2002

Dairy Digest

South Dakota State University Dairy Club

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

Part of the Dairy Science Commons

Recommended Citation
http://openprairie.sdstate.edu/dairy_digest/13

This Article is brought to you for free and open access by the Dairy Science at Open PRAIRIE: Open Public Research Access Institutional Repository and Information Exchange. It has been accepted for inclusion in Dairy Digest by an authorized administrator of Open PRAIRIE: Open Public Research Access Institutional Repository and Information Exchange. For more information, please contact michael.biondo@sdstate.edu.
WHEN YOU HAVE A CRAVING
FOR SOMETHING GOOD.

STUDENT MANUFACTURED DAIRY PRODUCTS

- MILK
- POP
- CONES
- NOVELTIES
- JUICE
- BUTTER
- CHEESE
- SUNDAES
- MALTS
- BULK ICE CREAM
- ICE CREAM PIES

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.
The 2002 Dairy Digest is dedicated to Judith Dobbs, secretary of the Dairy Science Department. We choose to honor Judith because of her friendliness and willingness to help out any student or faculty member at the drop of a hat—especially when it comes time to doing last-minute work on Dairy Digest.

Whenever students walk into the main Dairy Science office, Judith is usually the first person they run into. No matter how bad her day is, she has a smile ready and if you get lucky, there may be a dish of mints or candy waiting for you. Her theory for a bad day is to pile a little humor on it. It makes everything are better. Judith gets a kick out of putting students in a better mood. She likes to see students who come into her office crabby and stressed leave with a laugh and a smile.

Judith said one of the best of her job is the students. She enjoys watching them develop and mature as they pass from freshman to alumni status.

Judith graduated from SDSU in 1995 with a BS in interior design and started grad school, but discovered that it was not to her liking. She joined the Dairy Science Department faculty in the fall of 1998.

Thanks for Everything Judith!
Table of Contents

Stories

Dedication .................................................. 1
Editor’s Comments and Staff ................................. 3
Feature Article .............................................. 4
Department Highlights ........................................ 5
Dean’s Comments ............................................. 7
Dairy Princess ................................................ 8
Officers .......................................................... 9
Faculty ........................................................ 10-13
President’s Comments ........................................ 14
ADSA ............................................................ 15
Advisor’s Comments .......................................... 17
Class Pictures ................................................ 18
Internships ..................................................... 22-23
Senior Spotlights ............................................. 24-27
Scholarships .................................................. 30
Candids .......................................................... 32, 40
Dairy Products Judging ....................................... 33
Dairy Cattle Judging .......................................... 34
Cheese Boxes .................................................. 35
Little I ............................................................ 35
Activities ....................................................... 38

Advertiser’s Index

ABS Global, Inc ................................................. 22
Alpha Gamma Rho ............................................ 5
AMPI ............................................................ 8
Baer, Robert .................................................. 10, 33
Cenex, Land O’ Lakes ....................................... 33
Ceres ........................................................... 37
College of ABS ........................................ Back Cover
Davisco ....................................................... 28
Del Dee Foods ............................................... 37
FASCO .......................................................... 31
Genex/CRI ..................................................... 19
Henning, Dr. David .......................................... 4, 12
Hiland Dairy Foods .......................................... 31
Hills Stainless Steel .......................................... 14
Holquist Dairy Ingredients ................................. 17
Hy-Vee .......................................................... 31
Land O’ Lakes (Deans) ..................................... 39
Leuthold, Jeff ................................................ 31
Little International ......................................... 6
Mistry, Dr. Vikram ......................................... 24
Pire’s Dairy .................................................... 3, 34
Printing Center .............................................. 16
Ree Hills Dairy ............................................... 8
Rhodia .......................................................... 29
Scherping ...................................................... Back Cover
Schingoethe, Dr. David .................................... 7, 13
SDSU Dairy Plant .......................................... Front Cover
Sharp’s Dairy ................................................. 34
Silver-Crest Holsteins ..................................... 31, 34
Stockton Cheese ............................................. 17
Summit Farms ................................................ 31
Valley Queen .................................................. 36
Welcome to the 20th Anniversary Edition of Dairy Digest. Lots of changes have been made since the first publication came out. Thank you to all the advertisers—without your help, it would be a little tougher to do. Thanks also to club members for writing stories.

Wouldn't you know, it's finally done! No sleep and a lot of pressure is all it took, but the experience is worth a lot more. A huge thanks to everyone who helped out, especially Dr. Henning for letting us take over your office. I hope everyone enjoys this years 20th Edition of the annual Dairy Digest.

All done. Finally! I want to thank all the writers and of course the other editors for everything. Without you, it could not have been a success. Thanks to all the advertisers, your support was greatly appreciated. I was proud to represent the 2002 SDSU Dairy Digest.

2002 Dairy Digest Staff Members

Co-Editors:
Ann Harvey
Kristi Stalberger
Karissa Nielsen

Assistant Editor:
Hope Remiger

Contributing Staff Members:
Darin Zoellner
Janelle Yaggie
Stacy Mueller
Anna Alexander

Aaron Hennen
Trent Griesse
Arlo Brower
Melissa Pinkert
Feature Article

Ann Harvey

There is an adage that time changes everything. For 20 years in the Dairy Science Department, the two things that were constant were Dr. Schingoethe and the Department Head. But even that changes when Dr. Parson’s retired in July. Along with sweeping faculty changes, there have been others as well.

The largest change throughout the entire department is the use of computers. Twenty years ago, teaching was done strictly with overhead projectors. Telephones were still rotary dial instead of touchtone. Everything was typed on typewriters and Apple Computers were used for games. Now, teaching is more efficient thanks to PowerPoint, MS Word and other programs. Twenty-four hour computer labs are available to students, and photocopiers make copying articles much simpler.

A major change to the farm is the new parlor and freestall barn that were dedicated in November 1994. Along with the barn, the "Send-A-Cow-To-College" program was developed. This program was designed to develop a herd of Brown Swiss cows at the unit in order to study the breed differences in milk composition and its effects on various manufactured products.

Not to be outdone, changes have been made in the plant as well. A pasteurizer from Kroger, a clean-in-place system from Klenzade, and a processed cheese cooker were added in the back. Up front in the Dairy Bar, the dipping freezer was replaced.

Another added feature to the manufacturing side was the addition of the Alfred Chair, which is in memory of Alfred Gonzenbach and Alfred Nef, founders of Valley Queen Cheese Factory in Milbank, SD. This addition allowed for the addition of another faculty position, currently occupied by Dr. Henning.

In 1988, SDSU and the University of Minnesota joined together to form the MN/SD Dairy Foods Research Center. This is one of six centers in the country funded through check off dollars and the National Dairy Board. This center was developed with the intent of finding new ways to manufacture and sell more milk.

Even the students and their opportunities have changed over the last two decades. Students today are more interested in hands-on learning opportunities. More and more are doing internships along with the required field experience classes. There are more opportunities for production majors, as more producers are utilizing herd managers. In the past, most production students returned to the family farm, but those who did not often found it difficult to find a job as a herdsman. Placement ratings have continued to improve for both majors. In the early 1980’s, placement was 90-100%. Now it is almost consistently 100%. Dairy Digest has evolved from a 6 to 8 page handout consisting of articles and two or three pictures to a 44-page publication including color photos and advertisements.

The future of the Department is bright. South Dakota has been deemed a promising area for dairy development, so demand for graduates is will rising even more. For a while, the future of the Department was in limbo, but the decision was been made to advertise for a new Department Head and a search is underway. Recruiting efforts are working to increasing enrollment for future semesters. It is definitely a great time to be a student in the SDSU Dairy Science Department.
This has been a year of stability and changes. Stable in that, when Dr. Alvaro Garcia joined our faculty in January 2001, the Dairy Science Department was at full staff. However, that did not last long because our Department Head for 22 years, Dr. John Parsons, retired July 31. I was appointed Interim Department Head, but that also means sharing some of my teaching and research responsibilities with Dr. Arnold Hippen, Dr. Ken Kalscheur, Lance Whitlock, and Amer Abu-Ghazaleh. Fortunately, we have an excellent team of faculty, staff and students to keep our Department moving forward.

Our challenge continues to be recruitment of new students into the Dairy Science program. On a positive note, we currently have more graduate students in Dairy Science than ever, but undergraduate enrollment is not as high as desired. Job placement for our graduates, both in Dairy Production and Manufacturing, continues to be excellent and at the highest average salaries for the graduates in the College of Agriculture and Biological Sciences. Jobs all over the U.S. continue to recruit our Dairy Manufacturing graduates. The interest in dairy expansion in South Dakota and other upper Midwest states adds to the increased demand for our Dairy Production majors.

The judging teams continue to represent SDSU well and provide students with excellent experiences. The Dairy Cattle Judging Team, coached by Darrel Renrich, judged at a regional contest in Viroqua, WI and at the National Collegiate Dairy Cattle Judging Contest at the World Dairy Expo in Madison, WI. The team placed first in the Cattle Linear Scoring Contest at Expo. The Dairy Products Judging Team, coached by Dr. Bob Baer, placed second at the Regional Contest and third at the National contest held in Chicago.

The Dairy Science Department continues to be very active in professional activities. The annual meeting of the American Dairy Science Association, July 24-28, 2001, was held jointly for the first time with three other societies affiliated with animals, the American Society of Animal Science, Poultry Science Association, and the American Meat Science Association. I had the privilege to oversee the ADSA activities as ADSA President. At the ADSA Awards Program, Dr. David Henning received the Milk Industry Foundation Teaching Award as the outstanding teacher in Dairy Foods. One of our graduate students, Doug Donovan, received the Alltech Award for the outstanding Journal of Dairy Science article published from his M.S. thesis. Dr. Dave Henning was elected to a three-year term on the ADSA Board of Directors and I continue for another year on the Board.

Our faculty are recognized regionally, nationally, and internationally for their expertise on various subjects related to Dairy Science. For instance, Dr. Vikram Mistry was a speaker at a recent international conference in France. Drs. Henning, Hippen, and I have also been speakers at regional and national conference. I feel very positive about dairying in South Dakota and in neighboring states, and expect that our Dairy Science Department will continue to have an important role in teaching, research, and extension as they relate to the dairy industry.
Pride, Promise, Prestige

79th Little International

Friday and Saturday
March 22-23, 2002

South Dakota State University
Brookings, S.D.
Dr. Fred A. Cholick

As a wheat breeder, I've learned to listen to plants. Out in the field one day, Norm Borlaug, a Nobel Prize winner in wheat development, dropped his hand on my shoulder and said, "If you listen hard enough the plants will talk to you." He was right: If the plant became stressed, if a beetle attacked it, if it needed water, the plant told me.

Today, I'm still listening. Only now, it's to the needs of people. Listening is the most important part of my job as dean of the College of Agriculture and Biological Sciences at SDSU.

Only by listening can you become responsive to another person's needs, build trust and mutual respect, and then work together toward a mutual goal for mutual benefit. In the jargon of today, that's called "engagement."

Engagement is being accessible, being on the other end of the phone line, across the table, on the same page. Being engaged means we are all facing the same direction -- the future -- together. We are sharing goals, respecting opinions, agreeing upon definitions of success, and building a mutually beneficial relationship.

This isn't difficult to do because our goals are generally the same. We all agree on the need for a strong, progressive agriculture in South Dakota, a safe place to raise our children, and a natural environment that continues to nurture us. Our ways to achieve these goals may be different but surely not irreconcilable -- if we just keep talking and listening and building consensus.

While we at SDSU desire to make a difference in your lives, we cannot be everything to everyone. The formula for failure is to try to make everyone happy. Like you, we must prioritize. High on our list must be the service we can extend that will have the greatest positive impact on South Dakota agriculture and rural life.

Strengthening the dairy industry is one way that we can make a difference here in South Dakota. Dairy development means more than just expansion and increased cow numbers. It also means helping existing producers become more profitable. The SDSU College of Agriculture and Biological Sciences is working to advance the dairy industry through a partnership with the South Dakota Department of Agriculture and the Governor's Office of Economic Development. These three major entities have made a commitment to engagement with the dairy industry. We are working jointly to secure the modern infrastructure and allied industries that will ensure the dairy producers in the upper Midwest a long-term competitive marketplace.

On campus, we are helping our students choose their career paths. We are putting more emphasis on ability-based education, on hands-on experience in classroom and community, and on a global perspective that engages our students in the international community.

SDSU dairy students are the best example of how we work shoulder-to-shoulder with the people of South Dakota. We collaborate with dairy leaders to define the job skills that will be in demand. Those skills are taught in the classroom, and supported in our research labs and farms. When students graduate from the SDSU Dairy Science Department, they are qualified to take their place as leaders in the dairy industry.

We are proposing a Sun Grant Initiative in which SDSU will become engaged with a network of other universities and federal laboratories across the nation to develop bio-based, non-food products from agricultural commodities. The benefits will be income alternatives for farmers and ranchers and diversified economic opportunities for rural communities.

Within our state, we are working to reach more under-served audiences, to streamline our Internet access for quicker response to your needs, to be available you in the most appropriate way, whether by phone, meeting, e-mail, or face to face. We are stronger when we travel the road of engagement together. I truly believe that by listening to each other and at working together, we can develop a positive agenda for our shared future. That's how we will "make a difference."
Greetings! I am Ann Harvey, the 2001 SD State Dairy Princess. My parents are Arlen and Marie Harvey, and my 17-year-old sister, Emily, is a senior at Miller High School. We farm southwest of Ree Heights, SD and milk 30 grade and registered Holsteins. We raise our own crops and have a few beef cattle as well.

I am a senior Dairy Production and Animal Science double major, and hopefully I will be graduating in December 2002. My college activities include Block and Bridle, Ag in the Classroom, 2001 Dairy Products Judging Team, Dairy Club, and Dairy Digest Editor. I am currently serving as Chancellor for Alpha Zeta, an honorary agriculture fraternity.

I was the first Dairy Princess to be crowned at the Central Plains Dairy Expo in March of 2001. I turn over my crown on April 3, 2002. During the year, I met people associated with the industry all across the state, ranging from producers to processors. My favorite part of the job was when somebody would come up to me at an event and start chatting away like they had known me previously instead of just meeting me. Events that I partook in during my reign included DakotaFest in Mitchell, Cheeseburger Day in Milbank, KELO-LAND Monday Menu, KSFY’s Dakota Dinning, the ADA-SDSU Milk Break Basketball Clinic in Brookings, the SD State Fair along with several county fairs, a number of parades, various interviews, and other events. Serving as Dairy Princess has been an extremely rewarding experience for me and I am very grateful to have been allowed this honor. If you are interested in promoting dairy products, or know someone who is, contact Char Hovland at the Midwest Dairy Association at 1-800-642-3895 or (605) 692-4812 or chovland@midwestdairy.com.

Spend your career with us.
Together, AMPI members & employees produce, process, package & market Midwest milk.

www.ampi.com

To learn more, contact
South Dakota’s AMPI office at:
(605) 925-4234
2001

PRESIDENT ...................... MELISSA POST
VICE PRESIDENT .......... MELISSA PINKERT
SECRETARY ................. STACY MUELLER
TREASURER ................. DARIN ZOELLNER
HISTORIANS ............... KARISSA NIELSEN

ANThONY VOTJA

ACTIVITY COORDINATORS .... MARK QUAL
ANNA ALEXANDER

2002

PRESIDENT ...................... STACY MUELLER
VICE PRESIDENT .......... DARIN ZOELLNER
SECRETARY ................. KRISTI STALBERGER
TREASURER ................. ANNA ALEXANDER
HISTORIANS ............... KARISSA NIELSEN
DALLAS VAUGHN

CHARITY SKOGRAND

ACTIVITY COORDINATORS .... MARK QUAL
Faculty Spotlights

Bob Baer


Where he got his education: State University of New York at Farmingdale and the University of Georgia.

What he was doing 20 years ago: I was finishing up my PH.D work at the University of Georgia. In 1982 I was offered and accepted a position in the Dairy Science Department at SDSU. I did not have glasses or gray hair.

His family: My wife, Becky, works as a Pharmacist at Sioux Valley Hospital in Sioux Falls. Our son, Daniel, is 8 years old and is a third grader at Hillcrest Elementary School.

Howard Bonnemann


What he was doing 20 years ago: I was a senior at SDSU working in the Dairy Plant and taking part in Dairy Club Activities.

His family: Married to Diana Christiansen and has two children, Elias, 6 years old and Rebekah, 18 months old.

Rajiv I. Dave


Where he got his education: BS and MS from India, PhD from Australia.

What he was doing 20 years ago: I was in High School in rural India.

His family: My wife, Trupti, and our two sons Kunal and Kushal, live in Brookings.

“Hey! That’s milk! And you said you were all empty, you stinkin’ liar!”

Page sponsored by Dr. Bob Baer
Ken Kalscheur

What he teaches: DS 130 Intro to Dairy Science, DS 412 Dairy Farm Management, and DS 711 Ruminology.

Where he got his education: B.S. University of Wisconsin, M.S. University of Maryland, and PhD University of Maryland.

What he was doing 20 years ago: Twenty years ago I was a student at Dodge land Junior High School, and milking cows on the home farm.

His family: He is unmarried at this time.

Vikram V. Mistry


Where he got his education: BS in Dairy Technology, Gujarat Agricultural University, Anand, India; MS and Ph.D. in Food Science, Cornell University, Ithaca, NY.

What he was doing 20 years ago: I was getting ready to take my final oral examination.

His family: Wife, Harsha; Daughter, Abha (9th grade); Son Abhay (4th grade).

Darrel Rennich

What he teaches: Dairy Cattle Evaluation & Dairy Cattle Judging, Dairy Farm Manager.

Where he got his education: Harrisburg High School, B.S. in Dairy Production South Dakota State University.

What he was doing 20 years ago: Sophomore at Harrisburg High School.

His family: wife Denise, three daughters Brittany (8) Ashley (5) and Bethany (2).
**Faculty Spotlights**

**Alvaro D. Garcia**

What he teaches: Alvaro is the Dairy Science Extension Specialist

Where he got his education: DVM—Veterinary College in Montevideo, Uruguay; MS and Ph.D.—University of Minnesota

What he was doing 20 years ago: I was a student of Veterinary Medicine in Uruguay. I was working as a Teaching Assistant in the Nutrition Department of the College of Veterinary Medicine and as a management specialist and nutritionist for poultry cooperation.

His family: Wife Cristina; son Federico, 17 and a daughter Carmela, 12.

---

**Arnold R. Hippen**

What he teaches: Dairy Cattle Feeding, Dairy Farm Management, Dairy Breeds and Breeding, Physiology of Lactation.

Where he got his education: Ph.D, MS and BS at Iowa State University, Ames-AS, Ellsworth Community College, Iowa Falls, IA-High School, Wellsburg Community School, Wellsburg IA.

What he was doing 20 years ago: Operating a dairy farm in Grundy County IA- 50 head Holstein and Brown Swiss.

His family: Wife Patricia, son Eric, daughter-in-law Charlotte; and grandson Nehemiah, who live in Ames IA.

---

**David R. Henning**

What he teaches: Laboratory Techniques in Dairy Science, Microbial Systems – Advanced Dairy Microbiology.

Where he got his education: BS in Dairy Technology, University of Illinois, Ph.D. in Microbiology, Oregon State University.

What he was doing 20 years ago: I was working for Kraft Foods at the Research and Development Center in Glenview, Illinois. I was manager of the Natural Cheese Laboratory.

His family: My wife of 13 years, Eileen and I have 3 children – Julie, Gary, and Beverly. We also have 8 grandchildren.
David Schingoethe

What he teaches: DS 130 Intro to Dairy Science and DS 490, Senior Seminar. Prior to this year I also taught DS 413 Physiology of Lactation and DS/AS 711, Ruminology.

Where he got his education: B.S. and MS University of Illinois in Agricultural Science-Dairy Science, and PhD at Michigan State in Dairy and Nutrition

What he was doing 20 years ago: I was here at SDSU teaching and conducting research in dairy cattle nutrition. In September 1982, my family and I toured seven European countries because I was invited to speak at an international conference on diseases of cattle in Amsterdam.

His family: My wife, Darlene, is a fourth grade teacher in Brookings. We have 2 married daughters, Darcy (Kevin) Haber and Deanna (Corey) Gall, and three grandchildren, plus another expected in late March.

Page sponsored by Dr. David Schingoethe
President's Comments

2002-Stacy Mueller

Welcome everyone to another year of SDSU Dairy Club excitement. I was elected last December and I am honored to be president. This year began with the regular activities, including ice skating, bowling, and the long but exciting trip to this year's ADSA-SAD trip.

I, along with the new officer team, will provide the club with leadership, new ideas and organization to keep the club going in the year to come.

Our main activity this year was ADSA-SAD where we took a long bus ride to Columbus, Ohio. Members will travel to the World Dairy Expo and once again it will be time to get to work on our annual Cheese box sales. Being involved in several of these activities has given me the opportunity to meet new people and gain many new friends in and out of our club. Together with the new officers I hope to bring new experiences and old traditions to the Dairy Club.

2001-Melissa Post

Wow! I can't believe another year is done! My term as president has really flown by. This past year has been wonderful and I have the officer team and the advisors to thank. This year has been filled with our usual activities; bowling, ADSA, and of course cheese boxes! ADSA was held in Champaign, Il and we enjoyed meeting new people and participating in quiz bowl. The trip home was long due to a blizzard in Minnesota. After returning home we started gearing up for Little I. Dairy Club members continued to compete for the top prize. Thank you all who competed and for those who supervised the various contest.

School started with the usual grumbles but we soon were in the swing of things. I was particularly excited because of graduation in December! Cheese boxes began in November with Melissa Pinkert and Stacy Mueller again taking charge. This fundraiser continues to fund trips to ADSA. As this is our main fundraiser, most of our activities are paid for with cheese box money. Thank you everyone who continues to make them a success!

As I leave SDSU I will take my memories of Dairy Club with me. I am confident the new officer team will continue to carry on the traditions of the SDSU Dairy Club!
Janelle Yaggie

At 10:00 PM Wednesday, February 13 we left for Ohio on a bus. Dr. Henning and Darrel Rennich counted heads to make sure we were all there. After a night of riding, we reached our first stop earlier than expected. We ended up taking a leisurely breakfast before heading out to the Zearveiw farm where we were able to stretch our legs as we walked through the different barns. Returning to the bus we continued our drive to Columbus. We reached the Holiday Inn around 5 o’clock. Everyone settled in their rooms then called home, watched TV, or went swimming.

On Friday, February 15 in the morning we toured Oakdale farm and lunched at Hooters. Everyone enjoyed the good food and pleasant atmosphere. When we returned to the hotel, other universities were arriving and checking in. The great minds of Anna Alexander, Stacy Mueller, Melissa Pinkert, and Darin Zoellner made up the Senior Quiz Bowl team. They made it to the second round, but the other team’s quick buzz in kept us from advancing. Our Junior team Karissa Nielsen, Kristi Stalberger, Dallas Vaughn, and Mark Qual did not fare as well as the Senior team. The difficult questions threw them and they did not make it to the second round. All around, the Senior and Junior teams had a good showing. After the Quiz Bowl, the different clubs meet in the reception room for Karaoke in which Arlo, Ted, and Darin entered and place sev-enth. After the Karaoke, the band started the dance. New friendships were formed and old friendships rekindled, making it a late night.

On Saturday morning, the clubs met at the auditorium for the official meeting. The Quiz Bowl finals were held. The meeting started, and business was taken care of. The new officers were elected and next year ADSA will be held at Iowa State University. After the meeting, the clubs were split up into groups for lunch and touring the animal research area, the dairy farm and listening to two of four speakers on various topics. Returning to the hotel, we had enough time to relax and get ready for the banquet.

The banquet speaker, Bernie Heisner, spoke after the meal. He included the audience by having everyone write down seven things we wanted to possess 10-20 years from now. Then he had us remove four of the seven items. The remaining three are things we are supposed to work towards. The awards were handed out and the new officers were introduced. We returned to the hotel to get ready for the dance and more socializing. At 2:00 A.M., following the conclusion of the dance, everyone piled onto the bus for the long ride home. Seventeen hours later we reached Brookings.
The Printing Center, Inc.

wishes to say

"Thank You"

to

THE SDSU DAIRY CLUB

for allowing us the opportunity to serve you!

It is people like you...who make business a pleasure!

The Printing Center, Inc.

FULL SERVICE QUALITY PRINTING SINCE 1983

The New Computer Technology
Combined With Our
Old-Fashioned Craftsmanship

Call Mike Spears and His Staff For Your Next Printing Quote!

“We Guarantee Our Work!”

Office: 605-335-7252 • Toll Free: 888-695-5878
Fax: 605-335-1204 • Email: tpcinc2@uswest.net
2701 S. Minnesota Ave. • Suite 8 • Sioux Falls, SD 57105-4746
**Dr. Henning**

This was another great year for the Dairy Club. We have the largest active membership since I've been an advisor. This year's Club has been willing to try new projects and this has made them more involved with the industry, the faculty and their peers.

The Cheese box sale was a success on several fronts. The Cheese box committee was very well organized and they stayed ahead of the curve again this year. The club cut and wrapped over two tons of cheese. Stacy Mueller and Melissa Pinkert run a very tight ship and the Cheese boxes have to meet their demanding specifications before shipment. 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 Dairy Science Association Student Activity Division meeting at The Ohio State University was fun for those who attended.

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.

---

**Darrel Rennich**

As my first year as a Dairy Club advisor draws to an end, I would like to thank the Dairy Club students for the opportunity to get to know most of the members. It has been an exciting year, my first activity with the students resulted in a trip to the regional American Dairy Science Association meeting in Illinois. It was an extremely educational and fun filled trip. To the quiz bowl team, better luck next time.

In March, numerous students participated in the largest student run agricultural expo-Little International. Congratulations to all the winners and best of luck to this year's contestants.

In the fall, the SDSU Dairy Cattle Judging Team competed in the regional contest in Viroqua, WI. Later that fall, the team traveled to Madison, WI where they placed first in the linear contest at the World Dairy Expo. Following the contest a few team members joined up with some of the Dairy Club members and enjoyed a relaxing educational week at Expo. I would like to take this opportunity to thank all the farms that hosted our judging practices and hope we can continue to work together in the future.

The Dairy Club is filled with a lot of enthusiasm and I encourage everyone to stop by the Dairy Science building and enjoy a dish of ice cream and visit with the Dairy Science students to find out what's new at SDSU.
Class Pictures

Freshmen

Seated: Theresa Appel, Megan Wheeting, Lisa Radke.
Standing: Shannon Sellner, Kristin Kuhl, Annie Milbrandt, Justin Morehouse, Ted Norling, Derek Shumaker, Amber Goltz, Alan Richelieu

Sophomores

Seated: Mark Qual, Dallas Vaughn.
Standing: Kristie Stalberger, Robyn Wulf, Jennifer Zabel, Kelly Halls, Karissa Nieslen

Juniors

Seated: Pete Linke, Darin Zoellner, Annie Alexander, Barrett Olsen.
Standing: Kirsten Linke, Beth Korver

Seniors

Dan Germschied, Ann Harvey, Pat Conlan, Charity Skogrand, Arlo Brower, Melissa Post, Hope Remiger, Stacy Mueller, Anthony Votja, Melissa Pinkert, Dominic Halajian, Janelle Yaggie, Aaron Hennen
Your Career Path Starts Here

A Career With Genex Cooperative Offers:

> Expert Training
> Sales & Training Experience
> People Interaction
> Advancement Opportunities
> Flexible Scheduling
> Stable Agriculture Industry

Enjoy Exciting Options Of Genex Career Paths!

> Sales and Service Support
> Breeding Program Specialists
> Genetic and Sales Consultants
> Sales Management

Let Genex Be Your Path to Success
Genex is a grassroots cooperative serving members and customers nationwide, while at the same time, continually changing to meet the market needs of today and beyond.
2001-2002 Dairy Club Membership

Anna Alexander  
Matt Blase  
Arlo Brower  
Pat Conlan  
Dan Germschied  
Amber Goltz  
Trent Griesse  
Dominic Halajian  
Ann Harvey  
Aaron Hennen  
Steve Janish  
Beth Korver  
Kristen Kuhl  
Kirsten Linke  
Pete Linke  
Nick Loeschke  
Annie Milbrandt  
Justin Morehouse  
Stacy Mueller  
Karissa Nielsen
Ted Norling
Barret Olsen
Melissa Pinkert
Melissa Post
Mark Qual
Lisa Radke
Hope Remiger
Alan Richelieu
Shannon Sellner
Bard Sharp
Derek Shumaker
Charity Skogrand
Darin Snaza
Kristi Stalberger
Anthony Votja
Megan Wheeting
Robyn Wulf
Janelle Yaggie
Darin Zoellner
1. Kristi Stalberger  
Groetsch Dairy  
Albany, MN

This summer I had the opportunity to work on a 180-head dairy owned by Steve and Lisa Groetsch. I started out having a pretty general milking position, but as time progressed I took over an assistant manager position. By doing so, it gave me the chance to experience a variety of responsibilities. I engaged in a number of tasks including: taking care of herd health, breeding, employee and public interactions, data entry, milking, and vet work. Working for Steve and Lisa was an excellent experience and has helped me prepare for the future.

2. Stacy Mueller  
Sunny Fresh Foods  
Monticello, MN

This past summer I had the opportunity to intern at Sunny Fresh Foods in Monticello, MN. Sunny Fresh is a plant that processes eggs and is owned by Cargill. Most of their products are sold to McDonald’s, Denny’s, and Jimmy Dean not to mention other companies as well. I worked most of the summer in the sanitation department learning how to disassemble and reassemble the processing equipment and proper cleaning techniques. I also had the opportunity to learn more about quality control. Processing eggs is very similar to that of fluid milk. I worked with pasteurizing, homogenization, and the packaging of the products. Interning at Sunny Fresh was an excellent experience and will definitely aid in my future employment.
3. Trent Griesse  
Marigold Foods  
Rochester, MN

This past summer I had the excellent opportunity to work at Marigold Foods in Rochester, Minnesota in their ice cream plant. I worked in the control room, laboratory, the Research and Development department, as well as performing various special projects. It was an excellent experience and I met many wonderful people. I gained valuable experience and knowledge that can only be learned from hands-on experience. I would definitely recommend this experience to anyone in Dairy Science.

4. Ann Harvey  
Land O’Lakes Answer Farm  
Ft. Dodge, IA

I had the opportunity to work as the Dairy/Beef intern for 12 weeks. My main responsibilities for the first 6 weeks included feeding 144 veal calves, taking temps, giving shots, and other various jobs associated with milk replacer research. After the first batch of calves finished their milk replacer trial, I moved 72 of them to a pole barn and conducted a dry feed trial. My responsibilities there included feeding 3 different diets, daily health checks and bi-weekly weigh-ins.

While at the farm, I got to make the rounds. I spent 1 day (my 21st birthday, nonetheless) in the iso-wean pig nursery processing a new shipment of piglets. I spent 2 days working for the agronomy division shucking soybeans. I learned they shell out just as nice as fresh peas!

My summer was very educational. I had never worked in research before so I learned how to set up trials and how to collect and analyze data. I also learned that when you conduct a chicken trial, chicks will eat almost anything you put in front of them. Yes, I even got to do a chicken trial for 3 weeks. I highly recommend the Answer Farm for production students. It opened a new door of opportunities for me and the people down there are really great. I even ran into SDSU Dairy Science alum—Dana Hammel, who completed her masters here in 1998—and just happened to be one of my supervisors!

5. Arlo Brower  
Wells Blue Bunny  
Le Mars, Iowa

Last summer I had the opportunity to intern at Wells Blue Bunny at their south ice cream plant. I worked in the processing department as a panel board operator for the pasteurizer, operated the evaporator, worked in tank hook up, raw recover and C.I.P. I also worked in quality control testing ice cream mixes, performed line checks, and tasted ice cream products. I also worked in quality control at the Le Mars milk plant and the north ice cream plant. While at Wells I gained hands on experience as well as met several new and friendly people.

6. Aaron Hennen  
Jackson Ice Cream  
Denver, CO

This past summer I interned at Jackson Ice Cream, which is a part of the Kroger Company. Kroger is the nations largest retail grocery chain and has forty-two food processing plants across the United States. Seventeen of the forty-two processing plants are dairy manufacturing facilities. Jackson Ice Cream manufactures a large variety of ice cream novelties and consumer size packages of ice cream for the grocery stores of Kroger.

As an intern I worked in many different areas of the plant. I performed various roles such as an operator of manufacturing equipment, quality control technician, palletizing the finished product in the freezer, and was taught by the management team the important skills needed to be an effective supervisor.

Working at Jackson Ice Cream was an excellent internship and I will use this experience throughout my career in the dairy industry.
Senior Spotlights

Aaron Hennen

**Hometown:** Kimball, MN  
**Degree:** Dairy Manufacturing

**My College Activities Included:** Dairy Club, Institute of Food Technologies and 2000 Dairy Products Judging Team.

**My Most Memorable Moment:** Placing 2nd as a team at the 2000 National Dairy Products Judging Contest in San Francisco, dairy science socials downtown, golfing with Arlo Brower after Processing Lab.

**My Most Embarrassing Moment:** Wondering why I had not received any money from three different ATM's in Brookings until I noticed I was using my student ID card instead of my ATM card.

**As A Senior, I Will To:** Dallas Vaughn, my position as being Casa Nova of the Dairy Club and to work extra hours at the dairy plant whenever the boss is sick.

**In the Future:** I will be married, and pursing a career in the dairy industry.

**The Best Thing About SDSU:** The friendly people, the ice cream, and the staff of the Dairy Manufacturing Professors who are always willing to lend a helping hand.

**My Favorite Class and Why:** Any class with Dr. Dave, he likes to have as much fun as the students.

---

**CHEESE and FERMENTED MILK FOODS**

*NEW and UPDATED PRINTING!*

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

11507 Saunders Haven Ct., Great Falls, VA 22066, USA
Phone 703-421-4837, Fax 703-421-4839,
email: frvkllc@aol.com - http://members.aol.com/frvkllc

---

The book 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.**
Hope Remiger

**Hometown:** Wood Lake, MN  
**Degree:** Dairy Production

**My College Activities Included:** Dairy Digest Editor and Asst. Editor, Little "I" International Staff, Dairy Club, Dairy Cattle Judging Team, Alpha Zeta, Golden Key International Honor Society, State University Theatre, Biostress Center of Excellence.

**My Most Memorable Moment:** Living in apartment 25B.

**My Most Embarrassing Moment:** Furniture jumping out at me during Hobo Days '00, and skipping down the hall during ADSA.

**As A Senior, I Will To:** Arlo—the psycho chicken, Ann—the strength to put up with Arlo for at least another year.

**In the Future:** I will be taking over milking, calf, and A.I. duties at Remiger Dairy, and working with calf feed at Equity Elevator.

**The Best Thing About SDSU:** The ice cream.

**My Favorite Class and Why:** Chad’s Animal Nutrition Classes – duck quizzes and other helpful tips.

Dominic Halajian

**Hometown:** Milbank, SD  
**Degree:** Dairy Manufacturing

**My College Activities Included:** Dairy Products Judging Team and Dairy Club.

**My Most Memorable Moment(s):** Dr. Dave’s unexplainable hysterical laughter whenever I met him on campus.

**My Most Embarrassing Moment(s):** The entire Dairy Club singing Happy Birthday to me.

**In The Future:** I will become rich and famous when I develop a revolutionary way to produce dairy products.

**The Best Thing About SDSU:** The Dairy Science Department and its staff.

Anthony Vojta

**Hometown:** Herreid, SD  
**Degree:** Dairy Manufacturing

**My College Activities Included:** Being chosen Dairy Club Historian, and being the cow for the 2000 Hobo Day Parade.

**My Most Embarrassing Moment:** I have none, don’t you all know that I’m the man by now.

**As A Senior, I Will To:** Darren Snaza – my ability to choose the easiest class for the credits needed.

**In The Future:** I will make it famous manufacturing and selling my own brand of ice cream.

**The Best Thing About SDSU Is:** The many bars that Brookings has to offer.

**My Favorite Class and Why:** Ceramics – "I play with clay".
**Senior Spotlights**

**Melissa Pinkert**

**Hometown:** Big Stone City, SD  
**Degree:** Animal Science, Wildlife & Fisheries Sciences, Minor in Biology


**My Most Memorable Moment:** ADSA at UW-Madison with Jon and Wade; ADSA Ohio Stacy and I decided to poke holes in our navel.

**As a Senior I Will To:** Whomever, the guts to take over the UPS program for shipping cheese boxes. To Mark, my dislike for your school at ADSA—let the heckling continue.

**In The Future:** I will have a great job, a great family, some livestock and pets, a Ranger boat, and a Featherlite trailer.

**The Best Thing About SDSU Is:** That you know just about everyone!

**Favorite Class and Why:** Dairy Cattle Judging... easy A!

**Brad Sharp**

**Hometown:** Bath, SD  
**Degree:** Dairy Manufacturing, Dairy Production, Animal Science, Minor in Ag. Business

**My College Activities Include:** Dairy Club, Collegiate 4-H, Little International, Symphonic Band, Marching Band, Pep Band, Brass Line, Jazz Band, Brass Choir, and Brass Quintet.

**My Most Memorable Moment:** Getting engaged and married.

**Most Embarrassing Moment(s):** Nothing specific comes to mind.

**As a Senior I Will To:** All dairy majors to be a double major in Manufacturing and Production.

**In The Future:** My family and I will be back in Bath on the family farm.

**The Best Thing About SDSU Is:** 98-99% of the faculty.

**Favorite Class and Why:** Tech 1, All Mistry all the time.

**Janelle Yaggie**

**Hometown:** Mission Hill, SD  
**Degree:** Dairy Production and Minor in Ag. Business

**My College Activities Include:** Dairy Club, Track and Cross Country

**My Most Memorable Moment:** ADSA-SAD in Kansas, Madison, Illinois where I got to meet new people and bond with members of the Dairy Club.

**Most Embarrassing Moment(s):** I can’t remember or I just don’t have any. Oh, wait I guess there is that time in.... when I.... And as I look back now I just laugh.

**As a Senior I Will To:** Ann my dancing prowess or at least the ability to step on the dance floor and have a good time.

**In The Future:** I plan to manage my own dairy farm.

**The Best Thing About SDSU Is:** The friends I made and the nightlife. You never know who you’ll run into downtown after ten.

**Favorite Class and Why:** Statistics- the first time we got through the whole book and the book was optional. Also any of Hippen’s classes, what other class can you get a ten page exam consisting of essay and short answer questions.
Matt Blase

Hometown: Canton, SD  
Degree: Dairy Manufacturing


My Most Embarrassing Moment: To many to recall.

As A Senior, I Will To: Darin Snaza his favorite band, N'Sync – he knows all of the songs by heart, plus he knows all of the dance moves.

In The Future: I plan to be in a management position at a dairy plant.

The Best Thing About SDSU Is: The ice cream.

My Favorite Class and Why: Dairy Microbiology – Dr. Dave is the man!

John Fieber

Hometown: Goodwin, SD  
Degree: Production with a Ag Business minor

My College Activities Included: Dairy Club, working at the SDSU Dairy Unit, and Collegiate 4-H.

My Most Memorable Moment: Skiing near Denver, touring Coors and dairy farms, including Paclamar on Dairy Club, and Judging team trips.

My Most Embarrassing Moment: Falling asleep in class and being awaken by a cell phone.

In The Future: I will be working in Manufacturing I the Aseptic Division at Dawson (AMPI) to begin with, then moving over to the production side down the road.

The Best Thing About SDSU Is: Its Students – I was scared to come back after being away from college for so long. The students made a lot of my transition back to school possible.

My Favorite Class and Why: Dairy Farm Management with Dr. Lawrence Mueller (now at Penn State) – he got the class involved and was advisor for the Dairy Club; Field Experience (present) with Darrel Rennich – he allowed me to put my knowledge to work.

Melissa Post

Hometown: Volga, SD  
Degree: Dairy Manufacturing

My College Activities Included: Dairy Club, Little I, Ag-Bio Prexy Council, State FFA Convention.

My Most Memorable Moment: Is every time dairy club members congregated - ADSA, meetings, cheese boxes, bowling, Expo.

My Most Embarrassing Moment: Every meeting I led had at least one!

As A Senior, I Will To: Anybody my job at the Dairy Bar.

In the Future: I will be working as a Production Manager somewhere in the Midwest.

The Best Thing About SDSU: The Dairy Bar, for reasons unknown!

My Favorite Class and Why: Any class with Dr. Mistry – I enjoyed bugging him.
Manufacturers of
Fine Food Ingredients

DAVISCO
FOODS INTERNATIONAL, INC.

408 Dakota Street Post Office Box 169 Lake Norden, South Dakota 57248 PHONE 605-785-3683 FAX 605-785-3278 www.daviscofoods.com
TELL SOMEBODY ABOUT THE DAIRY SCIENCE DEPARTMENT!

The SDSU Dairy Department is looking for a few good students to study Dairy Manufacturing or Dairy Production. Contrary to popular belief, those students do not have to come from a dairy farm. In fact, many of our Manufacturing students came from small towns and hardly associated with cows. You know what we have to offer, and you may know of qualified students who are looking for a good educational opportunity. If you are aware of students who may be interested, please complete the form below and return it to the South Dakota State University Dairy Science Department.

Name of Prospective Student: ________________________

Address: _________________________________________

Referred by: ______________________________________

Comments: _______________________________________

Return to: South Dakota State University, Dairy Science Department, PO Box 2104, Brookings, SD 57006 605.688.5420 or e-mail Dr. Henning at David_Henning@sdstate.edu.
DAIRY SCIENCE SCHOLARSHIPS & AWARDS
2002-2003

JOHN ANDERSON MEMORIAL: $500
  Ruth Milbrandt
ASSOCIATED MILK PRODUCERS, INC.: $1000
  Dan Krekelberg
ROSS BAKER SCHOLARSHIP: $500
  Darin Zoellner
EMERY BARTLE MEMORIAL: $2500
  Karissa Nielsen
BLACK HILLS MILK PRODUCERS ASSOCIATION: $400
  Ann Harvey
BROWN SWISS/GILLETTE DAIRY SCHOLARSHIP: $500
  Ted Norling
KROGER TAMARACK FARMS DAIRY SCHOLARSHIP: $1000
  Ann Harvey
DAIRY CLUB SCHOLARSHIP: $500
  Stacy Mueller
DAVISCO FOODS INTERNATIONAL, INC. SCHOLARSHIP: $750
  Dawn Wobig
CHUCK DERDALL: $500
  Kristi Stalberger
GILBERT T. & OLGA GILBERTSON MEMORIAL: $700
  Kristin Kuhl
CLYDE HELSPER MEMORIAL: $400
  Shannon Sellner
DEAN FOODS - LAND O’LAKES SCHOLARSHIP: $1000
  Mark Qual
LAND O’LAKES - REGION 65 SCHOLARSHIP: $700
  Shawn Albers
MARIGOLD FOODS SCHOLARSHIP: $1000
  Peter Linke
JAMES MARVEL MEMORIAL: $700
  Nicholas Loeschke
KIRK MEARS MEMORIAL: $800
  Justin Morehouse
NORTH CENTRAL CHEESE INDUSTRIES ASSOCIATION
  1. Steven Janish - $1500
  2. Ruth Milbrandt - $1500
  3. Dallas Vaughn - $1200
H. C. OLSON SCHOLARSHIP: $1000
  Jake Anderson
T. M. OLSON SCHOLARSHIP: $1000
  Anna Alexander
RHODIA, INC., SCHOLARSHIP: $500
  Dan Germscheid
ALFRED HERMANN RISHOI SCHOLARSHIP: $1,000
  1. Darin Zoellner
  2. Stacy Mueller
RALPH ROGERS MEMORIAL: $400
  Alan Richelieu
SAPUTO CHEESE SCHOLARSHIP: $1000
  Alan Richelieu
JOE E. SCHUCH SCHOLARSHIP: $1000
  1. Shannon Sellner
  2. Trent Griessie
SHIRLEY SEAS MEMORIAL: $900
  Bethany Korver
SINTON DAIRY FOODS COMPANY SCHOLARSHIP: $500
  Mark Qual
VALLEY QUEEN CHEESE FACTORY SCHOLARSHIP: $2500
  Arlo Brower
WELLS FAMILY FOUNDATION SCHOLARSHIP: $1000
  Patrick Conlan
SD STATE DAIRY ASSOCIATION: $750
  1. Derek Shumaker
  2. Kirsten Linke
JOSEPH VAN TREECK SCHOLARSHIP: $1000
  Beau Hornig
AWARDS
D.F. BREAZEALE MEMORIAL: $450
  Bradley Sharp
FORBES LEADERSHIP AWARD: $300
  Hope Remiger
DAIRY JUDGING – MANUFACTURING: $150
  Ann Harvey
PRODUCTION
  Darin Zoellner
GRABER-FORD AWARD: $200
  John Fieber
ALFRED TOBKIN MEMORIAL: $150
  1. Ann Harvey
  2. Bradley Sharp
  3. Dominic Halajian
  4. Trent Griessie
  5. Mayur Acharya
HOWARD VOELKER MEMORIAL: $150
  1. Stacy Mueller
  2. Melissa Pinkert
  3. Hope Remiger
  4. Arlo Brower
  5. Darin Zoellner
VIRGINIA DARE AWARD: $250
  Bradley Sharp
FRESHMAN SCHOLARSHIPS
DAVISCO SCHOLARSHIPS: $500
  1. Matthew Benson
  2. Troy Kluthe
DAIRY SCIENCE FACULTY SCHOLARSHIP: $800
  Lorinda Harkness
MIDWEST DAIRY ASSOCIATION/SD DIVISION: $500
  1. Todd Lippert
  2. Daniel Frietsche
MIDWEST DAIRY FIELDMEN: $500
  Andrew Doll
CLYDE G. HELSPER DAIRY FIELDMEN’S ASSOCIATION: $500
  Kaia Wilson
VALLEY QUEEN CHEESE FACTORY FRESHMAN SCHOLARSHIP: $1000
  Donovan Halajian
WILLIAM AND MARGE KALLEMAYN & SONS FRESHMAN SCHOLARSHIP: $1000
  Heath Thomsen
RUSS SCHAEFFER
9910 N. 48th Street
Omaha, NE 68152
1-800-456-6122
402/453-1322
Fax 402/453-1615
Car Phone 402/578-5731
E-mail: fasco@teknetwork.com

Jeff Leuthold
Hooftrimming
Trained in the Dutch Method at Dairyland Hoof Care Institute
32287 Cory Ave.
Ellsworth, MN 56129
(507) 967-2284

Did You Know?
“From a cow’s gelatin we get photographic film and the dearly departed phonographic records.”
Hey Kristi, aren’t you supposed to be clipping your heifer?

Chubby!!

Hey guys, this one’s a strike!
The Dairy Products Evaluation Team placed 3rd in All Products at the 80th Collegiate Dairy Products Evaluation Contest in Chicago, IL. Nineteen teams with 57 contestants competed in the contest. Team members were Trent Griesse, Harrisburg; Dominic Halajian, Milbank; Ann Harvey, Ree Heights; and Brad Sharp, Bath. Ann Harvey placed 7th in All Products and 2nd in cheddar cheese. Brad Sharp placed 10th in All Products, 1st in cottage cheese and 2nd in yogurt. Trent Griesse placed 5th in yogurt. The team placed 1st in yogurt, and 2nd in cheddar cheese and cottage cheese. By placing 1st in yogurt the National Yogurt Trophy will be kept permanently by SDSU since it was also won in 1993 and 1997. In the graduate student contest Mayur Acharya, Junagadh, India, placed 1st in cottage cheese, 3rd in yogurt and ice cream, and 6th in All Products.

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 the students match their interpretations of product quality with the official judges. The Department of Agriculture, the International Association of Food Industry Suppliers, and the American Dairy Science Association sponsor the contest. Typically it will take over 5 hours to complete the contest.

The team had a great time in Chicago visiting the John Hancock Building, the Field Museum where we saw our native "Sue" the tyrannosaurus rex, the Shedd Aquarium, and eating at an excellent Indian restaurant. The team also toured the Worldwide Food Expo Show with over 1200 exhibitors.

Two weeks earlier the team placed 2nd in All Products at the Regional Contest, which was held at Kraft in Glenview, IL. Eleven teams competed in the contest. Ann Harvey placed 1st overall out of 33 contestants. Harvey was 2nd in yogurt and 3rd in milk and ice cream. Trent Griesse placed 4th overall and was 2nd in cottage cheese and 4th on yogurt. Mayur Acharya placed 3rd overall in the graduate student contest. The team placed 1st in ice cream and yogurt. Alternate team members who will compete in next years were Anna Alexander, Milbank and Arlo Brower, Wolsey. The team coached by Bob Baer, Professor of Dairy Science.
Hope Remiger

This year SDSU once again had a full Cattle Judging team to judge at various contests. Team members, coached by Darrel Rennich included: junior, Darin Zoellner of Groton, SD and seniors, Arlo Brower of Wolsey, SD, Stacy Mueller and Melissa Pinkert, both of Big Stone City, SD, and Hope Remiger of Wood Lake, MN. The team got in a lot of practice, as they were up and down almost the entire eastern side of the state judging at various farms. The team would like to thank these farmers for their time and for allowing them the opportunity to visit.

The first contest that the team attended this year was the Regional Contest in Viroqua, WI on September 16th, 2001. Team members for this were Brower, Mueller, Pinkert, and Zoellner. As a whole they placed 8th out of 18 teams. Placings included: Ayrshire, 11th team; Brown Swiss, 9th team—Zoellner 3rd individual; Guernsey, 5th team—Mueller 5th individual; Holstein, 6th team—Darin Zoellner, 8th individual, Jersey, 9th team—Pinkert, 11th individual, and Milking Shorthorns, 10th team.

The next contest attended with Mueller, Pinkert, Remiger, and Zoellner as official judges was the National Intercollegiate Contest at World Dairy Expo on October 2nd, 2001. Results of this contest were: Linear Evaluation, 1st out of 23 teams—Remiger 4th and Zoellner, 9th individuals; Placing and Reasons Contest, 15th out of 23 teams, Ayrshire, 12th team—Zoellner, 17th individual; Brown Swiss, 20th team; Guernsey, 9th team—Zoellner, 10th individual, Pinkert 20th individual; Holstein, 13th team—Mueller, 24th individual; Jersey, 21st team; Milking Shorthorns, 10th team—Pinkert, 20th individual, and Red and White Holsteins, 10th team. The team did very well at both contests this year and is looking to gain more ground and knowledge with some bright up comers.
Stacy Mueller

Another prosperous year of cheese boxes has come and gone. As the Dairy Club’s main fundraiser it ran very smoothly with the help of everyone in the dairy club. This year we tried something new to the cheese boxes and added cheese spread to the list. This turned out to be a very good idea and will continue on in the next years.

This year we had over 20 members help cut, package, label, box, and ship out over 1400 cheese boxes throughout the United States. We even had the opportunity this year for one of our advisors, Darrel Rennich, to come and help out a couple of nights. Along with him he brought a future dairy club member, his daughter Ashley, who almost worked harder than some of the members that night. All of this hard work did pay off though, with an increase of profit well over what we made last year.

The cheese box Sales is conducted every year starting in December and ending before Christmas break. The money that is raised by the sales is put toward community service, scholarships, trips, and other club activities for the entire year. Each year the club sponsors a scholarship that is given out the Dairy Science Banquet. The profits are also used for the World Dairy Expo trip, the ADSA-SAD trip, club activities such as bowling, ice skating, and the club picnics.

We would like to thank all of the club members who helped out during cheese boxes. We would especially like to thank Dr. Henning, Dr. Mistry, Darrel Rennich, Howard Bonnemann, the dairy bar, and UPS for helping cheese box sales go so smoothly. And a special thanks to all the alumni, faculty, and businesspersons who purchased our cheese boxes this year.

Darin Zoellner

Little I was filled with many fun and interesting moments this year. It was a big challenge due to the weather and catching the animals. Great efforts were put forth by all the participants because they were only given two weeks to catch, break-to-lead, and clip their animals. This is not a lot of time but all the participants did a good job of dealing with it.

There were a lot of participants that had never shown before, so therefore there was even a bigger challenge. Everyone ended up having their heifers looking there best when it came to the show ring. There were two breeds shown this year and they are Holstein and Brown Swiss.

Greg Hollar was the judge. He selected Stacy Mueller for Champion in both Dairy Cattle Fitting and Dairy Showmanship. Anna Alexander was the runner-up in both events. They both represented dairy well when they competed in the Round Robin. Overall, this year’s Little I was a big success. Everyone had a lot of fun and was willing to help one another.
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

--extraordinary service and quality performance in research and developmental projects

Award Winning Cheese!

2001 US Cheese Contest
Silver Medal—Cheddar

2000 World Cheese Contest
Silver Medal—Cheddar

1999 US Cheese Contest
Gold Medal—Reduced Fat Cheddar
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

Valley Queen Cheese Factory, Inc.
200 East Railway Ave
Milbank, SD 57252
(800) 782-2950
www.vqcheese.com
cheese@vqcheese.com
Melissa Pinkert

Peace, Love, and calves in tie-dye! This year's Hobo Day's theme of "Hobostock" allowed Dairy Club students to relive the past and show their creativity. The Dairy Club faced the challenge of building a float and created a bright and psychedelic tribute to the 60's.

"Dehorn the Vikes!" was our float's theme, as the Jacks beat Auggie in the football game that day. We used lots of bright spray paint to create our swirly signs as well as decorate straw bales and an old couch. We tie-dyed t-shirts for all of our members riding on the float, as well as two blankets for our special riders – two Holstein calves!

The famous 'Pink Cow' made an appearance again this year and was a hit with the entire crowd! Thank you to all that rode or helped on the float. Special thanks to Darin for letting us use his pick up, Robin for being the best 'Pink Cow' ever, and Char Hovland of the ADA for letting us use the 'Pink Cow' outfit once again!

Future Dairy Club Member!!

Romance often blooms within the Dairy Club...and sometimes members even fall in love, get married, and have future Dairy Club members! Two recent Dairy Manufacturing and Dairy Club Alumni have done just that. Steve and Heather (Pinkert) Lieser, who began their romance on an ADSA-SAD trip, are the proud parents of Derek James Lieser, born on October 29, 2001. Derek's aunt is Melissa Pinkert, the 2001 Dairy Club Vice President.
Activities

Bowling

Anna Alexander

Bowling is probably the club’s favorite activity after our long grueling meetings. A person can find us at Prairie Lanes having fun after a hard day’s worth of classes. It is a great stress reliever even though those pins do not always go down like they are suppose to and that ball does not always go in the direction that we want it. We still have fun and enjoy each other’s company. This also gives the freshman a chance to meet the rest of the clan and get to know the ins and outs of the club. People can hear us cheering on the strikes as well as the gutter balls as we chat about the latest news. The lanes that we occupy will leave lasting memories for those who have past and make new ones for those who are yet to come.

Ag-Bio Bash

Karissa Nielsen

I scream, you scream, we all scream for ice cream! The 2001 Ag-Bio Bash served ice-cream to all participating students. The SDSU Dairy Club had a booth at the Ag-Bio Bash. Students especially freshmen were encouraged to attend and see the college clubs. All the clubs had a game of which the reward would be a topping of ice cream given to everyone. The club chose to give the topping of whipped cream. In order to receive the topping students had three chances to throw the ball into the milk can. If one went in, they got whipped cream.

World Dairy Expo

Karissa Nielsen

Five students and two advisors attended the World Dairy Expo October 4-6, 2001, in Madison Wisconsin. Darin Zoellner, Pat Conlan, Dan Germscheid, Shannon Sellner, Karissa Nielsen, Arnold Hippen and Darrel Rennich represented the SDSU Dairy Club. On the way to Madison, the club toured Van der Kooi dairy in MN and also a training facility at Northwest Iowa Community College. At the dairy, sand bedding and gravitational manure removal were the highlights. Sparking interest at Northwest Iowa Community College was the parlor, which had an 8-herring bone and an 8 parallel with a basement underneath it, operational automatic scrapers, and a methane burner.

While at Expo, the students watched cattle shows, went to demonstrations and workshops, and saw several exhibits. The exhibits ranged from AI companies to robotic parlor.

Fall Picnic

Kristi Stalberger

Batter up! Dan Germschied is at bat, the score is 20-21; Darrell Rennich pitches, Dan swings – there it goes! The bat is flying through the air! Luckily he didn’t hit anyone. That was the big talk about the annual Dairy Club Spring Picnic on April 17, 2001 at the Hillcrest Community Park. Before the big game and meeting, pizza was served. President Melissa Post then called the meeting to order. Dr. John Parsons gave his retiring address after being with us for 33 years. After saying our farewells to Dr. Parsons, the meeting continued as normal.
Dedicated to Your Brand, Your State, and Your Success.

Dean Foods is proud to now be the one that brings South Dakota consumers and all of America fluid dairy products under the legendary Land O'Lakes brand. We are committed to extending that long tradition of quality, just as we are committed to the South Dakota dairy industry and the success of South Dakota's dairy producers.
Candids

Washing windows at “Big John”

Robyn and Annie relaxing.

Stay Sparky!

I’m all right guys!

Whadda pain in the BUTT!
Perfect for a late night spin

Night or day, 365 days a year the Scherping Horizontal Cheese Vat (HCV)™ will outperform any vat in it’s class...well to be honest, it’s in a class by itself.

You’ll get more mileage out of the HCV™ than you expect with such features as:

• Advanced curd handling suspension
• 7-1/2 -horsepower
• Countless rotations between tune-ups
• High Yield. The only yielding this vat will do is provide you with the highest of any vat on the market today.
• Visit www.scherpingsystems.com or stop in for a test-drive

You better buckle up!

Scherping Systems
A Carlisle COMPANY

801 Kingsley Street, Winsted, MN 55395 • TEL: (320) 485-4401 • FAX: (320)485-2666
www.scherpingsystems.com • mail@scherpingsystems.com
Get a great education in Dairy Science.
South Dakota State University
College of Agriculture and Biological Sciences

- Quality education with intern experience
- Four-year Bachelor of Science degrees in dairy production and dairy manufacturing
- 100% career placement for dairy manufacturing graduates
- Friendly, supportive learning atmosphere

Academic.Programs@abs.sdstate.edu
Ag Hall 156, SDSU, SD 57007 / (605) 688-5133