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DAIRY

JUNE 6, 2025



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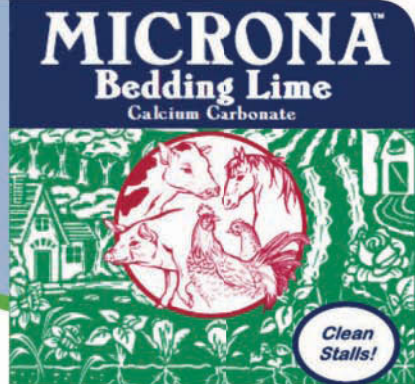
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Small dairy pleases chocolate milk lovers

By JULIA HOLLISTER
For the Capital Press

WILDOMAR, Calif. — The DeJong's family dairy boasts a history and a recent "one of a kind" status.

It is the only dairy in Southern California that has a herd in the pasture and milking facility together.

"My grandfather bought our dairy in 1958," said Dana DeJong.

DeJong's father, Herman DeJong, bought the farm from him in 1974.

"We used to be one of many, but now we are the only one that milk the cows, process the milk and sell it at one location."

There are 125 cows on the farm and 70 cows are milked daily.

All the cows are Holstein and are born and raised on the farm.

"We have a small store where we sell our milk," DeJong said. "We make whole milk, reduced fat milk and chocolate milk, which is a favorite with the visitors. We sell about 500 gallons of milk a day from the front of our store."

A Yelp review by a customer, Matt D. from Fremont, Calif., backs up its popularity: "My family exclusively gets milk and eggs from here. It is better quality and tastes better than you will get at the supermarket. The price is the same."

The dairy has a small animal observation area where the kids can look at the animals and feed them through the fence. In addition to the cows in the pasture, there are goats, pigs, ducks, peacocks, chickens and other birds.

Tours are available at

other times of the year but aren't currently being offered due to biosecurity concerns related to bird flu.

"There are 3 kids in my family," Dana said, "I am the oldest, my brother Peter DeJong, and my sister Holly Crocker. "We all work at the dairy with our Dad."

Other items, like a small convenience store, are also sold at the farm.

"I would say our biggest hurdle is not having milk for our daily visitors," Dana said.

"People don't realize that cows are not faucets, and we can't turn them off and on. "We do run out of milk often."

"We love our community and our community is very supportive," Dana said. "My Dad has lived in Wildomar since he was 8 years old."



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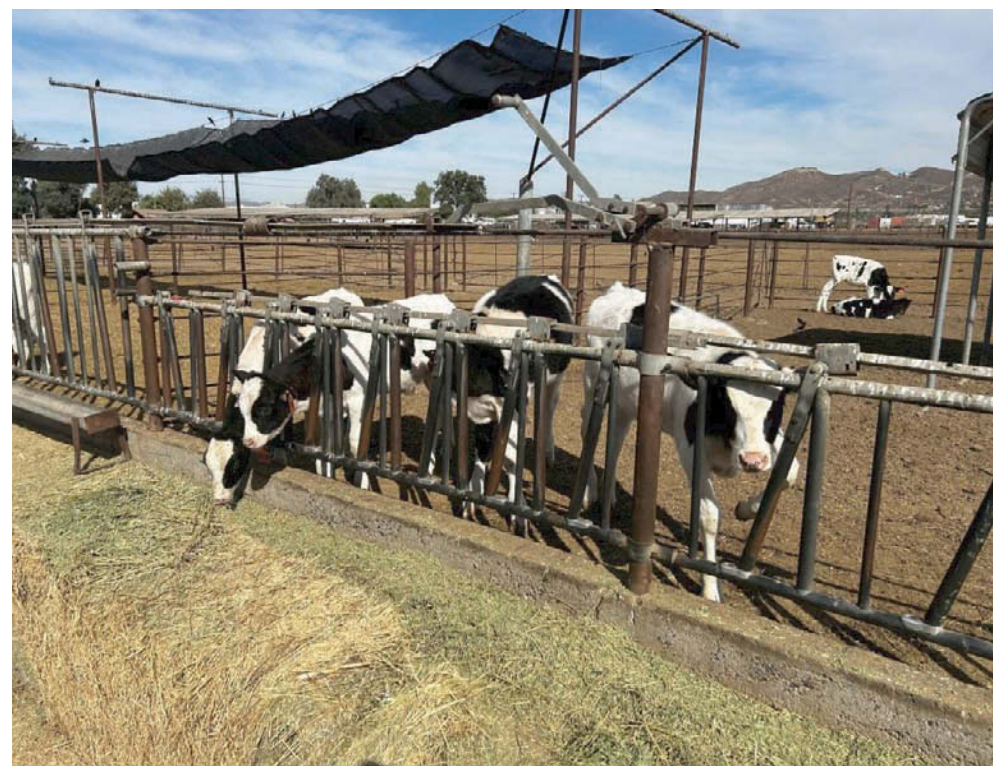
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Courtesy DeJong Family Dairy
Holstein cows line up to eat some hay at the DeJong Family Dairy in Wildomar, Calif.

Robotics improve production at Double Diamond Dairy

By HEATHER SMITH THOMAS
For Capital Press

David and Natalie Nelson's dairy near Preston, Idaho is on a farm homesteaded in 1888 by David's great-grandmother. The farm transferred to David and Natalie from his parents in 2019. They built a new milk barn and put in robotics for milking. This enabled them to grow the herd to 240 milking cows.

The cows come into the milk parlor as they wish, for the food they receive during milking. "Our cows average about 3.2 milkings per day," David said. "If a cow tries to come too soon, like if it's only been a couple hours since she was milked, the robot won't milk that cow and lets her back out."

A fresh cow that's producing a lot of milk might get milked up to 6 times per day, but when a cow is near the end of lactation, ready to be dried off, she might be milked only once or twice a day.

A high-producing cow at the peak of lactation should be milked more often than two or three times a day. She gets to choose the frequency. This is healthier for the cow, improves milk production for the dairy, and saves labor.

"When we took over the dairy, our barn was small and old. We had to decide what to do, and our original plan was to build a new conventional parlor. Then we learned about robots," David said. "We went back east and looked at several dairies to see how they worked and whether this would fit for us."

It was a large investment, especially when planning to start over with a new facility. "We haven't regretted this decision because it increased our production and I think the cows are healthier," Natalie said.

"With the robots we get more information about the cows and their health," David said. "They wear an electronic



Photos courtesy David and Natalie Nelson

David and Natalie Nelson and their four children pose for a family photo on the farm.

tag, so we can track the cow, but we can also see if she's starting to get sick, even before she shows any symptoms. We are able to be proactive and have a better outcome if she has mastitis or some other problem."

The cows wear a collar, similar to a Fit-Bit. When they walk into the robot, it reads the collar, knows which cow it is, and utilizes information gleaned from previous milkings. "This is all sent to our computer system. We gather information from there, to make decisions," Natalie said.

"The robots and all the information they give us enables us to be more consistent, and cows love consistency." They are creatures of habit and happiest when they are accustomed to something rather than confronted with something new and scary.

"The robotic technology has given us opportunities to share this aspect of dairying with the community and show these advancements in how we are producing food and how we take care of cows," Natalie said.

The farm hosts school tours in the spring. David's brother is a teacher at the local high



David Nelson gives some attention to one of his favorite cows.

school and brings his class to the dairy.

"This is how it started; he'd come with the kids to have an ag day here at the dairy. Other teachers and classes found out about it and asked if they could do something like this," David said.

"Hopefully these tours help people gain a better appreciation for where their food comes from, and appreciation for the animals," Natalie said. This is a great way to help educate kids about agriculture and cows, and the kids enjoy seeing the cows and calves.

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A change of location leads to a change of breed

By **BRENNA WIEGAND**
For the Capital Press

Gomes Jersey Dairy started out with a Holstein herd in California.

Eddie Gomes made the change to milking Jersey cows upon moving his operation from the Fresno area to Tillamook, Ore., in 1998, to join the Tillamook Creamery Co-op. The Creamery pays its 80 members above market price for milk and a premium for quality, including butterfat content.

Holsteins give more milk, but Jersey milk has a substantially higher butterfat content and other quality markers.

"They pay for cheese

pounds, so it seemed like a good idea," said Eddie's son Curtis, who now manages the dairy. "We bought a 220-acre property and were milking about 200 cows; now we're milking close to 400 gals."

Though they've got the room, all they grow is grass for silage; any corn is sure to be decimated by the local elk herd.

Curtis Gomes continues to advance the genetics on the cows, breeding for cheese merit and health traits for sound functional cows.

Gomes always thought he was going to become a veterinarian but somewhere in the middle of high school he decided his place was at the

family farm.

He attended Linn-Benton Community College taking various classes that would be useful to him on the dairy.

"Then I went to work," Gomes said. "I'm big on cow health and preventive care and don't tend to call the vet out too much.

"We have seven employees; that allows me to have more time with my family and I can focus more on managing the dairy itself."

Curtis' wife Molly and his mother Katie Gomes do the books.

Although he's stepped back from running the business, Eddie still hauls cows, drives tractor and travels to Eastern Oregon for alfalfa.

Curtis and Molly's older son James just graduated from high school and has assumed many roles at the dairy. Samuel is still in the thick of high school and sports, but he helps out when he can.

"I've got the guys trained to where I can leave for a week if I need to," he said, "but the Kilchis River runs through our property, and there are always spots to fish."

Gomes serves on the board of Tillamook's Young Cooperators, a national program that provides education, resources and leadership development to up-and-coming dairy farmers.

On last year's trip to Washington, D.C., the young people participated in a legislative forum in which they spoke before legislators concerning trade and the labelling of plant-based milks.

According to the FDA's Standards of Identity regulations, milk is the lacteal secretion, practically free from colostrum, obtained by the complete milking of one or more healthy cows.

In January the FDA released a draft guidance with recommendations on best practices for the naming and labeling of plant-based foods that are marketed and sold as alternatives to conventional animal products.

Recommendations include having the actual name of the food clearly reveal the plant source from which it came and referred to consumer studies indicating that many consumers expect products with milk in their names to have a nutri-



Photo courtesy of Gomes Jersey Dairy

Curtis Gomes with one of his Jersey beauties at Gomes Jersey Dairy in Tillamook, Oregon. The Gomes family chose the breed to earn the higher rates paid by his co-op, Tillamook Creamery, for cheese-worthy milk.

tional content similar to dairy milk.

"Kids' growing bodies need that calcium, magnesium, protein and fat," Gomes

said. "If they're not taking 'milk' off their almond milk label, it should make clear that it is not nutritionally equivalent to dairy."



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Whatcom County, Wash., dairy ambassador crowned

Capital Press

Maddie DeLange of Lynden, Wash., was crowned 2025-26 Whatcom County Dairy Ambassador on April 26 at the Lynden Heritage Museum.

Sarah Van Berkum of Everson, Wash., was selected as the alternate. The Whatcom Dairy Women have hosted the ambassador program for nearly seven decades.

DeLange, a sophomore at Lynden High School, is the daughter of Nick and Tara DeLange.

Her speech was on her positive experiences growing up in the dairy industry. Through a game show-style format, she educated the audience on the dairy industry.

"The dairy industry is truly intertwined into everyone's life, whether you live on a dairy farm, have milk with your cereal, or see a cow as you drive by on the road. No matter where you are or what you do, dairy is there," she said. "At the heart of it all is our dairy farmers who run this industry."

Van Berkum is a Lynden High School junior. Her parents are Henry and Tracy Van Berkum.



Photo by Alyssa Boersma

Whatcom County Dairy Ambassador Maddie DeLange (left) and Whatcom County Dairy Ambassador Alternate Sarah Van Berkum were crowned April 26 in Lynden.

Van Berkum's speech was an introduction to how dairy products go from the farm to the grocery store, recognizing the work involved before dairy products are on the grocery dairy case.

"From the care and hard work on dairy farms, to the various steps at the dairy plant, and all the way to our grocery stores, it's incredible how much goes into something we often take for granted," she said. "So the next time you grab a gallon

of milk or a block of cheese from the store, remember there's a whole story behind it — and it all started with a cow."

The competition included interviews, speeches, a dairy knowledge test, personal communication interactions and reading a dairy storybook to an audience.

Lunch included the opportunity for casual conversations between the candidates and contest judges Emily Neff, Vincent Buys and Vickie Crane.

scholarships.

Recipients of the Judy Scholten Memorial Scholarship, who each receiving a \$1,500 scholarship, are: Fischer Blok, Brooklyn Hallberg, Alena Heeringa, Mackenzie Joostens, Elizabeth Lenssen, Luke Smith, Ryan Van Berkum and Katelyn Vander Veen.

DeLange succeeds Katelyn Vander Veen, the outgoing Dairy Ambassador, a freshman at Oregon State University studying agricultural sciences through the school's online program.

Brooklyn Hallberg and Madison Lenssen are the outgoing alternate ambassadors. Hallberg is a Lynden High School senior and Whatcom Community College student. Lenssen is a junior at Lynden Christian High School.

Vander Veen, Hallberg

and Lenssen thanked their parents and the dairy community for supporting the Dairy Ambassador program, and highlighted their experiences and personal growth.

The 2024-2025 Dairy Ambassadors interacted with thousands of community members and presented to more than 1,300 elementary students. Debbie VanderVeen awarded each Ambassador with a \$1,200 scholarship on behalf of Whatcom County Dairy Women.

The Lynden Heritage Museum donated the venue. Dairy Farmers of Washington sponsors the Dairy Literacy Program and Dairy Ambassador classroom presentations. Darigold provided milk for the traditional milk toast. Originals By Chad donated tiaras.

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California dairyman milks success in multiple fields

By JULIA HOLLISTER
For the Capital Press

KERMAN, Calif. — Fourth generation farmer and dairyman Brian Pacheco admits that at a very early age he decided to make agriculture a career.

“My earliest memories involved working on the family farm where my brothers and I performed a variety of tasks,” he said. “Working on the farm was a way of life and I enjoyed the interaction with our employees and our neighbors”

Today, Pacheco Dairy Inc. is a family business with three generations currently working on the farm.

When he graduated from Kerman High School in 1986, Kerman’s popula-

tion was about 5,000 people. Today its population is 17,535. It was a small community with a good family atmosphere.

Ryan Jacobsen, CEO of Fresno County Farm Bureau, acknowledged Pacheco’s contribution to the county.

“Since returning to his family’s farm after college, Brian has been a tireless champion for the agricultural community,” Jacobsen said.

Whether through his leadership in the Farm Bureau, his involvement in the dairy cooperative, or his service as a county supervisor, he has consistently worked to strengthen American agriculture and support rural communities.

“His dedication spans every level of engagement,



Brian Pacheco

always guided by a deep commitment to the people and land that sustain our food system,” Jacobsen said.

Pacheco attended the University of California at Davis and majored in ag economics and business.



Photo courtesy of Brian Pacheco

Brian Pacheco is a fourth generation dairyman at Pacheco Dairy Inc., and also serves as a county supervisor in Fresno County, Calif.

He felt he knew the day-to-day work routine of the family farm but felt that earning this degree would help him with the business aspects of running the family

business.


“We raise Holstein and Brown Swiss cattle breeds on the dairy. “We sell the milk to California Dairies cooperative, where we are

member/owner,” he said.


Through the years Pacheco also formed an opinion about the biggest

See Dairyman, Page 7

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Raw milk dairy bottles popularity

By **JULIA HOLLISTER**
For the Capital Press

KERMAN, Calif. — When Mark McAfee took over the family farms after retiring from being a Paramedic for 16 years, he did it with very specific purpose and intentions — to serve people and not a processor.

“That quickly evolved into starting a small organic dairy and delivery of raw milk to consumers in Los Angeles that had lost their raw milk source when Alta Dena sold its operations to Deans Foods in 1999,” he said. “The idea came from consumers that wanted raw milk, and I was very interested in serving them with a whole food. Consumers taught me much about raw milk and so did the owners of Alta Dena (the Staves).

Since that time McAfee of Raw Farm has become an expert in raw milk production and safety systems. He is also a member of the UC Davis International Milk

Genomics Consortium.

“I bring back the science and apply it in my business,” McAfee said.

“We have two California dairies; one near Fresno and the other in Hanford,” he said. “Both are dedicated certified by (California Department of Food and Agriculture) for raw milk production to production of tested and safe raw milk.”

Raw Farm produces a variety of products, including raw milk, kefir, butter, cream and 60-day aged cheeses. The brand also has a line of FDA approved pet food products that are sold nationally in retail stores.

We cross breed them all — Holsteins, Jerseys, Ayrshires, Normandes, and several others,” he said, “There is no such thing as best breed of cows. They all have their benefits and special traits.”

California has certified six raw dairies. Raw Farm (1800 milk cows in two dairies) Schoch Dairy (Salinas with 100 cows), Claravale Farm



Courtesy Raw Farm

Mark McAfee poses for a photograph in his farm's milking parlor.

(San Benito County with 65 cows), San Martin Milk Company (San Jose area) Duivendoorn Farms (Chico area with 40 cows), Valley Milk Simply Bottled (Modesto with 300 cows).

Raw Farm products are in 450 stores and produces 75,000 gal-

lons each week going into raw dairy products.

Raw Farm makes four kinds of raw milk cheddar cheeses — jalapeno, cheddar, grated cheddar and grated Jalapeno.

McAfee says the FDA hatred of raw milk is a central theme.

“The FDA has one standard for raw milk and those standards are for pasteurization,” he said. “The allowed bacteria loads and pathogens is nothing less than filth. FDA refuses to acknowledge super clean, tested, safe raw milk.

“This hatred comes from the fact that they have no standards or regulations for raw milk production for human consumption,” he said. “The FDA is steadfast and absolutely refuses to acknowledge raw milk standards that are implemented at the state level.

McAfee said consumers want raw milk for several reasons, including taste, it's non-allergenic, easily digestible and bio-actives in the milk bolster the immune system.

Dairyman

Continued from Page 6

problem facing California dairy today.

“Our state is an increasingly costly place to do business,” he said. “Dairies are the most regulated industry in all of agriculture, because we must comply with federal, state, and local agencies.

“Rising labor, feed, and energy costs are taking a toll on my farm and other dairy farm families here in the San Joaquin Valley,” Pacheco said. “Like many businesses our costs exceed our revenues.”

Water supply limitations due to the state's handling of our surface water supplies, as well as the Sustainable Groundwater Management Act are additional hurdles that California dairies must overcome.

The burden on small dairy farms is well-documented as the state has lost more than 1,000 family dairy farms in just the last 20 years.

“Being a dairyman requires a special kind of person. Our business operates 24 hours a day, seven days a week, and 365 days a year,” he said. “You do not wake up one morning and decide that you want to be a dairyman. You are either born into the business or you marry into it.”

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Coast Guard veterans set sail with Clover Mountain Dairy

By **HEATHER SMITH THOMAS**
For the Capital Press

Virginia and Stacy Thomas are first generation farmers.

“We met in the U.S. Coast Guard, got married in 2003 and bought this 40 acres in 2010. Stacy retired from the Coast Guard in 2020,” Virginia says.

Stacy’s family have been independent milk haulers in eastern Washington since World War II and he grew up riding milk trucks.

“After we met, we wanted to have a dairy. Over a 10-year period we built our little farm, our house and barn — and bought old, used equipment and fixed it up. In 2020 we started milking cows.”

Their farm, Clover



Photos courtesy Stacy and Virginia Thomas

Virginia and Stacy Thomas pose for a photograph at their barn in Chewelah, Washington.

Mountain Dairy, is about an hour’s drive north of Spokane in Chewelah, Washington, with a small herd of Jersey dairy cows, which are 100% grass fed.

They started by bottling milk in glass bottles, then

made yogurt and cheeses.

“Now we mainly just make cheese, though we sell a little milk to the local non-profit processor, Columbia Community Creamery,” Virginia Thomas said.

The cheeses the Thom-



One of the Thomas' Jersey cows and her calf stand outside the barn at Clover Mountain Dairy.

ases make include Gouda, Monterey Jack, Feta, Cheddar, Pepper Jack, and a Garlic Jack. They built a small underground cheese cave on their farm for their cheese production/storage and sell to local stores and a farmers’ market.

“What’s most important to us is a healthy farm — healthy fields, healthy cows, and a good work-life balance.” Virginia said. “We only milk once a day, allowing us to do something else now and then. The cows have a paddock

for the day’s grazing. If it’s winter we already have the hay out there for them; this enables us to go do things, even for overnight. On-farm processing allows us to control our price and market,” she said.

The cows have New Zealand genetics, are well adapted to grazing and don’t need grain.

“They haven’t had any foot issues and they’ve calved easily. We keep their calves with them the first 6 to 8 weeks. After that we separate them at night so we can milk the cows in the morning,” Virginia said.

“We wean their calves at about 5 to 6 months,” she said. “The steers are raised for beef and heifers are either replacements for the dairy or for beef.”

See Clover, Page 9



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Clover

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The cows are bred AI with polled Jersey semen or Red Angus.

“If it’s a heifer being bred for her first calf, we use Red Angus for easy calving, and to have a crossbred beef calf,” she says.

“Keeping the cows with their calves is a management issue for us and our work-life balance. I previously worked on another dairy and helped raise the calves — feeding them multiple times a day and managing their housing facilities. Another reason we keep our cows with their calves is that they all stay healthier,” Virginia says.

“We’ve never had any disease issues. When a cow calves, we milk her and bottle-feed colostrum within the first hour, to make sure the calf has had adequate colostrum. Then we leave the cow and calf together and the calf figures out how to nurse mom,” she said.

This is a seasonal dairy, and this year they are switching to fall calving.

“This will allow us to have time off in the summer. We do intensive rotational grazing and put up most of our own hay

but also buy hay.”

She and Stacy took a trip to the islands of Jersey and Guernsey in 2012 to learn more about these breeds.

“Then last August we went to Switzerland to learn more about making Gruyère cheese and talked with those dairy farmers about their farming systems.”

Virginia and Stacy are both members of the local volunteer fire district and the local farmers’ market. They also helped the local creamery get started.

The creamery in Chewelah is the first of its kind. “It’s a 501(c)(3) nonprofit processor and its purpose is to benefit the community. Their website is cccmilk.org and they opened in 2023,” she says.

“They buy milk at a fairly high flat price from local farmers and provide technical assistance including milk testing and information, finding supplies, helping with facilities and equipment, packaging, etc. provide ideas about marketing, and connect farmers with each other. They have a retail store in Chewelah and offer milk products, and recently expanded to offer products from other local farmers. They want to help build back the local farming economy. They sell bottled milk in glass bottles, like whole milk, flavored milk and also make ice cream.”



Courtesy Stacy and Virginia Thomas

Some of the Thomas’s Jersey cows graze near their barn at Clover Mountain Dairy.

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R&R Dairy takes genetics on the road

By **BRENNA WIEGAND**
For the Capital Press

The Rochas of R&R Dairy start each day with a family powwow, each generation bringing a unique perspective and ideas for today and into the future.

David and Jody Rocha started a dairy in 1966 in Lemoore, Calif., and moved to Tillamook, Ore., in 1993 for better expansion opportunities.

With son Joe they started with 180 cattle on a 100-acre dairy farm needing significant work. Today they milk 1,100 cows on a 700-acre farm three generations strong and owned by Jody,

Joe and his wife Sarah, and Joe's nephew Ryan Rider. Two of their four sons remain on the farm, along with several other relatives, each responsible for a facet of the operation.

"Even though you milk 1,100 or 1,200 cows, these are still truly family farms, and I think that often gets missed," Joe Rocha said. "Just because it's not 100 cows doesn't mean it's still not a family farm; it's still us doing everything every day."

Their genetics program features stud services and showcases top cows at national and international events.

"The cow show part of



Photo courtesy R&R Dairy

The three-generation R&R Dairy family of Tillamook, Ore., is led by Joe and Sarah Rocha, fifth and sixth from left. In addition to milking 1,100 head at home, the Rochas take to the road twice a year to showcase their top milking cows at national and international shows.

our business means that three of us are gone for about 25 weeks in the fall, our busiest time," Rocha said. "Those weeks even our boys that aren't on the farm help out at the shows."

At the end of September, they travel to Madison, Wisc., then return home, and three weeks later head to Louisville, Kentucky. During that period, the show string covers 9,000 miles.

The Rochas have put a lot of thought and investment into ensuring 15 to 20 prime milking cows arrive at the

shows in premium condition.

Pulled by a semi, their 50-foot, specialized cow pot has all the moving equipment – a constant supply of water, room to lay down and, of course, a portable milking parlor – so cows needn't leave the trailer until they reach their destination.

"It's really too much space for the number of cattle, but for us to do it and do it well we have gotten very specialized and have pretty much figured out how to make the trip and look good when they get there," Rocha

said, adding that they manage to bring home banners most years.

"Like most farms, we'd like to see it pass to the next generation, which makes you play a long game and a short game," Rocha said. "We're always doing things that are helping us in the now while looking for our next bold strategy to stay competitive.

"There are constantly curveballs being thrown at you, from the economy to having a state that thinks they need to make a dairy pol-

icy every year," Rocha said. "Such regulations affect us all more than anybody realizes and they end up doing more harm than good.

"Our state wants these nostalgic mom and pop dairies, but it's state policy that drives them out more than anything else," Rocha said. "There's just not enough cash at the end of 100 cows for the normal person to even afford insurance – you need some margin.

"These are among the things that we have on our war board."

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Fifth generation farmer named Oregon dairy princess

By **KYLE ODEGARD**
Capital Press

Cydney Stables, a fifth generation dairy farmer, has been crowned the 2025-26 Oregon Dairy Princess Ambassador.

The 22-year-old Gaston, Ore., resident has generational ties to royalty.

"My mom (Carla Evers Stables) was an alternate state dairy princess back in the day," she said.

Her aunt, Karen Evers, was the princess ambassador in 1985, and her cousin, Jaime Evers, won that role in 2020.

Stables wants to share her family's agricultural values and help Oregonians understand the dairy industry.

"Farmers truly care about what they do. They care for their cows and they treat them humanely," Stables said.

She also hopes to boost the consumption of milk products.

Gap year

Many aspirants to the crown are high school seniors.

Stables attended Amity High School, where her father, John Stables, is the ag teacher, and she grad-



Cydney Stables, left, is the new Oregon Dairy Princess Ambassador, while Anna Wismer is the alternate.

Contributed photo, Oregon Dairy Women

uated in 2021 during the COVID pandemic. She didn't think that was ideal timing to be a dairy princess ambassador.

"I pushed it back until I was exiting college," Stables said.

She's now a senior at Graceland University in Iowa, where she's studying agricultural business, business administration, communications and economics.

Stables is taking a gap year to dedicate more time to the position.

Graduate school

After her work as Oregon Dairy Princess Amba-

sador, Stables will attend graduate school at Kansas State University.

She's aiming for a master's degree in agricultural economics and wants to research direct-to-consumer markets such as farm stands.

"My interest stems from my parent's business," she said.

CJD Gardens is primarily a nursery and greenhouse products operation, but the business also sells cut flowers, eggs, berries and other produce at its farm stand and market booths.

Stables hopes to work in extension services or higher education.

The dairy aspect at her parents' property has been scaled back because Stables and her brother, John Stables, 23, are both in college. The family currently has a small herd of six cows.

Alternate dairy princess

Anna Wismer, 18, a 2024 graduate of Gaston High School, was named the Alternate Dairy Princess Ambassador during a ceremony in early March at the Oregon Dairy Farmers Convention.

Wismer is studying agricultural sciences at Portland Community College.

She's a seventh generation dairy farmer.

The Oregon Dairy Women, an all-volunteer, nonprofit organization, crown the princess and alternate to promote the

dairy industry.

Stables and Wismer will spend the next year traveling throughout Oregon, attending fairs, town meetings and public events as representatives of the state's dairy farmers.

They'll also visit schools, educating students about life on a farm and the nutritional benefits of dairy products.

Stables and Wismer received scholarships for their education.

Outgoing princess ambassador Mackenzie Mitchell, who connected with more than 10,000 students, received \$15,600 for her work.

Other state finalists this year were Tayva Forman of Lake County; Bailey McDonald, representing Linn and Benton counties, and Madyson Grimes of Tillamook County. McDonald was honored with the congeniality award.

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