Dairy Digest 2003

South Dakota State University Dairy Club

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Cover photos taken by Maggie Murphy, copyright by Agri Graphics, Ltd., New Glarus, Wis.
The 2003 Dairy Digest is dedicated to Dr. Vikram Mistry, Dairy Science Department Head. We chose to honor Mistry, because of his willingness to help students and faculty members. His commitment to the dairy industry has a major impact on America's dairy industry.

Mistry received his Bachelor of Science at Gujarat Agricultural University in Anard, India. At Cornell University, Mistry received a Masters and Doctorate in Food Science.

In 1989, Mistry joined the staff of the Dairy Science Department. He wasted no time leaving his mark. He has taught Technical Control of Dairy Products I, Dairy Product Processing I, Dairy Product Processing II, and Lab Techniques in Dairy Science.

The tradition continues as Mistry accepted the Department Head position. As the Department Head, Mistry has made several improvements to the department. A few of his projects have included: changing the structure of the field experience, renovation of the dairy plant, and his continued dedication to student placement. Mistry is committed to make the best Dairy Science department better.
Saluting SDSU Dairy Science

It seems appropriate with current events across the globe that we instill pride in America and in the American Dairy Industry. We honor those who serve our nation overseas in these times of uncertainty and those who serve American agriculture.

We would like to thank all of the other writers for your contributions to this masterpiece. Thank you to Dr. Henning for his help and guidance and thank you to the advertisers, your support was greatly appreciated.

We are proud to present this edition of Dairy Digest to you, the future of the America’s Dairy Industry.

2003 Diary Digest Staff Members

Co-Editors:
Shannon Sellner
Kristi Stalberger
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One thousand copies printed by the SDSU Dairy Club. No cost to the State of South Dakota
Department Highlights

Vikram V. Mistry

In November 1961 the new Dairy and Bacteriology Building was dedicated on the SDSU campus, two years after the State Legislature provided the appropriations. This new building was to house the Dairy department that offered majors in what we now know as Dairy Production and Dairy Manufacturing. The decision to construct this building for the Dairy Science majors was made at a time when other universities in the country were actively eliminating Dairy Science majors and merging them with Food Science or Animal Science programs. Over forty years later SDSU remains as one of only two universities in the country that offer Dairy Manufacturing and Production under one department. Hundreds of students have graduated with SDSU Dairy Science degrees and made outstanding contributions to the dairy industry of America. SDSU graduates are sought out by industry from all corners of the country. In historical context this decision made over 40 years ago by the University and the State not only to continue to support the Dairy Program at SDSU, but also to strengthen it, was truly bold and visionary and has unquestionably had an enormous positive impact on the US dairy industry. This is evident by the leadership roles occupied by SDSU dairy alumni in all areas of the industry. I feel fortunate to have been selected to be the head of this strong Dairy Science department.

Dr Parsons retired in 2001 after many years of outstanding service and contributions, and during the period of Dr Parsons' retirement to October 31, 2002, Dr. David Schingoethe served as the interim head in a most effective manner. I have been on the SDSU Dairy Science faculty since October 1986. During my sixteen years at SDSU, I have developed a strong appreciation of the strengths of the program and especially of the strong support of the industry and alumni.

We once again stand at crossroads in dairy education and have the opportunity to make a difference and shape the future. The priorities of the department for the future are clear. We will plan to build on the existing strengths encompassing the Land-Grant mission, i.e., teaching, research and service (extension), and cultivate new visions. I am looking forward to the challenges ahead. The department has an outstanding staff that strives to maintain excellence in all areas.

The past year was indeed productive for the department. Job placement of graduates was excellent. All students from Dairy Production and Manufacturing majors were placed, with the starting average salary of approximately $40,000. Some students that are yet to graduate already have job offers. As SDSU continues to receive requests from employers for new graduates, attracting new students into the Dairy Science programs has become a top priority. While SDSU student enrollment has seen modest increases during the past year, attracting new students to our majors will be vital. The success of the dairy industry depends on these graduates of the future. With the help of various university and industry resources we are actively developing educational programs to inform potential students of the outstanding opportunities in Dairy Science.

In 2002, there were 14 scientific papers and 39 other publications, including abstracts, book chapters, presentations, extension articles, etc., from the Dairy Science department. SDSU has had excellent representation at the American Dairy Science Association (ADSA) annual conference in Quebec City, Canada, through research paper presentations by faculty and graduate students. Faculty also presented papers at other conferences such as at the Mid-West ADSA, Institute of Food Technologists, and North Central Cheese Industries Association. I was an invited speaker at the International Food Congress in Brazil. The research programs of Doctors Rajiv Dave, Arnold Hippen and Ken Kalscheur are addressing key contemporary dairy issues. The dairy products judging team, coached by Dr Bob Baer, took first place at the national contest in Phoenix and the Dairy Cattle judging team, coached by Darrel Rennich, also placed very well in Madison, WI. Under the management of Darrel Rennich the rolling herd average at our dairy training and research facility has reached an all time high of 24,500 pounds. Dr Dave Schingoethe is president-elect of the Federation of Animal Science Societies and Dr Dave Henning is member of the board of directors of ADSA.

All these activities truly reflect the active role SDSU faculty and students continue to play in the US and international dairy industries through outstanding research, teaching and extension programs.

Through our research and extension functions we will continue to address current needs of the industry and chart a path for the future. A critical aspect to this vision is the remodeling of the SDSU dairy plant. We are in the process of raising funds for this project. This three million dollar project includes two components. One component will include the complete renovation of the existing dairy plant and the addition of approximately 3,200 square feet of new construction to the east of the current plant and will house new processing facilities and storage. The second component includes the expansion of the dairy sales bar by 675 square feet. A solarium will be added and will significantly improve the atmosphere of the dairy bar. The completion of this project will significantly enhance SDSU teaching and research abilities and under the management of Howard Bonnemann students will be trained on contemporary dairy processing operations.

Strengthening the dairy industry through dairy development is a priority for the State through the South Dakota Department of Agriculture and the Governor's Office of Economic Development. Dr Alvaro Garcia's contributions in this area have been particularly noteworthy. Through all of our activities and partnerships SDSU will strive to become an integral part of this dairy development effort and contribute to the expansion process by helping the existing producers and processors in the true spirit of the Land-Grant mission.
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For More Information:
Dairy Science Department
South Dakota State University
Box 2104
Brookings, SD 57007-0647
(605) 688-5420

Providing Education, Training, & Service To Students & The Industry.
Dr. Fred A. Cholick

You can go anywhere from here.

If you watch television, I’m sure you’ve seen SDSU’s commercials that feature our graduates. The message contained in the commercials is clear: a college education combined with talent and determination will make a difference.

That is especially true for dairy majors.

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 $37,000. 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.

Plans are underway 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.

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 crops necessary to support dairy livestock, which in turn provides 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 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 it’s efforts. And this past year, the department had made a number of significant contributions. One that is certainly deserving of attention is the release of the new Campanile Line Premium Pasteurized Processed Smoked Cheddar Cheese Spread.

This new product shows the commitment of our faculty to the dairy industry and it also provides an example and an opportunity for our students to develop their entrepreneurial spirit.

We will maintain our tradition of providing the best dairy education available. Our faculty will use creativity, innovation and teamwork to address the challenges and opportunities of tomorrow. It’s our goal to continue to make a difference for the dairy industry...and for every dairy student.

You can go anywhere from here. We look forward to helping you start your journey.

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After school let out last spring, and all finals were taken, most students went home for the summer to work or relax, but two of our club members pursued one of their lifetime goals. They were vying to be the next Princess Kay of the Milky Way, the goodwill ambassador of the dairy industry in Minnesota. Annie Milbrandt and Shannon Sellner started their quest for the crown on May 19, 2002 in Willmar, Minn., at the second annual Minnesota Dairy Princess Promotion Training Seminar and Princess Kay Selection. Seminars were presented about manners, speaking to the media, and school promotions. Attending the event were 120 County Dairy Princesses competing for the title of Princess Kay. After grueling interviews with dairy industry and media leaders, speeches about key messages of promotion, and the judging of a written application both young women were chosen as 12 of the most elite dairy princesses in the state. The final portion of this contest was held at the opening of the Minnesota State Fair.

In the days before the beginning of the State Fair the 12 finalists gathered at the Four Points Sheridan in St. Paul, Minn., and began another series of interviews. While neither of them were chosen as Princess Kay, both women had a great opportunity to promote the dairy industry and meet many of today’s curious consumers. One of the privileges of being a Finalist for Princess Kay is the opportunity to be one of the famous Minnesota State Fair Butterheads, one of the 7 wonders of Minnesota. Each of the 12 spent one day of the fair in the cooler having their likeness carved into a 90-pound block of butter. This cooler, held at 36 degrees, was surrounded with glass, which allowed the public to come by and witness this event. Breaks allowed for answering questions asked by the fairgoers and an opportunity for circulation to return to their limbs. Following the State Fair the women were allowed to take their sculptures home as a tribute to their active role in America’s dairy industry. The dairy princess program is a great way for young women involved in the dairy industry to promote wholesome, nutritious, and good tasting dairy products.
2002 Officers
President: Stacy Mueller
Vice President: Darin Zoellner
Secretary: Kristi Stalberger
Treasurer: Anna Alexander
Historians: Karissa Nielsen, Dallas Vaughn
Activity Coordinators: Mark Qual, Charity Skogrand

2003 Officers
President: Darin Zoellner
Vice President: Kristi Stalberger
Secretary: Kristin Kuhl
Treasurer: Annie Milbrandt
Historians: Justin Morehouse, Shannon Sellner
Activity Coordinators: Ted Norling, Ashley Vonk

Where simple goodness begins.
Land O' Lakes Dairy Products Division
111 Kasan Ave., Volga, S.D.
Stacy Mueller—2002

It’s been amazing that yet another year has gone by so quickly. My term as president went smoothly thanks to the fellow officers and to the advisors. It was a year of fun and excitement.

Our year started out with the usual club activities such as bowling, ice skating, and then of course how could you forget the Regional ADSA-SAD in Columbus, Ohio. The trip to ADSA was very long but everyone had the best time on the bus and in Columbus. While at ADSA members participated in the quiz bowl competition and other members showed their musical skills by singing in the karaoke contest. Spring time appeared once again, and we had the spring picnic followed by a little basketball afterwards. The new school year started up and the dairy club got back to the routine of school work with the first club activity being the Ag/Bio Bash. We were excited to see the turn out of the first meeting and had quite a few new members to join the club. Events that followed were the Hobo Days Parade and the World Dairy Expo trip. This year we also did something new and went to the Canadian Royal in Toronto, Ontario, and with us we had some of the NDSU Dairy Club members go along for the 20-hour bus ride! I ended my year of presidency as serving as the Cheese Box Chairperson. Cheese boxes went really well and ran smoothly with the help of the club members.

As I graduate from SDSU, I will take all of the memories from the Dairy Club with me. I would like to thank my officer team for a wonderful and exciting year. I would also like to thank the advisors, Dr. Henning and Darrel Rennich, for helping me and being there whenever needed. I wish the new officer team the best of luck and hope they keep up the dairy club traditions in the next year to come.

Darin Zoellner—2003

Wow, what a busy and exciting year it has been so far to say the least! ADSA happens to ring a bell in Ames, Iowa. It seems like every year the dairy club expands in enrollment, activities, and responsibilities. I can remember my first year in the dairy club when the membership wasn’t half as many as there are now. It’s amazing how far it has come in such a short amount of time. I believe this is due largely to the great advisors that we have. They keep us very active and informed with what is going on.

I was elected president this past December, and what a large pair of shoes I have to fill. Thankfully, I am blessed with an amazing officer team which should make this year very exciting. We are going to be trying some new things to try and get the membership more actively involved with the club. We have been having guest speakers at our meetings to inform us of what is happening in the industry.

We have a lot of things as a club that we want to get accomplished. With the officer team this year and the great advisors that we have I’m sure that we will be able to make SDSU well known throughout the region.

Silver-Crest Holsteins

Bill and Raynelle Mueller
Eric, Stacy and Jenna
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605-862-6104

Visitors Always Welcome
Bob Baer
Hometown: New Hyde Park, NY

Baer received his education at the State University of New York at Farmingdale and the University of Georgia. He has been the coach of the SDSU Dairy Products since 1988. His family includes his wife, Becky who is a faculty member of the College of Pharmacy at SDSU and his son, Daniel who is a fourth grader at Hillcrest Elementary school in Brookings. Baer explained he has little free time for hobbies, however when his son graduates from high school he would like to play tennis, golf, and hunt. Baer stated that the dairy industry should be proud of the foods it makes. “The U.S. Dairy Industry continues to make great tasting, nutritional products for men, women, and children. Life would not be the same without chocolate milk, excellent cheeses, and delicious ice cream. These products are not only good for you, but they are fun to eat. I have observed over the years that people involved with the Dairy Industry are very generous. It is great to be apart of such an outstanding group.”

Howard Bonnemann
Hometown: Brookings, SD

In 1982, Bonnemann received his Bachelor’s in dairy manufacturing followed by his Master’s in Dairy Science in 1984 at South Dakota State University. Bonnemann also received his Bachelor’s in Chemistry and Secondary Education teaching certificate in 1987. In fact, his father worked for SDSU in the Plant Science Department for over 37 years. Bonnemann continues to stay active even outside of work by biking, gardening, singing, reading to his children and being an active member of his church. His family includes his wife, Diana Christiansen, and his two children Elias and Rebekah. Bonnemann explains the dairy industry in America is important to the whole world. “The dairy industry is a vitally important standard bearer for the proper nutritional health of the populace. The industry contributes value to other agricultural goods, and serves as an economic engine for many communities, small and large. The industry also enables improved health for the citizens of the global economy through participation in aid programs for developing countries and through exportation of material and services to countries in need of additional dairy based goods.”

Rajiv Dave
Hometown: Brookings, SD

In India, Dave received his Bachelor’s of Science for Dairy Technology and his Master’s in Dairy Science. He received his Doctorate at Victoria University in Australia. Dave was born in India; however he is an Australian citizen with U.S. residency. Listening to music, watching the news, and monitoring finance are just a few of Dave’s hobbies. His family includes his wife, Trupti, and his sons Kunal and Kushal. Dave explains, “Dairy Industry has significantly contributed to the economic growth of America and supporting the success of food corporate sectors. It has also created jobs for many people and last but not least it is providing important nutrients for American people and help build their bones!”

Alvaro Gracia
Hometown: Montevideo, Uruguay

In 1983, Gracia received his Doctorate of Veterinary Medicine at the College of Veterinary Medicine in Uruguay. At the Animal Science Department of the University of Minnesota, Gracia acquired his Master’s in 1987 and his Doctorate in 1997. Gracia’s family includes wife, Cristina, daughter, Carmela, and son, Federico. In his spare time, he enjoys reading, playing sports and wildlife. Gracia stated, “The dairy industry contributes not only to America but also to the whole world by transforming feedstuffs, of limited value to humans into milk, one of the most wholesome, natural foods.”
David Henning
Hometown: Huntley, IL

At the University of Illinois, Henning received his Bachelor's in Dairy Technology. He received his Doctorate in Microbiology from Oregon State University. His family includes wife, Eileen, daughters, Beverly Hosticka and Julie Herron, son, Gary, and eight wonderful grandchildren. He states that the dairy industry provides jobs and health benefits. "Dairy Manufacturing and Dairy Production are two major sectors of many states, which provides jobs and economic activity. It is the contribution to nutrition that is important in all states. Dairy products contribute more dietary calcium to the American diets than any other food. Milk protein is a major contributor to the health and well being of most Americans."

Arnold R. Hippen
Hometown: Wellsburg, IA

Hippen received his Associate of Arts at Ellsworth Community College in Iowa Falls, Iowa, and his Bachelor's of Dairy Science, Master's in Nutritional Physiology, and Doctorate of Nutritional Physiology at Iowa State University in Ames, Iowa. In fact, Hippen is an ex-dairy producer. His hobbies include hunting, fishing, and watching Speed Channel. Hippen's family includes his wife, Pat, his son, Eric, daughter-in-law, Charlotte, and grandson, Nehemiah. "The dairy industry contributes to America through providing employment and enterprise for many people as the most intensely value-added form of animal agriculture. Dairy products have traditionally been staples in the American diet providing low-cost nutrition and a healthful diet to the majority of Americans. As American lifestyles change, dairy products are also increasingly becoming discretionary purchases by an evermore affluent, socially aware, and health-conscious society."

Ken Kalscheur
Hometown: Reeseville, WI, currently Brookings, SD

Kalscheur received his Bachelor's of Science at the University of Wisconsin-Madison and his Master's and Doctorate at University of Maryland. He enjoys hiking, camping, biking, and traveling in his spare time. Kalscheur explained that the dairy industry provides food for America's table and employment for America's people. "The dairy industry should be proud to produce a highly nutritious product to America and the world!"

Vikram Mistry
Hometown: Ahmedabad, India

Mistry received his Bachelor's in Dairy Technology at Gujarat Agricultural University in Anard, India. At Cornell University in Ithaca, New York, he received his Master's and Doctorate in Food Science, respectfully. Mistry enjoys gardening in the summer and travel in his spare time, however transitioning to department head leaves him with very little spare time. Mistry's family includes wife, Harsha, tenth grade daughter, Abha, and fifth grade son, Abhay. Mistry proclaims, "The dairy industry contributes to America in many great ways providing for a healthy and successful living for millions of producers and processors; it provides among the most nutritious foods in the diet; it provides a fascinating variety in diet; it also provides to America the Dairy Digest, an outstanding publication by outstanding students."
Darrel Rennich  
Hometown: Harrisburg, SD

Following his graduation from Harrisburg High School, Harrisburg South Dakota, Rennich pursued a Bachelor of Science degree in Dairy Production here at South Dakota State University. Rennich holds many offices which include Vice President of the South Dakota Holstein Association, and Executive Secretary for Dairymen's Association of South Dakota. In his free time he enjoys golfing, riding motorcycle, and spending time at the lake with his family. His family includes his wife Denise, and daughters Brittany age 9, Ashley age 6, and Bethany age 3. Rennich states, “The dairy industry is the one entity that returns the most dollars to the community than any other agricultural commodity. We produce a clean, wholesome, all-natural product that has nutritious benefits to people of all ages. So it is important that dairy producers and processors present a professional and positive image to the consumers of America.”

David Schingoethe  
Hometown: Brookings, S.D. and Sugar Grove, IL

At the University of Illinois, Schingoethe received both his Bachelor and Master degrees. He obtained his Doctorate at Michigan State University. Schingoethe’s family includes wife, Darelene, two married daughters, Darcy Haber and Deanna Gall, and four grandchildren. His hobbies include enjoying music, boating, and traveling. He also collects model cows. “I don’t have to feed them, milk them, or clean out the barn; but they don’t make me any money either.” Schingoethe confirms that the dairy industry has a large contribution to this nation. “We produce nature’s most nearly perfect food. Dairy Products provides approximately 75% of our dietary calcium. Results of some of our present and future research will show ways to make the dairy products even better for preventing certain diseases such as cancer and atherosclerosis.”
Director of State Dairy Lab
Arnold Appelt

Assistant Personnel
Margret Jensen, Valerie Denison and Jayne Raabe

Graduate Students

Dairy Plant Management
Kim Ludens and Howard Bonnemann

Dairy Research and Training Facility
Dan VanderPlatt, Don Hofland, Darrel Rennich, Pat Solsaa, Gary Kirkham, and Tom VanderWal. Not pictured: Tim Bauer
Class Pictures

Juniors
*(Top to Bottom)* Dallas Vaughn, Robyn Wulf, Mike Boersma, Kelly Halls, Rindy Harkness, Karissa Nielsen, Jake Andersen, Mark Qual, Dawn Wobig, Jenny Salfer and Kristi Stalberger.

Seniors
*(Left to Right)* Front—Anna Alexander, and Ann Harvey. Middle—Stacy Mueller, Charity Skogrand, and Duane Tlusty. Back—Arlo Brower, Darin Zoellner, Pat Conlan, and Barret Olsen.

Freshmen

Sophomores
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MARCH 28 and 29, 2003
SOUTH DAKOTA STATE UNIVERSITY
BROOKINGS, SOUTH DAKOTA

80th Little International Agricultural Exposition
**Advisor's Comments**

**Darrel Rennich**

The SDSU Dairy Club had a year filled with events planned and readily met the challenges presented along the way. This past year the dairy club participated in numerous activities including, a long bus trip to the Royal Winter Fair in Toronto, Canada, as well as driving through treacherous ice to the Regional ADSA in Ames, Iowa. Cheese box sales and the hosting of both spring and fall South Dakota State All Breeds sales were exceptional fundraisers for the students.

As advisor of the dairy club, what amazes me the most is the enthusiasm, dedication, determination, and commitment that the students have to the dairy industry. The Dairy Science Department was extremely proud of our students at the regional ADSA. They showed a strong performance in the dairy quiz bowl competition, took home second place in the talent/karaoke contest, and Ashley Vonk was elected as the Regional officer at-large.

With all of these accomplishments, I know that SDSU has one of the strongest dairy science programs in the country. As a challenge, visit with our students and you too will soon agree that the SDSU Dairy Science Department is truly the future of America’s Pride.

**Dr. Dave Henning**

This was another great year for the Dairy Club. We had a very active membership this year. The Club was involved in several new projects that aligned them close to the dairy industry in our state. This involvement gives great visibility for the club and also demonstrates the students’ commitment to their community. The Club had a significant group participate in the Harvest Table, a feeding program for the needy in the Brookings community. They also worked with two dairy cattle sales.

The Cheese box sale in the holiday season was a great success. The club cut and wrapped over two tons of cheese. Stacy Mueller and Kristi Stalberger administered the project, but the Club members provided many hours of dedicated service to prepare and ship the Cheese boxes. 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—

**Jeff Leuthold**

**Hooftrimming**

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Silver Medal- Cheddar

1999 US Cheese Contest
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Bronze Medal- Cheddar

1998 World Cheese Contest
Silver Medal- Reduced Fat Cheddar

1997 US Cheese Contest
Gold Medal- Reduced Fat Cheddar

1995 US Cheese Contest
Bronze Medal- Reduced Fat Cheddar

Award for Excellence
The Valley Queen Cheese Factory has received the Kraft Foods Rick Stuedemann Award for supplier excellence. As the first award recipient in the dairy category, Valley Queen was recognized for:

-development of and continuous improvement in low-fat natural cheeses

-exceptional process control

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www.vqcheese.com
cheese@vqcheese.com
Internship

Arlo Brower
Production Management Intern—Sunny Fresh Foods, Monticello, MN

Brower performed monthly safety meetings for all employees and worked in pasteurization, production, sanitation, quality control, and microbiology. Helping with installation of new equipment and test runs along with collaborating on other projects were duties performed by Brower. “While at this Internship, I was able to enhance my public speaking skills. It also provided me with knowledge about the egg manufacturing process. I also gained management skills and responsibility while supervising production lines and operating equipment. I learned the challenges you encounter, while installing new equipment.”

Stacy Mueller
Summer Intern—Valley Queen Cheese Factory, Milbank, SD

This past summer Mueller had the opportunity to work at Valley Queen Cheese Factory in Milbank, S.D. They sell most of their products to Kraft Cheese and other various companies. While at Valley Queen, Mueller had the opportunity to work in the lab. Mueller did various tests on the milk, cheese, lactose, and other products that needed to be tested. Some of the things that Mueller performed were testing for antibiotics, somatic cell counts, coliforms, pH, salt content, and many other tests. It was an excellent experience and Mueller met several wonderful people. Mueller gained valuable experience and knowledge that Mueller will use in my future career in the dairy industry.

Ted Norling
Summer Intern—Tornberg Dairy, Beresford, SD

Norling’s internship had duties that included herd health, milking, fieldwork, and other odd jobs. While at Tornberg Dairy, Norling learned about using and reading ultrasounds. “I also learned how to run several different heat synchronization programs.” Norling also got to work with the nutritionist for Tomberg Dairy.

Dallas Vaughn
Summer Intern—Jackson Ice Cream (Kroger Foods), Denver, CO

Vaughn’s duties at his internship included operating the Vita-line flavor, performing quality control tests on all products produced, working with other Vita-line operators, and working with ice cream line operators. Vaughn was in charge of keeping flavored mix to three Vita-lines. “During this past summer, I gained valuable experience in the dairy operations of a dairy processing facility. I had the opportunity to work with numerous people from different backgrounds. This is an experience that I would recommend for any upcoming student.”
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South Dakota Brown Swiss Cattle Breeders Association

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Treasurer—Vonda Ponto
Little International
By Kristi Stalberger

Darin Zoellner awarding Ted Norling Champion Fitting Award.

The 79th annual Little International was a huge success. At this year’s competition, showing Dairy Cattle was offered as a novice event. The novice event is for students for who have never shown dairy cattle before. Dairy Superintendent Dairy Zoellner and his assistant Stacy Mueller were pleased with the turn out of members participating. Students have two weeks to train and fit their cattle for the contest. The judge, Troy Zoellner from Groton, S.D., had his work cut out for him this year. Thirty students competed in either the advanced or novice division.

In the end, Ted Norling was given the highest award in fitting division with Anna Alexander receiving second. Cliff Helkenn received the top showmanship award and in second was Norling. The hardest worker, which was voted on by the participants, was given to Norling.

South Dakota State Fair
By Kristin Kuhl

“One Wild Week” would be the only words to describe the State Fair. A week filled with long nights and early mornings. For the first time the Dairy Club had the opportunity to show in the Open class Holstein and Brown Swiss shows. Twelve head total were shown at this year’s Fair. The Dairy Club did well in the Holstein show receiving 3rd place with an Intermediate Inquire heifer. In the Brown Swiss, show the Dairy Club received Premier Breeder. The Dairy Club also received this year’s herdsmanship award.

The week was a fun learning experience for all. We look forward to showing again next year.
Destroy the Sioux
By Annie Milbrandt

Mission: Destroy the Sioux! Hobo Days held on Oct. 5, shot off to a fast start with the theme Operation Hobo Day. The SDSU Dairy Club “rallied the troops” and recruited new members to help with the extensive construction of a float. Members worked hard and played hard during the several nights prior to battle. Dressed in camouflage, ready to fight, troops and calves gathered early Saturday morning to begin the drill of the traditional Hobo Day parade.

The rigorous battle began as we trudged downtown trying to hold the calves back from destroying the Sioux. The ferocious teeth of the members of the dairy club glistened like they had been thoroughly washed with “Oxi-Clean” to frighten the competitors.

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

Ag Bio Bash
By Charity Skogrand

South Dakota State Universities College of Agriculture and Biological Sciences started off another year with its annual Ag Bio Bash.

This year’s bash took place on September 12, 2002. The Dairy Club, along with many other clubs and organizations within the college, took advantage of the afternoon to get to know the new students and eat ice cream. Activities, prizes, and new friends were all part of the fun afternoon.

A Chilly April Romp
By Shannon Sellner

In the beauty of the chilly April days the SDSU Dairy Club hosted their annual Spring Picnic. In the arctic wind and cool temperatures, members ventured out to the lovely Hillcrest Park. While in the elements sub sandwiches from Subway were consumed and instead of opting for the annual game of softball advisor Darrel Rennich decided to take the Club on in a friendly game of one on one basketball. The guys battled it out for bragging rites on the courts while the ladies enjoyed a pleasant game of tether ball followed by a romp through the playground and on the jungle gym. After exhausting themselves the ladies decided to watch the guys, reminding them of animals fighting for their territory. Safety was the key while watching, because as we all know white men can’t jump, and the ball was not going where it should have. As the sunset on our cold April Day, members retreated home, anticipating the fall when we could all be together again.
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Gaining Knowledge, Experience

By Darin Zoellner

The SDSU Dairy Club has taken on a lot of huge responsibilities over the past year. One of the largest is preparing animals for the South Dakota All-Breed Sale. The dairy club has had the opportunity to be in charge of the preparation for two sales now, gaining more knowledge and experience each time.

Last April the dairy club was in charge of the first All-Breed Sale held in the Animal Science Arena. I don't think any of us knew exactly what to expect, we knew it was going to be a lot of work, but didn't know what else it would all entail. Thankfully, we had plenty of members willing to help with the sale to make it flow very smoothly.

The night before the sale the members got the arena ready for the animals. This required a lot of work and patience, especially driving the fence posts into the near cement floor. We divided the work into comities to see that everything got done in a timely manner. This also worked well so if some of the members wanted to make it to their classes, they would be able to. In the April sale there were around 60 head of Holstein, Brown Swiss, and Jersey dairy cattle. Following the sale the members had to take down all of the decorations and went out to the dairy unit to unwind and grill some hamburgers. Everything went very well with this sale and the members grew closer in friendship. At the beginning of school this last year the dairy club was again asked to be in charge of the South Dakota All-Breed sale. This time the members knew more of what they could expect. There were only around 40 animals at this sale. We again divided the tasks up into comities to make sure every area of the preparation was covered. This sale went smoother because we had a great group of freshmen that were more than willing to pitch in. During the sale the dairy club received many remarks of how well they had the animals looking for the sale.

Working at these two sales is a great opportunity for the dairy club members to get to know one another, learn about preparing animals for a show and sale, meet various producers throughout the region, and earn some money for the dairy club to use to go on trips throughout the year.

Tony Galgowski, Ashley Vonk and Brian Walters preparing for the sale.
Competitions Keep Team Busy

By Karissa Nielsen

The SDSU Dairy Cattle Judging Team experienced a few busy months, which included preparing and competing in contests. The team toured several dairies in eastern South Dakota, Minnesota, and Wisconsin. The team was coached by Darrel Rennich and included: sophomore Derek Shumaker of Hartford, S.D., junior Karissa Nielsen of Howard, S.D., and senior Pat Colan of Cresco, Iowa.

The team competed on September 15 at the Regional Contest in Viroqua, Wis. The team placed 19th overall at the contest.

On October 1, the team competed at the National Intercollegiate Contest at the World Dairy Expo in Madison, Wis. In the Linear Evaluation, Nielsen placed 23rd as an individual and the team placed 16th overall. The results from the Placings and Reasons Contest were:

- Red and White Holsteins ............. 20th team
- Milking Shorthorn .................. 21st team
- Jersey ................................. 20th team
- Holstein ............................... 26th team
- Guernsey ............................... 10th team
- Brown Swiss ......................... 25th team
- Ayrshire ............................... 25th team
- Oral Reasons ......................... 20th team
- and Overall .......................... 23rd team

The team would like to extend their appreciation and thanks to all those that contributed to their success.

After the contest, the team members took in the World Dairy Expo experience. The team members visited the hundreds of booths, walked through the cattle barns,
The SDSU Dairy Products Judging Team took first place in All Products to win the National Championship at the 81st Collegiate Dairy Products Evaluation Contest in Phoenix, Ariz., on October 26, 2002. Team members were Anna Alexander, Milbank, S.D.; Jake Anderson, DeSmet, S.D.; Arlo Brower, Woelsey, S.D.; Nick Loeschke, Milbank, S.D., and Shishir Ranjan, Allahabad, India. Anna Alexander placed 1st overall in the contest, Jake Anderson was 3rd, and Arlo Brower was 4th out of 52 contestants. Eighteen teams participated in the contest. Alexander placed 1st in butter and Cheddar cheese and 2nd in yogurt, Anderson was 3rd in cottage cheese, and Brower was 1st in ice cream and 3rd in milk. The team placed 1st in Cheddar cheese, cottage cheese, ice cream, and yogurt, and second in milk and butter. In the graduate student contest Shishir Ranjan placed 2nd out of 12 students and was 1st in the ice cream and cottage cheese and was 2nd in butter and yogurt.

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.

One week earlier the team placed 3rd in All Products at the Regional Contest, which was held at Kraft in Glenview, Ill. Alternate team members at the Regional Contest were Annie Milbrant, Elmore, Minn. and Dallas Vaughn, Dallas, S.D. The team is coached by Bob Baer.

Next year the team will compete at the National Contest in Chicago, Ill.
Trying Something New
By Darin Zoellner

This year the Dairy Club decided to try something new. Twenty-seven Dairy Club members went to the Canadian Royal Winter Fair in Toronto, Canada. Students and advisors traveled with six representatives from the North Dakota Dairy Club.

While at attendance, the members took in the Holstein Heifer and Cow show along with the Brown Swiss Heifer Show. Some members also watched Dog Shows and Horse Shows. The members were in awe of many exhibits and species of animals at the Fair. Other interesting events at the Fair included horticultural exhibits, a native’s dance, and the Budweiser Clydesdales.

Cheese Boxes 2002 Runs Smoothly
By Stacy Mueller

This was another very prosperous year for cheese boxes. As the club’s main fundraiser of the year, cheese boxes ran very smoothly with the help of the club members. This was only the second year that we tried the cheese spreads in the gift boxes. They went over even better than last year and will continue to be part of cheese boxes.

This year we had about 30 dairy club members helping out with preparing cheese boxes. Between cutting the cheese, packaging, labeling, boxing, and shipping, we sold and shipped out over 1,500 cheese boxes throughout the United States. All the hard work paid off once again by increasing the numbers more this year than the previous years.

This fundraiser is conducted every year with the sales beginning in December and ending before Christmas break. The money that is raised from cheese box sales is put towards community service, scholarships, trips, Digest, and other club activities for the entire year. Each year the club sponsors a scholarship that is given to a member at the Dairy Science Banquet. The profits are also used for the World Dairy Expo trip, the Canadian Royal trip, the ADSA-SAD trip, and club activities such as bowling, ice skating, and the club picnics.

As the Cheese Box Chairperson, with assistance from Kristi Stalberger, I would like to thank all of the club members who helped out during cheese boxes. I would especially like to thank our advisors, Dr. Henning and Darrel Rennich, and also Howard Bonnemann, Dr. Mistry, the Dairy Bar employees, and the UPS for helping cheese box sales go so smoothly. Thank you to all the alumni, faculty, and businesspersons who purchased our cheese boxes again this year.
Another Pin Bites the Dust
By Shannon Sellner

The SDSU Dairy Club is a group of the finest, good-natured college students, who in their free time do nothing but study. They work diligently, and have no time for foolish games. But once in a blue moon, these students need a break from their grindstones, and the Dairy Club provides that escape. This fall, bowling was on the Club's agenda and fun was on the minds of the members, but not until an important meeting for all members. Business before pleasure you know! Bowling offered a great opportunity for the current members of the Dairy Club to reminisce with each other of the days of old, while freshmen use this event to make some new friends and join the membership.

Amid all of this chitchat, some bowling did take place. While this bowling may not be to the quality of the professionals, pins did fall and scores did get higher than 20. Sometimes gutter balls were more rewarding than strikes and no matter what everyone was a winner! All members returned to their books that evening, having met someone new and had a great time showing off their great bowling skills...or lack of!

ADSA-SAD 2003 Hosted by ISU
Iowa State University, Ames Iowa
By Ashley Vonk

The Midwest Annual Meeting of the American Dairy Science Association, Student Affiliate Division was hosted by the Iowa State University Dairy Science Club on February 14-15, 2003. The theme for this year's ADSA-SAD was "Churning out one leader after an udder."

On our way to Ames the dairy club stopped and toured Trans Ova Genetics in Sioux Center, Iowa. After leaving Trans Ova Genetics we headed over to Hawkeye Holsteins, owned by Dave Chapman in Ruthven, Iowa. The weekend in Ames kicked off on the 14th with a hypnotist, karaoke contest, SDSU placed second in the karaoke contest, and ended with a dance.

The next morning started off with the annual meeting where SDSU put in a bid to host ADSA next year. Unfortunately, we did not get the bid and ADSA will be hosted by Purdue University next year. Also at the meeting, Ashley Vonk was elected the 2003 ADSA Midwest Regional Officer at Large.

After the meeting was over we attended various workshops that included a mock Bachelor/Bachelorette contest where two girls from SDSU were chosen to participate. We also participated in Dairy Jeopardy, Embryo Transfer, Dairy Nutrition, Milk Quality and Dairy Marketing workshops. Later that afternoon SDSU participated in the inter-collegiate quiz bowl competition. The evening rounded off with the formal banquet and a dance.

The students headed back to Brookings early Sunday morning.

Junior quiz bowl team competing in competition.
DAIRY SCIENCE SCHOLARSHIPS & AWARDS
2003-2004

JOHN ANDERSON MEMORIAL: $500
  Derek Shumaker

ASSOCIATED MILK PRODUCERS, INC.: $1000
  Darin Zoellner

ROSS BAKER SCHOLARSHIP: $700
  Kaia Wilson

EMERY BARTLE MEMORIAL: $2500
  Karissa Nielsen

ROSS BAKER SCHOLARSHIP: $700
  Kaia Wilson

DAIRY CLUB SCHOLARSHIP: $250
  Kristi Stalberger

DAIRY FARMERS OF AMERICA: $400
  Christopher Holstein
  DANISCO: $1000
  Lorinda Harkness

DAVISCO FOODS INTERNATIONAL, INC. SCHOLARSHIP: $750
  Kirsten Linke

DEAN FOODS - LAND O'LAKES SCHOLARSHIP: $1000
  Mark Qual
  CHUCK DERDALL: $500
  Kristi Stalberger

GILBERT T. & OLGA GILBERTSON MEMORIAL: $700
  Dawn Wobig

CLYDE HELSPER MEMORIAL: $400
  Donovan Halajian

LAND O'LAKES - REGION 65 SCHOLARSHIP: $800
  Charity Skogrand

MARIGOLD FOODS SCHOLARSHIP: $1500
  Cheryl Kampmann

JAMES MARVEL MEMORIAL: $600
  Kristin Kuhl

KIRK MEARS MEMORIAL: $600
  Daniel Fritsche

NORTH CENTRAL CHEESE INDUSTRIES ASSOCIATION
  1. Shannon Sellner - $1500
  2. Ruth Milbrandt - $1500
  3. Dallas Vaughn - $1200

H. C. OLSON SCHOLARSHIP: $1000
  Jacob Anderson

T. M. OLSON SCHOLARSHIP: $1000
  Justin Morehouse

RHODIA, INC., SCHOLARSHIP: $500
  Theodore Norling

ALFRED HERMANN RISHOI SCHOLARSHIP: $1,000
  1. Anna Alexander
  2. Michael Lax

RALPH ROGERS MEMORIAL: $400
  Ashley Vonk

SAPUTO CHEESE SCHOLARSHIP: $1000
  Alan Richieleu

JOE E. SCHUCH SCHOLARSHIP: $1000
  1. Pat Conlan
  2. Derek Griebel

SHIRLEY SEAS MEMORIAL: $700
  Jason Nissen

SINTON DAIRY FOODS COMPANY SCHOLARSHIP: $500
  Thomas Swartos

SD STATE DAIRY ASSOCIATION: $1000
  1. Donovan Halajian
  2. Pete Linke

VALLEY QUEEN CHEESE FACTORY SCHOLARSHIP: $2500
  Amber Sperlich

JOSEPH VAN TREECK SCHOLARSHIP: $1000
  Beau Hornig

WELLS FAMILY FOUNDATION SCHOLARSHIP: $1000
  Jacob Hammerly

AWARDS

D.F. BREAZEALE MEMORIAL: $375
  Arlo Brower

DAIRY JUDGING MANUFACTURING: $150
  Anna Alexander

PRODUCTION: $150
  Pat Conlan

FORBES LEADERSHIP: $300
  Ann Harvey

GRABER-FORD AWARD: $125
  Stacy Mueller

ALFRED TOBKIN MEMORIAL: $150
  1. Anna Alexander
  2. Arlo Brower
  3. Jacob Anderson
  4. Nicholas Loeschke
  5. Shishir Ranjan

HOWARD VOELKER MEMORIAL: $150
  1. Pat Conlan
  2. Karissa Nielsen
  3. Derek Shumaker

VIRGINIA DARE AWARD: $250
  Arlo Brower

FRESHMAN SCHOLARSHIPS

DAIRY SCIENCE FACULTY SCHOLARSHIP: $800
  Bradley Korver

WILLIAM AND MARGE KALLEMEYN & SONS FRESHMAN SCHOLARSHIP: $1000
  Jenna Mueller

MIDWEST DAIRY ASSOCIATION / SD DIVISION: $750
  1. Bradley Davis
  2. Janora Smith

SD DAIRY FIELDMEN'S: $500
  1. Heidi Brandt

CLYDE G. HELSPER DAIRY FIELDMEN'S ASSOCIATION: $500
  Thomas Norling

SDSU ALUMNI/VALLEY QUEEN CHEESE EMPLOYEES FRESHMAN SCHOLARSHIP: $1000
  Jessie Geib

VALLEY QUEEN CHEESE FACTORY FRESHMAN SCHOLARSHIP: $1000
  Travis Holscher

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Senior Spotlights

**Arlo Brower**—Hometown: Wolsey, SD  
Degree: Dairy Manufacturing and Dairy Production

Finding little free time, Brower participated in Dairy Club, Institute of Food Technologies, Golden Key National Honor Society, Phi Kappa Phi National Honor Society, Alpha Zeta, Gamma Sigma Delta, Dairy Cattle Judging Team, Dairy Products Judging Team, and the Track Team. Brower’s most memorable moments in college included: placing first as a team at the 2002 national Dairy Products Judging Contest in Phoenix, Monday night discussion, and golfing with Aaron and Dallas. Looking back and his college career Brower believes that his most embarrassing moment occurred on St. Patrick’s Day 2000. Though he gives little details on his embarrassing day, Brower recommends not removing a coupon from a frozen pizza box with a steak knife. Reflecting on the past Brower’s favorite characteristic of SDSU is the friendly people and professors, especially Dr. Dave because he is “always happy”. While leaving SDSU Brower wills to Dallas Vaughn the desk in the back row of DM 112. Following graduation Brower will be married and hopes to work in a management position at a dairy plant.

**Trent Griesse**—Hometown: Harrisburg, SD  
Degree: Dairy Manufacturing

In order to become a well rounded individual while attending SDSU, Griesse participated in many activities such as the Dairy Club, Intramural Sports, the Dairy Products Judging Team, and spending time at Jim’s Tap. Memorable moments for Griesse were passing Dr. Mistry’s classes and beating Stacy in bowling. When asked about his favorite class, Griesse states, “I enjoyed Dairy Microbiology because, I learned a lot and Dr. Dave made it fun!” Most embarrassing for him was “allowing” Arlo to win while playing pool and Steve to win Mario cart. To Dustin, he wills all of his old notes, homework, and his chair at the table in the library for studious behavior. In the future, one can plan on Griesse becoming the President of the United States with the honorable Steve Janish to preside as Vice President.

**Ann Harvey**—Hometown: Ree Heights, SD  
Degree: Dairy Production and Animal Science

While attending SDSU, Harvey was active in the Dairy Club, Block and Bridle, Alpha Zeta, Dairy Products Judging Team, and the Dairy Digest Editor. She was also the 2001 South Dakota State Dairy Princess. Harvey has many happy memories while attending SDSU, but her most memorable moments are Arlo getting in and out of her tiny car, winning first individual at Regional Products Judging in Chicago, ADSA trips, and spring breaks in New Zealand and Australia. Her favorite classes were Physiology of Lactation (her last Hippen test!) and Livestock Reproduction. “Oh, the comments she and others made during that class!” Her most embarrassing moment was knocking over the garbage can at Regional Products Judging Contest. As a senior, Harvey wills to whoever is brave enough (or dumb enough?) the ambition to take on Dairy Digest. In the future she plans on becoming a professional tourist and see the world. Harvey states “The best thing about SDSU is the friends you make and the trips you take.”

**Steve Janish**—Hometown: De Smet, SD  
Degree: Dairy Manufacturing

While attending SDSU Janish devoted time to Dairy Club and Intramural Sports. Some of his other “extra curricular” activities included: Mario Cart every afternoon, “napping” at Jim’s Tap, and of course indulging in Cubby’s Burgers. To all manufacturing students Janish wishes the best, especially to his fellow classmate Jake Anderson in willing him the “old man chair” in Dairy Microbiology 116. In the Future we can look forward to seeing Janish as the Vice President of the United States of America.
Nick Loeschke
Hometown: Milbank, SD
Degree: Dairy Manufacturing and Speech Communications

While attending SDSU Loeschke was active in the Dairy Club, SDSU Debate Team, 2002 Dairy Products Team, and Campus Crusade. While participating on the Dairy Product Team, Loeschke will always remember the trip to Phoenix, and the police arresting his drunken roommate. With wisdom Loeschke advises all of the underclassmen to have a good year and graduate. Friends, fun, and ice cream were some of the things that Loeschke enjoyed the most about SDSU, along with his favorite class Advanced Dairy Products Judging because, “it wasn’t really a class but I learned a lot while having fun.”

Stacy Mueller—Hometown: Big Stone City, SD
Degree: Dairy Production and Dairy Manufacturing, Minors in Animal Science and Microbiology.

Outside of Mueller’s extensive class schedule, she was active in Dairy Club, Little International, Sigma Alpha, Ag/Bio Prexy Council, Collegiate 4-H, and the Dairy Cattle Judging Team. What Mueller remembers most about SDSU was ADSA in Ohio where she went out with Melissa Pinkert to “pore holes in their navels” and going out with the manufacturing boys to Jim’s Tap. As a result of her time spent at Jim’s Tap, Mueller’s most embarrassing moment was trying to make it through a butter-processing lab after a night with the “Manufacturing Boys”—Trent, Hennen, Arlo, Vojita, and Dom. The best parts about SDSU are the “friends and people you meet throughout your college career, the nightlife, and how could you forget the Dairy Bar with the best ice cream ever.” Dr. Dave made a great impression on Mueller with his CD’s and songs about how to wash her hands. He made every class that he taught a memorable one. As a senior Mueller wills to Kristi and whoever helps out with cheese box sales the job title of Cheese Nazi. Mueller hopes to have a great job within the dairy industry and a great family to go with it.

Darin Snaza—Hometown: Milbank, SD
Degree: Dairy Manufacturing

Snaza enjoyed all of the activities associated with college life. He was a participant in Intramural Basketball, Skinner’s Bar Fly Society, Lantern Lounge Trailer Park Club, and Perfect Attendance at Dollar Tanker Night Safari Lounge 1999-2000. With all of these out of class activities it is surprising that his most memorable moment happened in class, Spring 2002, with Dr. Henning telling him there was a chance that he may graduate. For Snaza, the best thing about SDSU is debatable. “It’s a toss up between desks built for midgets, no air conditioning in most buildings or parking spaces for the first thirty students each day.” As a senior he wills to every underclassman, his ability to pass tests with little or no classroom appearances. However, a result of this ability was an embarrassment at every test he took in the Dairy Science Department. When asked about his favorite class, Snaza says, “Are you kidding? Dairy management, it was the only class based on A/B grading scale.” In the future Snaza hopes to eventually end up in South Dakota, but success in the dairy field is his first concern.

Duane Tlusty—Hometown: Cresco, IA
Degree: Animal Science, minors in Ag Business and Ag Marketing

While attending SDSU, Tlusty had an active role in both Dairy Club and PAS (Post Secondary Agriculture Students). Some of his most memorable moments were had while winning the beef, swine, sheep, and overall livestock contests at the PAS National Conferences. Tlusty enjoyed SDSU for its ice cream sandwiches and the dairy bar; furthermore, he enjoyed the great Iowa jokes which he learned through his years at SDSU. In the future Tlusty plans to become an Ag loan officer and continue to expand his Charolais cattle operation. To his fellow dairy science members Tlusty wills the ability to make it through the daily grind of classes, graduate, and succeed in the real world.
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