Welcome to another year with the ADSA GSD! Our Advisory Council and GSD Liaison are hard at work, developing and improving programs offered across the year and at the 2020 ADSA Annual Meeting in West Palm Beach, Florida. Your Advisory Council members are listed below. We are proud to represent many universities across the country. We are always available to answer questions you may have about the GSD or general ADSA events. Please reach out to us!

Membership remains on an excellent track, as we are maintaining numbers similar to last year. Be sure to say hello to your ~500 graduate student peers at the upcoming meeting. This is also a friendly reminder to renew your GSD membership if you have not yet done so. Registration and lodging for the ADSA annual meeting are now open as well.

Our committees are working diligently toward graduate student development and interaction. For instance, the Career Development Committee will host a webinar for student development titled “Overcoming challenges faced in the dairy industry” on February 20, 4:00 p.m. EST. Our Fundraising Committee has been engaging with dairy foods and production companies to secure sponsorship support for GSD activities, some of which can be found below. Additionally, the Communications Committee runs our vibrant social media outlets and this newsletter. Be sure to join us on Facebook, Instagram, and Twitter to stay up to date on our events and professional opportunities.
To end this letter, there are a few annual meeting GSD events that I would like to highlight. Be sure to mark your calendars for the following:

- **Thesis and Dissertation Writing Workshop** with Vernetta Williams, Cultivate the Writer
  Sunday, June 21, 2:00–4:00 p.m.
- **Social Mixer** at E.R. Bradley’s Saloon
  Sunday, June 21, 7:00–9:00 p.m.
- **Three-Minute Thesis Challenge**
  Monday, June 22, 2:30–3:30 p.m.
- **Mix and Mingle** including casual roundtables and limited mock interviews
  Monday, June 22, 5:00–7:00 p.m.
- **Career Insights Luncheon**
  Tuesday, June 23, 12:30–2:00 p.m.

Thank you for interacting with us throughout the year, and we look forward to learning about your research and networking with you at the upcoming ADSA Annual Meeting!

Best regards,

Bethany Dado-Senn  
ADSA GSD President, 2019–2020
Hello everyone!

I hope you are off to a great start for the spring semester! The GSD has been hard at work planning and prepping for the upcoming ADSA meeting in West Palm Beach, Florida (June 21–24), so don’t forget to submit an abstract and register!

The GSD Communications Committee has once again put together a great newsletter. Included in this newsletter are the following articles:

- 2020 ADSA Annual Meeting GSD Events
- International Spotlight: Brazilian Dairy Industry
- Student Spotlight: Katie Smith
- Student Spotlight: Gustavo Mazon
- Student Spotlight: Kayla Alward
- Dairy Recipes on a Grad Student Budget
- Upcoming Webinar with Eric Bastian and Alex White—February 20

If you have not done so already, please renew your ADSA membership to continue receiving great member benefits and join our Facebook page for updates, webinars, scholarship information, deadlines, meeting registration information, and other interesting dairy-related articles. We are also active on Twitter, Instagram, and LinkedIn, so don’t forget to check us out there. If you are interested in doing a social media takeover, please feel free to reach out!

Finally, we will soon be accepting 2019–2020 GSD Advisory Council officer nominations. Be on the lookout for more information in your inbox in the coming months. We highly encourage all interested graduate students to consider running for available positions.

Have a great semester everyone, and please feel free to reach out if you need anything!
Student Spotlight: Kayla Alward

State of origin: Georgia
Current school: Virginia Tech
Degree: PhD in dairy science
Year in school: First-year PhD student
Area of specialization: Reproduction

Research focus: My current research focuses on associations between photoperiod manipulation in dry cows and performance of those cows during the next lactation. Not only is milk production affected by the length of time that cows are exposed to light, but recent works show that colostrum quality, immune function, and reproductive parameters are affected by photoperiod. This project evaluates the effect of photoperiod on these parameters. My other research projects are focused on reproductive efficiency and physiology.
Future plans: After graduating, I plan (hope) to land a job in academia focusing on extension and teaching to serve both producers and students.

Just for fun, what is your favorite dairy food? Definitely cheese!

Hobbies: When I’m not in the lab or at the farm, I’m either riding my horse, kayaking, fishing, or doing just about anything else outdoors!

Instagram handle: kaylajean95
Twitter handle: kaylajean9511
Student Spotlight: Gustavo Mazon

Country of origin: Minas Gerais, Brazil
Current school: University of Kentucky
Degree: PhD
Year in school: First
Area of specialization: Precision dairy technologies
Research focus: My research is focused on strategic nutritional interventions to improve metabolic status of sensitive animals, using automatic milking and feeding systems.
Future plans: I hope to obtain a position focused on extension and research at a land-grant university. That will allow me to facilitate the exchange of information between researchers and dairy farmers.
Just for fun, what is your favorite dairy food?
Ice cream (pistachio flavor)
Hobbies: Fishing, hiking, and grilling

Awards won:

- 3rd place, American Veterinary Medical Association Animal Welfare Assessment Contest
  November 2019
- 2nd place, College of Agriculture, Food and the Environment Three-Minute Thesis Competition
  April 2019
- National Milk Producers Federation Scholarship Recipient
  August 2018
- 1st place, American Dairy Science Association Three-Minute Thesis Challenge
  June 2018

(Continued)
• 2nd place, American Dairy Science Association Southern Branch Dairy Production Oral Competition
  June 2018
• 3rd place, MS oral presentation competition—Tri-State Dairy Nutrition Conference
  April 2018
• Brazil Scientific Mobility Program Scholarship Recipient
  August 2014–June 2015

Publication important to my research: I just published my first manuscript this year, “Effects of a Megasphaera elsdenii oral drench on reticulorumen pH dynamics in lactating dairy cows under subacute ruminal acidosis challenge.”


Instagram handle: @mazongustavo

Lab Facebook: UkDairyScience
Student Spotlight: Katie Smith

State of origin: Missouri
Current school: Miner Institute
Degree: BS in animal science, working on MS in dairy nutrition
Year in school: Second-year master’s student
Area of specialization: Dairy nutrition
Research focus: Undigested fiber and starch interactions in the rumen

(Continued)
Future plans: Dairy nutritionist

Just for fun, what is your favorite dairy food? Queso dip

Hobbies: Cooking, working out, and long walks behind the barn

Publication important to my research: “Nutritional Ecology of the Ruminant,” Peter Van Soest

Instagram handle: lilkatiemae
International Spotlight: Dairy Production in Brazil

by Nathaly Ana Carpinelli  
MS Dairy Production, South Dakota State University

I obtained my degree in animal science at the Federal University of Pelotas (Rio Grande do Sul, Pelotas, Brazil). During my undergrad I worked at the Center for Research, Teaching, and Extension in Livestock at the Veterinary School (NUPEEC–UFPel) collaborating in dairy research projects in commercial farms. Currently, I am a master’s student in dairy production at South Dakota State University (Brookings, SD). The main focus of my research is evaluation of yeast-products supplementation on health and performance in transition dairy cows.

Dairy Production in Brazil

Brazil is the largest country in South and Latin America and the fifth-largest country by area in the world (Figure 1). The official language is Portuguese, and the country is multicultural due to ethnically different immigration. Because of the large landmass and the tropical climate, dairy production in Brazil is strong, and we have large potential to grow.

The milk production in Brazil in 2018 was 33.8 billion liters, which is an increase of 1.6% compared with 2017 (IBGE, 2018). The state of Minas Gerais had the greatest milk production, around 450,000 liters in the second quarter of 2018. There are about 1,921 dairy farms in Brazil, and the dairy production system and the size of the farm vary according to the region. Minas Gerais has the largest number of farms, followed by Parana and Rio Grande do Sul. The size and type of dairy farm depend of the region and state. We have more family farms in the South of Brazil; for example, in Minas Gerais dairy farms reach up to a 100 hectares, and in Rio Grande...
do Sul, which has a large number of medium and small farms, the average size is 30 hectares.

Because of the tropical climate, grazing systems have been used in Brazil. In the South of Brazil, the pasture during the summer is basically *Cynodon* spp. and during the winter is *Lolium multiflorum*. Cows receive a complementary diet to supply the nutritional requirements, based on corn silage and soybean meal. Larger farms, due to the space limit, generally adopt the freestall system or compost barn (Figures 2 and 3). The compost barn is growing in Brazil, due to benefits such as increased milk production and animal welfare.

As mentioned before, the prospects for improvement in milk production and quality are positive. The dairy farms are focusing on nutritional strategies associated with animal breeding and genetics to improve efficiency and quality of the herds, while working to increase milk production and quality of the final product.

Map
https://www.google.com/maps/place/Brazil/@13.659565,69.6877082,4z/data=!3m1!4b1!4m5!3m4!1s0x9c59c7ebcc28cf:0x295a1506f2293e63!8m2!3d-14.235004!4d-51.92528

References


Figure 2. Freestall from Farm Copetti in Catuipe, Rio Grande do Sul State. Source: Nathaly Carpinelli, 2016.
Reminder!!

Abstracts for ADSA 2020 are due at 11:59 p.m. CST on February 20, 2020.

More information can be found on the [ADSA website](https://www.adsa.org).

We hope to see everyone in Florida for the 2020 ADSA Annual Meeting, June 21 to 24! Keep an eye out for information about our Mixer, 3MT, Socials, Lunch-N-Learn, and much more!

ADSA 2020 Awards

ADSA 2020 is rapidly approaching, and we would like to let you know of several award opportunities available for graduate students.

Although there are many awards listed, three may be of interest to graduate students:

1. **ADSA Foundation Graduate Student Literature Review Award**
   - **Purpose**—To recognize graduate students who have composed in-depth and extensive literature reviews in their thesis or dissertation, and allow for these papers to be published in the *Journal of Dairy Science*® (JDS®) as review papers, making them available as references for citations in original research papers.

   - **Requirements**
     - The nominee must be a graduate student at the time of submission.
     - Review papers for consideration must be submitted by the graduate student within six months of graduation. Manuscript submissions to JDS will be made throughout the year for peer review by the journal.
     - Submitted review papers are to be no more than 30 double-spaced pages, including references and graphs.
     - Submitted papers will be on a focused topic in dairy science and may include a maximum of 75 references.
     - Submitted papers must conform to current JDS formatting requirements.
2. Alltech Inc. Graduate Student Paper Publication Award
   • **Purpose**—To recognize a graduate student who has published a paper in the *Journal of Dairy Science*.
   • **Requirements**
     - The student must be a member of ADSA.
     - The manuscript must be based on research conducted by the student before his or her final oral examination and must list the student as senior author.
     - The manuscript must be submitted to JDS within six months after completion of the final oral examination.
     - The manuscript must be published in JDS during the calendar year preceding the presentation of the award.

3. The National Milk Producers Federation Richard M. Hoyt Award
   • **Purpose**—To recognize research efforts with direct application to problems of the US dairy industry.
   • **Requirements**
     - Nominee must have accomplished research with direct application to problems of the US dairy industry.
     - Nominee when nominated must be enrolled in or have completed within the preceding one year a program leading to an advanced degree in a department of dairy science, dairy production, dairy processing, or food science or a department with similar curriculum in an accredited university in the United States.
     - If degree work is completed, the nominee must be employed by a US company.
     - Nominee must be a member of ADSA or of the Student Affiliate Division of ADSA.

To find out more, visit the [Awards page](#) of the ADSA website. The deadline for initial nominations was January 6, 2020. The deadline for supporting nomination materials (for qualified nominations only) is **February 17, 2020**.
GRADUATE RESEARCH TRAVEL AWARDS

Daisy Brand supports dairy foods graduate research by offering travel awards for graduate students to present their work at ADSA’s annual meeting in West Palm Beach, Florida. Up to four $500 awards will be offered in 2020.

An Applicant Must
- Be the first author of an abstract accepted for the ADSA annual meeting
- Present a poster or oral presentation in the area of dairy foods research
- Be enrolled as a student in a graduate MS or PhD degree program at a college or university by the application deadline
- Have membership in the Graduate Student Division of ADSA

Application Process
- Submit the application, written in English, to dftravelaward@daisybrand.com with the subject line "First Name Last Name Application", after receiving confirmation from ADSA that your abstract has been accepted
- Attachments, in pdf format, to the application email:
  - A one page curriculum vitae
  - A letter of recommendation from a faculty adviser or department head confirming that the student will attend the annual meeting of ADSA in West Palm Beach, Florida and that funding will be provided in addition to the Daisy Brand Travel Award
  - Confirmation that the abstract was accepted
  - Copy of the accepted abstract
  - Statement of Interest, limited to 200 words single spaced, explaining why the applicant is conducting dairy foods research and what benefit they hope to receive from attendance at the annual meeting of ADSA
- Only complete applications will be accepted
- One application per student (APPLICATIONS WITH MORE THAN ONE ABSTRACT WILL BE DISQUALIFIED)
- Within 5 business days, a reply to the submission email will acknowledge receipt
- Applications must be received by 11:59pm CDT April 20, 2020
- Applicants will be notified by May 31, 2020
- Checks will be mailed to award winners at the address on their curriculum vitae

In the event an award winner cannot attend the ADSA annual meeting, Daisy Brand should be notified immediately at the email indicated previously. The award will be refunded to the Daisy Travel Award Program and or be given to another applicant.
We’re Social!
Find Us on Facebook, Instagram, Twitter, and LinkedIn!

Facebook: ADSA Graduate Student Division
Instagram: adsagsd
Twitter: ADSA Grad Students @ADSAGSD
LinkedIn: ADSA Graduate Student Division (ADSA)

If you are interested in doing a social media take-over or writing for the next newsletter, contact us through one of our social media platforms or one of our officers.

Dairy Recipes on a Grad Student Budget

by Holly Miller, FASS
https://www.facebook.com/pages/Hollys-Country-Canning/520945074720031

Instagram: Holly’s Country Canning
Pinterest: Holly’s Country Canning

My Favorite Dairy Fruit Dip

1 package (8 oz) softened cream cheese
1/2 cup sour cream
1/4 cup sugar
1/4 cup packed brown sugar
1 TBSP maple syrup

Combine cream cheese, sour cream, sugars, and syrup in bowl and beat until smooth. Chill and serve with fresh fruit.

Breakfast Smoothie

1 cup low-fat vanilla Greek yogurt
1 cup blueberries, strawberries, or raspberries
1 medium banana, cut into chunks
1/2 cup orange juice
2 cups ice

Combine all ingredients in a blender until smooth and creamy. Serve immediately.
Enchiladas

1 lb ground beef
1 packet taco seasoning
1 can cream of chicken soup
1 can cream of mushroom soup
8 ounces sour cream
1 small can (4.5 oz) green chilies
1/2 cup diced onion
2 cups cheddar cheese
10 large flour tortillas
1 small can (4.6 oz) sliced black olives (optional)

Preheat oven to 350°F.

Brown ground beef and drain. Add taco seasoning to beef with 1/2 cup water.

Mix together soups, sour cream, and chilies. Pour half to cover the bottom of a 9 × 13 baking dish.

To make the enchiladas: Place 1/4 to 1/3 cup of ground beef mix on tortilla, sprinkle with onion, shredded cheese, and olives. Roll like a burrito and place in backing dish, seam side down. Lay all of them side by side in the dish.

Pour remaining soup mixture over the enchiladas, top with sliced olives and remaining shredded cheese. Cover and bake for 35 minutes, and then, remove cover and bake 10 minutes.