

DAIRYBUSINESS

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Six vie for 57th South Dakota Dairy Princess

South Dakota's 57th State Dairy Princess will be crowned in Sioux Falls the evening of Wednesday, March 28. Six candidates are seeking the current title to replace Natalie Thyen, Waverly, who has served the dairy industry for the past year.

A coronation banquet is scheduled at 6:30 p.m. at the Sioux Falls Convention Center in Sioux Falls, South Dakota, in conjunction with the Central Plains Dairy Expo and Convention.

The six candidates are:

- Danielle Evers, Twin Brooks, daughter of Bryon and Jennifer Evers;
- Allison Gaikowski, Waubay, daughter of Bernie and Jill Gaikowski;
- Hiltien Landman, White, daughter of Rein and Boukje Landman;
- Christina Maher, Nunda, daughter of Philip and Rae Lynn Maher;
- Olivia Siglin, Webster, daughter of Kevin Siglin and Patty Siglin; and
- Melissa Zemlicka, Watertown, daughter of Daron and Valerie Zemlicka.

The new princess receives a \$1,000 scholarship from the Midwest Dairy Association. A \$500 scholarship from the Central Plains Dairy Expo is awarded to the runner-up. Throughout the year, the South Dakota Dairy Princess assists with promotion of dairy products, particularly with young children and on-farm events.

Darigold recognized for outstanding achievements in sustainability

On March 7, Darigold, Inc. received the U.S. Dairy Export Council Award for Outstanding Dairy Processing & Manufacturing Sustainability. This award recognizes processing and manufacturing businesses that demonstrate outstanding achievements in sustainability. The Innovation Center for U.S. Dairy launched the inaugural U.S. Dairy Sustainability Awards to recognize dairy producers, processors and others from across the industry who are working together to build on the dairy industry's history of stewardship and continuous improvement in meeting the needs of a growing population. The winners of the U.S. Dairy Sustainability Awards were announced on March 7, 2012 in a special awards ceremony in Washington D.C. The awards highlight the dairy industry's longstanding commitment to healthy people, healthy products, and a healthy planet.

"Through their establishment of goals, measurement implementation and leadership in reporting, Darigold has become a model for dairy sustainability efforts," said Erin Fitzgerald, senior vice president of sustainability for the Innovation Center for U.S. Dairy, which was founded by dairy producers. "Their systemic approach to achieving company-wide results is very impressive, and we are thrilled to recognize them as one of this year's winners."

Through a company-wide commitment to sustainability, Darigold is engaging with employees, its member- owner farmers, suppliers and customers to design and implement ideas that enhance sustainability across the entire value chain. Darigold is focused on continuously improving its performance regarding environmental stewardship, community involvement and economic prosperity for its farmer-owners. In 2009, Darigold achieved a nearly 50 percent improvement in fuel usage, saving more than 216,000 gallons of diesel fuel annually. Last year, Darigold completed more than 20 sustainability-driven packaging redesigns, greatly reducing cardboard and plastic usage.

“Darigold is honored to be recognized by the industry for our work in being a good corporate citizen,” says Darigold President & CEO Jim Wegner. “From our 550-plus member farms to our more than 1,500 employees, we are committed to doing business in a way that enhances environmental stewardship, fosters community and social responsibility and yields economic prosperity. This dedication is not a new idea, but one that is deeply ingrained within us. As long-time stewards of the land, our member-owners farm on multi-generation dairies, producing high-quality, nutritious food for their families, communities and the world.”

One of Darigold’s member-owners was also recognized for achievements in sustainability making Washington State based dairy operations winners in two of the three sustainability award categories. The Werkhoven Dairy of Monroe, Wash., received the Elanco Award for Outstanding Dairy Farm Sustainability at the March 7 ceremony. The award recognizes the farm’s leadership in environmental stewardship and community involvement.

Yakima Valley dairy farmers react

On Feb. 10, 2011, the Yakima Regional Clean Air Agency (YRCAA) voted to conduct a Pilot Project in connection with its proposed Air Quality Management Policy and Best Management Practices for Dairy Operations (AQMP). The intent of the Project is to test the economic and technical feasibility of utilizing best management practices (BMPs) to mitigate emissions of odor, particulates and potential pollutants from dairies in Yakima County. It will also test the efficacy of developing and implementing Air Quality Management Plans for individual dairy farms. The Project will be conducted with administration and supervision provided by Washington State University. Per an agreement with the YRCAA, the Project will be paid for with a \$30,000 grant from Washington’s dairy farmers and a \$15,837 allocation from the Agency. (For more information on the AQMP, please visit <http://yakimacleanair.org/Dairy%20Emissions.html>)

Dairy farmers throughout Washington are dependent on natural resources of the highest quality. Our cows need clean air, clean water and a healthy environment to thrive. Without quality natural resource inputs such as air, water and feed, they can’t give us the high-quality milk our customers demand. What this means is that maintaining a healthy environment is in a dairy farmer’s own best interest.

Because the fate of our farms and our industry is directly tied to a quality environment, Yakima’s dairy farm families are committed to working with the YRCAA to make the Pilot Project a success. Yakima County dairies are already volunteering to participate in the Project. While the YRCAA acknowledges that the provisions of its Pilot Project may require “a significant commitment of time and resources by owners and operators” of dairy farms, we regard the Project as an important opportunity to use science-based farm management practices to achieve measurable air quality improvements that benefit everyone in the region.

While many Valley dairies already implement at least some of the 52 BMPs endorsed by the YRCAA, the Project will “raise the bar” to a uniform standard for all participants – thereby making it possible to assess their true impact. These BMPs affecting air quality will be implemented side-by-side with the wide range of other environmental protection measures already undertaken by dairy

farms on a daily basis. There is little public awareness of what dairies do to preserve a healthy environment, and the Project may constitute an opportunity for dairy farm families to reconnect with a public that has been distant from us for too long.

The dairy industry is important to the economic health of Yakima County – but the county's environmental health is even more important. We hope that by working to address air quality issues, we can not only sustain economic progress in the Valley but also demonstrate the importance we attach to being responsible neighbors.

Results are in for World Ag Expo Forage Challenge

A total of \$18,000 in prizes was awarded today to winners of the 2012 World Ag Expo Forage Challenge, presented by Mycogen Seeds. Finalists were chosen from 77 entries from nine western states.

The competition challenged farmers to enter the best of what they grow to see who produced the highest-quality forage in the West. Samples of the finalists' entries will be on display in World Ag Expo's New Products and Forage Challenge Center on T Street and Expo Lane during the Expo.

Lallemand Animal Nutrition North America sponsored \$18,000 in contest awards and prizes. First place winners in all three categories received \$3,000, while second place winners were awarded \$2,000 and \$1,000 for third place winners.

Farmers and ranchers from 11 western states were invited to enter the competition. Entries were judged in three categories: alfalfa hay, standard corn silage and brown mid-rib (BMR) corn silage. Cash prizes were awarded based on forage lab analyses, along with a visual evaluation of the entries by experts in dairy nutrition and forage production.

2012 World Ag Expo Forage Challenge Winners

Alfalfa Hay

1st Place - Phil Troost, Springs Dairy, Lake Arthur, New Mexico

2nd Place - Greg Nunes, Nunes Farms, Modesto, California

3rd Place - David Hinman, Hardrock Farms, Wheatland, Wyoming

Corn Silage BMR

1st Place - Leo Van Warmerdam, Van Warmerdam Dairy, Galt, California

2nd Place - Mike Barcellos, Monster Dairy, Newman, California

3rd Place - Rich Callahan, Callahan Farms, Royal City, Washington

Corn Silage Non-BMR

1st Place - Kelly Callahan, Royal Turf Farms, Royal City Washington

2nd Place - Rob Van Grouw, Elbow Creek Dairy, Visalia, California

3rd Place - Bert Weststeyn, Weststeyn Dairy Farms, Willows, California

Dairy farmers invite public to Sawyer Brown concert

Local dairy farm families invite people to enjoy a special performance by country music artist Sawyer Brown to help provide nutritious dairy foods to South Dakotans in need. Their offer? Donate \$10 to Feeding South Dakota, and receive a ticket to the Sawyer Brown concert on March 27 at 7:30 p.m. at the Sioux Falls Arena. Feeding South Dakota will use donations to purchase dairy foods to stock food banks across the state.

Donations will be accepted starting February 18 at First Bank & Trust locations in Sioux Falls and Canton, Lewis Drug Store locations in Sioux Falls, Brandon, Brookings, Huron and Madison, and HyVee stores in Sioux Falls. Concert tickets are limited and are only available through a donation to Feeding South Dakota.

To kick off donations, Midwest Dairy Association hosted a special event at the Sioux Empire Mall in Sioux Falls on Saturday, Feb. 18. Area dairy farm families and representatives from Feeding South Dakota accepted donations and distributed tickets to the concert.

Feeding South Dakota (feedingsouthdakota.org) is a hunger relief organization that serves approximately 500 hunger relief and emergency food distribution sites throughout the state. These agencies received more than 12 million pounds of food and grocery items from Feeding South Dakota in 2011. Feeding South Dakota now operates distribution centers in Sioux Falls, Pierre, and Rapid City and food pantries in Sioux Falls and Rapid City.

New cheese plant to bring 400 jobs to Brookings

Bel Brands, the maker of The Laughing Cow cheeses, announced that they will be building a new cheese manufacturing plant in Brookings. The company will begin construction on the 170,000 square-foot plant this summer. The plant will employ 200 people and eventually 400 people. In the 24-hour, seven-days-a-week cheese-making process, the Brookings plant will require the milk from 12,000 to 14,000 dairy cows each day. This is great news for the dairy industry and South Dakota's economy.

The Bel Brands plan is just one example of the tremendous economic impact of agriculture in our state. Listen to an interview with Lucas Lentsch, director of agricultural development for the SD Department of Agriculture, about ag business development here.

USDA announces Business Assistance Grants to Oregon producers

OREGON CITY, Ore. - Agriculture Under Secretary for Rural Development Dallas Tonsager today announced that 23 recipients throughout Oregon have been selected to receive business development assistance. Funding is made available through the Value-Added Producer Grant (VAPG) program, which was authorized in the 2008 Farm Bill. Tonsager made the announcement while attending a business roundtable meeting in Oregon City.

The Value-Added Producer Grants announced total nearly \$1.5 million. Funds may be used for feasibility studies or business plans, working capital for marketing value-added agricultural products and for farm-based renewable energy projects. Eligible applicants include independent producers, farmer and rancher cooperatives, agricultural producer groups, and majority-controlled producer-based business ventures. Value-added products are created when a producer increases the consumer value of an agricultural commodity in the production or processing stage.

A list of recipients receiving grants is shown below. Funding of individual recipients is contingent upon their meeting the conditions of the grant agreement.

- Bogdan Caceu, Portland \$12,125
- Wrigley Family Ventures, McMinnville \$49,999
- Fairview Farm LLC, Dallas \$49,264
- Seely Family Farm, Clatskanie \$163,013
- Zena Forest, LLC, Rickreall \$130,750
- Daedalus Cellars Co., Dundee \$49,005

- Sokol Blosser, Ltd., Dundee \$49,999
- Carman Ranch, Wallowa \$18,050
- Seaview Cranberries, Inc., Sixes \$49,999
- Deck Family Farm, Junction City \$300,000
- Coleman Vineyard LLC, McMinnville \$49,824
 - The Continental Shelf, Inc., Rickreall \$49,999
 - Goldin Artisan Cheese, LLC, Moalla \$10,410
- Michael Steven Mega, Dundee \$49,992
 - Oregon Coastal Flowers, LLC, Tillamook \$100,000
- Champoeg Creek Farm, Saint Paul \$49,990
- Morale Orchards, LLC, Hood River \$39,909
 - Stoller Vineyards, Inc., Dayton \$49,792
 - Queen Bee Honey Company, Covallis \$30,824
 - Southern Oregon Winery Association, Medford \$22,550
- Wild Wines, LLC, Jacksonville \$93,572
 - Rainshadow Organics, Terrebonne \$49,999
 - Wayne Hutchings (Red Hill Vineyard), Oakland \$24,400

Further information on rural programs is available at a local USDA Rural Development office or by visiting USDA Rural Development's web site at <http://www.rurdev.usda.gov>.

Dairy legislative activities planned in Washington

Washington State dairy producers will head to Olympia, Wash., to address legislation affecting their industry at two upcoming events. Jan. 25 is "Dairy Day" at the Legislature; and members of the Washington State Dairy Federation will join other livestock producers at a Legislative Reception, Feb. 6.

For more information, visit <http://www.wadairyfederation.org/>

53rd Oregon Dairy Princess-Ambassador coronation

Kaste

Kristen Kaste, representing Tillamook County, was crowned the 2012 Oregon Dairy Princess-Ambassador during ceremonies January 14, 2012 at the 53rd Annual Coronation Banquet hosted by the Oregon Dairy Women.

Ms. Kaste was crowned by outgoing 2011 Oregon Dairy Princess-Ambassador, Jessica Budge, to the theme "Main Street USA" amid over 300 guests and seven other Oregon County Princess-Ambassador finalists. The finalists were evaluated by a three judge panel over the course of two days. In addition to Saturday evening's onstage personal interview and 4 minute dairy related speech, the judges conducted personal interviews, evaluated an impromptu speech, creative commercial for a dairy product, and a mock classroom presentation. Each finalist was awarded points based on communications and speaking ability, knowledge of the dairy industry, appearance and poise, and extracurricular activities and scholarship.

Ms. Kaste, 20, is a graduate of Tillamook High School and is currently attending Oregon State University, Class of 2014. She plans to obtain a degree in Agriculture, then pursue a Masters Degree in Education in order to get a job promoting the dairy industry or agriculture in general. Her parents are Nancy and Neal Kaste. Ms. Kaste was raised on the family dairy farm, Hightide Holsteins, assisting with farm chores.

Ms. Kaste is looking forward to the opportunity to inform and educate the public about the dairy industry. She will spend the next year traveling statewide attending fairs, town meetings and public events as a representative of Oregon's dairy farmers. She will spend much of her reign in Oregon elementary schools delivering educational presentations about life on a dairy farm and the nutritional benefits of consuming dairy products.

USDEC recognized for work to facilitate sales of gouda to Mexico

Idaho Lieutenant Governor Brad Little presented the U.S. Dairy Export Council (USDEC) Mexico office with an "Idaho Valued Partner" Award Dec. 8 for its work to develop the market for U.S. gouda cheese in Mexico. The award recognized the success of Glanbia Foods, Twin Falls, Idaho, one of several U.S. companies seeing increased sales in the market.

USDEC market development programs, which are supported by U.S. dairy producers through their checkoff program, help build overseas demand for U.S. dairy products.

Mexico has long been the largest overseas customer for U.S. cheese, but about half the cheese consumed in Mexico is gouda – a variety the United States historically didn't make. Three years ago, USDEC embarked on a program to build U.S. gouda capabilities to service this untapped market.

Initial research identified specifications and characteristics buyers prefer. USDEC staff then worked with Glanbia and other U.S. suppliers to help them produce gouda that would meet market needs.

"It was important we got the cheese profile right," says Larry Solberg, USDEC's Mexico office representative. "We did tastings with key buyers to make sure it performed. It had to shred, melt and cut according to their needs."

In 2010, U.S. suppliers shipped 48,844 tons (107.7 million lbs.) of cheese to Mexico, twice the volume posted in 2006, according to U.S. Department of Agriculture (USDA) trade data. Through the first 10 months of 2011, exports were 38,222 tons (84.2 million lbs.), USDA says. Gouda now makes up close to 20 percent of U.S. cheese sales to Mexico, USDEC estimates.

Antibiotic residue avoidance and good health records

University of Idaho Extension and Washington State University Veterinary Medicine Extension held a workshop focused on "Antibiotic Residue Avoidance and Good Health Records" in September 2011. Over 60 dairy producers and employees, veterinarians, and allied industry personnel attended the event in Jerome, Idaho.

Topics discussed included FDA's interest in extending milk testing for drugs, primary reasons for residues and prevention strategies, and three simple steps to good health records. The meal was sponsored by NDA/Darigold and Pfizer Animal Health.

For more information on residue avoidance please visit: www.AvoidResidues.com.

Upcoming Events:

- Dairy Calf and Heifer Conference, Visalia, CA, March 20-21, 2012. For more information: www.calfandheifer.org/?page=Conf2012Info
- American Dairy Science Association –American Society of Animal Science Annual Meeting, Phoenix, AZ, July 15-19. For more information: www.jtmtg.org/2012/

- International Congress on Animal Reproduction, Vancouver, British Columbia, Canada, July 29-August 2, 2012. For more information: www.icar2012.com/

Idaho now No. 3 on list of dairy producing states

Idaho is the 3rd largest manufacturer of natural and processed cheese in the U.S. making more than 805 million pounds annually in the state. The three regions of the state of Idaho in which milk is produced are: (production and dollar value based on statewide averages):

- District I – Treasure Valley (Includes 6 Producers in North Idaho)

113 producers

110,303 cows

2.6 billion pounds of milk production

\$385.9 million dollar value at the farm

- District II – Magic Valley

318 producers

395,235 cows

9.342 billion pounds of milk production

\$1.382 billion dollar value at the farm

- District III - Eastern Idaho

158 producers

33,650 cows

795.385 million pounds of milk production

\$117.7 million dollar value at the farm

55% of Idaho producers milk under 500 cows

31% of Idaho producers milk 501 to 2,000 cows

14% of Idaho producers milk 2,000 plus cows

Sources:

USDA; Agricultural Statistics Service, Boise, United Dairymen of Idaho

Idaho Dairy Producers Welcome Chobani to Idaho at UDI Annual Meeting Banquet

BOISE, Idaho – Idaho dairy producers gave Mikael Pedersen (right) and Jan Rodgers a rousing ovation at the 2011 United Dairymen of Idaho annual meeting banquet. Pedersen is the Chief Operations Officer for Chobani and Rodgers is the Executive Director for the Southern Idaho Economic Development Organization. Both were on hand to express their anticipation of Chobani building a new production facility in Twin falls, Idaho.

The company will be investing over \$100 million to build a state-of-the-art, high capacity facility housed on 200 acres of agricultural and industrial land in Twin Falls. The new facility will enable consumers to more easily find their favorite Chobani products in stores as well as allow Chobani to bring product innovations to the market. This will be the second domestic manufacturing plant in the U.S.

Dairy Industry Awards “Friend of the Industry”

BOISE, Idaho - United Dairymen of Idaho presented Delores Wheeler, President, CEO and Chairman of the Board for Gossner Foods, Inc. with the 2011 "Friend of the Industry Award" at the UDI annual meeting, which was recently held in Boise. Idaho's dairy farm families are proud to recognize Delores Wheeler's commitment to Idaho agriculture.

In 1984, Wheeler became the President, CEO, and Chairman of the board for Gossner Foods, Inc. Over the years Wheeler has lead the way as Gossner Foods experienced strong growth, but it is Wheeler's commitment to the employees and the farmers that truly showcases the success of Gossner Foods. Today she would credit success to the strength and devotion of her employees and dairy producers.

Idaho Dairy Farmers Nominated for 2011 Milk Quality Award

BOISE, Idaho - The 2011 Idaho Milk Quality Award was presented at the 2011 United Dairymen of Idaho Annual Meeting. The award is sponsored by Pfizer Animal Health.

Sixteen dairies in the state were nominated for the prestigious award. The award recognizes the finalists for excellence and superior milk quality in the state with an overall award winner for the dairy that produced the highest quality milk. Processors nominate individual dairies for the award.

Andrew, Jerome and Clement Fitzgerald of 4 Bros. Dairy Inc., Dairy #4 from Shoshone, were the overall winners of the 2011 Idaho Milk Quality Award.

The sixteen nominated dairy producers for 2011 were:

Don Aardema, Double A Dairy Barns 1 & 2; Doc Aardema, Jerimy Craig, Tom Heida, Jeannie Wolverton, Box Canyon Dairy #6; James Bazil, J-O Bazil; Luis Bettencourt, Bettencourt Dairy #3; Dan Crane, D & S Crane Dairy; Andrew, Jerome, and Clement Fitzgerald, 4 Bros. Dairy Inc., Dairy #4; Tom Heida, Box Canyon #3 Dairy; Daryl Hilt, Hilt Dairy/C&M Dairy; Jay Hurren, Jay Hurren Dairy; Jack & Tena Petter, Jack Petter Dairy; James Rigby, Rigby Dairy; Mike Roth, Si-Ellen Farms #3; Jim Slegers, Sundance Dairy; Bernie Teunissen, Beranna Dairy; Larry Vanderstelt, Dry Lakes Dairy; Ryan Visser, South View Dairy #2.

Caldwell Man inducted into the Idaho Dairy Hall of Fame

BOISE, Idaho – Tom Dorsey of Caldwell was inducted into the Idaho Dairy Hall of Fame at the United Dairymen of Idaho 2011 Annual Meeting held in Boise. Dorsey's activities on behalf of the dairy industry during his many years in the business are a testament to his selection into the Idaho Dairy Hall of Fame.

Dorsey was elected to serve on the United Dairymen of Idaho Board of Directors in 2005. He held several positions within UDI, including chairman of the Marketing and Communications Committee and Vice Chairman of the Idaho Dairy Products Commission. He currently serves as Chairman of the Commission and is Co-Chairman for United Dairymen of Idaho. In 2008, Dorsey was selected to serve on the United Dairy Industry Association Board of Directors. Dorsey serves on the Producer Relations and Consumer Confidence Committee for UDIA.

Chobani announces manufacturing plant in Twin Falls, Idaho

Chobani, announced plans to open a second domestic manufacturing plant as part of the company's continued strategic growth initiative. Chobani plans to invest over \$100 million to build a state-of-the-art, high capacity production facility housed on 200 acres of agricultural and industrial land in Twin Falls, Idaho.

The new facility will enable consumers' to more easily find their favorite Chobani products in stores as well as enhance Chobani's ability to bring exciting product innovations to market.

"We visited numerous possible sites over the past several months and met a lot of great people along the way." said Hamdi Ulukaya, CEO and Founder of Chobani. "It was a hard decision to make, but in the end, we chose Twin Falls due to its abundant milk supply, skilled labor force and tight knit local community. We're looking forward to starting the next chapter of the Chobani story here in Idaho's Magic Valley."

Chobani's "Nothing but Good" philosophy, which includes supporting local farmers, job creation, and community outreach, will be instrumental at their new site as the company begins to form roots in the Twin Falls community. Expected to be operational in 2012, the opening of the new plant is expected to create around 400 new jobs.

"We anticipate Chobani's planned investment to result in an additional \$200 million in regional sales. Between construction activities, employment at the plant and the sourcing of local supplies like milk, there's no question that the economic effect of Chobani's new site will run deep throughout Southern Idaho, benefiting family farms as well as our dairy and construction industries." said Idaho Governor C.L. "Butch" Otter. "We're thrilled Chobani chose Twin Falls as their second home."

Chobani's new Twin Falls site will not impact plans to move forward with their announced expansion for the company's landmark South Edmeston, N.Y. manufacturing plant. For more information, visit www.chobani.com.

Idaho producers double dairy scholarships

TWIN FALLS, Idaho – When the dairy producer leaders of the United Dairymen of Idaho (UDI) and its two branches – the Idaho Dairy Products Commission and the Idaho Dairymen's Association – agreed to establish a scholarship program this year, they intended to award \$1,500 scholarships to seven deserving students of Idaho dairy farm families.

An overwhelming response, however, changed all that and immediately raised the bar.

"There were so many qualified applicants from local dairy farm families that the Scholarship Selection Committee just couldn't turn them away," says Mike Roth, president of the Idaho Dairymen's Association and dairy producer from Jerome, Idaho. "With the rising cost of college and the past few years of economic tough conditions on dairy farms, even a smaller scholarship like this helps to underwrite the cost of books and classes. Any kind of funding has become extremely important to our kids and families."

Deana Sessions, administrator for the Idaho Dairy Products Commission, which oversees dairy product and nutrition promotion and education programs across Idaho, is proud of the effort.

The Idaho dairy industry's first scholarship recipients include the following 15 students, who will graduate this spring: Billy Arriaga, son of Lynn and Rick Arriaga, attending the College of Southern Idaho; Charisse DeVries, daughter of Cynthia and Curtis DeVries, attending Seattle Pacific University; Katylyn DeVries, daughter of Julie and Gregory DeVries, attending Whitworth University; Jeremiah McKell Funk, son of Shirlene and David Funk, attending the University of Texas Health Science Center in Houston; Jacob Harris, son of Becky and Nils Harris, attending Brigham Young University – Idaho; Morgan Hubsmith, son of Kaysi and Rod Hubsmith, attending Idaho State University; Kilee Lehman, daughter of Lauri and Russel Lehman, attending the College of Southern Idaho; Adam Machado, son of Jacqueline and Matt Machado, attending the University of Idaho; Elizabeth Russell, daughter of Claudia and Steve Russell, attending the University of Idaho; Michael Siegersma, son of Wendy and Mike Siegersma, attending Carroll College; Nolan Stouder, son of Charleen and Gary and Stouder, attending Point Loma Nazarene University; Katelin Taber-Barth, daughter of Karla Barth and Chris Taber, attending the University of Mary Hardin-Baylor; Kaitlin Troost, daughter of Joyce and Greg Troost, attending Dordt College; Andrea Annie VanderWoude, daughter of Bridget and George VanderWoude, attending the University of Idaho; and Danielle Yett, daughter of Fran and Dan Yett, attending Providence Christian College.

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