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1993 Dairy Digest

11th Edition

The Faces of Tomorrow's Leaders

South Dakota State University Dairy Club
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Editor's Comments

This edition of the Dairy Digest just like previous issues, could not have been accomplished without the loyal dedication of the staff. We would like to thank the following people for their special efforts; Jennifer Ackerman, assistant editor; Sue Hawkins, advertising editor; Shawn Stoley, layout editor; Polly Post, photography editor; and Andy Paulson, stories editor. Dr. Dave Henning, yearbook and Dairy Club advisor and Mr. Kirk Baldwin, Dairy Club advisor, spent many extra hours making sure we had the proper guidance we needed. I would also like to thank the previous yearbook staffs for giving a great outline to work with. With all of the help from the people previously mentioned, the yearbook still would not have gotten off the ground without the financial support from our advertisers -- thanks so much.

I feel I have benefitted so much from the experience of being this year's editor, with all of the deadlines, lists and responsibility. I hope you enjoy looking at and reading this publication as much as we did creating it. We thank you the advertisers, alumni, current students, and staff for letting us bring this to you.

Nancy Mortenson

1992-1993 Dairy Digest Yearbook Staff

<table>
<thead>
<tr>
<th>Editors</th>
<th>Dairy Digest Assistants</th>
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<tr>
<td>Nancy Mortenson</td>
<td>Editor</td>
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<td>Assistant Editor</td>
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<td>Sue Hawkins</td>
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<td>Polly Post</td>
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<td>Andy Paulson</td>
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<td>Jody Jonsgaard</td>
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<td>Sara Milbrandt</td>
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<td>Patty Scheffler</td>
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<td>Julie Buntjer</td>
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President's Message

Another eventful year has ended for the SDSU Dairy Club. The club has been extremely involved in campus and community activities. In February we attended the Midwest Regional American Dairy Science Convention at the U. of Minnesota. This is the major gathering of dairy clubs through the midwest. A group of 18 attended the convention, participating in marketing seminars, officer elections, quiz bowl competition, and a yearbook competition (we placed third). Our activities closer to campus included: Dairy Digest, Little "I", Oozeball, State FFA Judging Contest, spring and fall picnics, AgBio Bash, Hobo Day, Mt. Rushmore pictures, and others. These activities would not be possible without your support of cheesebox sales and the dairy sales bar at the S. D. State Fair.

The club activities were a success because of the club members and advisors. Their contributions through the year are what makes the activities enjoyable. On behalf of the Dairy Club, I would like to personally thank the Dairy Digest editor, Nancy Mortenson, and the yearbook staff for their dedication to making the yearbook a success. I would like to give a special thank you to our advisors, Dr. Henning, Mr. Baldwin, and Dr. Foster, for the wisdom and energy they bring to the club.

My last thank you goes out to the man who interested me in coming to SDSU, Dr. William Foster. He is someone who always had time to talk, listen, and laugh with the students. His knowledge of the dairy industry, personality, and interest in his students will be missed at SDSU. We at SDSU wish him well in his position on the east coast.

I hope everyone indulges in this edition of the Dairy Digest. I know the digest will bring back memories, spark new ideas and provide information.

Kevin Eggink
1992 - 1993 Executive Leaders
Thanks to the Old . . . Congratulations to the New

Former Officers (Front to Back): Polly Post, Historian, Jennifer Ackerman, Secretary, Kevin Eggink, President, Pandianne Pittman, Treasurer, Dave Janke, Vice President, Missing from photograph, Kim Piepenburg, Historian

Current Officers (Left to Right): Ryan Schoenfelder, Treasurer, Kevin Eggink, Historian, Philip Shimon, President, Stacey Kohlhoff, Historian, Shawn Stoley, Vice President, Mary Jo Athey, Secretary
This issue of the South Dakota State University Dairy Digest is dedicated to Dr. Dave Henning. Not only is Dr. Henning a Dairy Club Advisor, but he is the motivating leader in helping the yearbook staff. Dr. Henning’s help in organizing meetings, typing articles, and teaching us to use the computer system was greatly appreciated. Dr. Henning has managed to keep the yearbook staff on target and meeting our deadlines. We would like to thank Dr. Henning for giving up nights and weekends as well as many hours during the day to devote time to the Dairy Digest and the Dairy Club.

As a senior in high school, Dr. Bryant was on the Washington State FFA Dairy Cattle Judging Team that competed in the national contest at Waterloo, Iowa. He has been instrumental in the promotion of Jalapeno cheese since coming to South Dakota. David A. Bryant has been Dean of the College of Agriculture and Biological Sciences at South Dakota State University since July, 1987. He was formerly head Department of Range Resources and professor at University of Idaho. Dr. Bryant has background in administration, teaching, extension and research. He has focused on improved communications with college constituents and a renewed commitment of the ABS College to work towards improving the quality of life for all South Dakotans.

“Congratulations Dairy Club Members On Another Outstanding Year.”

Just as 21st Century Genetics is the “Rising Power” in the AI industry, you, too, are getting better and stronger with each new class.

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 Dairy Club teaches those skills and participation in club activities will be some of your best memories of those four special years.

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Joel Owens
District Sales Manager
1992 South Dakota State Fair go'ers were able to enjoy refreshing dairy products once again this year with the help of the SDSU Dairy Club and the American Dairy Association (ADA). The refreshing and nutritional products sold this year were: milk, chocolate milk, buttermilk, cultured buttermilk, ice cream bars, ice cream sandwiches, and Snickers ice cream bars.

Much appreciation is given to Lakeside Dairy for providing these wholesome products enjoyed by all who participated. Working at the ADA Dairy booth is a learning experience as well as a chance to meet people from all across South Dakota. I encourage all dairy club members to take this wonderful opportunity to work at the booth next summer. The smiles you see from what you are doing will make it all worthwhile.

The American Dairy Association and the SDSU Dairy Club would like to take this opportunity to thank the following dedicated people for making this year's booth a success:

<table>
<thead>
<tr>
<th>Dave Janke, Student Supervisor</th>
<th>Scott Miller</th>
<th>Kevin Eggink</th>
<th>Shawn Stoley</th>
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<tr>
<td>Sue Hawkins</td>
<td>Doug and Penny Hanson</td>
<td>Char Hovland</td>
<td>Chad Larsen,</td>
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<td>Julie Hegge</td>
<td>Kirk Baldwin</td>
<td>Cathy Voelzke,</td>
<td>John Parsons</td>
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<td>Jane Howard</td>
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1992 Judging Teams: The Art of Perfection Continues

Dairy Products Judging Team

The SDSU Dairy Products Judging Team won 2nd place in All Products at the 71st annual Intercollegiate Dairy Product Evaluation Contest in New Orleans, LA. The contest was held October 2nd and 18 teams competed. Products evaluated at the contest included milk, vanilla ice cream, Cheddar cheese, cottage cheese, strawberry yogurt, and butter. Team members were John Dorn, Hendricks, MN; Darial Klabunde, Sleepy Eye, MN; Chris Reitsma, Bemis, SD; and Matt Wolkow, DeSmet, SD. Matt Wolkow placed 3rd overall in the contest, Darial Klabunde was 6th, and Chris Reitsma was 7th out of 54 contestants. Matt Wolkow was presented a special bowl and cash award for placing 3rd overall in the contest. The team finished 3rd overall in butter, cottage cheese, and ice cream. The team had a great time in New Orleans, particularly on Bourbon Street. For the last 4 years, SDSU has placed either 1st or 2nd at the National Contest.

One week earlier the team placed 3rd in the Regional Contest, which was held at Kraft General Foods in Glenview, IL. The team finished 1st in butter and cottage cheese out of 11 teams. Individually for All Products, Darial Klabunde was 4th and Matt Wolkow was 5th out of 33 contestants. Individually Chris Reitsma was 1st in cottage cheese and 2nd in Cheddar cheese.

Next year, the National Contest will be held in Atlanta, Georgia. The team is coached by Bob Baer, Professor of Dairy Science.

Dairy Cattle Judging Team

The SDSU Dairy Cattle Judging Team competed in the Midwest Regional judging contest at Waterloo, IA, September 20, 1992. The team members were Kevin Eggink, Sibley, IA; Doug Post, Volgo, SD; Pandi Pittman, Nisland, SD; and Brian Shock, Salem, SD. Sixteen teams and 60 contestants competed from colleges throughout the midwest.

The SDSU team placed 4th overall. In the various breeds, SDSU finished 3rd in Guernsey and Jersey; 4th in Holstein, Milking Shorthorn, and Oral Reasons; and was 8th in Ayrshire. Kevin Eggink placed 3rd overall, 1st in Jersey, 3rd in Guernsey, 6th in Reasons, and was 6th in Guernsey and Holstein, and 10th in Jersey.

Twenty-six teams competed at the National Collegiate Judging contest on September 29, 1992 at Madison, WI. The SDSU team placed 20th overall; and was 14th in Guernsey, 15th in Reasons, 16th in milking Shorthorn, and 17th in Brown Swiss. For individual placing, Kevin Eggink was 7th in Milking Shorthorn and 13th in Guernsey, and Doug Post was 22nd in Milking Shorthorn.

Additional 1992 Dairy Cattle Judging Team members were: Jennifer Ackerman, Atwater, MN; Polly Post, Chandler, MN; Dean Ebbinga, Madison, SD; Lynn Iverson, Sioux Falls, SD; and Derek Bowen, Belize, Central America.

Left to Right: Coach Dr. Robert Baer, Chris Reitsma, John Dorn, Matt Wolkow, Darial Klabunde

Left to Right: Coach Dr. William Foster, Brian Schock, Ervin Pitzner, Jennifer Ackerman, Polly Post, Pandianne Pittman, Tina Vilter, Lynn Iverson, Kevin Eggink, Derek Bowen, Doug Post, Dr. William Foster

The Coaching Staff for this year's judging team were: Coach William Foster, Ph.D.; Team Assistants, Tina Vilter, Hartland, WI and Tracy Tripp, Fairbault, MN.
Robert Baer, Professor

Research is continuing to increase the utilization of milkfat. Dairy cows are being fed diets high in unsaturated fatty acids, for example, sunflower seeds, safflower seeds, or extruded soybeans. The milk produced from these cows is higher in unsaturated fatty acids. Dairy products produced from this milk are being evaluated. Another project has successfully produced low cholesterol milk, butter, and Cheddar cheese. My teaching responsibilities include courses in Dairy Chemistry, Dairy Product Processing and Dairy Product Evaluation. The Dairy Products Judging Team had a very successful year last fall and placed 2nd at the National Dairy Products Judging Contest in New Orleans, LA. Preparation is beginning for the Dairy Products Judging Contest this fall. The Regional Contest will be held in Chicago, IL and the National Contest is in Atlanta, GA. We are looking forward to competing in both these contests.

David Schingoethe, Professor

There are several things that may be considered as "new" or "old", depending on one's viewpoint.
1. We are currently revising the plans for a third bid request on a "new dairy barn". Someday SDSU will have a new barn and milking parlor.
2. I'm presently the "lonely" teaching-research faculty member in our dairy production group. But, hopefully I will soon be joined by two excellent new faculty members.
3. On the research side, we are gaining more knowledge as to the best ways to feed cows supplemental fat. And, we will soon know whether or not corn distillers grains contain more energy than the presently listed book values.
4. On the teaching side, I slightly revised my method of teaching "ration formulation" in DS 130, which seemed to be successful as judged by more correct answers on a quiz. Unfortunately, some students forgot to study some other course material.

Eleanore Kim Cassel, Associate Professor

Dairy extension programs continue to emphasize profitable management practices involving nutrition, milk quality, reproduction, herd health and DHIA. Dakota DHIA scored a perfect 100 Quality Certification score plus 17/17 bonus points for extension education programs.

A successful series of Tri-State Dairy Meetings were held in conjunction with Iowa and Nebraska. Joint dairy extension and DHIA programs will continue to be planned with North Dakota, Nebraska and Iowa.

David R. Henning, Associate Professor

I joined the faculty of the Dairy Science Department in August of 1990 and have a joint appointment in Microbiology. My course responsibilities include: Dairy Microbiology, Advanced Dairy Microbiology, Food Microbiology and the cultured products portion of Dairy Processing. This past year was the real start of the research program in my laboratory. Room 302 was remodeled and available for use in January 1992. Work has been initiated in two areas. The first is dairy and cheese cultures. The second is food safety. Harvey Shumaker started his Master work by starting a survey of the raw milk supply in South Dakota for certain foodborne pathogens. An undergraduate student completed a Special Problems research program in the fall semester by searching diligently for Escherichia coli O157:H7 in commercial natural cheeses purchased in the Brookings area (this was before the foodborne disease outbreak with this organism in hamburger on the West Coast) and could not find any. Work is proceeding on an adjunct culture isolated from a good quality Cheddar cheese that seems to give a crumbly body in Cheddar cheese. After we learn more about the organism, we intend to try it in lowfat cheese to see if we can improve the body of lowfat cheeses.
Vikram V. Mistry, Associate Professor

I joined the Dairy Science Department in October 1986 and am currently Associate Professor. My teaching includes Technical Control of Dairy Products I, and portions of Dairy Products Processing I and II. I currently advise seven undergraduate and four graduate students. My research program includes projects in the SDSU Agricultural Experiment Station and the MN/SD Dairy Foods Research Center. My research interests include Bifidobacteria and their incorporation in dairy products such as cheese; production of lowfat cheeses from condensed milk; use of high protein powders in dairy products; microstructure of dairy products; and application of membrane processing to dairy products. I have over sixty scientific publications and am a member of the following: American Dairy Science Association, the Institute of Food Technologists, Sigma Xi and Gamma Sigma Delta.

Kirk Baldwin, Instructor

I have been actively involved in upgrading the pilot plant and store front as well as streamlining production schedules (Route is now accomplished in 1 hour per day -- ohh no!!). The plant has upgraded cleaning facilities by accepting a Klenzade MP 2100 CIP system. Also, the store front will be getting redecorated with new ice cream parlor tables and chairs.

On the new products front, the plant is producing a colby/monterey jack cheese blend, frozen yogurt and a variety of frozen novelties. The store front has added pop, candy bars, gum, beef jerky, and mineral water to the menu.

Dairy Science Support Staff
Dairy Production is the systematic and knowledgeable approach to the production of milk on farms, and service in related support industries. Employment opportunities in Dairy Production include management or ownership of a dairy farm; field representative for breed associations and milk cooperatives; county agricultural agent; sales representative for feed, ag chemical, animal health supply, and milking equipment companies; sales and technical service for AI organizations; agricultural finance; and continued study in graduate school.

Dairy Manufacturing is the manufacturing, processing, and merchandising of milk and milk products. Opportunities in Dairy Manufacturing include management and supervision of an ice cream, cheese, or fluid milk products plant; dairy plant maintenance engineer; quality control manager/laboratory technician; merchandising processing equipment; dairy inspector; sales representative for dairy supply firms; management of food processing plants; and continued study in graduate school.

- Graduates in Dairy Science have had a 100% placement in dairy positions with competitive starting salaries.
- Education is provided by ten faculty members in teaching, research and extension.
- SDSU has an active Dairy Science Club of 77 students.
- Financial Aid in the form of part-time employment and scholarships is available.
- Part-time employment is available at the Dairy Research Unit and Dairy Processing Plant.
- Scholarships were awarded to 32 students this year, with awards totaling $29,000.

For more information on a career in Dairy Science:
Contact Dr. John Parsons,
Dairy Science Department, South Dakota State University, Box 2104, Brookings, South Dakota 57007-0647 or phone: (605) 688-4116
Internships and Summer Work Experience

1. Doug Hanson .......... Safeway Stores, Inc, Denver, CO
2. Dave Janke .......... Safeway Stores, Inc, Denver, CO
3. Tina Vilter .......... Select Sires, Plain City, OH
4. Sue Hawkins .......... Anderson Erickson Dairy, Des Moines, IA
5. Mary Jo Athey .......... First District Association, Litchfield, MN
6. T. J. Kinder .......... Mid-America Dairymen, Inc, Winthrop, MN
8. Stacey Kohloff .......... Mid-America Dairymen, Inc, Zumbrota, MN
13. Lenorr Paschke .......... Country Lake Foods, Bismark, ND
15. John Dorn .......... Gold Bond, Inc, Sikeston, MO
16. Phil Shimon .......... SDSU Dairy Plant, Brookings, SD
17. Chris Reitama .......... SDSU Dairy Plant, Brookings, SD
18. Matt Wolkow .......... State Dairy Laboratory, SDSU, Brookings, SD
19. Chris Munger .......... Land O'Lakes, Inc, Volga, SD
20. Lani Homans .......... Bordens, Inc, Des Moines, IA
21. Tracy Tripp .......... Marigold Foods, Rochester, MN
22. Pandianne Pittman .......... Sioux-Brooks Dairy, Brookings, SD
23. Shaqri Patterson .......... Zehr View Farms, Pontiac, IL
24. Kevin Eggink .......... USDA, NADC, Ames, IA
25. Dariel Dittbrenner-Klabunde .... Del Monte, Sleepy Eye, MN
26. Jennifer Ackerman .......... 4-H Extension, Pipestone, MN
27. Ben Nighswonger .......... USDA, FSIS, Kansas City, MO
28. Bruce Anderson .......... 21st Century Genetics, Hutchinson, MN
29. Donna Lee .......... SDSU Research Laboratories, Brookings, SD
30. Lynn Iverson .......... SDSU Research Laboratories, Brookings, SD
31. Dean Ebbinga .......... SDSU Dairy Farm, Brookings, SD
32. Nancy Mortonson .......... Wells' Blue Bunny, LeMars, IA
33. Derek Bowen .......... Wells' Blue Bunny, LeMars, IA
34. Brian Weiss .......... Wells' Blue Bunny, LeMars, IA
35. Jeff Rabey .......... Wells' Blue Bunny, LeMars, IA
36. Trevor Robbins .......... M. G. Walbaum, Gaylord, MN

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Dairy Ingredients, Inc.

GREG HOLTQUIST

PHONE (313) 370-0100
FAX (313) 370-0113
AUBURN HILLS, MI 48326
Long before cheese box sales officially began, the dairy club members are busy at work. The members are involved in producing, cutting, and advertising. The members begin working in October and continue working until Christmas break, while cheese box sales start in late November and last until Christmas.

This year the club raised 1,000 dollars from the sales of the cheese boxes. The money will help fund club activities and events such as: ADSA Convention, spring and fall picnics, monthly meeting donuts, dairy club scholarship, Dairy Digest, and AgBio Prexy Council dues.

The dairy club would like to extend a thank you to everyone who contributed to cheese box sales within the past years. Without your support the dairy club couldn't be able to function at its highest potential.

Thanks!!!

Alpha Gamma Rho Fraternity

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"A Good Thing Growing"

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Building Better Men Through
Scholarship • Leadership • Fellowship

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Sire Power, Inc., RR 2, Box 10, Tunkhannock PA 18657 Phone:(717) 836-3168 FAX: (717) 836-1490
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<tr>
<th>Name</th>
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<tbody>
<tr>
<td>Jennifer Ackerman</td>
<td>Atwater, MN</td>
<td>Ag Journalism</td>
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<tr>
<td>Bruce D. Anderson</td>
<td>Hutchinson, MN</td>
<td>Production</td>
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<td>Mary Jo A. Athey</td>
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<td>Ross B. Bloemke</td>
<td>Springfield, MN</td>
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<tr>
<td>Derek A. Bowen</td>
<td>Chicago, IL</td>
<td>Manufacturing</td>
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<tr>
<td>Julie Buntjer</td>
<td>Worthington, MN</td>
<td>Ag Journalism</td>
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<td>Chad W. Covrig</td>
<td>Brookings, SD</td>
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<td>John D. Dorn</td>
<td>Hendricks, MN</td>
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<td>Dean A. Ebbinga</td>
<td>Madison, SD</td>
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<td>Kevin J. Eggink</td>
<td>Sibley, IA</td>
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<td>Richard E. Eppe, Jr.</td>
<td>Howard, SD</td>
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<td>Kari L. Gorsuch</td>
<td>Black Hawk, SD</td>
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<td>Dupree, SD</td>
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<tr>
<td>Kyle L. Groos</td>
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<td>Robert J. Gullickson</td>
<td>Chesterfield, MO</td>
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<td>Custer, SD</td>
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<td>Troy A. Hansen</td>
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<td>White Lake, SD</td>
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<td>Lani Homans</td>
<td>St. Petersburg, FL</td>
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<td>Lynn M. Iverson</td>
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<td>John H. Jackson</td>
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<td>David D. Janke</td>
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<td>Jodi L. Jonsgaard</td>
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<td>Eric D. Joos</td>
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<td>Jolene M. Kampmann</td>
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<td>Thomas J. Kinder</td>
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<td>Vern P. Landeen</td>
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<td>Christopher E. Munger</td>
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<td>Cleveland, MN</td>
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<td>Tomoko Ota</td>
<td>Fukuoka, Japan</td>
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<td>Windom, MN</td>
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<td>Shari R. Patterson</td>
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<td>Andover, SD</td>
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<td>Pandianne Pittman</td>
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<td>Jennifer Ponto</td>
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<td>Douglas D. Post</td>
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<td>Pauline A. Post</td>
<td>Chandler, MN</td>
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<td>Brian R. Sharp</td>
<td>Bath, SD</td>
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<td>Philip J. Shimon</td>
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<td>Bradly R. Snaza</td>
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<td>Shawn M. Stoley</td>
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<td>Eric G. Thompson</td>
<td>Bruce, SD</td>
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<td>Kristi Timm</td>
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<td>Shane D. Torgrude</td>
<td>Sinai, SD</td>
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<td>Steve Tramp</td>
<td>Yankton, SD</td>
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<td>Tracy L. Tripp</td>
<td>Fairbault, MN</td>
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<td>Jeff VanderKooi</td>
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<td>Brian G. Weiss</td>
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<td>Robert J. Wheeler</td>
<td>Seneca, SD</td>
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<tr>
<td>Angela M. Winter</td>
<td>Fulda, SD</td>
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<tr>
<td>Matthew D. Wolkow</td>
<td>DeSmet, SD</td>
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The Best of Times; Dairy Club Socials

The SDSU Dairy Club spent the school year not only promoting the dairy industry, but taking a little time out from their demanding studies to socialize with fellow dairy club members. We held our annual fall picnic at Pioneer Park, allowing a chance for us to welcome new members to our club. Another activity that Dairy Club members took part in was the 69th annual Little International which was held April 3-4th, 1992, in the Animal Science Arena. Many of the club members were involved in the showing and fitting competition. Dairy Club member, Kim Piepenburg, represented us in the Lady's Lead competition. Club members walked away with top honors going to Pandi Pittman as overall top showperson, Tina Vilter winning the fitting competition and Doug Post coming in reserve in that same category. After a spring meetings we went bowling as a group and had a lot of fun. Yet this spring we are looking forward to the Scholarship Banquet and the spring picnic.

Lady's Lead

Fall Picnic

Leigh River Farm
REGISTERED BROWN SWISS CATTLE

* Stressing High Production with Fundamental Type

120 cows in the milking herd

Larry, Ada, Jill and Angela Jorgenson
Route 1, Box 2
Trent, South Dakota 57065
(605)428-5103

Stop by and have a cup of coffee or a glass of milk
How to make your dairycase produce cold, hard cash.

Know how to get more profits out of your dairycase?
Stock it with Mid-America Farms dairy products. The rest is easy.
You see, shoppers prefer the farm fresh taste of Mid-America Farms dairy products. After all, what else goes with so many foods in so many different recipes?

So remember, what you get out of your dairycase depends on what goes into it. In this case, Mid-America Farms dairy products.

MID-AMERICA FARMS, INC.
Home Office
Springfield, Missouri
(417) 865-7100

South Dakota Brown Swiss Cattle Breeders Association

COMING EVENTS OF OUR ASSOCIATION
June 17, 1993  State Brown Swiss Show Watertown, SD
Sept. 18, 1993  No-So-Dak Bi-State Sale Watertown, SD

Note: 4-H, FFA, and Junior members receive a 10% discount on selected sale animals if projects are shown the following year. Contact sale management for more information.

We Proudly Promote Various Junior Members' Activities

For more information about the Association's activities or sales contact any of our officers:
Roger Christensen, President
RR 1, Box 68
Big Stone City, SD 57216
(605) 862-8406

Donna Koerner, Secretary/Treasurer
RR 2, Box 28
Marion, SD 57043
(605) 925-4694

Harlan Ponto, Sales Chairman
RR 4, Box 237
Brookings, SD 57006
(605) 693-4338
1992 - 1993 Dairy Science Graduates

BRUCE ANDERSON

MAJOR: Dairy Production  
HOMETOWN: Hutchinson, MN  
MOST MEMORABLE MOMENT: The 1993 ADSA Regional Dairy Conference in St. Paul, MN.  
FUTURE PLANS: Return home and farm.  
ADVICE TO UNDERCLASSMEN: Get involved in Dairy Club and other activities at school as early as possible. Have fun while you're here but also remember school is important too.

DEREK BOWEN

MAJOR: Dairy Manufacturing  
HOMETOWN: Belize City, Belize Central America  
MOST MEMORABLE MOMENT: Dairy Processing labs and special topics with Dr. David R. Henning  
FUTURE PLANS: Employment at Wells' Blue Bunny, Ice Cream Dept. in LeMars, IA.  
ADVICE TO UNDERCLASSMEN: Get good experience through work at the Dairy Bar and as many summer internships as possible. For diversity, choose a different product each time you intern.

JOHN DORN

MAJOR: Dairy Manufacturing  
HOMETOWN: Hendricks, MN  
FUTURE PLANS: To learn as much as I can during my management training at Mid-America Dairymen Inc, Winthrop, MN.  
ADVICE TO UNDERCLASSMEN: Do as many internships as possible. This is the best method to learn about the dairy industry.

DEAN EBBINGA

MAJOR: Dairy Production  
HOMETOWN: Madison, SD  
MOST MEMORABLE MOMENT: World Dairy Exposition  
FUTURE PLANS: Employment as a Herdsman at My-Joyland Dairy by Watertown, SD and getting married in April 1993.  
ADVICE TO UNDERCLASSMEN: Enjoy your time here at SDSU - because once you're out all that is left is work, NOT!

DOUG HANSON

MAJOR: Dairy Manufacturing  
HOMETOWN: Boulder, CO  
MOST MEMORABLE MOMENT: Getting married last year.  
FUTURE PLANS: Work hard and save as much money as possible! Employment at Bridgman Dairy, Bismark, ND.  
ADVICE TO UNDERCLASSMEN: Hang in there, it is worth it!

SUSAN HAWKINS

MAJOR: Dairy Manufacturing  
HOMETOWN: Lawler, IA  
MOST MEMORABLE MOMENT: ADSA 1991 at Ohio State University and National ADSA Meeting at Utah State University trip.  
FUTURE PLANS: I am planning on attending graduate school or getting a position in Quality Control or Research and Development.  
ADVICE TO UNDERCLASSMEN: Get involved in different activities to meet people. Get as many Summer Internships as possible in different plants to gain experience.
1992 - 1993 Dairy Science Graduates

LANI HOMANS
MAJOR: Dairy Manufacturing
HOMETOWN: Crown Point, IN
FUTURE PLANS: Working and further education.

JOHN JACKSON
MAJOR: Dairy Manufacturing
HOMETOWN: Sioux Falls, SD
MOST MEMORABLE MOMENT: Traveling this summer after my summer internship.
FUTURE PLANS: A career in Dairy Plant Production or Quality Control.
ADVICE TO UNDERCLASSMEN: Take a lot of Summer Internships and don't goof off your first 2 years in college.

DAVE JANKE
MAJOR: Dairy Manufacturing
HOMETOWN: Madison, SD
FUTURE PLANS: To become a prominent member of society and own a dog that will not run away.
ADVICE TO UNDERCLASSMEN: Don't party too much the night before graduation.

DARIAL KLABUNDE
MAJOR: Dairy Manufacturing
HOMETOWN: Springfield, MN
FUTURE PLANS: To work in the dairy industry in research and development or laboratory research.
ADVICE TO UNDERCLASSMEN: Don't take everything so seriously, college is a time to balance fun and hard work. College years are the best years of your life, so don't spend them all in one room studying.

T. J. KINDER
MAJOR: Dairy Manufacturing
HOMETOWN: DeSmet, SD
MOST MEMORABLE MOMENT: Winning the 1991 Regional and National Dairy Products Judging Contest in Chicago, IL.
FUTURE PLANS: Getting a job in a warmer climate.
ADVICE TO UNDERCLASSMEN: Get some summer job experience and have fun in school because it goes by fast.

SCOTT MILLER
MAJOR: Dairy Manufacturing
HOMETOWN: Pelican Rapids, MN
FUTURE PLANS: To work at Mid-American Dairymen, Inc., Hartington, NE.
ADVICE TO UNDERCLASSMEN: Don't have your graduation party the night before the ceremony.
1992 - 1993 Dairy Science Graduates

BEN NIGHSWONGER

MAJOR: Dairy Manufacturing/ Microbiology
HOMETOWN: Hawarden, IA
MOST MEMORABLE MOMENT: Skiing Double Diamond Black on my very first run at Breckenridge, CO and living.
FUTURE PLANS: Research/Teaching Assistantship for graduate school at Oklahoma State University for my Masters in Food Science. Then planning to do research and development, quality assurance or teach Food Microbiology.
ADVICE TO UNDERCLASSMEN: Open your mind to the new stuff and give it a chance, it is unbelievable how much is out there.

LENNORR PASCHKE

MAJOR: Dairy Production and Manufacturing
HOMETOWN: Windom, MN
MOST MEMORABLE MOMENT: Attending ADSA 1990.
FUTURE PLANS: To get married in April 1993 and a career in the dairy or livestock industry.
ADVICE TO UNDERCLASSMEN: Take advantage of internship opportunities.

ANDY PAULSON

MAJOR: Dairy Production
HOMETOWN: Andover, SD
FUTURE PLANS: To find a job as a herdsman and to return to the family farm.
ADVICE TO UNDERCLASSMEN: Become active in school early.

CHRIS REITSMA

MAJOR: Dairy Manufacturing
HOMETOWN: Bemis, SD
MOST MEMORABLE MOMENT: Participating in the National Dairy Products Judging Contest in New Orleans, LA.
FUTURE PLANS: Attending graduate school at SDSU, someday getting a job in research and development.
ADVICE TO UNDERCLASSMEN: Work in the Dairy Plant so you can get some good hands on experience. Take as many summer internships as you can.

DONNA LEE-STEGERMAN

MAJOR: Dairy Production and Manufacturing
HOMETOWN: Arlington, SD
MOST MEMORABLE MOMENT: Meeting Gene Stegeman in the Dairy Bar. Going on ADSA and judging trips.
FUTURE PLANS: Working as the manager of the South Dakota Dairy Herd Improvement Association. Someday, I hope to own a dairy farm with my husband.
ADVICE TO UNDERCLASSMEN: Never be afraid to be yourself.

TRACY TRIPP

MAJOR: Dairy Manufacturing, minor in Production
HOMETOWN: Faribault, MN
MOST MEMORABLE MOMENT: Having the entire audience sing Happy Birthday to me at the awards ceremony of the Midwest Regional Dairy Cattle Judging Contest in Waterloo, IA.
FUTURE PLANS: Find a job somewhere in the dairy industry. Marry the man of my dreams and drive a pink Cadillac.
ADVICE TO UNDERCLASSMEN: Take advantage of summer internships, they are a great experience. I would not trade them for the world.
1992 - 1993 Dairy Science Graduates

TINA VILTER
MAJOR: Agricultural Journalism and a minor in Dairy Production
HOMETOWN: Hartland, WI
MOST MEMORABLE MOMENT: Winning the 1989 Dairy Cattle Judging Contest at Madison and being a member of the basketball team that made it to the NCAA playoffs.
FUTURE PLANS: Working as Associate Editor at Hoard's Dairyman and also making money and traveling through my work.
ADVICE TO UNDERCLASSMEN: Don't let Erv touch your heifer before Little I.

BRIAN WEISS
MAJOR: Dairy Manufacturing
HOMETOWN: Parkston, SD
MOST MEMORABLE MOMENT: Receiving the Clyde Helser Memorial Scholarship.
FUTURE PLANS: To work in the dairy industry as a management trainee.
ADVICE TO UNDERCLASSMEN: Do your best and that should be good enough for everyone.

MATT WOLKOW
MAJOR: Dairy Manufacturing
HOMETOWN: DeSmet, SD
MOST MEMORABLE MOMENT: Participation in the National Dairy Products Judging Contest in New Orleans, LA.
FUTURE PLANS: Attending graduate school at SDSU.
ADVICE TO UNDERCLASSMEN: Get involved and have fun, but don't lose sight of your goals.

The South Dakota State University DAIRY CLUB wishes you all the Best of Luck!
DAIRY SCIENCE SCHOLARSHIPS AND AWARDS
1992-93

JOHN ANDERSON MEMORIAL: $300
Kyle Groos

ASSOCIATED MILK PRODUCERS, INC.: $300
Richard Eppe

ROSS BAKER SCHOLARSHIP: $350
Sara Milbrandt

EMERY BARTLE MEMORIAL: $2000
Brian Sharp

GEORGE BIGGER MEMORIAL: $600
Pauline Post

BLACK HILLS MILK PRODUCERS ASSOCIATION: $400
Jennifer Ham

BROWN SWISS/GILLETTE DAIRY SCHOLARSHIP: $500
Doug Post

CROSSROADS FARMS/KROGER DAIRY SCHOLARSHIP: $1000
Jennifer Ham

COLORADO DAIRY TECHNOLOGY: $500
Chris Reitsma

DAIRY CLUB SCHOLARSHIP: $500
Jennifer Ackerman

H. VICTOR JOACHIM DHIA MEMORIAL: $400
Pauline Post

FULLER-SMITH SCHOLARSHIP: $600
Mike Wolkow

GILBERT T. & OLGA GILBERTSON MEMORIAL: $300
Vern Landeen

CLYDE HELSPER MEMORIAL: $400
Shawn Stoley

LAKE NORDEN CREAMERY SCHOLARSHIP: $250
Phil Shimon

LAKESIDE DAIRY SCHOLARSHIP: $400
Lynn Iverson

LAND O’ LAKES - DISTRICT 17 SCHOLARSHIP: $450
Travis Struckman

MARIGOLD FOODS SCHOLARSHIP: $1000
Philip Shimon

MARSHALL PRODUCTS/RHONE-POULENC SCHOLARSHIP: $500
Richard Eppe

JAMES MARVEL MEMORIAL: $500
Shari Patterson

KIRK MEARS MEMORIAL: $550
Kevin Eggink

MINNESOTA DAIRY PROCESSORS SCHOLARSHIP: $1000
Mary Jo Athey

RALPH ROGERS MEMORIAL: $400
John Hegg

NORTH CENTRAL CHEESE INDUSTRIES ASSOCIATES
Ross Bloemke $1500
Shawn Stoley $1500
Chad Groos $1000

H.C. OLSON SCHOLARSHIP: $800
Nancy Mortenson

T.M. OLSON SCHOLARSHIP: $300
Stacey Kohlhoff

ALFRED HERMANN RISHOI SCHOLARSHIP: $1000
Chris Oehler
Kyle Groos

KENNETH SEAS MEMORIAL: $500
Sara Milbrandt

SHIRLEY SEAS MEMORIAL: $500
Vern Landeen

SHUMAKER/LEE.DOM SCHOLARSHIP: $300
Chris Oehler

SINTON FOODS COMPANY SCHOLARSHIP: $500
Lynn Iverson

SD STATE DAIRY ASSOCIATION: $750
Travis Struckman
Ryan Schoenfelder

VALLEY QUEEN CHEESE FACTORY SCHOLARSHIP: $2000
Troy Hansen

JOSEPH VAN TREECK SCHOLARSHIP: $450
Travis Jackson

WELLS BLUE BUNNY SCHOLARSHIP: $1000
Jeff Rabey

WEIDT SCHOLARSHIP: $350
Ross Bloemke

WHITTAKER & ASSOCIATES SCHOLARSHIP: $500
Chad Larsen

AWARDS

D.F. BREAZEALE MEMORIAL: $300
Sue Hawkins

DAIRY JUDGING - MANUFACTURING: $150
Matt Wolkow

DAIRY JUDGING - PRODUCTION: $150
Kevin Eggink

FORBES LEADERSHIP AWARD
Sue Hawkins

GRABER-FORD AWARD
Andy Paulson

HOWARD VOELKER: $100
Kevin Eggink
Pandi Pittman
Doug Post
Brian Schock

FRESHMAN SCHOLARSHIPS

AMERICAN DAIRY ASSOCIATION OF SD: $300
Jeff Schmidt

SD DAIRY FIELDMEN’S: $300
Paul Dykshorn
Kurt Thompson
At Wells’ Dairy
The Opportunities are Endless!

Begiming with a simple horse drawn cart delivering milk to LeMars, Iowa residents in 1913, Wells’ Dairy has grown to include over 500 frozen treats, sold in every state in the continental U.S. Behind each delicious product is a family of employees committed to achieving excellence. When thinking about your future, consider Wells’ Dairy and point yourself towards a rewarding career.

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3 Excellent

Best Three Females
1992 South Dakota Holstein Show

Watertown Holsteins

Randy Schweer
Rt 4 Box 49
Watertown, SD 57201

Larry Munger
Rt 4 Box 48
Watertwon, SD 57201
Midwest ADSA Trip - U. of Minnesota

The 1993 Midwest Regional Student Affiliate American Dairy Science Association annual meeting was held at the University of Minnesota, St Paul. Sixteen students and two advisors made the trip to Minnesota.

SDSU entered the quiz bowl competition and was defeated in the first round. This did not get our spirits down as we participated in and evening of barn dancing and socializing with old and new friends.

The second day was a business meeting, the final quiz bowl competition, election of officers with our own Doug Post elected as officer at large. This year panel discussions were a part of the meeting. Discussions were on marketing, production, and careers in the dairy industry and agriculture.

Our weekend came to an end with the annual banquet, where our Dairy Digest placed third in the yearbook competition. Following the banquet another dance took place for our enjoyment.

Attending the Regional ADSA was a great experience for the SDSU students and advisors to interact with other dairy clubs and discuss any activities or problems they may have.
We believe every dairyman is a vital link in a strong cooperative chain. We're owned by dairy farmers, for dairy farmers.

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FAX (608) 231-2443

Pittman Dairy
Melvin, Juanita,
Pandi, Ross, and CharLee
HCR 76 Box 152
Nisland, SD 57762
(605) 257-2317

FRANK SABATKA
PRESIDENT
9910 N. 48th Street
Omaha, NE 68152
Phone 402/453-1322
Toll Free 1-800-456-6122
FAX 402/453-1615

Gerald Feikema
District Sales Manager
RR 4 Box 27
Brookings, SD 57006
(605) 693-3434
PLANT OF THE YEAR

SDSU DAIRY PLANT: POISED FOR THE FUTURE

PLANT FACTS

EMPLOYEES

Full time: ............ 3
Students:
  production/delivery...22
  retail store.......... 5

PRODUCTION DAYS/wk.... 5

RAW SUPPLY

Direct ship milk from SDSU dairy farm.
  Farm production 1.6 million pounds

Plant production:  550,000 pounds milk/yr.
  Fluid..............23,500 gals.
  Ice cream.......15,000 gals.
  Cheese ..........12,000 lbs.

PROCESSING CAPACITY

Standardizing separator -1,750 pounds/hr
HTST - 2,500 pounds/hr
Ice Cream Freezer - 80 gallons/hr
Pasteurizing vats - 20 gal, 50 gal, 300 gal
Cheese - 40, 500, 2,800 pound vats
Other systems - CIP unit, Spray Drier, Condensor

The Dairy plant had an exciting year. The plant took a giant step forward with the generous donation of a clean in place (CIP) system by Klenzade Engineering. The MP 2100 will be used to clean the raw milk lines, raw milk silo, pasteurizing vats, cheese lines and any new equipment coming on line. The plant continues to work towards the mission statement of "Providing Education, Training and Service to Students and Industry." The CIP system further assures the success of the SDSU Dairy Plant program, by reinforcing classroom theories, allowing computer experience and allowing the use of modern cleaning equipment.
Kenneth R. Spurgeon
Professor Emeritus
Dr. Kenneth R. Spurgeon retired and was granted emeritus status on July 1, 1985. He now assists Dr. Parsons in the Internship Program, Dairy Science 494, Cooperative Education. Dr. Spurgeon has an office in DM 161 and is present nearly every day.
"Which doughnut do you want?"
"I don't care, as long as it is not one in Chad's mouth!"
THE SANITATION INDUSTRY LEADER

INNOVATIVE PRODUCTS

✓ Assur-Rings® Solid Time-Released Drain Sanitizer
✓ Oxonia Active® Patented Peroxyacetic Acid Sanitizer
✓ Unique patented solid detergent/lubricant technology
  “Takes the water out of the cost.”

INNOVATIVE SERVICES

✓ Environmental Sanitation Program “ESP”
✓ Customer Training - Custom programs

INNOVATIVE SYSTEMS

✓ Sentry® System Second Generation CIP Monitoring System
✓ MP-2100 “The Great Communicator” Microprocessor CIP Controller
✓ Custom-designed CIP systems/in-house engineering support
The Purchase

The local car dealer, who was known to have taken advantage of several people in the community, informed a farmer that he was coming over to purchase a cow. The farmer priced the cow as follows:

<table>
<thead>
<tr>
<th>Option</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>BASIC COW</td>
<td>$499.95</td>
</tr>
<tr>
<td>Shipping and Handling</td>
<td>35.75</td>
</tr>
<tr>
<td>Extra Stomach</td>
<td>79.25</td>
</tr>
<tr>
<td>Two-tone exterior</td>
<td>142.10</td>
</tr>
<tr>
<td>Produce storage compartment</td>
<td>126.50</td>
</tr>
<tr>
<td>Heavy-duty straw chopper</td>
<td>198.60</td>
</tr>
<tr>
<td>Four-spigot/high-output drain system</td>
<td>149.20</td>
</tr>
<tr>
<td>Automatic flyswatter</td>
<td>88.50</td>
</tr>
<tr>
<td>Genuine cowhide upholstery</td>
<td>179.90</td>
</tr>
<tr>
<td>Deluxe dual horns</td>
<td>59.25</td>
</tr>
<tr>
<td>Automatic fertilizer attachment</td>
<td>339.40</td>
</tr>
<tr>
<td>4-by-4 traction drive assembly</td>
<td>884.16</td>
</tr>
<tr>
<td>Pre-delivery wash and comb</td>
<td>69.80</td>
</tr>
<tr>
<td>FARMER'S SUGGESTED LIST PRICE</td>
<td>$2,852.36</td>
</tr>
<tr>
<td>Additional dealer adjustments</td>
<td>300.00</td>
</tr>
<tr>
<td>TOTAL LIST PRICE (including options)</td>
<td>$3,152.36</td>
</tr>
</tbody>
</table>

1 Item submitted to "Dear Abby" by Art Strom, Modesto, California.
New-Fangled Technology and Old-Fashioned Trust

Butterfat and protein tests are run from milk samples collected with each farm pickup. Somatic cell, water, bacterial and antibiotic lab tests are also routinely run. Milk producers comment on the accuracy of the testing and like the fact that results are promptly shared with them. Our milk suppliers always know where they stand. Valley Queen is as committed to producing quality cheese as our dairy producers are to producing the highest quality milk.

And, Valley Queen milk trucks run on schedule... like a fine Swiss watch... never too early and never too late. Our careful scheduling complements the schedules of our milk producers. We know their day is as full as ours. At Valley Queen we call it mutual respect.
Greetings and Best Wishes for 1993! No, this is not the Christmas newsletter that some of you have inquired about. Last year we decided that the newsletter and the Dairy Digest duplicated much information. Also, the new student published Dairy Digest is an excellent publication, and well received by the alumni. So the publishers have provided me more space for a brief departmental report and alumni news section. Please let me know what you think!

Plans for the new Dairy Barn, a research and teaching/demonstration facility are continuing. Last summer, with the help of Land O'Lakes Dairy Planning Services and SDSU Dairy faculty, plans were developed for a 250 cow facility to be built just north of the current dairy barn. This facility was to include 100 cows in a research wing with Calan gates for individual feed intake data and 150 cows in a teaching/demonstration wing where students would have more opportunity for managing a dairy herd. We also plan for nondegree students and herdmen to be able to obtain hands on experience in dairy herd management, breeding, feeding, etc. Shortcourses and workshops will be held. Cows will be milked in a double 8 parallel parlor with automatic cow identification.

John Parsons and Don Berg, Land O'Lakes, undertook a fundraising program to supplement the state's contribution of $500,000. We went to bid again and were shocked at the lowest bid of $1.2 million! Currently we have reduced the size of the planned unit to 160 cows, removed every frill possible in order to meet the overall budget of $800,000.

Research programs in the department continue to increase. There is a gradual increase each year in the amount of grant funding to support research. In particular the Dairy Foods Research Center, joint with the University of Minnesota Food Science and Nutrition Department, was approved by the National Dairy Promotion and Research Board for another 4 year period beginning January 1, 1993. The Dairy Science Department has 5 active research projects in the Dairy Center funded at approximately $200,000 per year.

After several years of stability in the Department, we are again recruiting. Drs. Harrison and Foster resigned to take jobs in industry. A search has been completed and 6 candidates have been invited in for interviews in the Spring. While we are continuing the search for the Alfred Chair in Cheese Chemistry and Technology, Dr. Howard Morris, Professor Emeritus of the University of Minnesota has accepted the position as Adjunct Professor.

I hope you provide us an update on your activities so that we can include it in the next issue of the Dairy Digest. In addition we would welcome any financial support you may wish to make to the Department. You are all invited to come by the Department for a visit and of course one of those famous SDSU ice cream cones!

NOTICE Collegiate Dairy Products Evaluation Contest Reunion!

The Dairy and Food Industries Supply Association (DFISA) Foundation is planning a reunion of all previous participants during Food and Dairy Expo '93 in Atlanta, Georgia, October 1619. There will be a special program to honor those whose careers in the industry began with an evaluation form, a drive for excellence, and a lot of practice. We will be providing names and addresses to the DFISA Foundation.

You are encouraged to contact:

Tom Gilmore, Technical Director
DFISA, 6245 Executive Blvd.
Rockville, MD 20852
phone (301) 9841444
d(301)8817832
## ALUMNI NEWS REQUEST

Please drop us a line updating us and your friends so we can include it in the next issue of the Dairy Digest.

<table>
<thead>
<tr>
<th>Name</th>
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<tbody>
<tr>
<td>Major</td>
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</tr>
<tr>
<td>Graduation Year and Date</td>
<td>___________________________</td>
</tr>
<tr>
<td>Address</td>
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<td>City</td>
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<td>ZIP</td>
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</tr>
<tr>
<td>Position, Employer, Address:</td>
<td>___________________________</td>
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</tbody>
</table>

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## FINANCIAL SUPPORT

I wish to support the Dairy Science Department. Enclosed is my check for $__________.

I request that the money be used for:

- [ ] Undergraduate Scholarships
- [ ] Judging Team Financial Support
- [ ] Dairy Science Discretionary Fund (Research, Teaching and Extension Support)
- [ ] Dairy Barn Project

Checks should be made payable to: The Greater State Fund

<table>
<thead>
<tr>
<th>Name</th>
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<tbody>
<tr>
<td>Address</td>
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<tr>
<td>City</td>
<td>___________________________</td>
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<td>State</td>
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</tr>
<tr>
<td>ZIP</td>
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</tbody>
</table>

Send to:

- The Greater State Fund
  - SDSU Foundation Building
  - Box 525
  - Brookings, SD 57007

or

- Dairy Science Department
  - South Dakota State University
  - Box 2104
  - Brookings, SD 57007-0647
The Believers

• Many dairy producers believe in Bovatec because it consistently delivers faster weight gains, and cocci control.

• Results from actual use on dairy farms have shown Bovatec-fed replacement heifers can achieve breeding weight earlier and reach the milk line sooner.

For more information about the benefits of Bovatec, contact your feed supplier, or contact Roche at the address below.

Join The BOVATEC Believers

BOVATEC®
(lasalocid)

Roche Animal Health and Nutrition
Hoffmann-La Roche Inc., Nutley, NJ 07110-1199

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SDSU PILOT PLANT

"Gratefully acknowledges industry support for the Pilot Plant"

Big Stone Cheese Factory
Dairilean, Inc.
Davisco, Inc.
Fairmont Foods
First District Association
Ken Spurgeon
Klenzade Engineering
Kraft Foundation
Lakeside Dairy Company
Land O Lakes, Inc.
MidAmerica Dairymen, Inc.
South Dakota Department of Agriculture
Valley Queen Cheese Factory
Veblen Cheese Factory, Inc.
Wells Blue Bunny

For More Information or Plant Tours, Contact...

Kirk Baldwin
Dairy Plant Manager
(605) 688-5480