy Club on completion of a very busy and successful year. Club members have been involved in a wide assortment of university, college, departmental, and club activities, representing the Dairy Science Department and the dairy industry by attending and participating in events throughout the U.S. as well as within South Dakota. The Dairy Club was represented by individual members at the World Dairy Expo in Madison, Wis.; at the American Dairy Science Association meetings in Phoenix, Ariz.; and collectively at the Midwestern ADSA Student Affiliate Division meeting at Purdue in West Lafayette, Ind. This was my first opportunity to accompany the club members to the Student Affiliate Meetings and I was pleased to be associated with this club. The highlight of this year’s Student Affiliate Division meeting and the final achievement of this past year’s activities is the awarding of the SDSU Dairy Club as the host organization for the 2005 Student Affiliate Division meetings. The club is looking forward to a very busy year in preparing for these meetings in addition to participating in all of the usual happenings. I wish the club well in preparing for and hosting this event and look forward to being involved with these activities. I believe that the SDSU Dairy Club will set a new standard of excellence for the annual Student Affiliate Division meetings, and raise the bar for expectations of future meetings.
Dr. Dave Henning

Two thousand and three was a great year for the Dairy Club. We had a very active membership this year. The Club has members from both the Production and Manufacturing majors and has some members who represent other majors at SDSU. The Spring and Fall All-Breeds Sales, the Holiday Cheesebox Sales, and the Dairy Camp were major activities which involved most members for many hours of work. These projects offer great visibility for the club and also demonstrate the students’ commitment to our community and the dairy industry.

The Advisors and the Club were very proud of past President Darin Zoellner. He was the winner of the Genevieve Christen Outstanding Undergraduate Student award of the American Dairy Science Association at the national meeting in Phoenix, Ariz., in July.

The Cheesebox Sales in the holiday season were a great success. The club cut and wrapped over two tons of cheese. Annie Milbrandt and Kristi Stalberger organized the project, but other Club members provided many hours of dedicated service to prepare and ship the Cheeseboxes. The club appreciated the business of alumni and friends for the major source of funds for the club.

The new club officers are off to a good start. The Midwest Regional American Dairy Science Association Student Activity Division meeting at Purdue University was informative and fun for the members.

All activities can be training for our students. I particularly note that by the junior and senior years, the students have friends and contacts at other Midwest universities and within the dairy industry. These contacts are the start of networking, which should be useful for a lifetime of learning and progress.
Kristi Stalberger
Summer Intern—Hilltop Acres Dairy, Calmar, Iowa

Dennis and Barb Mashek are the owners of Hilltop Acres Registered Brown Swiss. They are elite breeders and market a number of bulls and embryos to A.I. companies and other countries trying to improve the genetics of the Brown Swiss breed. Hilltop Acres also works very closely with Northeast Community College to instill the knowledge of dairying to students pursuing a career in the dairy program. Stalberger’s responsibilities and duties included milking, feeding calves, A.I., and making sure that other animals on the farm were fed and had a clean and healthy environment. She also observed embryo transfer work and see what it takes to get animals ready for portraits for A.I. companies. Stalberger learned about new and innovative technology in embryo transfer; and what it takes to be one of the top breeders in the Brown Swiss breed. Students should think about working at Hilltop Acres in the future because the people are great to work with and there are many chances to meet many new people as well. “Working here has opened numerous doors for me,” says Stalberger. She learned, most importantly, that there are many different ways of farming. She says, “Every farm does things differently and that while working on different farms you need to keep an open mind.” Special facts about Hilltop Acres include that the farm was a virtual farm tour at the 2003 World Dairy Expo, and Dennis and Barb’s Brown Swiss now have eight bulls in the top 20.

Anna Alexander
Summer Intern—Schreiber Foods Inc., Green Bay, Wis.

Schreiber Foods is a cheese manufacturing company that produces: Sliced processed cheeses, sliced natural cheeses, shredded cheese, and chuck cheeses for private labels. They are the sole supplier of Walmart’s Great Value cheeses, and supply about 95% of the fast food industry with cheese. Alexander worked in the corporate office with Global Trade & Development. She took part in implementing an ingredient receiving process for all plants to follow, conducted 12 mock recalls with co-packing plants, assisted in auditing co-packing plants, performed keeping quality study of sliced natural cheese, and performed cheese curd trials for which they are now working on patenting the process. From this experience she gained communication skills working with any supplier during phone meetings, learned how to prepare documents that can be easily interpreted by people on the processing floor, and how to manage her time to complete the tasks that were given to her. There are many opportunities with Schreiber’s including working in the plant, or the corporate offices. Any student can find an area that they would like to work in for an internship.

Dallas Vaughn
Research and Development Intern—Wells Blue Bunny, LeMars, Iowa

Wells’ Dairy, Inc., is the country’s largest family-owned dairy, producing a wide variety of ice cream and dairy products that can be found all across the country. Vaughn had the opportunity to work in new product development in the Research and Development center at Wells Blue Bunny. The majority of his summer was spent working with the 2004 Feature Flavors. Some of his duties included making ice cream samples in the pilot plant, assisting with taste panels, writing formulas and communicating with suppliers to order ingredients. Vaughn gained a lot of experience in running equipment, writing out formulas, budgeting and time management. Vaughn states, “It was a great experience seeing how a research and development department operates. It is very interesting to see the steps a new product goes through before it goes into the market. The people who an intern will work with will teach the intern a lot of knowledge about the business.” After working there for the summer, he learned to be more detail-oriented. He also gained skills for communicating with people on the phone and in person. Vaughn also says “It was a great time working with a few SDSU alumni and other employees at the Wells’ Dairy. It was also a good summer to improve my golf game.”
**Shannon Sellner**

Summer Dairy Nutrition Intern—Big Gain, Inc., Mankato, Minn.

Big Gain is a feed processing company located in Minnesota, Iowa and Wisconsin. Sellner’s duties included working on-the-farm research and sales calls, new product trials, data collection and refinement, a survey of Stearns County, Minnesota, product trouble shooting, and a final dairy calf and heifer sales presentation at the regional calf meeting in the Fall of 2003. Sellner learned about the feed industry, sales, and about herself. She also visited over 400 different farms all across the state of Minnesota and learned about many different styles of management and calf growing techniques. Data collection meant that Sellner had to spend some time in the office, where she compiled data reports for dairy producers, salespersons in the field, and herself. Future students should think about working at Big Gain, Inc., or any feed company because it offers the opportunity to visit many dairy farms while learning about the feed industry. Sellner said, “Sales offered an environment, which forces you to leave your safety zone and take a risk. Meeting with different producers gave me a new perspective on some of the ideals that I held as a dairy farmer. Furthermore, at some point in time, we all need to leave the ‘farm’ in order to appreciate where we come from.” She learned how to handle sales calls and had the opportunity to learn how to use many different heifer-measuring tools used in the industry.

**Derek Griebel**

Summer Intern—Land O’Lakes, Paullina, Iowa

Land O’ Lakes supplies feed and consulting services to customers. Griebel worked with customers in the office taking orders and payments. He also worked in the mill helping to make feed. Griebel got supplies for customers from the warehouse and drove feed truck delivering feed to customers, etc. Griebel states, “I learned a lot about the feed business, and how the sales and service works. I learned how much effort goes into getting a quality product out to the customer in the requested time.” He says, “It was a good experience to get an understanding of the cooperative system and the benefits it has to offer. I was sent to Minneapolis for training, and a tour of all the corporate facilities. Working with people is a big benefit of working at Land O’ Lakes; you get to meet a lot of new people.” Griebel learned how to enter orders and payments in the computer. “During the trip to Minneapolis, we were part of a feed sales orientation, where we taught the basics of selling a product, and what the consumer is looking for,” he said. He learned a lot about the ingredients and methods of making feed for livestock. Reflecting, Griebel said, “Working with a good group of people was the best part of the experience.”

**Jake Hammerly**

Summer Intern—Robert’s Dairy, Omaha, Neb.

Robert’s Dairy packages fluid milk (whole, 2%, 1%, and skim), buttermilk, orange juice, fruit punches, grape juice, apple juice, cream, heavy whipping cream, school milk (the little containers), sour cream, dips, and ice cream mixes. As an intern, Hammerly shadowed the management staff for two-week periods giving him an overall understanding of the plant and its processes. He learned that the function of a milk plant such as Robert’s has many different areas doing entirely different things; however, together they provide the milk products that we purchase everyday from our local stores. This opportunity has given Hammerly a better understanding of what everyday operation is like, along with the challenges and decision-making that a management position holds. Hammerly believes that students should jump on the opportunity of an internship because it provides some practical experience in your area of study and gives the company that you are working for the chance to see what you can potentially offer them in the future. When asked about his skills, Hammerly responded, “The skills that I have obtained were from SDSU but the practical application was enhanced by the experience that I was given at Robert’s Dairy.”

South Dakota State University
Internship

Cheryl Kampmann
Summer Intern—Wells Dairy, LeMars, Iowa

Wells Dairy produces dairy products such as ice cream, frozen novelties, milk, yogurt, and sour cream. As an employee, Kampmann worked in the Quality Assurance department on a report for the FDA on HTST systems. She also performed a variety of quality tests on the products. While there, she learned the importance of good management practices and gained experience in the dairy operations and testing procedures of a plant. When asked why future students should work at Wells, Kampmann said, “It was a good learning environment. You also get to work with a great variety of dairy products.”

Amber Sperlich
Summer Intern—Swiss Valley Farms, Cedar Rapids, Iowa

Swiss Valley Farms is a farmer-owned cooperative that produces milk and milk products. The Cedar Rapids plant manufactures a variety of cultured milk products including cream cheese, sour cream, yogurt, and cottage cheese. As an intern, Sperlich trained for and performed virtually all of the positions on the floor of the plant, and at the completion of her hands-on training for each job she created written job procedures and compiled training manuals that will be used in the future for new employees. She had the opportunity to learn and operate a variety of equipment – such as a pasteurizer, homogenizer, fillers, packaging machines, robotic palletizing arms, etc. She also learned many valuable skills in interpersonal communication, teamwork, and problem solving. “The daily hands-on experience and the challenge of preparing training manuals provided me with a greater understanding of manufacturing processes and plant activity than a classroom setting can give,” she said.

Charity Skogrand
Relief Technician—Minnesota Select Sires, St. Cloud, Minn.

Minnesota Select Sires is home to America’s best genetics. It provides genetic services to both dairy and beef products. Skogrand was a relief technician who covered all of Minnesota. When a regular technician took time off, she filled in. She did artificial insemination, product sales and discussed reproductive programs with producers. While working with Select Sires, Skogrand learned that, “Everyone out there knows something that I don’t. You can learn a lot by just talking to people. I also learned to artificially inseminate cows and how to read road maps. Future students should think about working at Select Sires because it is a coop that does a good job introducing students to the A.I. industry. There is a lot of valuable knowledge to gain from an experience and the management is phenomenal,” she says. Artificial insemination, pregnancy checking/palpation, sire selection, map reading, and sales skills are some of the skills that Skogrand learned and she states, “Never underestimate the importance of a compass.”
Norling Wins Showmanship Reserve Trophy
By Molly Alberts

The Little International contest has been a yearly highlight for 80 years at SDSU, and Little I 2003 was no exception. Many dairy club members were very active in this year’s dairy events of Little I, which took place on March 21 and 22, 2003. Superintendent Stacy Mueller’s and Assistant Superintendent Mark Qual’s efforts certainly paid off with the success of the contests. The chosen judge for the dairy showmanship and dairy fitting competition was William Mueller of Milbank, S.D. Mueller diligently looked over each exhibitor’s heifer very closely until coming to his conclusion of top showman and fitter. His placing for the showmanship competition are as follows: Champion: Molly Alberts; Reserve Champion: Ted Norling; 3rd place: Erin Evans; 4th place: Derek Shumaker; 5th place: Tony Galgowski. For the fitting competition Mueller stated that he looked for good clipping on the feet and legs and straight top lines. His placing for the dairy fitting competition was: Champion: Erin Evans; Reserve Champion: Ashley Vonk; 3rd place: Molly Alberts; 4th place: Julie Best; 5th place: Tony Galgowski. Ted Norling earned the honor of receiving the title of Reserve Overall Showman. Congratulations, Ted! Little I 2003 was a memorable event for all who participated and especially for those who were involved with the dairy contests.

Renewing an Old Tradition
By Ashley Vonk

In April of 2003, the SDSU Dairy Club renewed an old tradition by holding a dairy club formal. As a club, we felt this was an excellent way to get better acquainted with each other. In addition, this event was an opportunity to hand out “Club Awards” as we saw fitting for people in the club who have done things above and beyond. The awards were not limited to students; faculty members were also included in the honors. The 2003 formal was held at the Elks Club, in Brookings. The evening included a banquet with a catered dinner, a slide show of events and special candid photographs from the past year, awards, and was then ended with a dance.
All It Takes Is Attitude
By Kristin Kuhl

"All it takes is Attitude" was this year's theme for our first annual SDSU Dairy Camp. The Pink Cow, the SDSU Dairy Club mascot, welcomed thirty-four campers to two fun-filled days of tours, food, workshops, learning, and fun. Comprised of students from 4-H and FFA chapters from all over South Dakota, Minnesota, and Iowa, young people ranging in ages from 8-17 gathered on the SDSU campus. Led by 17 members of the SDSU Dairy Club day one activities consisted of a tour of the SDSU Dairy Plant in which campers had the opportunity to make butter and learn the importance of the dairy industry to consumers and producers alike. Youth also had the opportunity to better acquaint themselves with other dairy youth through games, dairy jeopardy, movies, and a pizza party. On day two, students broke out into three groups in which Dairy Club members taught hands-on learning focusing on the areas of judging, showing, and fitting skills. The day ended with a hamburger and ice cream feed with parents and Dairy Club members.

The camp was a huge success and we hope to continue the tradition for years to come. This workshop exposed local youngsters to the many opportunities in the College of Ag and Bio Sciences at SDSU. This event truly allowed members to develop leadership skills while working the future of the dairy industry and potential SDSU students. This was an excellent community service opportunity that is also planned for the upcoming year.

Though no medals were received the memories of the battle will never be forgotten.

Top photo: Campers took a tour of the Dairy Plant, and (bottom photo) employed teamwork to finish an excellent clipping job.

Ag/Bio Bash
By Darin Zoellner

The Ag/Bio Bash was held in the beginning of the school year, as it is every year to help freshmen, transfer students, and others to learn about the different organizations available here on campus. This event draws quite a number of Ag/Bio clubs, in the hope of increasing their membership. There are different events going on during the Bash such as an auction for different door prizes. During this, students are asked to go around to different organizations to see what they have to offer, they in turn receive play money that they can use to buy different items sold on the auction at the end of the Bash. This year the dairy club set up their display and told interested individuals about the many things that the dairy club has to offer. This year was another huge success. There are many new members in the dairy club this year that include freshmen and sophomores as well as some upper classmen who heard about the dairy club through other members.

Dairy Club fabricated this display for the Ag/Bio Bash.
Time for Traditions

By Liz Johnson

Hobo Days was held on Nov. 1; this year’s Hobo Days theme was "Traditions." The SDSU Dairy Club chose “Overall the Years” as our club float theme. Club members worked diligently the week of the parade to get the float ready. All it took to finish the float were some hot beverages to keep warm, strong paint fumes, and a lot of hard work by all the members. The float was rip, roaring, and ready to go for the Hobo Day parade Saturday morning. Float attendants met with bells and whistles and dressed in their striped bibs at 7:00 a.m. Saturday morning in route for the parade. To be quite honest with you, some members were riding the struggle bus when they arrived that morning. Naturally, those must have been the individuals who were up late the night before handing out Halloween candy to the trick or treaters; however, with the help of some delicious egg bake catered in by Jean and Liz accompanied with some fluids, they received the proper nutrients needed to perk up and put their game face on. After making several bathroom breaks and situating ourselves and the two calves on the float, the parade began. There were a few downfalls along the way, mainly just the “udder” cow, but being seated on the sidelines I could clearly see she was pushed by the pink cow. When finishing the parade route and overcoming all the challenges thrown at us along the way, the SDSU Dairy Club chalked up Hobo Days 2003.

Dairy Foods Kids’ Workshop

Seventeen fourth and fifth graders from Brookings elementary schools attended a Dairy Foods Kids’ Workshop in the SDSU Dairy Science Department. The children were exposed to making a variety of dairy products on three Fridays for an hour and a half after school. Cheese, ice cream, and butter were manufactured in the workshop. The children also tasted all the products that were made. T-shirts were provided to all the participants. This workshop exposed local youngsters to the many opportunities in the College of Ag and Bio Sciences at SDSU. Instructors for the workshop were Bob Baer, Sheri Kahnke, and several graduate students from the Dairy Science Department.

Graduate students staffing the kids’ workshop were (from left): Shishir Ranjan, Sheri Kahnke, Mayur Acharya, and Sumita Chanda.

Brookings fourth and fifth graders were exposed to opportunities in the Dairy Industry at the Kids’ Workshop. They participated in the manufacture of cheese, ice cream and butter during the after-school sessions.
We're proud to be part of the goodness of South Dakota.

South Dakota has a great dairy community, and Land O'Lakes is proud to be a part of it. Our people are committed to the success of the dairy industry, and the dairy producers here. And most important, we're committed to continue bringing our South Dakota friends and neighbors all the good, good goodness of Land O'Lakes dairy products.
4 Dairy Club Members Show at Expo

By Molly Alberts

The 2003 World Dairy Expo celebrated “Time Well Spent,” and that is exactly what it was for the SDSU Dairy Club! A group of Dairy Club members attended in addition to the dairy cattle judging team that was already there. Four members of the dairy club were also honored to exhibit their dairy cattle in the most hallowed show ring of them all. Dan Fritsche and Tony Galgowski represented the Guernsey breed, while Darin Zoellner and Molly Alberts represented the Holstein breed. All exhibitors fared well, but one was exceptionally honored to exhibit the animal that would take the title of Grand Champion Holstein and Reserve Supreme Overall. Pine-Shelter Cheyenne Lee, owned and exhibited by Molly Alberts, took home this honor. Brian Walters stated, “Pine-Shelter Farms threw one awesome after-party! Even Andrew Doll enjoyed his ride from the Madison Fire Department.” The SDSU Dairy Club’s time at World Dairy Expo 2003 was definitely well spent!
Cheese Boxes 2003 Runs Smoothly
By Annie Milbrandt

This was another very prosperous year for cheese boxes. As the club’s main fundraiser, cheese boxes ran smoothly with the help of many dedicated members. With the leadership of approximately 30 dairy club members, cutting, packaging, labeling, boxing, shipping, and selling cheese over 1,600 cheese boxes throughout the United States.

Time well spent. Hard work and dedication paid off once again by increasing sales from previous years. Beginning sales in December and ending before Christmas this fundraiser raises money for community service, scholarships, trips, Digest, and other club activities throughout the year.

As the Cheese Box Chairperson, with the assistance from Kristi Stalberger, I would like to thank all of the club members who took time out of their busy schedules to make this fundraiser possible. I would especially like to thank Dr. Henning, Howard Bonnemann, Kim Ludens, Dr. Mistry and all Dairy Bar and Plant employees for their continued help. Thank you also to all alumni, faculty, and businesspersons who purchased our cheese boxes this year.

Brandon Sahr and Justin Morehouse sport the classic hair nets while they’re preparing cheese boxes for the club’s annual sale.

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2004 Dairy Digest
Forget the Books, It’s Time for Fun
By Justin Morehouse

Throughout the past year, the studious members of the dairy club have been quite busy with the monthly meetings, and all of their schoolwork. However, there are those few moments where the members pry their heads out of the books for a night of fun.

One of these activities is a night of bowling. Although there are no professional bowlers in the dairy club, there are still the occasional strikes and spares, which call for great celebration. Even gutter balls get positive attention. Another activity is having a pizza party after the December meeting as the Christmas season approached and the semester ended. There is always a lot of socializing that goes on at each of the activities.

In addition to activities, speakers are invited to our meetings. Meetings offer a forum for education. At our January meeting Dr. Christopher C. L. Chase presented information about the latest BSE scare in the United States. He discussed the facts of the disease, as well as answered all of our questions.

Jenna Mueller and Darin Zoellner (above) hone their bowling skills, while two members at left perform the “King Tut” routine.

South Dakota State Fair
By Kristin Kuhl

At the South Dakota State Fair, the SDSU Dairy Club participated in the open class Holstein and Brown Swiss shows. With the help of many fellow club members, total of 17 head of Holstein and Brown Swiss cows and heifers were ready for show day. Thanks to Suds and Bubbles (a.k.a. Annie and Jean) for their excellent job, our animals never looked cleaner. Even with the high temperatures and almost unbearable humidity, we all worked together as a team to prepare the animals for show day. We had a lot of fun and hope to return next year!
LEADING with a vision

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81ST LITTLE INTERNATIONAL AGRICULTURAL EXPOSITION

Page Sponsored by 2ual Dairy
South Dakota All Breeds Sale

By Shannon Sellner

Buyers from six states attended the fourth annual South Dakota All Breeds Sale, which was held October 25, 2003 in the Animal Science Arena on the campus of South Dakota State University. Consignments were sold from three major breeds of dairy cattle including Holsteins, Jerseys, and Brown Swiss.

The high selling individual of the sale was AL-SHAR Storm Patzy, a Holstein calf born April 6, 2003. She was consigned by Troy and Darin Zoellner of Groton, S.D., and purchased by Alan Zoellner for $3,000. The average selling price for the Holsteins on this sale was $2,167.

Fifteen head of Jerseys were consigned. The top selling individual was CRB Freedom Ding, born October 3, 2001. She was consigned by Beckman Dairy, Center, Neb., and was purchased by Pat, Janey, and Kyle Cronin of Huron, S.D., for $2,200.

Nine Brown Swiss consignments were also sold. Elk Creek Chime Tommie, born April 6, 2001, was the high individual, sold by Elk Creek Farms, Columbus, Neb., and purchased by Dan, Becky, and Natalie Thyen, Waverly, S.D., for $1,900.

Dairy Club members volunteered for various committees, uniting to form a successful event. The decorating committee did an excellent job developing a theme and organizing the event accordingly. Members from the Dairy Club did all of the fitting for the sale, in addition to all of the feeding and milking in the days preceding the sale. A few strong souls, with pots of coffee in hand, even stayed overnight with the cattle the night before the sale. This “night crew” caught a few short hours of sleep only to return in the morning to help with the sale. These and other members helped during the day of the sale, filling the roles of ring showmen, clerks, photographers, and general sale hands. After dissembling the ring and the stalls, with a sigh of relief, all could agree that it was a successful sale.

The top selling individual with (from left to right): Steve Peterson, Holstein Association representative from Minn.; Troy Zoellner, seller from Groton, S.D.; Molly Alberts, member of South Dakota State University Dairy Club and sale ring showman from Pine Island, Minn., holding AL-SHAR Storm Patzy.

Tony Galgowski caught in action!
Competitions Keep Team Busy

By Heidi Jo Brandt

On September 30, 2003, four-year colleges from across the nation had the opportunity to compete for top honors in the 83rd Intercollegiate Dairy Cattle Judging Contest. The contest is held every year in conjunction with the World Dairy Expo at the Alliant Center in Madison, Wis.

During the contest, students place twelve classes representing seven dairy cattle breeds and present six sets of oral reasons. Team members that judged in Madison this year were Kristin Kuhl, Barret Olson, Anna Alexander, and Heidi Jo Brandt. Overall, the team ranked 21st and 20th in oral reasons. In the Ayrshire breed, they were 14th with Barret Olson placing 24th. Kristin Kuhl took top honors placing 28th in the Brown Swiss breed. In the Holstein breed, the team placed 15th with Heidi Jo Brandt placing 25th. The team placed the highest in the Jersey breed receiving 11th overall. Also in the linear contest, which is the evaluation of 15 individual traits on a dairy cow, Heidi Jo Brandt placed 10th overall.

Two weeks prior to the National contest, the students also competed at the regional contest in Viroqua, Wis., placing 14th overall. In the Brown Swiss breed, the team was 2nd and in the Guernsey breed, the team placed 3rd.

SDSU also had the opportunity to have another judging team travel to Louisville, Ky., on November 9, 2003. This team consisted of Darin Zoellner, Brian Walters, Ted Norling, and Tony Galgowski. Before the team arrived, they hooked up with NDSU's judging team and practiced judging at various places throughout Wisconsin and Illinois. The farms include Indianhead Holsteins, Smith's Jerseys, and Lantz Guernseys in Wisconsin. In Illinois, the team visited Zehrvie H Holsteins, Nolan Brown Swiss, and Kilgus Jerseys. Overall, the team did an excellent job! Darin Zoellner placed 8th, Brian Walters 21st, Tony Galgowski 33rd, and Ted Norling 38th. The team placed 4th in the Ayrshire breed, 6th in the Brown Swiss breed, 9th in the Guernsey breed, 3rd in the Holsteins, and 12th in the Jersey breed. Overall, they placed 7th and 11th in oral reasons.

Congratulations to all on an excellent job!

Members of the Dairy Cattle Judging team pictured are (from left) Coach Darrel Rennich, Heidi Jo Brandt, Ted Norling, Berret Olsen, Darin Zoellner, Kristin Kuhl, Tony Galgowski, Anna Alexander and Brian Walters.

What should students in the Dairy Department obtain from their “time” spent at SDSU?

1. Obtain a thorough knowledge and understanding of Dairy Science.
2. Develop skills for critical thinking and problem solving that will help them readily address future needs.
3. Develop professional relationships with fellow students and faculty. These relationships are important because you will be working with and in some cases for these individuals in the future.
4. Get to know your faculty advisors. They are very knowledgeable and can help you in all of the above.
5. Eat enough SDSU ice cream while you are here because there is no match elsewhere.
Team Places at Nationals

The SDSU Dairy Products Judging Team took third place in All Products at the 82nd Collegiate Dairy Products Evaluation Contest in Chicago, Ill. Team members were Jacob Hammerly of Ames, Iowa, Annie Milbrandt of Elmore, Minn., Dallas Vaughn of Dallas, and Ananya Biswas of Calcutta, India. Seventeen teams and sixty-four contestants competed in the contest. Milbrandt placed fourth in the contest, first in butter and yogurt, third in ice cream, and fourth in cottage cheese. She won the Bert Aldrich butter award and the Joe Larson Merit Award for the student who displayed the most professional appearance and attitude during the contest. Vaughn placed sixth in the contest, first in Cheddar cheese, and fourth in yogurt. Hammerly placed eighth in the contest, third in butter, and fifth in yogurt. Biswas placed first in the graduate student contest, first in ice cream and yogurt, second in Cheddar cheese, cottage cheese, and milk, and third in butter. He received the Genevieve Christen All Products graduate student award.

Eight samples of six different commodities are evaluated—milk, cottage cheese, Cheddar cheese, vanilla ice cream, strawberry yogurt, and butter. Products are ranked according to flavor, body, texture, and appearance. Awards are based on how well students match their interpretations of product quality with the official judges. The contest is sponsored by the U.S. Department of Agriculture, the International Association of Food Industry Suppliers, and the American Dairy Science Association.

Three weeks earlier, the team placed 1st in All Products at the Regional Contest, which was held at Kraft in Glenview, Ill. Alternate team members at the Regional Contest were Jean Hughes of Alcester and Amber Sperlich of Parkston. The team is coached by Bob Baer, Professor of Dairy Science.

Dairy Products Judging Team members with coach Bob Baer (left) are Ananya Biswas, Annie Milbrandt, Dallas Vaughn and Jacob Hammerly.

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**CHEESE and FERMENTED MILK FOODS**

*Third Edition by Frank V. Kosikowski and Vikram V. Mistry*

The text is written in simple language describing the origins and principles (Volume I, 739 pages, 342 illustrations) and procedures and analysis (Volume II, 341 pages, 136 illustrations) for producing important foods from milk fermentations. It should fit the needs of the technical school and college student, industry and regulatory personnel, and of those engaged in international food development. Highlights of fermented milk foods and cheeses in many parts of the world are presented. Portrayal of the products and processes, both traditional and modern automated methods, through numerous photographs and pen and ink sketches make this book a collector's item for the gourmet and non-technical reader who is interested in learning something of these natural foods.
The SDSU North American Intercollegiate Dairy Challenge team was composed of Charity Skogrand, Karissa Nielsen, Ann Harvey, and Mark Qual. Rindy Harkness was an alternate who competed on a team of other collegiate alternates. Darrel Rennich, Dr. Arnold Hippen, and Dr. Dan Little were the coaches. This was the first time SDSU sent a team to compete in this relatively new contest. In preparation for the competition, we spent many hours studying and brushing up on our random dairy facts. We made two trips to operations around the Brookings area to practice on their farms and develop presentations, to simulate the actual contest. The group presented the final practice presentation to faculty and other observers during a Dairy Science Seminar session. A week after the final presentation, we left for Lansing, Mich., in the early hours of the morning for the competition that weekend.

The majority of us slept on the trip, while others enjoyed visiting and driving for hours on end with no time for a little shut eye. After quite a few hours of conversation and many tollbooths, we arrived in Michigan and did some final planning about how we were going to evaluate the farm the next day. At the contest, we were quite surprised by the fact that the farm that we had to evaluate was at least twice the size of anything that we had practiced on. After going through the farm, we made a presentation for the next day. A little note for future participants is that you should always remember to divide by 100 if the number looks too big (especially when dealing with dollars per hundred weights). The contest had a 20-minute time limit, and unknown to us, as soon as 20 minutes hit you had to stop. Not knowing this, we made an in-depth slide show and finished presenting it in exactly 20 minutes. The team was very happy with our timing, granted that the last two slides were read in about 8 seconds flat. In the end, our team received a gold standing and we all were very pleased with our results. The next day we made the long trek home with the same amount of sleep and conversation had by all, as our Dairy Challenge experience was completed.
ADSA-SAD 2004 Hosted by Purdue

By Janora Smith

The Purdue University Dairy Club hosted the Midwest Annual Meeting of the American Dairy Science Association, Student Affiliate Division on February 13-14, 2004. The theme for this year’s ADSA-SAD was “Grazing Past-ure Education.”

The dairy club left Thursday night and arrived in West Lafayette, Ind., on Friday morning. The club toured Jones’ Dairy of Star City, Ind., where we were able to see two robotic milkers. Following registration, a few students also toured the Purdue University Dairy Farm before the evening festivities began. The night kicked off with a comedy skit followed by the infamous karaoke contest. SDSU members redeemed themselves from last year’s competition and placed first with their musical and artistic talent. The theme was “Beer for My Holsteins.” How could we lose when we had three dancing cows and a “good strong tenor”? The climax of the evening was an interactive dance. Saturday morning began with the annual meeting where SDSU received the bid to host ADSA next year. Ashley Vonk was also elected the 2004 ADSA-SAD Second Vice President.

Following the meeting, we attended the Farmer Olympics and various workshops on robotic milking, embryo technology, dairy processing, and farm transfer. SDSU had two teams that participated in the quiz bowl competition, which was followed by the formal banquet and dance. During the banquet, SDSU received first place for the 2003 edition of Dairy Digest.

The bus left Indiana at about midnight on Saturday night and began the journey back to Brookings. Along the way, we stopped at Hilltop Acres, a top Brown Swiss dairy farm in Calmar, Iowa. Then a north bound stop at Pine Shelter Farms, Pine Island, Minn., to tour Molly Alberts’ homebred registered Holstein farm. And yes, to see Cheyenne Lee, the World Dairy Expo winner. After an exhausting voyage, we arrived back in Brookings late Sunday afternoon.
DAIRY SCIENCE SCHOLARSHIPS & AWARDS
2004-2005

SCHOLARSHIPS

JOHN ANDERSON MEMORIAL: $500
  Betsy Raasch
  Derek Shumaker

ASSOCIATED MILK PRODUCERS, INC.: $1,000
  Daniel Fritsche
  Jacob Anderson

ROSS BAKER: $1,000
  Jacob Anderson

EMERY BARTLE MEMORIAL: $2,500
  Ryan Tollefsrud

DAIRY CLUB: $250
  Shannon Sellner
  Darin Zoellner

DAIRY FARMERS OF AMERICA: $400
  Kari Gorsuch
  Justin Morehouse

DAVISCO FOODS INT'L, INC., LAKE NORDEN CHEESE AND INGREDIENTS COMPANY, LAKE NORDEN, SD: $750
  Brandon Sahr

DEAN FOODS - LAND O'LAKES: $1,000
  Michael Lax

CHUCK DERDALL: $500
  Janora Smith

GILBERT T. & OLGA GILBERTSON MEMORIAL: $700
  Steve Van Dyke

CLYDE HELSPER MEMORIAL: $400
  Donovan Halajian

LAND O'LAKES – REGION 65: $500
  Kristi Stalberger

MARIGOLD FOODS: $1,500
  Ruth A. Milbrandt

JAMES MARVEL MEMORIAL: $600
  Theodore Norling

KIRK MEARS MEMORIAL: $600
  Ruth A. Milbrandt

NORTH CENTRAL CHEESE INDUSTRIES ASSOCIATION
  Shannon Sellner - $1,500
  Darin Zoellner - $1,500
  Donovan Halajian - $1,200

NORDICA LICENSING INC.: $500
  Travis Holscher

H. C. OLSON: $800
  Francisco Torres
  Kaia Wilson
  Heidi Brandt

ALFRED HERMANN RISHOI: $1,000
  Jacob Hammerly
  Lorinda Harkness

RALPH ROGERS MEMORIAL: $400
  Christopher Hulstein

SAPUTO CHEESE: $1,000
  Jenna Mueller

JOE E. SCHUCH: $1,000
  Derek Griebel
  Kirsten Linka

SHIRLEY SEAS MEMORIAL: $700
  Todd Lippert

SINTON DAIRY FOODS COMPANY: $500
  Garrett Doucette

SD STATE DAIRY ASSOCIATION: $1,000
  Jean Hughes
  Thomas Norling

VALLEY QUEEN CHEESE FACTORY: $2,500
  Amber Sperlich

JOSEPH VAN TREECK: $1,000
  Kari Gorsuch

WELLS FAMILY FOUNDATION: $1,000
  Bradley Korver

AWARDS

D.F. BREAZEALE MEMORIAL: $375
  Karissa Nielsen
  Ruth A. Milbrandt

DAIRY JUDGING MANUFACTURING: $150
  Kristin Kuhl

PRODUCTION: $150
  Ananya Biswas

FORBES LEADERSHIP: $300
  Ashley Vonk

GRABER-FORD AWARD: $125
  Darin Zoellner

ALFRED TOBKIN MEMORIAL: $150
  Jacob Hammerly
  Ruth A. Milbrandt
  Dallas Vaughn
  Ananya Biswas

HOWARD VOELKER MEMORIAL: $150
  Anna Alexander
  Heidi Brandt
  Kristin Kuhl
  Barret Olson

VIRGINIA DARE AWARD: $250
  Ruth A. Milbrandt

INCOMING STUDENT SCHOLARSHIPS

DAIRY SCIENCE FACULTY SCHOLARSHIP
  Tori Boomgaarden $600
  Derek Griesse $800

WILLIAM AND MARGE KALLEMEYN & SONS: $1000
  Laura Kennedy
  Wendy Weber

MIDWEST DAIRY ASSOCIATION /SD DIVISION: $750
  Melissa Euerle
  Peter Beck
  Angela Bengtson

SD DAIRY FIELDMEN'S: $500
  Erin Smith
  Sarah Morrison
  Natalie Herbert
  TO BE AWARDED

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2004 Dairy Digest
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Dallas Vaughn—Hometown: Dallas, S.D.  
Degree: Dairy Manufacturing with a Business Minor

Vaughn was active in the following groups while attending SDSU: Dairy Club, Little I, Alpha Gamma Rho Fraternity, and the Dairy Products Judging Team. When he is not busy with homework and activities, he unwinds by going hunting, golfing, and riding horses. Following graduation, he will be working full time for Wells Dairy. Vaughn lists his fondest memories: “Having fun while spending time with some of the other dairy club members, going to Chicago for dairy products judging during the World Wide Food Expo and having class with the old guys who are already graduated.” Making wisecracks and jokes about Iowa for the past three years and now he will be living there is his most embarrassing moment. He hereby wills: “Sachin, the Dairy Plant Superintendent, my little blue knife that I received while working on my first summer internship. To Jake Hammerly, I will the desk in the back of DM 112.” “Be sure to do summer internships because they will make it much easier to get a full time job after college. Also work hard in school and have fun outside of class,” is Vaughn’s advice to underclassmen.

Anna Alexander—Hometown: Corona, S.D.  
Degree: Dairy Production and Dairy Manufacturing

While attending SDSU, Alexander has been involved with the Dairy Club, Dairy Products Judging Team, Dairy Cattle Judging Team, Dairy Challenge Team, and Little I. In her free time, she enjoys showing registered Holsteins. Following graduation, she plans to work somewhere in the dairy industry, get married, have a family, and make lots of money so she can maybe pay her parents back for everything they have done for her. Her fondest memories include ADSA-SAD, Little I, bowling, and ice-skating, but the 2003 National Dairy Products Judging Contest ranks the highest in her heart. Alexander says with a giggle, “oh, and the friendships that I have gained.” Alexander feels that she has an embarrassing moment almost every day, but if she had to narrow it down that would be her freshman year at ADSA-SAD. Alexander hereby wills: “to my Little Brother who will be here in not too many years the ability to carry on the Alexander tradition.” She also provides this advice to underclassmen, “don’t be in a rush to get out of here because all you have to look forward to is a full time job; have fun while you can!”

Pat Conlan—Hometown: Cresco, Iowa  
Degree: Dairy Production and Agricultural Education

Conlan has been very active in FarmHouse Fraternity, Dairy Club, Intramural Football and Basketball, Ag Ed/Collegiate FFA Club, Alpha Zeta, Little International, Dairy Challenge Team, and the Dairy Cattle Judging Team. He finds pleasure in racing, demo derby and playing sports, when he has free time. Following graduation, Conlan aspires to work as a farm manager or herd manager for ten years or so, and then he plans to return home and restart the dairy. Dairy Expo Trips and the fun people in the dairy club are some of his fondest memories of his time spent at SDSU. When asked if he had a most embarrassing moment, he replied, “Do I actually have any?” As a senior, Conlan wills: “to Ryan T. my seat in Dairy Micro 112 and his ability to do well in all dairy classes.” Conlan suggest to underclassmen to “Take your time in getting through SDSU. The real world will always meet you after graduation. Take advantage of the fun you can have in college.”

Cheryl Kampmann  
Hometown: Elkton, S.D.  
Degree: Dairy Manufacturing and Food Science

During her attendance at SDSU Kampmann was active in Phi Upsilon Omicron National Honor Society, Juggling & Unicycling Club, and the Family & Consumer Sciences Public Relations Team. In her free time, she enjoys cross-country skiing, hiking, and camping. Upon graduating, she will be marrying Thomas Nadgwick on May 22, 2004, and will work for Davisco Foods International in Jerome, Idaho. While at SDSU, Kampmann said that she has had a great time and made many friends. In her final words, Kampmann advises underclassmen to graduate as soon as possible!
Charity Skogrand—Hometown: Glenwood, Minn.
Degree: Dairy Production

While attending SDSU Skogrand has been a member of Ag Bio Ambassadors, Dairy Club, Ag Bio Prexy Council, and Little I. She also participated in Undergraduate Research, and worked for the Plant Science Department. Some of her interests outside of school include International travel, camping, rollerblading, and meeting new people. After her graduation, Skogrand is currently employed by Genex/CR1 as a full time A.I. technician covering central Minnesota. She also anticipates staying involved in the soon-to-be family dairy (Dorrich Dairy) in Glenwood, Minn. Her fondest memories come from her experiences while getting to know the diversity SDSU’s dairy department had to offer. Her most embarrassing moment was when she was locked out of her apartment and car while in her own parking lot. She wills to all underclassmen the desire to want to make a difference in our dairy industry, and her advice to underclassmen: “Learn as much as you can, you’ll need it ‘all’, or at least ‘most’ of it.”

Mark Qual—Hometown: Lisbon, N.D.
Degree: Dairy Production with a Business Minor

During his days at SDSU, Qual participated in many groups including Alpha Gamma Rho, Little International, Alpha Zeta, Dairy Club, Dairy Challenge, and Pride of the Dakotas Marching Band. His hobbies include snowmobiling, riding ATV, and hunting. After graduating, he will return to Qual Dairy Inc. and Qual Grain. Qual’s fondest memories include 4 dees in the farm truck with Zoellner, anything anyone remembers at ADSA, the many Little I shenanigans at the Unit, the pitchers and bowling after club meetings, and everything that he ever took a part of with dairy club members and advisors. Qual cannot really think of an embarrassing moment, but there is probably something that he does not remember for one reason or another. The closest one that he could recall was being ringed into helping get the animals ready for FFA contests all four years of college. In his last days at SDSU, Qual hereby wills: “my ability to nominate Zoellner for every club office to Andy Doll, my ability to graduate to Darin Zoellner, and my courage to pop the question to Ted Norling.” His words of wisdom to underclassmen: “The time at school goes by very fast, so get involved in as much stuff as possible. The friends whom you make at school, and mainly in the Dairy club, will help make some of your best memories at college.”

Karissa Nielsen—Hometown: Howard, S.D.
Degree: Dairy Production and Dairy Manufacturing

While at SDSU, Nielsen has been very busy. She has been a member of the Dairy Club (Historian, Dairy Sale Decoration Committee Co-chair); Golden Key Honor Society; Phi Kappa Phi National Honor Society; Alpha Zeta (Scribe); Little International (Dairy Foods Judging Superintendent); Alpha Lambda Delta; Dairy Digest (Editor); Great Plains IFT Subsection; SDSU Dairy Cattle Judging Team; National ADSA-SAD; National Dairy Shrine; SDSU Intercollegiate Dairy Challenge Team. When she has a little free time, she likes to go rollerblading. Nielsen plans to marry on June 12 and work as the Quality Assurance Manager for Rochester Cheese, Dalbo, Minn. She will always remember the closeness and shared experiences of the manufacturing majors. She also claims no embarrassing moments, but we all know there are some. Nielsen hereby wills “Annie my bath rope, so she won’t have to shower in her clothes anymore.” Her advice to underclassmen is to “Never run faster than your guardian angel can fly.”

Mike Boersma—Hometown: Pipestone, Minn.
Degree: Animal Science

Besides studying and working for Dr. Stein, Boersma was a member of Alpha Gamma Rho, Dairy Club, and a Little I Staff member. In his free time, he enjoys showing cattle, fishing, and hunting. After graduation, he plans to work as a research assistant in swine nutrition at SDSU, save enough money to buy some cattle, and then retire. His fondest memories include events at ADSA, and the dairy sale when the cop from Sioux Falls came to pet the calf at 2:00 in the morning. Boersma claims that he has no embarrassing moments, but Liz is determined to find one. In his will, Boersma recognizes Liz Johnson, by willing her a husband who never stops talking. “Information is power. The more you know, the further you’ll go,” quotes Boersma in his advice to underclassmen.
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