2001 Dairy Digest

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Providing Education, Training, & Service To Students & The Industry.
The 19th edition of the Dairy Digest is dedicated to Dr. John Parsons. Dr. Parsons will retire in July after 33 years on the Dairy Science staff at SDSU. He has been the Department Head since 1979 - the longest time served by a department head of any Dairy or Animal Science Department in the United States. His work with students during his tenure has influenced many lives and is the reason the Dairy Digest staff wishes to dedicate this issue to Dr. Parsons.

Dr. Parsons was raised on a dairy farm near Swan River, Manitoba. After earning his BS and MS degrees at the University of Manitoba, he attended Penn State University to attain his Ph.D. in Dairy Science in 1968. He joined the SDSU staff as an Assistant Professor in 1968 and in 1979 was promoted to Professor and Department Head. Dr. Parsons has taught Technical Control of Dairy Products, Dairy Product Processing I and II, Laboratory Techniques in Dairy Science, Special Problems in Dairy Science, Dairy Plant Management, Undergraduate and Graduate Seminars, and Thesis. He also advises senior Dairy Science students.

Dr. Parsons coordinates internship opportunities in dairy and food processing plants across the US, which are major training opportunities for SDSU students. These internships have positive impacts since students are exposed to varying management styles and are provided with an up-close look at conditions that they might expect to encounter as they start careers in the industry. After having students exposed to internship opportunities, Dr. Parsons arranges for top dairy and food companies from all over the United States to conduct interviews with Dairy Science students. He has been successful in reaching a 100% placement level for students seeking a job in the dairy and food industries. Significant Dairy Science

Departmental accomplishments for Dr. Parsons include establishing the Dairy Research and Training Facility and receiving the American Dairy Science Association’s Kraft Foods Teaching Award for Dairy Manufacturing in 1994. He is currently leading the effort to remodel the manufacturing facility in the Dairy-Microbiology building. He has also authored or co-authored more than 100 articles and abstracts for scientific journals, extension publications, the popular press and has written two book chapters.

Dr. Parsons has been active in a number of organizations, including: American Dairy Science Association, Institute of Food Technologists, SD State Dairy Association, SD Dairy Fieldmen’s Association, Dairy Shrine Club, American Cultured Dairy Products Institute, North Central Cheese Industries Association, Council of Agricultural Science and Technology. He served the American Dairy Science Association as a Director.

Dr. Parsons and his wife Penny have two children - Kevin and Nancy. He has not indicated where he will live in retirement, but we think that it will be near good hunting and fishing, as those are two of his favorite hobbies.
2001

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One thousand copies printed by the SDSU Dairy Club. No cost to the State of South Dakota.
Ta da! It is finally done! It is amazing what a big project and a little bit of pressure can force a person to get done. I hope you all enjoy this year's Digest. A lot of sweat and tears went into it, especially at 1 o'clock in the morning. It was an enjoyment nonetheless, and I am proud to present to you the 2001 SDSU Dairy Digest.

I want to thank everyone who wrote stories, took pictures or did any other little job for us, Judith especially. A huge thanks to Hope for all her time, energy and efforts as Assistant Editor, and to Melissa Post for being quite the shutterbug. And, an even bigger thanks to those who advertised with us. Without you, Digest would not be possible. Finally, thanks Dr. Henning for letting us invade your office and bombard you with everything.

Read and enjoy.

2001 Dairy Digest Editor

2001 Dairy Digest Staff

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Melissa Post

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Stacy Mueller
Melissa Pinkert
Arend Schuurman
Darin Zoellner
Aaron Hennen
Karissa Nielsen
Jon Qual
Anthony Vojta
Changes occur very rapidly all over the world, and the SDSU Dairy Research and Training Facility is no exception. Darrel Rennich took over Gene Stegeman's job as manager of the farm early this past fall and has set numerous goals for the unit.

One of the major changes that has occurred is the purchase of several Holstein and Brown Swiss cattle from several South Dakota producers. Darrel wanted to take the opportunity to thank those producers greatly. A new vertical TMR mixer is also on its way to the unit. A fine tuning in management has resulted in an increase in dry matter intake and production levels. It has been several years since anyone has lived in the house out to the unit as well. Remodeling has been recently finished on the house and Darrel and his family are now living there.

As for the future, Darrel is fairly optimistic. A major goal of his is to make the facility into a show place by improving landscaping and cleaning up the existing facilities. Later this spring, another driveway will be added north of the current one to allow immediate access to the new facilities.

Darrel would like to create a more positive hands-on learning experience for students, both traditional and non-traditional. Increased communication between SDSU and producers is high on his list of priorities as well. In the future Darrel would like to add a classroom and office facility in the new barn to allow for short community classes or satellite courses, either directly through the dairy department or through extension.

"I would like to thank Arnold Hippen and the farm crew for their work in building back up of the herd and all the work they've done around the farm," stated Darrel. "I would also like to thank the producers who helped the judging team prepare for contest, and I would like to encourage more to do so."

Darrel stresses that anyone is welcome to stop out and see firsthand what changes have been made. Comments and suggestions are also welcomed. Darrel can be reached at (605)688-3215 or just stop out.
This has been another great year for the Dairy Science Department. We have filled all our faculty and staff positions with young, energetic people. Several projects have been advanced to the planning stage and the Dairy Farm residence has been remodeled. Students are in great demand by the dairy industry and scholarship support continues to grow. One challenge continues to be the recruitment of new students into the dairy program.

Overall, I feel very good about my recent plans to retire at the end of July 2001. After 33 years of teaching, research and departmental administration, it is time to pursue other interests.

Dr. Ken Kalscheur joined the faculty on October 24, 2000 as Assistant Professor of Dairy Science. He earned his BS in 1990 in Dairy Science from the University of Wisconsin-Madison and MS and Ph.D. in 1996 and 2001 respectively, in Animal Science (Ruminant Nutrition) from the University of Maryland. He will be teaching and conducting research in the dairy nutrition area.

Mr. Darrel Rennich joined the faculty on December 18, 2000 as Manager of the Dairy Research and Training Facility/Lecturer. He earned his BS degree in 1990 in Dairy Science from SDSU and has been the owner/operator of Rennich Dairy, Harrisburg, SD since 1997. Prior to that time he served as 4-H Dairy Superintendent at the SD State Fair, Livestock Production Specialist for Land O'Lakes, and herdsman for Rennich Family Dairy. Darrel will manage the Dairy Unit as well as teach courses including the Dairy Cattle Judging Team.

Dr. Alvaro Garcia joined the faculty on January 22, 2001 as Extension Dairy Specialist/Assistant Professor. He earned the DVM in 1983 from the University of Uruguay and MS and Ph.D. in 1987 and 1997 respectively, in Animal Science (Dairy Cattle Nutrition) from the University of Minnesota. Since then he has experience teaching in the Veterinary College, and serving as Head of Animal Nutrition as well as a Dairy Extensionist for CRADECO, a large dairy cooperative in Uruguay.

In the Dairy Plant, Garrett Meyer, BS 2000 graduate from SDSU, accepted the Dairy Plant Superintendent position September 9, 2000, and Kim Ludens from Volga has just accepted the Sales Clerk position.

The Dairy Cattle Judging Team, coached by Darrel Rennich judged at the North American International Livestock Expo, Louisville, KY, November 27, 2000. The Dairy Products Judging Team coached by Dr. Bob Baer placed 2nd overall at the National Contest held in San Francisco, CA. The team results are reported elsewhere in the digest.

In March, the Dairy Products Judging Team will attend the Quality Chekd Spring Management and Leadership Conference in St. Louis, MO. The team was invited to attend this conference from results of the National Contest. At this conference a workshop on dairy product judging will be conducted along with evaluation of commercial dairy products. In addition Matthew Siedschlaw and Matthew Blase, team members, and Dr. Baer will travel to La Rochelle, France in April to compete in the European Dairy Products Judging Contest. We wish them well on this new venture.

The Dairy Science faculty continues to be very active in professional activities. At the joint American Dairy Science Association/American Society of Animal Science meeting in Baltimore, MD, July 24-28, 2000, a total of five papers/posters were presented by the faculty and the graduate students. Dr. Dave Schingoethe assumed the position of President of ADSA for the 2000-2001 year! He is currently very busy attending meetings and running the operations of the association.
Stephen Wilson, a Wildlife and Fisheries Science major from Martin, conducted an undergraduate research project that documented baseline data on fisheries near the confluence of the Missouri and Yellowstone Rivers. As a Native American scholar, Wilson won the college's Schultz Werth award for student research, presented his project at the Dakota Chapter of the American Fisheries Society, and traveled to the organization's national meeting in Connecticut. Wilson, who is currently pursuing a master's degree at SDSU, had his research published by the South Dakota Academy of Sciences.
The ultimate form of learning is adding value to oneself. This is the paramount goal for each student in the College of Agriculture and Biological Sciences.

In 1884, the first year of SDSU, students were learning and adding value to their lives through hands-on education. At the time, the Dakota Superintendent of Instruction had determined that "we need in Dakota such a college, where not only the mind and taste may be cultivated but especially the eye and hand may be trained...the trained genius of mind and eye and hand combined will enable labor, enhance production, and promote in the highest degree the best state economy."

It's been 117 years since those words were written, but we still believe that the best education we can give our students is not limited to just preparation for specific careers, but rather, preparation for life. Today, we know that our graduates will see dramatic changes in their careers and lives. These changes will only accelerate as technology grows and science expands. Biological knowledge doubles every five years. In genetics, it doubles every 24 months. The length of time it takes to double knowledge is being shortened every day. The mark of a successful student is that they not only master their major, but they also master the art of learning.

We can be proud that 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 technologies. 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.

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 is our goal to continue to make a difference for the dairy industry...and for every dairy student.

Let us know how we are doing, and how we can meet your needs in the future.
Fred A. Cholick, Dean
Phone: (605) 688-4148
E-mail: Cholick.fred@abs.sdstate.edu

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Hi! I'm Stacy Mueller, the 2000 South Dakota Dairy Princess. I am 20 years old and my parents are William and Raynelle Mueller of Big Stone City, SD. My older brother Eric, currently helps out with the family farm and my younger sister Jenna is a sophomore at Milbank High School. My family is milking 62 head of registered Holsteins. Currently, I am a junior at South Dakota State University, majoring in Dairy Production/Dairy Manufacturing with a minor in Animal Science.

My activities consist of serving as the secretary of the SDSU Dairy Club and being the co-chairman for the annual cheesebox sales. I am currently part of the SDSU Dairy Cattle Judging Team and also the Superintendent for the Dairy Foods Judging Contest held during Little International. Along with these activities, I am also an Alpha Gamma Rho Rho-Mate and the treasurer for the South Dakota Junior Holstein Association.

Being crowned as the South Dakota Dairy Princess on September 21, 1999 and serving until March 29, 2001 has been quite an experience for me. Normally, the Dairy Princess would have reigned for only one year, but in my case the one and a half years reign is due to the change of dates on which the Dairy Convention and Princess Contest are held. This past year and a half kept me busy, especially during the past summer. As the goodwill ambassador for South Dakota’s dairy industry, I have partaken in several parades, including the SDSU Hobo Day Parade, interviews, and the ADA-SDSU Milk Break Basketball Clinic. The summer consisted of attending open houses, numerous county fairs and the State Fair, and several other media events. I have met a lot of new and interesting people during the time I reigned as Dairy Princess and I consider this an experience of a lifetime.

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Vice President: Melissa Post
Secretary: Melissa Pinkert
Treasurer: Stacy Mueller
Historians: Janelle Yaggie
          Darin Zoellner
Activity Coordinator: Greg Vold
          Anna Alexander

2001

President: Melissa Post
Vice President: Melissa Pinkert
Secretary: Stacy Mueller
Treasurer: Darin Zoellner
Historians: Karissa Nielson
          Anthony Votja
Activity Coordinators: Mark Qual
          Anna Alexander
Looking back on my past year as president of the Dairy Club, it is hard to believe that it went by so quickly. Having a well-rounded officer team made this year run very smoothly.

Our year began with some classic activities which always includes bowling. Our ADSA trip to Madison, WI, proved to be a good time for everyone except for those who had the pleasure of driving our vans back on snow-covered roads. Spring finally decided to show up and should have allowed us to play some softball and eat outside, but it felt like raining instead. Fall rolled around and we all met back on campus to discuss our summers. It was also a time to meet and greet new faces to the Dairy Club. We spiced up our activities a bit by not just bowling, but ice skating!! Some people were quite amused to watch the rookie skaters attempt to skate. Our greatest accomplishment of this past semester was how well cheesebox sales ran. Nearly every member of our club pitched in their time to help out with our main club fundraiser. Without all of this hard work our club would not have as many opportunities to enjoy trips off-campus. I would like to thank everyone for their hard work and dedication to cheeseboxes this year.

I will take many great memories with me from the Dairy Club as I graduate this spring. I would like to thank my entire executive board: Post, Pinkert, Stacy, Janelle, Darin, Greg, and Anna. I also would like to thank Dr. Henning for always keeping things organized and double-checking to make sure everything is in order for the club. I wish the best of luck to the new officer team and I'm extremely confident that they will have no trouble making 2001 another very successful and exciting year for the SDSU Dairy Club.

Welcome everyone to 2001! I am honored to serve as President after two years of serving as Vice President. I feel confident to lead our Dairy Club through the upcoming year. I have big shoes to fill, and hope everyone will help me through everything.

I was born on a Registered Holstein farm just west of Volga, SD. My parents are Marv and Joyce Post. I am a senior Dairy Manufacturing major and hope to graduate in December 2001. I have my parents to thank for my interest in dairy. Thank you Mom and Dad for supporting me in all of my adventures.

Our main event this semester is ADSA-SAD, where we will travel to Champaign, IL, in late February. Cheeseboxes will again keep us busy in December. Every year we sell more boxes. Congratulations to all who helped and thank you for your dedication. I am looking forward to a new year and want to thank Dr. Henning for his continuous support. I also want to welcome Darrel Rennick and Dr. Ken Kalscheur as advisors. Together with the new officer team, I hope to lead the Dairy Club to new adventures and familiar traditions.
Alvaro Garcia

Alvaro D. Garcia has been appointed as the new Dairy Extension Specialist. His family is composed of wife Cristina, sixteen-year-old son Federico, and eleven-year-old daughter Carmela.

Alvaro obtained his D.V.M. degree at the Veterinary College in Montevideo, Uruguay in 1983. In 1985, Alvaro, his wife, and son moved to St. Paul, MN, where two years later he obtained a MS degree. After returning to Uruguay in 1987, he was appointed Assistant Professor in Animal Nutrition at the Veterinary College and also did private consulting with several dairy farms. In 1994 they all moved back to Minnesota, this time with a fourth addition to the family--5-year old Carmela. After Alvaro obtained his Ph.D. degree in Animal Science in 1997, they moved back to Uruguay where he was appointed Associate Professor and head of the Animal Nutrition Department at the Veterinary College. At that time, he resumed his work in extension with PARMALAT (a multinational milk processing company) as well as with a dairy farmer's cooperative.

Alvaro says, "We are really pleased to be here and have most certainly enjoyed the warm welcome we received from all the people we have met so far. We certainly look forward to being a part of this wonderful community in the future."

Darrel Rennich

Darrel Rennich graduated from SDSU in December 1990 with a BS in Dairy Production. After graduation, Darrel worked one year with Land O' Lakes as a Livestock Production Specialist before returning to the family dairy farm at Harrisburg, SD. Darrel and his wife Denise have three young girls: Brittany—7, Ashley—4, and Bethany—1.

In 1997, Darrel started his own dairy operation with his wife. They increased the herd over the years to 80 milking Holstein and Jersey cows. In December 2000 Darrel was employed by the SDSU Dairy Science Department. At SDSU, Darrel is employed as the manager of the Research and Training Facility. His teaching duties include Dairy Cattle Evaluation and coach of the Dairy Judging team.

Ken Kalscheur

Ken Kalscheur started his position of Assistant Professor of Dairy Science in the fall of 2000. Ken received his BS in Dairy Science from the University of Wisconsin—Madison, and his MS and Ph.D. degrees in Animal Science (Ruminant Nutrition emphasis) from the University of Maryland. He is involved in teaching Introduction to Dairy Science, Dairy Farm Management, and Laboratory Techniques in Dairy Science. Dr. Kalscheur's research interests include dairy cattle nutrition and dairy farm management. Dr. Kalscheur currently resides in Brookings.
David R. Henning

David Henning is the Alfred Chair of Cheese Chemistry and Technology and also an Associate Professor of Dairy Science. He is a graduate of the University of Illinois with a BS in Dairy Technology. He earned his Ph.D. in Microbiology at Oregon State University. Prior to joining the Dairy Science Department in 1990 he had worked as Director of Laboratories at Moseley Laboratories in Indianapolis, IN, and at Kraft Foods in Glenview, IL, for a total of 22 years. Dr. Henning has taught Food Microbiology, Dairy Microbiology, Advanced Dairy Microbiology, Cultured Products in Dairy Products Processing, Laboratory Techniques in Dairy Science, and a portion of Microbial Systems. His research interests are food safety and cultured dairy products. Dr. Henning is the Executive Secretary of the North Central Cheese Industries Association.

Bob Baer

Dr. Baer is a Professor of Dairy Science here at SDSU. He received his Ph.D. from the University of Georgia and has been on the faculty at SDSU since 1982. Teaching responsibilities include courses in Dairy Chemistry, Dairy Product Processing, and Dairy Products Evaluation. Dr. Baer has been the coach of the SDSU Dairy Products Judging Team since 1988. He also has an active dairy research program. Research interests include production of dairy products with enhanced levels of beneficial fatty acids, reduction of ice crystal size in ice cream, and rapid methods to analyze dairy products. He has over 80 scientific publications and is a member of the American Dairy Science Association. His wife Becky is a pharmacist at Sioux Valley Hospital in Sioux Falls. Their son Daniel attends second grade at Hillcrest Elementary School in Brookings and is a member of the Brookings Swim Club.

Vikram Mistry

Vikram Mistry is a Professor of Dairy Science. He received his BS in Dairy Technology from the Gujarat Agricultural University in India, and MS and Ph.D. from Cornell University in Food Science. He has been at SDSU since 1986 when he joined the faculty as Assistant Professor. He teaches Technical Control of Dairy Products I, one-third (concentrated milk) of Dairy Products Processing I, 55% (dried milk and cheese) of Dairy Products Processing II, and 25% of Laboratory Techniques in Dairy Science. He also advises undergraduate students. He also has an active research program, particularly under the Minnesota-South Dakota Dairy Foods Research Center. His research interests include product processing technology, especially cheese, and dried milk products. Through the research program he also advises graduate students and has published and presented numerous research papers. He is the co-author of the 2-volume textbook, Cheese and Fermented Milk Foods. Dr. Mistry lives in Brookings with his wife and two school-going children.
David Schingoethe

Dr. Schingoethe was raised on a dairy farm in northeastern Illinois where he was active in 4-H and FFA. He obtained his BS and MS degrees in Dairy Science from the University of Illinois and his Ph.D. degree in Dairy and Nutrition from Michigan State University. He joined the SDSU Dairy Science faculty in January, 1969, as Assistant Professor and advanced through the years to the rank of Professor of Dairy Science. Dr. Schingoethe teaches a portion of Intro to Dairy Science most semesters, Physiology of Lactation, and Ruminology. Dairy cattle nutrition research occupies most of the research side of his activities at SDSU. This year he is honored to serve the dairy science profession as President of the American Dairy Science Association. Dr. Schingoethe and his wife, Darlene, who is an elementary school teacher, reside in Brookings but also enjoy their lake home in Watertown. They have two married daughters, three grandchildren, and a Boston terrier named Misty who enjoys having the grandchildren and their dogs come to play with her.

Rajiv Dave

Rajiv Dave has been an Assistant Professor of Dairy Science here at SDSU since July 1, 1999. He received his Ph.D. degree from Victoria University in Australia. He was a post-doctoral researcher at Utah State University before joining the staff at SDSU. In the past he has worked as a Researcher in Academic Institution and also worked in the quality assurance and research and development departments in the ice cream industry. Dr. Dave teaches the Food Microbiology, Dairy Microbiology, and Dairy Processing II courses. His research interests are in the fields of probiotics, bacteriocins, and mozzarella cheese. Dr. Dave lives in Brookings with his wife and two sons.

Howard Bonnemann

A native South Dakotan, Howard's family has lived here for 113 years. Howard grew up and attended school in Brookings. Over the course of 15 semesters at SDSU, he received a BS in Chemistry and a BS and MS in Dairy Science—Manufacturing. Since graduation from SDSU, he taught high school and worked for 3 dairy/food companies before returning to the position of Dairy Plant Manager/Instructor in the fall of 1997. In addition to his responsibilities as Manager of the Dairy Plant, Howard also teaches all, or a portion of, six courses in dairy manufacturing. Howard states, "It is a pleasure to be able to return to South Dakota and contribute to the knowledge base of the future leaders of the dairy industry."

Howard and his wife Diana are enjoying their return to South Dakota so that their children, Elias (6) and Rebekah (8 months), can enjoy ample opportunities to visit grandparents and cousins. In his spare time (ha ha) Howard can be found at home in rural Brookings tending to the yard and perennial flower beds, or at St. Paul’s Episcopal Church where he sings in the choir and serves as the chair of the Long-Range Planning Committee. Howard is also involved in Education for Ministry and serves on the Buildings and Grounds committee.
Arnold R. Hippen

Dr. Hippen is an Assistant Professor of Dairy Science at South Dakota State University. He was raised on a dairy farm in north-central Iowa. Dr. Hippen received the BS ('91) degree in Dairy Science, and MS ('96) and Ph.D. (97) degrees in Nutritional Physiology from Iowa State University. He has been employed at South Dakota State University since 1998. His current appointment is the David H. Henry Sustained Professorship and consists of teaching undergraduate and graduate students, providing technical support for South Dakota dairy producers, as well as conducting research on dairy cattle nutrition, metabolism, and health. Classes taught include: Dairy Cattle Breeds and Breeding, Dairy Cattle Nutrition, and Dairy Farm Management. Portions of Introduction to Dairy Science, Field Experience, and Laboratory Techniques are also taught by Dr. Hippen. Dr. Hippen resides at Rural Route, Flandreau, SD just off I-29 with his wife Patricia. A son, Eric; daughter-in-law, Charlotte; and grandson, Nehemiah, live in Ames, Iowa.

Dairy Plant Management
Kim Ludens, Garret Meyer, Howard Bonnemann

Director of State Dairy Lab
Arnold Appelt

Assistant Personnel
Judith Dobbs, Margret Jensen, Jane Raabe

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This year's ADSA was one to remember. For the first time in many years we got a bus to take us down to Champaign, Illinois. We left at 7:30 Thursday morning to begin our 12 hour trek. Before we even left the parking lot, we had a little problem getting the bus moving. Then former president Jon Qual moved and the bus moved too. On our way through Rochester we stopped at Kemp's Ice Cream factory and new president Melissa Post gave us a tour of where she worked. Then the fun began. We spent the night in Monroe, Wisconsin, and had lots of fun trying not to get run over by cars as we crossed the road on the way to get food.

Bright and early the next morning, we loaded our bus to head over to the University of Illinois campus. They fed us a continental breakfast and then we participated in the annual meeting of ADSA-SAD. During the course of the meeting, Dr. Schingoethe, current ADSA president, gave a speech on current goings-on. We decided on new officers and where to hold the next annual meeting. SDSU, along with NDSU and U of M-Crookston, placed a bid for the next meeting but we are going to THE Ohio State instead. Dr. Henning and Darrel gave a valiant effort in trying to get it held in this part of the country. After that, we jumped through puddles of rain water on our way to the Stock Pavilion for dinner and the Cow Olympics. Events included: a milk chug throw, chugging a half-gallon of milk, wheelbarrow race, and bale pyramid. We made a good try, but we feel we didn't get scored accordingly. We then headed back to the hotel to get all pretty for the banquet. We clean up all so nice!

Words of advice for those going to ADSA next year--at the banquet, if you want to eat peacefully, do not sit next to The Ohio State or Iowa State, as they are a very enthusiastic bunch. Dr. Mike Hutjens emceed the event and poked fun at each school that was there. He said that the only two things to come out of the state of SD were U of I Dean Dr. Chicoine (former SDSU grad) and I-90. Afterwards, another dance and much more socializing with other schools.

At precisely 5 a.m. we left Champaign for our wonderful, supposedly 12-hour ride home. We left Illinois in flash flood warnings only to get stuck in Austin, Minnesota, because I-90 was closed, due to the bad Minnesota winter weather. I think the ride home was the quietest the Dairy Club has ever been, as most of us slept or kept quietly to ourselves. We really appreciate and would like to thank our bus driver for putting up with us and the weather for 4 days and for getting us safely home. We would also like to thank Dr. Henning and Darrel for coming with and supervising. Anybody that did not go this year missed a lot of fun and should make plans to attend next year in Ohio.
This was a great year for the Dairy Club. We have a group of active, hard-working students getting involved with the industry, the faculty and their peers.

The Cheesebox sale was a success on several fronts. The club made more money this year and this gives them more flexibility in activities. Shipping by UPS went smoother this year with our learning year behind us. The Cheesebox committee was very well organized and they stayed ahead of the curve this year. The club cut and wrapped over two tons of cheese. The club appreciates the business of alumni and friends for this major source of funds for the club.

The new club officers are off to a good start. The Midwest American Dairy Science Association Student Activity Division meeting at the University of Illinois was fun for those who attended. Our Quiz Bowl teams made valiant tries and were better prepared for this year’s contest.

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.

This past year has been productive for the Dairy Club. A new activity for the club this past summer has been to sponsor a root beer floats booth at the Chattaqua Festival in Brookings. Even though most members were not in Brookings and were unable to assist with the activity this summer, the event turned out to be profitable for the club.

Sales of Christmas cheeseboxes, on the other hand, involved all club members this fall. Thanks to everyone’s hard work, the cheesebox sales were an outstanding success.

Two events that did not occur this past year were a spring farm tour and a fall trip to The World Dairy Expo in Madison. I look forward to accompanying the club in both of these activities during this coming year. Here’s to another banner year, SDSU Dairy Club in 2001.
Anna Alexander ......................... Milbank
Matt Blase ............................... Canton
Arlo Brower ............................. Wolsey
Pat Conlan.............................. Cresco, IA
Stephanie Dumman ...................... Summit
John Fieber ............................... Goodwin
Kirsten Gebhart ........................ Pierre
Dan Germschied ......................... LeSeur, MN
Trent Griesse ......................... Harrisburg
Wade Gustafson ........................ Wilmn, MN
Ann Harvey............................. Ree Heights
Aaron Hennen ......................... Kimball, MN
Chris Hongslo ......................... Alcester
Steve Janish ............................ DeSmet
Renae Jorgens ........................ Boyd, MN
Beth Korver ............................. Alton, IA
Troy Lammers .......................... Hartington, NE
Pete Linke ............................... Mitchell
Nick Loeschke ......................... Milbank

Seth Meyer.............................. Pollock
Stacy Mueller ........................ Big Stone City
Karissa Nielsen ......................... Howard
Melissa Pinkert ........................ Big Stone City
Melissa Post .......................... Volga
Jon Qual ................................. Lisbon, ND
Mark Qual ............................... Lisbon, ND
Dan Rebelein ......................... Alden, MN
Hope Remiger ........................ Wood Lake, MN
Ryan Rolsma ......................... Badger
Arend Schuurman ...................... Madison, MN
Kristie Stalberger .................... Holdingford, MN
Brian Swier ............................ Ramona
John Schultz ............................ Freeman
Dallas Vaughn ......................... Dallas
Anthony Vojta ........................ Herried
Greg Vold .............................. Glenwood, MN
Kyle Waltner .......................... Freeman
Janelle Yaggie ........................ Mission Hill
Darin Zoellner ........................ Groton

Part of the herd dressed up for the ADSA banquet.
2001

Skim - Freshman
Kristi Stalberger
Karissa Nielson
Dallas Vaughn
Mark Qual

One Percent - Sophomores
Top (l-r): Darin Zoellner, Troy Lammers, Brian Swier
Front (l-r): Anna Alexander, Stephanie Dummann

Two Percent - Juniors
Top to Bottom: Ann Harvey, Hope Remiger,
Janelle Yaggie, Stacy Mueller, Dan Germschied
Pat Conlan, Aaron Hennen

Cream of the Crop - Seniors
Front to Back: Greg Vold, Melissa Post, Melissa Pinkert,
Jon Qual, Wade Gustufson, Arend Schuurman,
Anthony Votja, Dan Rebelein
By Karissa Nielsen

"Rain, Rain, Go Away" echoed through the halls of the Dairy-Microbiology building as disappointed Dairy Club members hopes of playing softball were crushed. The softball plans may have been ruined, but the spring picnic was moved inside and the Subway sandwiches were protected from Mother Nature's wrath. Before the meeting, members chowed down on their precious sandwiches, enjoying every last bite. The meeting was called to order by president Jon Qual and proceeded as normal.

Say "Cheese." The fall picnic included taking pictures of the members of the club. Hanging around and in the jungle gym and slides at Hillcrest Park was a popular theme during the picture taking adventure. The members then decided to munch on the ever favorite Subway sandwiches for supper before proceeding with business. Darwin Kurtenbach, Administrator, Office of Dairy and Plant Protection, served as the guest speaker for the evening and spoke about the potential and future of the dairy industry in South Dakota. The meeting was then called to order. After adjournment, the evening was closed by new members ordering club shirts and jackets.
1. Aaron Hennen  

_Sunny Fresh Foods, Monticello, Minnesota_  
This summer I had the opportunity to intern at Sunny Fresh Foods. Sunny Fresh is an egg processing plant owned by Cargill and supplies egg products to McDonald’s, Jimmy Dean, Denny’s, and many other companies. An egg processing plant operates in the same manner as a fluid milk plant. I worked with the pasteurizing, homogenizing, and packaging of products. I also worked on a project that involved analyzing the current cleaning systems to assure proper cleaning of the processing equipment. Interning at Sunny Fresh Foods was an excellent experience, and has helped me to prepare for the future after graduation.

2. Arend Schuurman  

_Marigold Foods, Inc., Rochester, Minnesota_  
This past summer was spent working at a liquid and free flowing job. I was an intern at Marigold Foods, Inc. in Rochester, MN. The time I spent at their fluid milk plant allowed me to see the dynamic and often interesting job of placing that gallon of milk on the store shelf. I got to see all areas of production, quality assurance, and I also got to cool my heels in the cooler. I came to realize that there is no unimportant job in any plant. The people I met and the friends I made have left memories I will long cherish. I personally feel that an internship is a large part of the education process. It has allowed me to put into practice the technical aspects of dairy processing and practice the most important—the people skills we need to succeed. I feel that the people skills we learn now are useful not only in our jobs, but all areas of our life.

3. Melissa Post  

_Kemp’s Ice Cream, Rochester, Minnesota_  
This summer I had the opportunity to work at Kemp’s Ice Cream in Rochester, MN. I had a number of jobs this summer including lab work, mix department, and general labor work. I enjoyed working at Kemp’s because of the people and atmosphere. The people were friendly and eager to help me settle in. The long hours seemed short because of the jokes played on other employees. I received my traditional "shower" on my last day. Three co-workers turned on me with their hoses and showed no mercy. I loved my summer and encourage other dairy manufacturing majors to intern with Kemp’s. You will learn a lot and enjoy every minute of it!
4. Anthony Vojta
Land O' Lakes Italian Cheese Plant, Volga, SD
My summer internship took place at Land O' Lakes Italian Cheese Plant in Volga, South Dakota. My job was to work as a certified lab analyst and perform many different important lab procedures and environmental sampling. Some of the daily tasks were to screen incoming raw milk with Charm SL Beta Lactam test strips with the aid of the ROSA visual reader, plating finished product samples for coliforms with 3M petrifilm, all sorts of environmental testing, and cheese milk standardization.

I obtained the job by taking a placement exam at the Brookings Job Service and was later contacted by Polly Vanderwal by telephone and was congratulated on how well I placed on the entrance exam. I was then set up with a personal interview later that week with Polly herself and the laboratory supervisor Mary Olson. The interview was casual and took place in Volga at the Land O' Lakes cheese plant. They asked me various questions such as where do you see yourself five years from now, I said, “After graduation I plan on obtaining a job with a dairy plant as a production or quality control supervisor.” My experiences at Land O’ Lakes will definitely aid me in my future employment in the dairy field.

5. Matt Blase
Leprino Foods, Tracy, California
Last summer I did my internship at Leprino Foods in Tracy, California. I did a variety of projects and worked on the line. The made mozzarella cheese which they sold to pizza companies like Pizza Hut, Domino's and Papa Johns. This internship provided me with a good experience to learn how to work in a large dairy plant. I would recommend this internship to anyone in the dairy science department.

6. Hope Remiger
SD Cooperative Extension Service, Watertown, SD
This past summer, I had the opportunity to work with the SDSU Cooperative Extension Service in Codington County (Watertown). It was quite the learning experience. The systems, especially the 4-H programs, are different between Minnesota and South Dakota. I got to organize all kinds of things from dairy judging schools to lunch counters to the Codington County Jr. Leaders program. I also got to experience the nation's largest agricultural State Fair for the first time. My first project was organizing a Farm Safety Day Camp for 86 kids, with 14 speakers. Some of the speakers came from SDSU, talking about pesticide and machinery safety, some came from Watertown, talking about first aid and the SD Highway Patrol, and the keynote speaker came from Minnesota - my dad. One of the major differences I experienced between South Dakota and Minnesota 4-H is the handing out of purple ribbons. In Minnesota, purple ribbons are given to the top entry in the project area, whereas in South Dakota purple ribbons are given out like blue ribbons in Minnesota. I am not saying that one system is better or worse than the other; they are just different. My other main organizing feat was to put together the Codington County Horse Show. Having never been involved in the horse project, it was a learning experience. I never knew how many different kinds of people you need to run a horse show. All and all, this summer was a great one: I learned a lot and would not trade it for anything.
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Dairy Plant and Sales Bar Plan for Renovation
By Howard Bonnemann

Much of the year 2000 was spent drawing up plans and conducting a cost feasibility study regarding the possibility of renovating the Dairy Plant and associated sales facility, which has not seen any major remodeling or updating since it was constructed in 1960. Initial remodeling plans involve the addition of a seating area to the south of the present sales area; an addition on the east side of the building for storage of research equipment; additional frozen storage and a fork truck accessible warehouse; and a complete overhaul of all the plant utilities and a majority of the equipment.

Banner and Associates, Brookings, was commissioned by the office of the Dean of Ag and Biological Sciences to conduct a thorough evaluation of the present facilties. Their work is nearing completion and has resulted in an assessment of the current facility and a projection of the best method for satisfying all the projected future needs. Once this report is presented to the Dean, it must then move through administrative channels for approval by the SD Board of Regents before any official fundraising may begin. We expect approval to begin soliciting funding in the early part of 2001 and hope to have the majority of funds raised by the end of the calendar year. If all approval processes and fundraising efforts go forward as envisioned, it is hoped that construction might begin as early as the summer of 2003.

Ag-Bio Bash
By Ann Harvey

Armed with an updated club display board and the enticement of free ice cream, Dairy Club members set out to recruit new members at the Annual Ag-Bio Bash. Golfing proved popular last year and it was once again successful this year. Melissa, Stacy and Jon were quite creative with the golfing whole that they constructed. They took a dryer vent hose and made a loop-d-loop in the middle of it. They then set up small ice cream cones at the end of the hose in the shape of a pyramid. The student then had to hit the golf ball through the tube, around the loop, and knock down the cones before they could get topping of Reese's Pieces and hot fudge. The event was a success since we did manage to recruit a couple of new members.
Arend Schuurman

HOMETOWN, STATE: Madison, MN
DEGREE: Dairy Manufacturing
MY COLLEGE ACTIVITIES INCLUDED...Dairy Club and checking my eyelids for light leaks in class.
MY MOST MEMORABLE MOMENTS...fixing 98% of the mechanical problems in the plant with a hammer and adjectives yelled at the equipment.
MY MOST EMBARRASSING MOMENT...mixing an acid floor wash with a dumped over a foot sanitizer mat. Most of the plant smelled that one.
AS A SENIOR, I WILL TO...Aaron Hennen, the hammer I use in the plant. Use it wisely. To all other dairy students, my production ability to produce trouble.
IN THE FUTURE...I plan to be married and retired, living off of my riches I earn in the dairy industry. If not, I will work until Social Security kicks in at 97 years.
THE BEST THING ABOUT SDSU IS...it is not USD and the dairy department is number one in the nation.

Dan Rebelein

HOMETOWN, STATE: Alden, MN
DEGREE: Dairy Production, General Ag majors; Agronomy minor
MY COLLEGE ACTIVITIES INCLUDED...Dairy Club, Agronomy Club
MY MOST MEMORABLE MOMENT...picking up my graduation application and filling it out.
MY MOST EMBARRASSING MOMENT...ADSA—do I need to say more?
IN THE FUTURE...I plan to work on a large dairy in a management area.
THE BEST THING ABOUT SDSU IS...the friendliness.

Greg Vold

HOMETOWN, STATE: Glenwood, MN
DEGREE: Agronomy
MY COLLEGE ACTIVITIES INCLUDED...Hobo Day float decoration, Dairy Club Activities Coordinator, Dairy Club booth rep at Ag-Bio Careers Day, Agronomy Club
MY MOST MEMORABLE MOMENT...ADSA trips in general.
MY MOST EMBARRASSING MOMENT...25th birthday downtown.
AS A SENIOR, I WILL TO...Melissa Post—patience with stupid people; Anna Alexander—a bottle of Mylanta Gelcaps for future ADSA trips.
IN THE FUTURE...I will be taking on crop production for a progressive dairy farm.
THE BEST THING ABOUT SDSU IS...free ice cream at the dairy unit.
Wade Gustafson

HOMETOWN, STATE: Willmar, MN  
DEGREE: General Ag major; Ag Business minor  
MY COLLEGE ACTIVITIES INCLUDED...Dairy Club, dairy cattle judging  
MY MOST MEMORABLE MOMENTS...ADSA, racquetball with Jon and Greg, ADSA picture with Melissa (the cute couple)  
AS A SENIOR, I WILL TO...Stacy my brains, so she gets through Genetics.  
IN THE FUTURE...I plan to return home to the farm and raise dairy replacement heifers and dairy bulls.  
THE BEST THING ABOUT SDSU IS...the friends you make.

Matthew M. Siedschlaw

HOMETOWN, STATE: Madison, SD  
DEGREE: Dairy Manufacturing  
MY COLLEGE ACTIVITIES INCLUDED...dairy products sensory evaluation (judging) team  
MY MOST MEMORABLE MOMENTS...placing first in butter and all products and third in ice cream at the National Dairy Products Judging Contest in San Francisco, CA. Also meeting two of the Raiderette cheerleaders and seeing Pauley Shore while in San Francisco.  
MY MOST EMBARRASSING MOMENTS...there are too many to recall just one moment. Every day has pretty much had at least one, if not several, embarrassing moments.  
AS A SENIOR, I WILL TO...Vojta, Snaza, Trent and Hennen to have fun and enjoy AST next year because it is the greatest, most fulfilling class that you will ever take while at SDSU.  
IN THE FUTURE...I will take over the Tony Dean show and become a professional outdoorsman, or win the lottery and retire to Cleveland, Ohio.  
THE BEST THING ABOUT SDSU IS...the Dairy Science Department, more specifically the faculty and staff.

David Erdmann

HOMETOWN, STATE: Russell, MN  
DEGREE: Dairy Production and Pre-Veterinary Medicine  
MY COLLEGE ACTIVITIES INCLUDED...working at the dairy unit, fishing, hunting, and maybe a class or two.  
MY MOST MEMORABLE MOMENT...asking Stacy to marry me.  
MY MOST EMBARRASSING MOMENT...Nothing. I am perfect.  
IN THE FUTURE...I will be giving Darrel Rennich free coats.  
THE BEST THING ABOUT SDSU IS...Judith and her free mints.
2001

Christopher R. Hongslo

HOMETOWN, STATE: Alcester, SD
DEGREE: Dairy Production
MY COLLEGE ACTIVITIES INCLUDED...Little International, Block and Bridle, Dairy Club, Alpha Gamma Rho fraternity
MY MOST MEMORABLE MOMENT...showing cattle with the Little I gang every year.
MY MOST EMBARRASSING MOMENT...sleeping very deeply at Troy Zoellner’s apartment with my Select Sire’s stocking hat on and then seeing my picture at the unit the next week.
AS A SENIOR, I WILL TO...Stacy Mueller the ability to carry on the Little I traditions.
IN THE FUTURE...I see myself working in the dairy field and hopefully farming in South Dakota somewhere.
THE BEST THING ABOUT SDSU IS...the friends and people that I have met and spent time with.

Jon Qual

HOMETOWN, STATE: Lisbon, ND
DEGREE: Dairy Production major; Ag Business minor
MY COLLEGE ACTIVITIES INCLUDED...Dairy Club, Pride of the Dakotas Marching Band, Ag/Bio Prexy Council, Block and Bridle
MY MOST MEMORABLE MOMENTS...Little I, ADSA-SAD conventions every year (making milkshakes with Banks at KSU), Hobo Days with Hongslo, World Dairy Expo, boxing cheese.
MY MOST EMBARRASSING MOMENTS...1998 Little I—sleeping at Troy’s, having too many milkshakes with Banks at KSU.
AS A SENIOR, I WILL TO...Darin Zoellner, my ability to have as much fun as possible during all Dairy Club activities (Hobo Day float, Little I, ADSA, Expo) and Melissa Pinkert, my burning desire to cut more cheese!
IN THE FUTURE...I plan to return to our family dairy and grain farm.
THE BEST THING ABOUT SDSU IS...getting to meet so many great people and constantly making new friends. Get involved with the many activities and clubs on campus!

Ryan Rolsma

HOMETOWN, STATE: Badger, SD
DEGREE: Dairy Manufacturing
MY COLLEGE ACTIVITIES INCLUDED...going to class sometimes.
MY MOST MEMORABLE MOMENT...the field-trip to Fargo for AST.
AS A SENIOR, I WILL TO...Anthony Votja--all my expertise in food processing and engineering fundamentals.
IN THE FUTURE...I will buy a house and get married again and then live a long happy life.
THE BEST THING ABOUT SDSU IS...the professors
By: Hope Remiger

By far, one of the greatest post-meeting club activities is bowling down at the Prairie Lanes. This is one activity that the members can let loose their frustrations on a bowling ball and ten little pins, that do not always fall down when they are supposed to. At approximately 9:15 pm on a Thursday night after a meeting, someone can find the Dairy club members taking up 5 or 6 lanes bowling, laughing, and cheering their brains out over someone's gutterball or strike. Bowling lets the members of the club enjoy each others company, and lets freshmen mingle with upperclassmen. Or in one case, this spring, lets a 3-year-old boy, Quinten, show us how it is really done. Bowling brings to the club a sense of family. Bowling is one activity that will remain a mainstay for after meeting excitement after all of us have gone away into the real world.

A 3-year-old who can't write his own name, teaches us how to bowl
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By Ann Harvey

Faculty, students, family and friends gathered at the Brookings Inn in April to see who would receive part of the $38,100 in scholarships and awards that was up for grabs at the annual Dairy Science Department Scholarship Banquet. The increase in scholarship awards from the previous year was greatly appreciated by the students, and we wish to thank the donors.

Jon Qual, 2000 Dairy Club President, fulfilled Master of Ceremony duties for the evening. After the meal, Stacy Mueller, the 2000 South Dakota Dairy Princess, spoke to the crowded room on changes facing the dairy industry, not only in first year of the new millennium, but beyond. Dr. Parsons, Dairy Science Department Head, then took the reins and presented scholarships to current and incoming students.

The culmination of the evening was when the Dairy Digest was presented by editor Carrie Leuthold. Howard Bonnemann was the recipient of the dedication award, in part for all the hard work and time he puts into the annual cheesebox sales.

In September, five SDSU students were honored at a banquet in Sioux Falls for being recipients of the National Dairy Promotion and Research Board scholarships. Only 20 scholarships are given, and SDSU students received a fourth of them. Jon Qual, Arlo Brower, Hope Remiger, and Ann Harvey were the recipients of $1500 scholarships. Brad Sharp was the recipient of the $2500 James H. Loper Memorial Scholarship. Brad is the first student from SDSU to receive this award, which is given to the most outstanding applicant.

"Congratulations on another outstanding year!"

Your experiences in college will prepare you to be a better leader in the dairy industry, no matter what your specific area of interest may be. Involvement in the South Dakota State University Dairy Club teaches those skills and participation in club activities will be some of your best memories during your college years.

Dedicate yourself to help keep the SDSU Dairy Club activities important parts of your education.

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Page Sponsored By: Dr. David Henning
2001

Dairy Science Scholarships and Awards 2001-2002

JOHN ANDERSON MEMORIAL: $500
  Dan Germscheid
ASSOCIATED MILK PRODUCERS, INC.: $300
  Janelle Yaggie
ROSS BAKER SCHOLARSHIP: $400
  Karissa Nielsen
EMERY BARTLE MEMORIAL: $2500
  Chris Gottschall
BLACK HILLS MILK PRODUCERS ASSOCIATION: $400
  Ann Harvey
BROWN SWISS/GILLETTE DAIRY SCHOLARSHIP: $500
  Matt Blase
CROSSROAD FARMS/KROGER DAIRY SCHOLARSHIP: $1000
  Dominic Halajian
DAIRY CLUB SCHOLARSHIP: $250
  1. Stacy Mueller
  2. Melissa Post
DAVISCO FOODS INTERNATIONAL, INC. SCHOLARSHIP: $750
  John Fieber
CHUCK DERDALL: $500
  Darin Snaza
GERMANTOWN (USA) COMPANY: $1000
  Stacy Mueller
GILBERT T. & OLGA GILBERTSON MEMORIAL: $700
  Melissa Post
CLYDE HELSPER MEMORIAL: $400
  Peter Linke
DEAN FOODS - LAND O'LAKES SCHOLARSHIP: $400
  Hope Remiger
LAND O'LAKES - REGION 65 SCHOLARSHIP: $800
  Stephanie Dummann
MARIGOLD FOODS SCHOLARSHIP: $1000
  Nicholas Loeschke
JAMES MARVEL MEMORIAL: $800
  Jennifer Robinson
KIRK MEARS MEMORIAL: $800
  Kirsten Gehhart
NORTH CENTRAL CHEESE INDUSTRIES ASSOCIATION
  1. Arlo Brower - $1500
  2. Aaron Hennen - $1500
  3. Steve Janish - $1200
H. C. OLSON SCHOLARSHIP: $1000
  Trent Griess
T. M. OLSON SCHOLARSHIP: $1000
  Peter Linke
RHODIA, INC., SCHOLARSHIP: $500
  Arlo Brower
ALFRED HERMANN RISHOI SCHOLARSHIP: $1,000
  1. Ann Harvey
  2. Karissa Nielsen
RALPH ROGERS MEMORIAL: $400
  Mark Qual
SAPUTO CHEESE SCHOLARSHIP: $1000
  Hope Remiger
JOE E. SCHUCH SCHOLARSHIP: $1000
  1. Mark Qual
  2. Dallas Vaughn
SHIRLEY SEAS MEMORIAL: $900
  Anna Alexander
SINTON DAIRY FOODS COMPANY SCHOLARSHIP: $500
  Bethany Korver
VALLEY QUEEN CHEESE FACTORY SCHOLARSHIP: $2500
  Bradley Sharp
WELLS FAMILY FOUNDATION SCHOLARSHIP: $1000
  Patrick Conlan
SD STATE DAIRY ASSOCIATION: $750
  1. Anthony Vojta
  2. Kristi Stalberger
JOSEPH VAN TREECK SCHOLARSHIP: $1000
  Janelle Yaggie

AWARDS
D.F. BREAZEAL MEMORIAL: $450
  Dan Rebelein
FORBES LEADERSHIP AWARD: $300
  Jon Qual
DAIRY JUDGING – MANUFACTURING: $150
  Matt Siedschlaw
PRODUCTION
  Clifford Helkenn
GRABER-FORD AWARD: $250
  David Erdmann
ALFRED TOBKIN MEMORIAL: $150
  1. Matt Siedschlaw
  2. Matt Blase
  3. Aaron Hennen
HOWARD VOELKER MEMORIAL:
  $150
  1. Clifford Helkenn
  2. Melissa Pinkert
  3. Stacy Mueller
  4. Arlo Brower
VIRGINIA DARE AWARD: $250
  Matt Siedschlaw
FRESHMAN SCHOLARSHIPS
DAIRY SCIENCE FACULTY SCHOLARSHIP: $800
  Alan Richelieu
SD DAIRY PROMOTION ASSOCIATION: $500
  1. Ruth Milbrandt
  2. Marshall Korn
SD DAIRY PROMOTION ASSOCIATION - 4-H: $500
  To Be Announced
SD DAIRY FIELDMEN'S: $500
  To Be Announced
CLYDE G. HELSPER DAIRY FIELDMEN'S ASSOCIATION: $500
  Shannon Sellner

Page sponsored by Dr. David R. Henning
By Jon Qual

The 77th Little International proved to be an exciting time as it always has been. All of the contestants had a fun couple of weeks getting to socialize with one another while showing and fitting a dairy heifer on an individual level. All competitors put in many hours of hard work at the SDSU Dairy Unit training their chosen heifer. A few challenges included breaking the heifer to lead and then washing and trimming the heifer. By the end of the two weeks, this group of heifers was trained in quite well by the contestants.

Darin Zoellner made his presence known as a rookie by not only winning the fitting portion of the competition, but taking home top showmanship honors as well. He truly impressed judge Kevin Eggink. Greg Bohn was reserve fitter and Tim Vanderham was chosen as reserve showman. By the close of the competition, all of the contestants had gotten to know each other a little better and had a good time working with dairy heifers in the process.

Hey Hope, what are you and Melissa telling those kids?

Sarah Anderson concentrating on the judge.
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- All-State Unfreshened 2 Yr. Old - 2000
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Ann asleep on the job, or maybe at ADSA.

Duuuuuh, I'm Dan and I'm graduating!

Darin says, "That bowling ball is sooooo heavy"

Ta Da! Dallas is still standing!

Being on a bus for days is so much fun - Hope
Dairy Cattle Judging has returned to SDSU! After a couple of years without a full team, SDSU finally had a full team of four to judge in competition. This year's team included Cliff Helkenn, Melissa Pinkert, Stacy Mueller, and Arlo Brower, with Coach Darrell Rennich.

The team traveled to Louisville, Kentucky on November 4-7, 2000 to compete in the North American International Exposition. We were even lucky enough to fly the great distance, instead of spending too many hours in an SDSU van! The team judges 10 classes of cattle and gave 4 sets of oral reasons. SDSU placed 12th overall out of 17 teams, with Cliff Helkenn placing 12th individually.

A team will also travel to the World Dairy Expo this fall. Coach Rennich will have a difficult time deciding whom to take especially when almost 10 students tried out for the team last fall. With all that talent, it is time to put SDSU Dairy Cattle Judging back on the map!
Three SDSU Dairy Products Judging team members took 1st, 2nd, and 12th place at the Collegiate Dairy Products Evaluation Contest in San Francisco, CA, on October 9, 2000. Twenty-one teams participated in the contest. Individually, Matt Siedschlaw was 1st in All-Products, 1st in butter and 3rd in ice cream. Matt Blase was 2nd in All-Products and 4th in butter, while Aaron Hennen was 12th in All-Products, 5th in milk and 6th in ice cream. The team placed 1st in butter, 2nd in ice cream, 3rd in Cheddar cheese and milk, and 2nd in All-Products. The team is coached by Dr. Bob Baer.

Eight samples of six different commodities are evaluated: milk, cottage cheese, strawberry yogurt, Cheddar cheese, vanilla ice cream and butter. Products are ranked according to flavor, body, texture, and appearance. The contest is sponsored by the U.S. Department of Agriculture, the International Association of Food Industry Suppliers, and the American Dairy Science Association. Typically it will take over five hours to complete the contest.

Two weeks earlier, the team placed 2nd out of 10 teams in All-Products at the regional contest which was held at Kraft in Glenview, IL. Matt Blase was 1st in All-Products and in cottage cheese. Aaron Hennen placed 1st in ice cream, and Matt Siedschlaw placed 4th in cottage cheese. The team placed 1st in ice cream and cottage cheese. Alternate team members who will compete next year in Chicago are Trent Griesse and Ann Harvey.
On November 26, 2000, the SDSU Dairy Science Department lost one of its own, Dr. Roscoe Junior Baker. His obituary, which was printed in the Brookings Register, follows.

Roscoe J. Baker, 81, was born on August 23, 1919 in Detroit Lakes, Minnesota, the son of Roscoe E. and Martha (Whitney) Baker. He died Sunday, November 26, 2000, at the United Retirement Center in Brookings. A memorial service for Mr. Baker will be at 2 p.m. Saturday, December 2, 2000, at First United Methodist Church, with the Revs. Teri Johnson and Marilyn Spurrell officiating. Burial will be at Greenwood Cemetery.

Mr. Baker graduated from Ames (Iowa) High School and received his bachelor's degree from Iowa State University in 1942. After graduation he entered the United States Navy. His first duty was at the Navy Hospital in Oalio, Hawaii. He later returned to enter officers training. He received his discharge in March, 1946, with a rank of Lieutenant. He continued in the Naval Reserves until 1964. Mr. Baker married Anna J. Morey on September 10, 1946 at Gowrie, Iowa. He continued his education at Iowa State in 1946 and received his master's degree in 1948 and his doctorate in 1950 in dairy science and microbiology. In 1950, he joined the staff at South Dakota State University in the dairy science department. He also coached the Dairy Products judging team in the 1950's and 1960's and had several national winners. He retired in 1982, with full professor emeritus status. He was a member of the First United Methodist Church, was active in the Methodist Men, Boy Scouts, a charter member of the Golden K-Kiwannis and served as treasurer for several years. He was also a member of American Association of Retired Persons, Retired Teachers Association, Sigma Xi and Gamma Sigma Delta. He was a quiet, gentle man who loved his family and enjoyed gardening and nature. Mr. Baker is survived by his wife Anna of Brookings; two sons: Dennis Baker (Pam), Timothy Baker; a daughter, Kayla (Erie) Soleglad all of Portland, Ore; two grandchildren; and a sister, Rachel Lamoreux of Freemont, Calif. He was preceded in death by four brothers and one sister.

Memorials may be directed to: Ross Baker Scholarship Fund (SDSU, Brookings, South Dakota, 57006), the United Methodist Church Building Fund (625 5th St, Brookings, South Dakota, 57006) or the Parkinson Center in Oregon (318 SD Sam Jackson Park Rd, Portland, OR 97201-3098).

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The SDSU Dairy Club had a wonderful time conducting our annual Cheesebox Sales fundraiser. We had large numbers all across the board this year. In the number of members that helped, the amount of cheese cut and packaged, and the amount of profit that we raised.

The Cheesebox Sales fundraiser is conducted every December by our organization to raise money to fund community service, scholarships, trips, and other club activities for the entire year. This past year, money raised was used to make a donation to the Brookings PTA Second Milk Program as well as sponsor a Dairy Club Scholarship through the Dairy Science Department. Funds are also used to help members pay for trips such as ADSA and trips to the World Dairy Expo, and to allow members go bowling or ice skating after our monthly meetings.

This year we had many of our club members participate with Cheesebox Sales. Over 20 members helped cut, package, label, box, and ship over 1000 cheeseboxes or over 4000 pounds of cheese. Fortunately all of this work paid off as we raised over $2,000 more than last year.

Thank you very much to all the club members who helped and a very big thank you to all alumni, faculty, businesspersons, and families who purchased our cheeseboxes.

Top: Troy and Annie playing with the cheese.
Bottom: Way to dry and sticker that cheese Dan and Dallas!
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By Darin Zoellner
Hobo Days for this past year was held on October 7th. The theme for this year was Hobos in Camelot. Members of the SDSU Dairy Club were extremely busy putting together their float in the days before the parade. We had a great turnout for members willing to work on the float, which made it a lot of fun and we got a lot accomplished. We had a few great nights of building the float out at the SDSU Dairy Unit. Of course the day of the parade had to be one of the coldest days in October, but that did not stop members of the Dairy Club from riding on the float to show off their school pride. So with a few extra layers of clothes, and of course hot chocolate, they were off driving down the streets of Brookings. Some members of the club sat on the float holding baby calves, while others were dressed in cow outfits, mingling with the crowd. Everyone working and riding on the float had a great time and received numerous compliments for their fine work.

Darin Zoellner
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