

23RD ANNUAL

Trailing of the Sheep Festival

Presented by ZIONS BANK®

OCTOBER 9-13, 2019

Wood River Valley, Idaho

Photo: Michael Edminster



ENJOY THE FESTIVAL!

Photos: Carol Waller



We welcome you to the 23rd Annual Trailing of the Sheep Festival! It is our goal to produce a Festival that celebrates the culture, heritage and history of sheep ranching and sheep herding in Idaho and the West. We hope you will celebrate the extended weekend by enjoying the stories, arts, culture, cuisine, music and legacy of Idaho's living history. Thank you for joining us this year!





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Headquarters

TAKE ADVANTAGE OF THE TRAILING OF THE SHEEP HEADQUARTERS!

WEDNESDAY - FRIDAY • 9:00 am to 5:00 pm
Limelight Hotel • 151 South Main Street, Ketchum

SATURDAY • 10:00 am to 4:00 pm
Folklife Fair • Roberta McKercher Park, Hailey

SUNDAY • 10:00 am to 3:00 pm
Happy Trails Closing Party • Ketchum Town Square

At all locations, you can pick-up a Program with Festival details and map, purchase Festival merchandise, find directions to event sites, buy tickets and get all of your questions answered.

Trailing of the Sheep Cultural Heritage Center, Inc. • PO Box 3692 • Hailey, ID 83333
208.720.0585 • www.trailingofthesheep.org

Our History



Photo: Michael Edminster

It was the late 1980s and early 1990s and the Wood River Valley and the West were experiencing tremendous growth. Farms, ranches and open spaces were being lost to development at an alarming rate and economic losses were forcing families from the land.

The Blaine County Recreation District (BCRD) was working on the Wood River Trail System, a paved Class I trail system, to connect the communities in the Wood River Valley. When some missing pieces of right of way were needed to connect the Trail, BCRD staff went to the local sheep ranchers to ask if they would agree to allow use of some of the sheep driveway that was dedicated in the early 1900s to move sheep from southern Idaho through the Valley to summer grazing in the mountains. The ranchers graciously agreed. But, after those sections of the trail were paved and the sheep came trailing through as they had done for 150 years, recreational users of the new bike path didn't understand the sheep on "their" path. It was then that local sheep ranchers, Diane and John Peavey, decided it was time to tell the growing community of newcomers in the Wood River Valley about the place they now called home.

The Peaveys invited people to meet for coffee at a local café and then walk with the sheep through the Valley to learn about this historic tradition of trailing the sheep in an effort to minimize conflicts between users of the bike path and the sheep. Along the way, they shared stories of the rich history, heritage and cultures of the Wood River Valley. It was small, informal, educational, and, people loved it.

After a few years of "coffee chats," the Peaveys met with the local Sun Valley/Ketchum Chamber & Visitor Bureau (CVB) to discuss the idea of creating an event based around the sheep trailing. Seeing the potential to turn a conflict into a celebration of cultural heritage and a unique Fall event to attract visitors, the CVB quickly jumped on board with support and the Trailing of the Sheep Festival was born, officially launching in 1996. Working with the Peaveys, the CVB provided staff, ideas and the funding to create and promote a multi-day event that featured the Sheep Parade on Main Street in Ketchum, the Sheep Folklife Fair, Sheep Tales Storytelling, Lamb Dine-Around and other elements that remain an integral part of the Festival. The CVB, along with the Peaveys and a dedicated committee of volunteers, produced the event until 2003, when the non-profit Trailing of the Sheep Cultural Heritage Center, Inc., was created to take over the reins and continue to develop the Festival.

Celebrating its 23rd year in 2019, the Festival has expanded greatly from its humble beginnings, yet the goals and objectives of the Festival remain the same—preserving the stories and history of sheep ranchers and herders, celebrating the rich cultures of the past and present, and entertaining and educating children and adults about the production of local food and fiber that have sustained our economies for generations.

SAVE THE DATE for the 24th Annual Festival October 7-11, 2020!

Awards & Accolades

- Top Ten Best Fall Festival Winner – *USA Today 10 Best Readers' Choice*
- Top 10 Fall Festivals in the World – *MSN Travel*
- 10 Best Fall Festivals in America – *USA Today*
- One of the best Cultural Festivals in the West – *Northwest Travel Magazine*
- Top Animal Festivals in the World – *USA Today*
- Top 10 Fall Festivals – *smartertravel.com*
- Top 10 Festivals in Idaho – *America The Beautiful (USA Marketing)*
- Top 200 Best US Festivals – *Amazing Festival Coffee Table Book*
- Top 10 Fall Festivals for RV Travelers – *Trailer Life Magazine*
- Top 100 Festivals in the US – *American Bus Association*
- Top 7 Fun Fall Festivals Across the US - *AARP*
- Best Festival in the Wood River Valley – *Idaho Mountain Express*
- Idaho Governor's Award for Cultural Heritage
- Cultural Heritage Preservation Award, *Idaho Historic Preservation Council*
- Phoenix Award for Best in Cultural Tourism – *Society of American Travel Writers*

Photo: Michael Edminster



2019 Schedule

WEDNESDAY, OCTOBER 9	FRIDAY, OCTOBER 11	
<p>9:00 am - 5:00 pm FESTIVAL HEADQUARTERS OPEN Limelight Hotel 151 South Main Street, Ketchum</p> <p>6:00 pm FARM TO TABLE DINNER Wood River Sustainability Center 308 South River Street, Hailey</p>	<p>9:00 am - 5:00 pm FESTIVAL HEADQUARTERS OPEN Limelight Hotel 151 South Main Street, Ketchum</p>	<p>1:30 pm - 4:30 pm BOTANICAL DYEING CLASS Instructor: Deb Gelet The Grange Hall, 609 S. 3rd Street, Hailey</p> <p>2:30 pm - 4:00 pm COOKING WITH LAMB Chef Brent Rasmussen, Private Chef Ketchum Grill 520 East Avenue, Ketchum</p>
	<p>8:00 am - 5:00 pm SHEEP DOG TRIALS 2019 National Point Qualifying Sheepdog Trials Quigley Farm, Hailey</p>	<p>2:30 pm - 4:00 pm SHEEP RANCHING Q & A WITH HENRY ETCHEVERRY & FRIENDS The Community Library 415 Spruce, Ketchum</p>
THURSDAY, OCTOBER 10		
<p>9:00 am - 12:00 pm CHEESE MAKING CLASS Chef Kendall Russell Lark's Meadow Farms Red Star, 618 South Main Street, Hailey</p>	<p>9:00 am - 12:00 pm STAINED GLASS FELTED SCARF CLASS Instructor: Anna Anderson Sun Valley Center 314 2nd Avenue South, Hailey</p>	<p>4:30 pm FOR THE LOVE OF LAMB Experience the best in American Lamb bites from some of the Valley's top chefs and restaurants. Downtown Ketchum</p>
<p>10:30 am - 12:00 pm COOKING WITH LAMB Chef Chris Kastner CK's Real Food 320 Main Street South, Hailey</p>	<p>9:00 am - 12:00 pm NEEDLE-FELTED SHEEPDOG CLASS Instructor: Michele Bowman The Grange Hall 609 South 3rd Street, Hailey</p>	
<p>12:30 pm - 2:00 pm COOKING WITH LAMB Chef Chris Koetke Dean of the Sun Valley Culinary Institute 97 Badeyana Drive, (Formerly Elkhorn Springs Restaurant), Sun Valley</p>	<p>10:30 am - 12:00 pm COOKING WITH LAMB Chef Dave Schenck Enoteca Restaurant & Wine Bar 303 N. Main Street, Ketchum</p>	<p>7:00 pm SHEEP TALES GATHERING: FOOD AS CULTURE with MARK KURLANSKY The Argyros 120 Main Street South, Ketchum</p>
<p>2:30 pm - 4:00 pm COOKING WITH LAMB Chef Spring Bullard Good Scents Red Star, 618 South Main Street, Hailey</p>	<p>12:30 pm - 2:00 pm COOKING WITH LAMB Chef Sean Temple Ketchum</p>	
<p>6:00 pm FARM TO TABLE DINNER Wood River Sustainability Center 308 South River Street, Hailey</p>	<p>1:30 pm - 4:30 pm MODERN SKINNFELLING CLASS Instructor: Amika Ryan Sun Valley Center 314 2nd Avenue South, Hailey</p>	<p>SATURDAY, OCTOBER 12</p> <p>8:00 am - 5:00 pm SHEEP DOG TRIALS 2019 National Point Qualifying Sheepdog Trials Quigley Farm, Hailey</p>

DAILY: OCTOBER 9-11 at Headquarters...

Visit us for festival merchandise, questions and registration assistance.

And, if you have yet to sponsor "your" sheep in the Big Sheep Parade on Sunday, donate and receive your "ONE OF THE HERD" buttons here!

9:00 am - 12:00 pm
COBWEB FELTING CLASS
 Instructor: Deb Gelet
 The Grange Hall
 609 South 3rd Street, Hailey

9:00 am - 12:00 pm
FLEECE WEAVING IN THE RYA STYLE CLASS
 Instructor: Doris Florig
 Sun Valley Center
 314 2nd Avenue South, Hailey

10:00 am - 4:00 pm
FOLKLIFE FAIR
 Roberta Mc Kercher Park, Hailey

10:00 am - 4:00 pm
Fluff for Kids at the Folklife Fair
 Craft activities for children sponsored by 4-H and other local groups.

11:00 am
LAMB FEST at the Folklife Fair
 Enjoy various lamb plates from favorite local restaurants.

1:30 pm - 4:30 pm
Needle-Felted Sheep Class
 Instructor: Michele Bowman
 The Grange Hall
 609 South 3rd Street, Hailey

1:30 pm - 4:30 pm
Card (Tablet) Weaving Class
 Instructor: Doris Florig
 Sun Valley Center
 314 2nd Avenue South, Hailey

TASTE & CRAFT EVENT
To Benefit The Festival

4:30 pm - 8:00 pm
 VIP
 The Argyros
 120 Main Street South, Ketchum

5:00 pm - 8:00 pm
 General Admission
 The Argyros
 120 Main Street South, Ketchum

10:00 pm - 12:00 am
Taste Takeover at The Boho Lounge
 131 Washington Avenue, Ketchum

SHEEP JAM!
 Whiskey Jacques
 251 N. Main Street, Ketchum

6:00 pm - 6:30 pm
 Cocktail Reception

6:30 pm - 8:00 pm
 Lamb Dinner Buffet

8:00 pm - 8:30 pm
 Intermission

8:30 pm - 11:00 pm
 Show Featuring The Dusty 45s

SUNDAY, OCTOBER 13

8:00 am - 2:00 pm
SHEEP DOG TRIALS
 2019 National Point Qualifying
 Sheepdog Trials
 Quigley Farm, Hailey

9:00 am - 11:30 am
SHEEP PHOTOGRAPHY OUTING
 Meet at the Ketchum Post Office
 151 4th Street, Ketchum

9:30 am - 11:00 am
SHEEPHERDING STORIES
 John Peavey & Jerry Seiffert
 The Argyros, 120 Main Street South
 Ketchum

10:00 am - 3:00 pm
HAPPY TRAILS FESTIVAL CLOSING PARTY
 Ketchum Town Square

Craft Vendors/Food by the Wood River Sustainability Center/Drinks courtesy of Warfield Distillery & Brewery and Road Bars

10:00 am - 12:00 pm
 Music by Cindy & Gary Braun

1:00 pm to 3:00 pm
 Music, in partnership with Sun Valley Jazz & Music Festival, by the Carolyn Martin Swing Band

Noon TRAILING OF THE SHEEP PARADE

Faulkner Land & Livestock Sheep
 Sponsored by the City of Ketchum
 Main Street, Ketchum

2:00 pm - 3:30 pm
SHEEPHERD HIKE & STORIES
 John Peavey, Rancher, Flat Top Sheep Co. and Jerry Seiffert, Local Historian
 Meet at Ketchum Forest Service Park, 1st and Washington, Ketchum



Photo: Michael Edminster



The Trailing of the Sheep Festival is proud to again partner with Mountain Rides public transportation during this year's Festival. Mountain Rides will operate their normal Valley Route connecting Bellevue, Hailey, Ketchum and Sun Valley, which can be found at www.mountainrides.org/valley-route.php#route-3. They will make a special stop into the Folklife Fair at Mc Kercher Park in Hailey on Saturday. The one-way cash fare is \$1.00.

Culture

EXPERIENCES

SHEEP RANCHING - QUESTIONS & ANSWERS

with Henry Etcheverry, Laird Noh & Ranching Friends

Friday, October 11 • 2:30 pm - 4:00 pm

The Community Library, 415 Spruce Avenue, Ketchum, FREE

HENRY ETCHEVERRY, Etcheverry Sheep Company

"My dad was the consummate sheep man dedicated and hard working. 'Men like my dad had a gleam in their eye. I'm going to make something of this. I can do it. And that's what I think America was made of.' Life as a sheep rancher takes that kind of commitment. Sheep can pay the bills and take care of you if you take care of them. It's a lot of work but I am optimistic." — Henry Etcheverry

Henry was born in Pocatello, Idaho, in 1949 and worked the sheep as a boy beside his father. He graduated from the University of Utah in 1972 and had no doubt that he would return to the sheep ranch. Henry had always been inspired by his father Jean Pierre who, at the age of 16, arrived in New York City in 1929 from the Basque region of southern France. He immediately made his way to Nevada sheep country to work as a herder for \$40 a month. Later, with his new wife Louise Savala, Jean Pierre moved to Pocatello where she ran a Basque boarding house and he bought 1,200 ewes to begin his own sheep operation. The family moved to Rupert, Idaho, where the sheep operation is still headquartered.

Today, Etcheverry Sheep Company runs about 6,200 breeding ewes and 1,200 replacement yearlings and provides 80,000 pounds of wool to Pendleton Woolen Mills. The six bands of ewes lamb in the family's lambing sheds north of Rupert from January through March. The pairs are trucked to southeastern Idaho in mid-May to graze near Lava Hot Springs and Soda Springs and then moved into the high country in the Caribou National Forest for the summer. In August, the lambs are shipped to Mountain States Lamb Cooperative, a rancher-owned processing and marketing facility. In September, the ewes reverse their route returning to the lower elevations around Rupert for winter.

Henry has served as a Director and President of the Idaho Wool Growers Association and the President of the Western Range Association. He is currently Director and President of the Idaho Citizens Grazing Association and President of the Minidoka Grazing Association.

Henry and his wife, Kathy, continue Etcheverry Sheep Company, often with help from their two grown daughters Nicole and Dominique, all seamlessly blending generations of hard work and dedication.



Henry Etcheverry



LAIRD NOH, Noh Sheep Company

Born in 1938 in the original stone hospital in Twin Falls, Idaho, Laird lived at Artesian in southeast Twin Falls county from 1938-1942 on a ranch against the foothills on Dry Creek. In 1942, the family moved to Addison Avenue. Laird was educated in the Kimberly public school system, went on to get his BS in Business and Animal Science at the University of Idaho, then an MBA at the University of Chicago, and, finally, his Doctorate of Natural Resources, Honoris Causes, at the University of Idaho. In addition, he served in the Idaho State Senate for 24 years with 22 years as the chair of the Resources and Environment Committee.

Married to Kathleen Farnsworth, Laird and she have two children. John is the vice president and manager of Noh Sheep Company, and Susan is a research scientist in veterinary pathology and infectious diseases with the USDA Agricultural Research Service, the WSU College of Veterinary Medicine and the Paul Allen School of World Animal Health in Pullman, Washington.

Currently, Laird serves as President of Noh Sheep Company. In addition, he is Chairman of the Rocky Mountain Sheep Marketing Association, a producer-owned lamb and sheep marketing cooperative doing business in seven states. Since its establishment in 1975, it has marketed 3.1 million head of sheep.

In addition, Laird is a Member of the Dean's Advisory Board at the University of Idaho College of Agriculture and Life Sciences; and, he is a Member of the Liaison Committee of the USDA Agricultural Research Service Laboratory in Kimberly, Idaho.

PHOTOGRAPHY OUTING

YOUR VERY OWN SHEEP SHOOT! with Michael Edminster

Sunday, October 13 • 9:00 am - 11:30 am

Meet at Ketchum Post Office (\$10 to ride in shuttle - free to meet and caravan!)

Join Michael Edminster on a sheep adventure. Meet at 9:00 am at the Ketchum Post Office and caravan to see the sheep in the mountains and self-direct your own photo shoot. Enjoy this morning journey to get the best shots of the weekend.

HISTORY OF SHEPHERDING IN THE WOOD RIVER VALLEY

with John Peavey, Rancher, Flat Top Sheep Co.

Sunday, October 13 • 9:30 am - 11:00 am

The Argyros, Main Street, Ketchum, FREE!

Third generation sheep rancher, John Peavey, Flat Top Sheep Co. and local historian Jerry Seiffert will be on hand to tell stories of the Wood River Valley and the Lane Merc, a gathering place for sheepmen over the years.



SHEPHERDERS' HIKE & STORIES

with John Peavey, Rancher, Flat Top Sheep Co. and Jerry Seiffert, Local Historian

Sunday, October 13 • 2:00 pm - 3:30 pm

Ketchum Forest Service Park (\$10 to ride in shuttle - free to meet and caravan!)

Enjoy a guided hike through area aspen groves to view sheepherder tree carvings – a disappearing western art form. Ride the Sheep Shuttle to the Shepherd hike north of Ketchum. Third generation sheep rancher and former Senator, John Peavey, Flat Top Sheep Co., and Jerry Seiffert will share stories and answer questions about the history and traditions of sheep ranching life. And, John and Jerry will be on the bus to share stories during the ride!

Shuttles courtesy of:



A division of Caldwell Transportation Company

SHEEP TALES GATHERING

Food As Culture

Friday, October 11 • 7:00 pm • The Argyros, Ketchum

GUESTS

FEATURED SPEAKER: Mark Kurlansky, Author & Cultural Historian

FOLLOWED BY: A Conversation with Mark and Special Guests

Dan Ansoetgui, Basque Restaurateur, Musician and Oinkari Dancer, Boise, Idaho

Cristina Ceccatelli Cook, Italian Founder & Owner of Cristina's Restaurant, Ketchum, Idaho

Dominique Etcheverry, Idaho Family Sheep Rancher, Etcheverry Sheep Company, Rupert, Idaho

Chris Koetke, Dean, Sun Valley Culinary Institute, Ketchum, Idaho

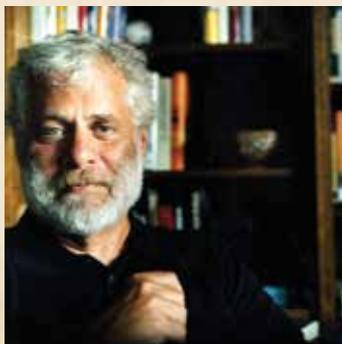
The 23rd Annual Trailing of the Sheep Festival will feature Mark Kurlansky, author and Festival friend, discussing "Food As Culture." Mark's many publications, most of which speak to this topic, include *Cod, Salt, The Basque History of the World, Edible Stories, International Night* and, soon to be released, *Salmon*.

In his writings, Mark takes us to places and introduces us to people often through their culinary traditions. He shows us how food can explain friendships, families, communities and histories and provide insights into who we are and where we live.

Mark will lead a conversation on "Food As Culture" with special guests who will discuss the influence of their cultural and community experiences in their contemporary culinary work and how these fit with today's consumers who want to know where their food comes from, how it is raised, how to prepare it and how it is a part of contemporary culture.

PARTICIPANTS

Mark Kurlansky, our guest speaker, was born in Hartford, Connecticut, and received a BA in



Theater from Butler University in 1970. He worked in New York as a playwright with a number of off-off Broadway productions and as a playwright-in-residence at Brooklyn College before becoming unhappy with the direction of the New York Theater in the mid-1970s.

He turned to journalism from 1976 to 1991. Based in Paris and Mexico, he worked as a foreign correspondent for numerous newspapers including The International Herald Tribune, The Chicago Tribune, The Miami Herald, The Philadelphia Inquirer and reported on Europe, West Africa, Southeast Asia, Central America, Latin America and the Caribbean.

Today, his articles continue to appear in a wide variety of newspapers and magazines, including The International Herald Tribune, The Chicago Tribune, The Los Angeles Times, Time Magazine, Harper's, New York Times Sunday Magazine, Audubon Magazine, Food & Wine, Gourmet and Bon Appetit. He is a member of Phi Beta Kappa and a guest lecturer at Columbia University School of Journalism, Yale University, Colby College, Grinnell College and other schools, in this country and abroad. He has published 31 books including fiction, nonfiction, and children's books. His books have been translated into 25 languages and he often illustrates them himself.

Dan Ansotegui was born into a family of Basque musicians and accomplished cooks. His father, Domingo Ansotegui, played Basque accordion and his mother, Dorothy Inchausti, was a Basque food chef who helped her mother, Epifania, serve meals in her Hailey home to sheep herders and the celebrities who traveled from Ketchum for Epi's famous Basque cooking. Dan spent many summers with his Basque relatives in the Wood River Valley but his home was Boise. Beginning in 1973, Dan danced with the Oinkari Basque dancers for 14 years. He began playing the Basque accordion, or trikitixa, just before he opened Bar Gernika in Boise in 1991. In 2008, he became the musical accompaniment for the Oinkari Dancers as his father had done before him. Later, Dan opened the Basque Market, also on Boise's Basque Block, and, over the years, has taught Basque cooking classes in Boise, Hailey and at Boise State University. He is currently involved with the Boise tapas restaurant, Txikiteo. In September 2019, Dan received the distinguished National Heritage Fellowship from the National Endowment for the Arts in Washington, D.C., for his involvement in Basque music, dance, education, and his adventures in Basque food and language. He performed in Washington after receiving this prestigious fellowship.



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Cristina Ceccatelli Cook grew up in Italy on her family's estate in Tuscany. She is the founder and owner of Cristina's Restaurant, which she opened in Ketchum, Idaho, in 1993. She is the author of three successful cookbooks, *Cristina's of Sun Valley*, *Cristina's Tuscan Table*, the second selected as one of Food and Wine Magazine's favorite 25 cookbooks of 2008 and was featured in their *Best of the Best Cookbook*. Her most recent book is *Cristina's of Sun Valley Con Gusto*. Her recipes have appeared in Bon Appetit and Food & Wine Magazine and on the Food Network program - The Best Thing I Ever Ate. Cristina lives in Sun Valley, Idaho, with her husband, Steve, a local architect.





Dominique Etcheverry is a native of Idaho who hails from a Basque sheep-ranching family. Her life was spent growing up in Rupert and Lava Hot Springs, moving between these two towns every six months as the family migrated seasonally with their sheep. Dominique graduated from the University of Notre Dame with a degree in graphic design and anthropology. She now lives in Boise, Idaho, and although she is not in close proximity to the ranch, she is sure to be her dad's right-hand woman when shipping lambs in the summer or docking in the spring. Dominique has her own graphic design business, and, most recently, opened an energy healing practice. Her roots are in the land, the animals and her family and friends who gather at the sheep corrals.

Chef Chris Koetke is the Dean of the Sun Valley Culinary Institute with responsibility for setting up and overseeing the curriculum and the instruction of programs.



Chris entered his first professional kitchen at the age of 14 and worked in fine-dining restaurants in the USA, France and Switzerland until 1998. While executive chef of Les Nomades in Chicago, he accepted a teaching position at the School of Culinary Arts at Kendall College in Chicago. He was there for 20 years and, under his leadership, the School of Culinary Arts was awarded the Academy of the Culinary Arts Cordon d' Or – Gold Ribbon and named "an exemplary culinary program" by the American Culinary Federation. In 2005, he launched the school's sustainability program and, in 2007, Kendall was the recipient of the Green Award presented by Foodservice Consultants Society International (FCSI). During his time at Kendall, he also

served as VP of Laureate International University where he had directed all aspects of culinary programs for 48 campuses with 10,000 students in 12 countries. For five years as a celebrity chef, he hosted "Let's Dish," an Emmy-nominated national TV show on the Live Well Network. Today, he is a well-known expert on culinary matters.



This program is supported, in part, by a grant from the Idaho Humanities Council, a State-based partner of the National Endowment for the Humanities.



Community Partner



Bar Hosted by Warfield Distillery & Brewery

SHEEP JAM!

**BACK BY
POPULAR
DEMAND!**

Saturday, October 12

Whiskey Jacques', Ketchum

6:00 pm - 6:30 pm

Cocktail Reception

6:30 pm - 8:00 pm

Lamb Dinner Buffet

8:30 pm - 11:00 pm

Show Featuring

The Dusty 45s

The Dusty 45s have inspired and fired up crowds for over two decades to the delight of fans and critics alike. With their signature style and unique sound, the band is a consistently powerful and energetic player in the Americana field. Led by charismatic singer/songwriter, guitarist and trumpeter, Billy Joe Huels, the raucous band tears through Huels' original songs that draw inspiration from the roots of Rock, Rhythm and Blues, Honkytonk and Jazz. Current members of The Dusty 45s also include Jerry Battista (lead guitar), Robin Cady (upright bass), Kohen Burrill (drums) and William Stover (piano). Huels and his group have steadily built their fan base since 1997. The Dusty 45s have toured extensively and they backed Rock and Roll hall of famer, Wanda Jackson, multiple times. A highlight with Jackson was when they joined her opening for Adele's "21" tour in 2011. The Dusty 45s have also shared the stage with many other musical greats including, Lyle Lovett, John Prine, Big Bad Voodoo Daddy, Lucinda Williams, Leann Rhymes, Michael Franti & Spearhead, Brandi Carlisle and the Cherry Poppin' Daddies. Their 2014 album, "Live and On Fire," showcases the best of their bold and brassy sound recorded live in Seattle, WA.



Band Lodging Courtesy of 

DINNER & SHOW TICKET PURCHASERS

Your purchase of a Sheep Jam Dinner & Show ticket also gets you free entry into the "Taste & Craft Taste Takeover" at the Boho Lounge from 10 pm - 12 am. Just show your wristband from the Sheep Jam! Learn more here: www.tasteandcraft.com

SHOW TICKETS

Your purchase of a Sheep Jam Show ticket also gets you a 50% discounted entry into the "Taste & Craft Taste Takeover" at the Boho Lounge from 10 pm - 12 am. Just show your wristband from the Sheep Jam! Learn more here: www.tasteandcraft.com

CARING FOR WESTERN RANGELANDS

By John Peavey



Once again at the Trailing of the Sheep Festival, you will see some of the healthiest animals in the West, producing some of the finest quality wool and most delicious lamb you can eat. Ranch families work long, hard hours protecting and caring for the animals and the rangelands where they graze. Here is the story.

There are many types of plants growing on our rangelands - a mix of annuals and perennials. The annuals pro-

duce a viable seed that shatters, winters on the ground and sprouts the next spring. The most common annual is the cheat grass. For cheat grass to survive on our non-irrigated, sagebrush-covered rangelands, it needs to grow and produce its seed quickly. In this geographic area, it has completed its life cycle by early June and is dry enough to fuel fires the rest of the summer. Cheat grass-dominated rangeland has a four-month fire season running June through September.

Perennials have deep roots that survive the cold of winter and grow from these roots the next spring. Bunch grasses are good examples of perennials. They take a long time to produce a very fragile seed. They stay green and, therefore, unburnable until the end of July. Rangeland dominated by perennials have a burn season of only two months - August and September.

In recent years, our mountain rangelands have seen more and larger wildfires and this is where rest rotation comes into play. It starts with a three-pasture system and a three-year rotation plan for each pasture. The first begins with only fall grazing and is aimed at those fragile seeds produced by perennials. Left alone, few of these seeds falling to the ground would find a friendly place to sprout and take root.

Enter sheep or cattle and wet, fall weather. Imagine tall, dry grasses knocked over and stepped on in the mud. This is now a perfect seedbed and a thin layer of soil blown or washed into that footprint hides the seed from mice and birds. Lying in the depression, extra moisture will accumulate enhancing the seeds' chance of emergence next spring.

After Fall grazing, there is a year of rest. The rest year allows the new plant to put down roots and grow. Spring grazing follows this. And, then, the cycle repeats.

The rest rotation is far superior to the no grazing philosophy. No grazing results in large, old perennial plants and very few young plants. Older perennials have masses of old, woody growth and when fire comes, they will burn extremely long and hot, killing those plants. Only young plants with little fuel above ground will burn fast and cool enough to survive. In coming years, they will continue to grow and provide the seed to regenerate the plant community.

Age is the key and Fall grazing is a must for healthy rangelands.

Cuisine

COOKING CLASSES

2019 CLASS OFFERINGS CHEESE MAKING & COOKING WITH LAMB

CHEESE MAKING CLASS



Fromager Kendall Russell of Lark's Meadow Farms

Thursday, October 10 • 9:00 am - 12:00 pm

Location: Red Star, 618 S. Main Street, Hailey

(The entrance to Red Star is located on Maple Street)

larksmeadowfarms.com

Learn the processes for making cheese and yogurt with fromager, Kendall Russell. He will be teaching participants how to make a ricotta and yogurt from cow's or sheep's milk and have recipes for all students.

ABOUT CHEF KENDALL: Kendall is the current generation of Lark's Meadow Farms, whose family makes small batches of cheese during the season using the most traditional of methods – "Our hands, super fresh milk, slow starters, thistle/animal rennet and cave aging."

COOKING WITH LAMB



CHEF CHRIS KASTNER OF CK'S REAL FOOD

Thursday, October 10 • 10:30 am - 12:00 pm

Lamb Kawarma

Location: CK's Real Food, 320 Main Street South, Hailey

cksrealfood.com

ABOUT CHEF KASTNER: Chris Kastner, working chef and partner with wife Rebecca, daughter Simone and son Gavin, has been a cook since 1978. He started as a dish washer and never looked back. Chef Chris is actively cooking at CK's Real Food in Hailey, Idaho, on the line twice a week and everyday foraging, collaborating on menu ideas and keeping the beast moving forward.

COOKING WITH LAMB CONTINUED



CHEF CHRISTOPHER KOETKE DEAN, SUN VALLEY CULINARY INSTITUTE

Thursday, October 10 • 12:30 pm - 2:00 pm

Butterfield Leg of Lamb with Herbs & Garlic

Do-It-Yourself Flavored Lamb Burger (Class competition!)

Lamb Chops with Moroccan Spices & Orange Sun-Cured Olive Salad

Location: 97 Badeyana Drive, Sun Valley

(Formerly Elkhorn Springs Restaurant) sunvalleyculinary.org

ABOUT CHEF KOETKE: Chris has worked in culinary arts for over three decades and is now focusing his attention on creating the Sun Valley Culinary Institute and serving as its Dean. In the last 20 years, he has devoted his professional life to culinary education at Kendall College and at 48 campuses in 12 countries. At his core, Chris is a professional chef, having cooked professionally since 1982 in some of the finest kitchens and pastry shops in France, Switzerland and the U.S. Prior to working in culinary education, he was executive chef of Chicago's critically acclaimed Les Nomades and competed on a national level. He has received many awards for his work as a chef, in culinary education and in the world of sustainability. His cooking show, "Let's Dish," ran for five years in the U.S. and was nominated for a Midwest Emmy. He is currently the chairman of the Feed the Planet Committee of Worldchefs.

Wine for this class generously provided by Ancient Oak Cellars



CHEF SPRING BULLARD PRIVATE CHEF WITH GOOD SCENTS

Thursday, October 10 • 2:30 pm - 4:00 pm

Chinese Cumin Lamb

Location: Red Star, 618 S. Main Street, Hailey

(The entrance to Red Star is located on Maple Street)

ABOUT CHEF BULLARD: Spring Bullard is the chef and owner of Good Scents. She has fallen in love with, and planted roots, in Ketchum, Idaho. She joins the community after a successful fifteen year run, both internationally and in New York City, cooking for numerous high profile clients and corporations with the utmost discretion. She now offers this region her renowned private chef services and delicious inspired catering. Spring's personalized service, attention to detail and endless range of cuisine offers peace of mind for her clients. Her passion for food is complimented by an interest in high quality and comfort, while utilizing a healthy local approach. Spring can tailor a menu to your tastes, details and budget. She provides exquisite food that is "just right!"

CHEF DAVE SCHENCK OF ENOTECA - RESTAURANT & WINE BAR

Friday, October 11 • 10:30 am -12:00 pm

Lamb Ragu with Gnocchi, Fresh Local Arugula, Parma Prosciutto,

Local Goat Cheese & Mint Crème Fraiche

Location: Enoteca - Restaurant & Wine Bar, 300 N. Main Street, Ketchum

masonfamilyrestaurants.com/enoteca-restaurant-wine-bar/



ABOUT CHEF SCHENCK: Dave Schenck started working as a dishwasher and cook in college at Indiana University. He moved to Steamboat, Colorado, and began his professional career on the mountain and at local restaurants. Chef Dave then moved to Alaska and worked in Homer at Fat Olives Restaurant and The Homestead Restaurant, learning local cuisine and working with fresh seafood. In 2006, Chef Dave moved to the Wood River Valley and began working for the Mason family at the Ketchum Grill. He moved over to Enoteca upon its opening in 2013. Chef Dave has a love of Idaho for the outdoors, particularly mountain biking and backpacking, and the great people and community. He and his family built their home in Hailey in 2015 where they have chickens and a garden. He loves traveling and learned new ideas on trips to both Italy and Vietnam. Chef Dave enjoys cooking because of the daily challenges, changing seasons and ingredients, and that there is always something new.



CHEF SEAN TEMPLE

Friday, October 11 • 12:30 pm - 2:00 pm

Lamb Loin with Fresh Local Ingredients

Location: Ketchum

ABOUT CHEF TEMPLE: Sean is a New Jersey native and life-time pupil of his mother and her cooking. After graduating college, he had a career in finance with Charles Schwab. Wanting to get back to the jobs that helped him pay for his college education, Sean decided to attend the Florida Culinary Institute in West Palm Beach. There, he graduated at the top of his class thanks to Chef Richard Ruiz who employed and mentored him during his schooling at Boca Raton's historic La Vieille Mason. Sean then moved to New York City and worked at the iconic Jean Georges and, while there, they were awarded their first three Michelin stars followed by four stars from the New York Times. Having worked at restaurants in New Jersey, Cape Cod and Pennsylvania, Sean relocated to Portland to be sous chef for Beard Award winner Chef Vitaly Paley at Paley's Place. For the next few years, Sean was executive chef at a local SE Portland Italian neighborhood favorite, Accanto. After nine years of cooking in Portland, he relocated to Ketchum, Idaho, and was the head chef at Warfield for over three years.



CHEF BRENT RASMUSSEN

Friday, October 11 • 2:30 pm - 4:00 pm

Lamb Tagine with Chickpeas, Apricots and Saffron Couscous –

A Moroccan Dish

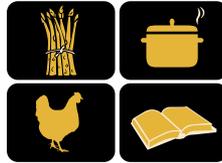
Location: Ketchum Grill, 520 East Avenue, Ketchum

ABOUT CHEF RASMUSSEN: Brent Rasmussen got his start with Chez Panisse and Alice Waters in Berkeley, California, when he was attending UC Berkeley and answered an ad for a dishwasher. Since then, he has spent a lifetime in the search for the "Perfect Dish" with fresh, hand-selected ingredients, uncomplicated recipes, new and interesting twists on familiar ideas, with an eye towards rich color and a flair for artistry in presentation. Chef Brent has worked at The Sawtooth Club in Ketchum, The Valley Club, Felix, and was Chef de Cuisine at Baci and Executive Chef at Riccabona's in Ketchum. Until recently, he was pioneering new dishes and teaching Cooking Classes at Iconoclast Cafe. Brent will be one of the featured Chefs at the Grilling in Elkhorn demonstration classes this year, and was featured last year in Sun Valley Property News and Eye on Sun Valley for his cooking and his painting. He is also an accomplished Artist who is featured in the Wood River Valley Studio Tour.

FARM TO TABLE DINNERS

Wednesday, October 9 • 6:00 pm
and
Thursday, October 10 • 6:00 pm

Wood River Sustainability Center
308 S River Street, Hailey
www.wrsustainabilitycenter.com



wood river
sustainability
center



PHIFER PAVITT
NAPA VALLEY



Join us for the fifth annual Farm to Table dinners at the historic Wood River Sustainability Center featuring local Chef Al McCord. The four-course dinner on Wednesday will feature local lamb from Darby Northcott and on Thursday from Diane & John Peavey's Flat Top Ranch. The ranchers will attend the dinners to discuss sheep ranching in Idaho as well as answer questions, and the menus will be based on availability of local produce. Wine, beer and non-alcoholic beverages will be provided. Seating is limited.

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WAYS TO DONATE OR LEAVE A LEGACY

The Trailing of the Sheep Cultural Heritage Center, Inc., is a 501(c)(3) nonprofit organization. As a non-profit Festival, we rely on the generosity of you, our Festival friends and fans, to support us.

We also welcome bequests - a gift through your will or estate plans - that creates a lasting legacy of your commitment to the Festival. Recently, we were one of the privileged beneficiaries of a generous gift from the Estate of Patricia Lane. This gift is allowing us to create an endowment and plan for the long-term future of the Festival.

We are grateful for your gifts to help us fulfill our mission to gather, present, and preserve the history and cultures of sheepherding in Idaho and the West. Thank you for your kindness!

(And...your donation is 100% tax deductible!)



AMERICAN LAMB PARTNERS

There is a story behind every bite of American Lamb you take. Before it ever makes it to your table, American Lamb is raised by skilled ranchers across Idaho and the West from pastoral grasslands, to high country meadows.

Fresh, nutritious grass-fed lamb is delicious and a healthy choice for your family. It is rich in omega-3 fatty acids, vitamin E and beta-carotene and lower fat than grain-fed meat. Grass-fed, free-range lamb graze outdoors over long distances where they eat a mix of wild grasses and herbs along with an occasional stroll through rich alfalfa fields. We like to say they are solar-powered. Thanks to our partners!



FOR THE LOVE OF LAMB

Friday, October 11, 4:30 pm • Ketchum

Experience the best in American Lamb baaa-ites from some of the top restaurants in the Wood River Valley. Tastings start at 4:30 pm and will end when all the bites are gone. Come out and enjoy this great event!

A \$20.00 "passport" gets you at least five bites. You must pick up your "passport" at Festival Headquarters at the Limelight Hotel in Ketchum between 9:00am and 4:30pm Wednesday-Friday, October 9-11.

Note: All of these restaurants will be in their Ketchum restaurant locations, or in "pop-up" locations on Main Street.



2019 PARTICIPATING RESTAURANTS



Café Della

Lamb & Carrot Stew with Mint & Walnut Pesto & Pomegranate Molasses

103 S Main Street, Hailey • 208.913.0263 • Open Monday - Saturday 7:00am-3:00pm
www.cafedella.com



Enoteca

Lamb & Wild Rice Meatballs

300 N. Main Street • 208.928.6280 for reservations
Open daily at 5:00pm
www.ketchum-enoteca.com



Lava Lake Lamb

Lamb Curry

215 North Main Street #204 • Hailey • 208.788.1710
www.lavalakelamb.com



Limelight Hotel Lounge

Lamb Samosas with a Jalapeno Peach Chutney

151 South Main Street, Ketchum • 855.441.2250
Breakfast: 7:00 - 10:00 am Bar/Dinner: 4:00-9:00pm Sunday - Thursday
3:00 -10:00pm Friday & Saturday
www.limelighthotel.com



Pandora's Legacy

Basque Lamb Sausage with Vegetable Rice & Piperade-Style Sauce

233 5th Avenue South, Twin Falls • 208.595.4264
Monday - Thursday, 11:00am-9:00pm/Friday - Saturday: 11:00am-10:00pm



Raspberys

Lamb Barbacoa with Masala Adobo

411 Building, 5th Street, Ketchum (Below Tribes) • 208.726.0606
Open Monday - Friday 11:00am-4:00pm
www.raspberys.net



Rominna's Restaurant

Braised Leg of Lamb with Heirloom Tomatoes, Mushrooms & Eggplant

580 Washington Ave, Ketchum • 208.726.7961 for reservations • Dinner Daily at 5:30pm
www.rominnasrestaurant.com



Sun Valley Culinary Institute

Adana Kebobs with Grilled Flatbread & Sumac Yogurt

211 N. Main Street, Ketchum • 208.721.7847

VISIT THEM FOR THE INAUGURAL LAUNCH OF THEIR NEW SPACE DURING THE FESTIVAL!
(Formerly Cornerstone Bar & Grill)

www.sunvalleyculinary.org



The Haven

Lamb Kafta on a Pita with Yogurt Tahini Dressing & Cucumber Tomato Salad

220 East Avenue, Ketchum • 208.928.4291 • Open Tuesday - Saturday 11:00am-5:00pm
www.thehavensunvalley.com



The Hangout - Hotel Ketchum

Lamb Chili with Poblanos & Sweet Potatoes

600 N. Main Street, Ketchum • 208.471.4716 for reservations

Open Tuesday - Saturday 4:00-10:00pm • Happy Hour Daily - 4:00-6:00pm

www.hotelketchum.com



The Mint

Lamb Meatballs with Grilled Pita, Tzatziki Sauce & Greek Salad with Orzo

116 Main Street, Hailey • 208.788.6468 • Open Tuesday - Sunday at 4:30pm

www.haileymint.com



The Sawtooth Club

Idaho Lamb Shepherd's Pie

231 N. Main St., Ketchum • 208.726.5233 for reservations

Daily: 4:30pm Bar/5:30pm Dinner

www.sawtoothclub.com



The Smokey Bone BBQ

Smoked BBQ Baby Back Lamb Ribs

315 S Main Street, Hailey • 208.788.0772 • Tuesday - Saturday 11:00am-9:00pm

thesmokeybonebbq.weebly.com

**TOWN
SQUARE
TAVERN**

Town Square Tavern

Greek Dolmas

360 East Avenue North, Ketchum • 208.726.6969 for reservations • Open daily at 5:00pm

www.ketchumtavern.com



Whiskey Jacques'

Lamb Empanadas with Chimichurri Sauce

251 N. Main St., Ketchum • 208.726.5297 • Open daily at 4:00pm

www.whiskeyjacques.com



For the love of lamb and dog! Thunderpaws will have free lamb samples for your four-legged friend all day Friday, October 11th. Come on in!

171 N. Main Street, Ketchum

Trailing of the Sheep Festival

SHEEP FOLKLIFE FAIR & LAMB FEST

Roberta Mc Kercher Park
Hailey

FARM TO TABLE DINNERS

Wood River
Sustainability Center
308 So. River Street
Hailey

WOOL CLASSES

The Center, Hailey
314 Second Avenue So.

Post Parade Rest
Stop
for Sheep

HAILEY

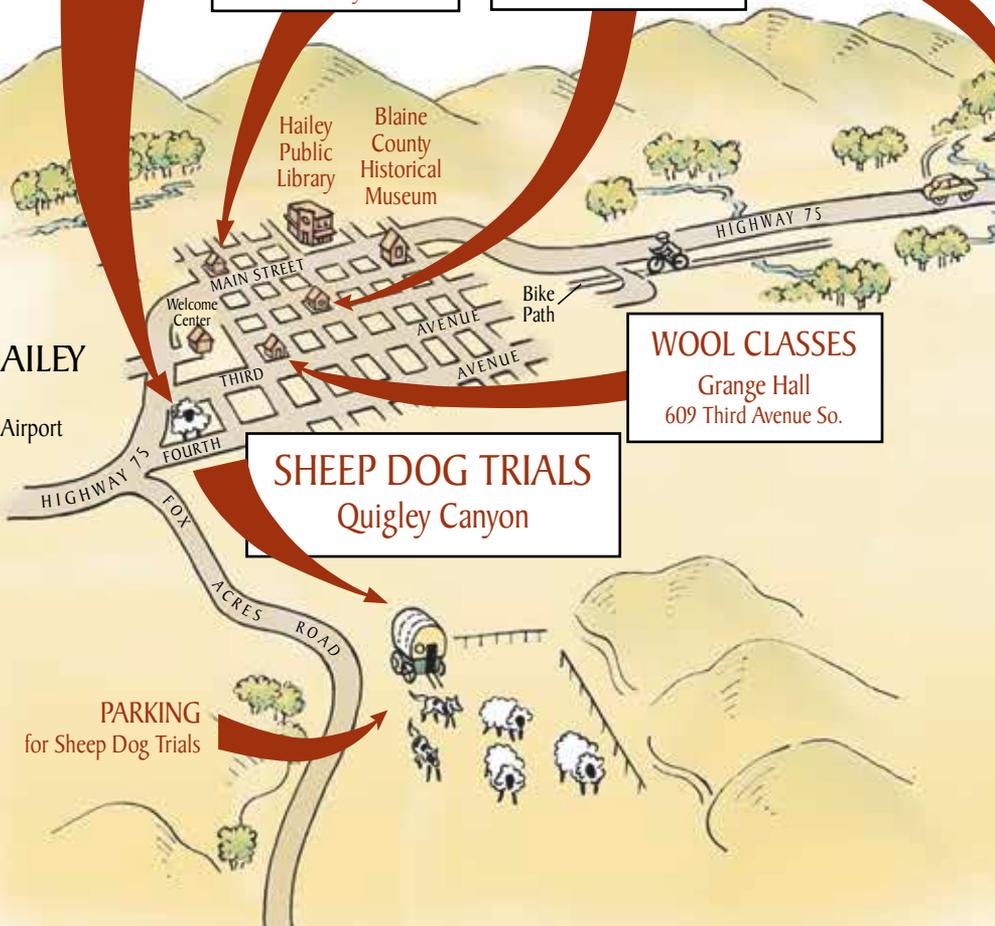
Airport

SHEEP DOG TRIALS Quigley Canyon

WOOL CLASSES

Grange Hall
609 Third Avenue So.

PARKING
for Sheep Dog Trials



VENUE MAP

THE BIG SHEEP PARADE
Main Street, Ketchum

SHEEP JAM!
Whiskey Jacques'
Main Street
Ketchum

HAPPY TRAILS CLOSING PARTY
Music, Food & Drink
Festival Merchandise
Ketchum
Town Square

THE COMMUNITY LIBRARY
Ranchers' Q & A
415 Spruce Ave. N.

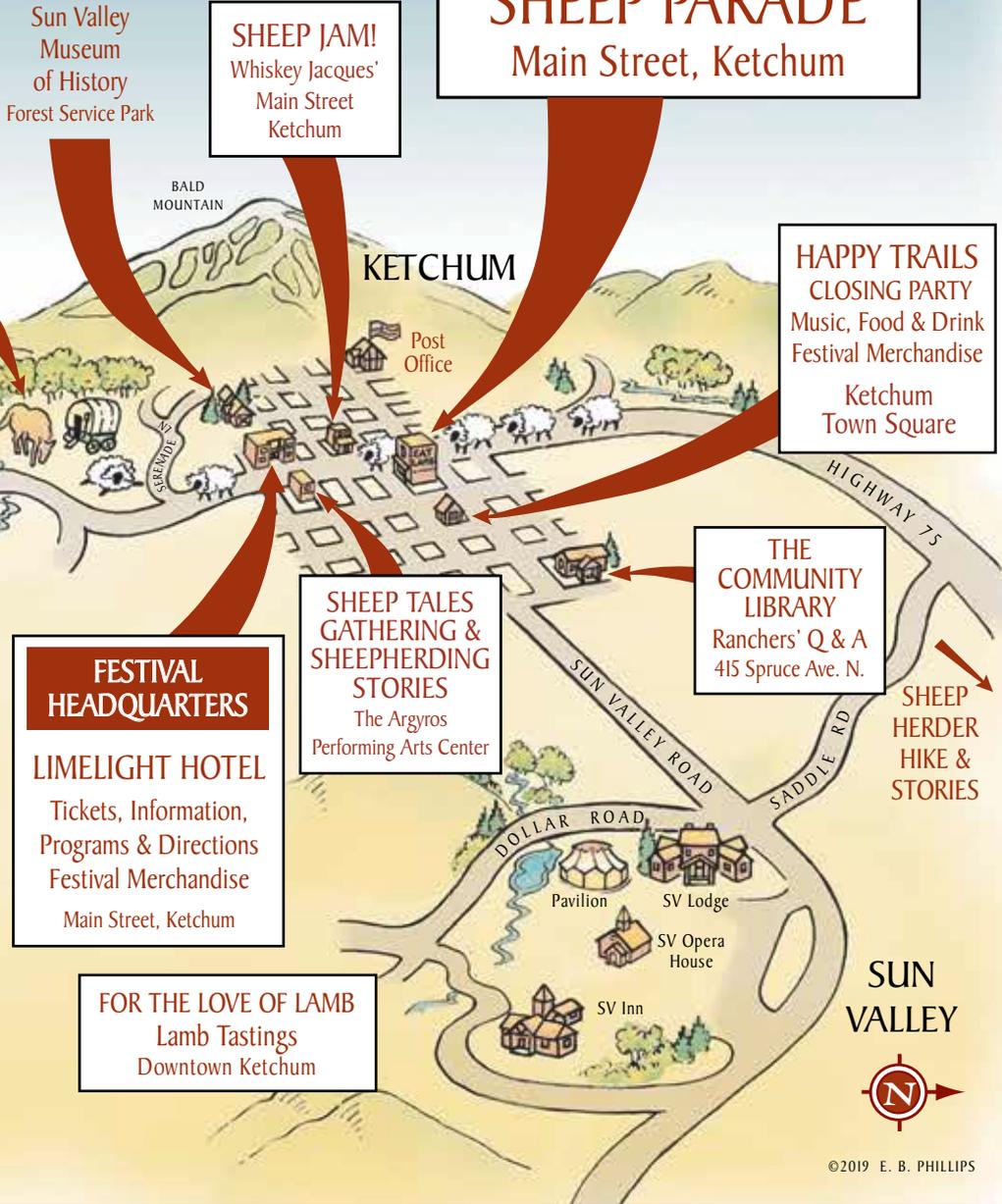
SHEEP TALES GATHERING & SHEPHERDING STORIES
The Argyros
Performing Arts Center

FESTIVAL HEADQUARTERS

LIMELIGHT HOTEL
Tickets, Information,
Programs & Directions
Festival Merchandise
Main Street, Ketchum

FOR THE LOVE OF LAMB
Lamb Tastings
Downtown Ketchum

SHEEP HERDER HIKE & STORIES



SUN VALLEY



©2019 E. B. PHILLIPS

Trailing of the Sheep Festival

Ketchum

Sun Valley

THE BIG SHEEP PARADE
Festival Headquarters
Lamb Tastings
and More

Hailey

SHEEP DOG TRIALS
Quigley Canyon

SHEEP FOLKLIFE FAIR
Wool Fest

Bellevue

To Galena, Stanley

HULEN MEADOWS

BIGWOOD
Sun Valley Lodge

TRAIL CREEK RD

DOLLAR MOUNTAIN

ELKHORN

Warm Springs Plaza

River Run Plaza

TWIN CREEKS

BALD MOUNTAIN

St. Luke's Hospital

LANE RANCH

COLD SPRINGS

GIMLET

GOLDEN EAGLE RANCH

HEATHERLANDS

GREENHORN GULCH RD

STARWEATHER

THE VALLEY CLUB

DEER CREEK ROAD
Deer Creek

FLYING HEART

INDIAN CREEK RD

NORTHTRIDGE

BUTTERCUP

Hailey

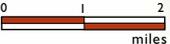
FARM to TABLE DINNERS
Wool Classes and More

Friedman Memorial Airport

WOODSIDE

SHEEP FOLKLIFE FAIR
Wool Fest

BROADFORD ROAD



©2018 E. B. Phillips

To Twin Falls, Boise

75

GANNETT RD



SHEEP FOLKLIFE FAIR

Saturday • 10:00 am - 4:00 pm at Roberta McKercher Park, Hailey

This popular Folklife Fair provides demonstrations of sheep shearing, displays of sheep wagons, Kids' Fluff craft activities, spinning and weaving demonstrations by regional and local artisans, music and dancing by traditional performers, great food and beverages, and over 80 vendors selling their unique creations.

Our juried arts and crafts show requires vendors to offer handmade items made of wool, wool blends or items related to sheep such as soaps and lotions from lanolin, sheep cheeses or items that augment cooking with lamb. Great photography of sheep and ranch life, jewelry with sheep designs, knitting bowl pottery, items of the Basque and other cultures and more are offered at our day-long fair.

Food for all by the 4-H Leaders Council plus the "Lamb Fest" with scrumptious lamb dishes served by top chefs and local restaurants.

Music in the stage area begins at 10:30 am and continues throughout the day. Each group takes the stage twice in rotation so stay a few hours and you will hear them all!

For Kids... a special activity booth "Kids' Fluff" featuring crafts and lots of fun will be featured all day at the Fair.

For Everyone... we are excited to have the "I-Roam" youth educational trailer provided by the Idaho Rangeland Resources Commission. This 18' long trailer is wrapped inside and out with images of a year on the rangeland and inside are interactive displays. The story begins with a puppy and follows it through the year.



2019 MERCHANDISE ART

Kate O'Brien is the artist behind Neatline Designs. Neatline is a graphics and illustration experimentation that was born from staff meeting doodles. Kate is a middle school art teacher and mixed media artist with a focus on radial designs and environmental issues. Her intricate mandalas capture the simple, organic, and geometric lines of the natural world. Surrounded by endless inspiration, she is constantly growing and evolving her artistic practice.

**The Festival is grateful for Kate for letting us use her art for our merchandise this year!*



SHEEP FOLKLIFE FAIR



Photo: Carol Waller

SHEEP SHEARING: Wool is natural, renewable and biodegradable. Since the Stone Age, wool has been appreciated as one of the most effective forms of all-weather protection known to man, and science is yet to produce a fiber that matches its unique properties. See sheep shearing from two of the finest shearers in the industry. Held every 30 minutes during the Fair, the shearers will talk about the process. This is a unique opportunity to see sheep shearing up close and in person.

Photo: Carol Waller



SHEEP CAMPS: Imagine living in the mountains for 5-6 months of the year herding sheep. We bring in authentic sheep camps that show the compact comforts of sheepherders during the summer grazing season.



Photo: Carol Waller



Photo: Carol Waller



Photo: Carol Waller

*Music and Dancing • Sheep Shearing
Lamb Fest • Kids' Fluff • Sheep Camps
Vendors . . . fun for all ages!*



Photo: Carol Waller

Photo: Carol Waller



Photo: Carol Waller



ENTERTAINMENT:
No festival would be complete without the music. The Folklife Fair brings groups of musicians and dancers whose culture relates to sheep. Enjoy the traditional dancers and musicians from Scotland, Peru and the Basque region.

Photo: Chris Corwin





Photo: Jim Grossman

THE BOISE HIGHLANDERS - BAGPIPERS, DRUMMERS, AND DANCERS

The Boise Highlanders, formed in 1961, are one of the oldest pipe bands in the Northwest. The Highland drums, often cited as the most complex form of snare drumming, complement the pipers. Dancers join the musicians performing the Highland fling and jigs. Pipers and drummers wear the Davidson tartan, while the dancers wear tartans of their choice. This popular group performs regularly throughout the region.



Photo: Jim Grossman

PERUVIAN DANCERS AND MUSICIANS (FORMERLY LATINO X)

These Peruvian musicians have been playing together for several years performing Andean music and the contemporary dance music of Peru. Band members are: William Leon on drums and quena (flute); Victor Castillo on bass; Edwin Rojas on guitar and vocals; Teofilo Leon on mandolin; Rony Ayllon on keyboard; Rudy Isla on sampona; Roger Tacunan on drums, and Dante on guitar.



Photo: Carol Waller

OINKARI BASQUE DANCERS

The nationally acclaimed Oinkari Basque Dancers were started by a group of Boise Basque Americans after a trip to the Spanish Basque country in 1960. They began the dance group and called themselves Oinkari (a combination of "oinak" meaning "feet" and "arin" meaning "fast" or "light"). Today, many dancers are the sons and daughters of those founders, carrying on the traditions of their ancient homeland. Musicians trained in traditional Basque music and its instruments accompany the dancers. They play Basque music of varying styles and rhythms using traditional instruments including the txistu, button accordions, accompanied by pandareta and other Basque instruments. The music they play could have been heard coming from a Basque hotel or boarding house in Hailey, Shoshone or Boise over 100 years ago.

DEWEY, PICKETTE, AND HOWE

Dewey, Pickette, and Howe is a three-piece bluegrass band, based in the Ketchum/Sun Valley area, that has quickly established itself as one of the top bands in Southern Idaho. "Great song list," "sharp arrangements" and "awesome harmony," are just a few of the comments from fans at Dewey, Pickette, and Howe performances. The roots of this band come not only from the traditional influences of Flatt and Scruggs, and Bill Monroe, but also the more contemporary sounds of John Hartford and Tim O'Brien. With combined experience of over 100 years performing in bluegrass, cowboy, country rock and new acoustic bands, the members of Dewey, Pickette, and Howe blend it all into a fresh, distinctly Northern Rockies bluegrass sound. On guitar and vocals is Gary Carlson, laying down the groove on the bass is Brad Hershey and on mandolin and vocals is Dave Muscavage.



The Polish Highlanders are not available to join us this year due to a family commitment. We hope to have them back next year!

LAMB FEST AT THE FOLKLIFE FAIR

Saturday, October 12 • 11:00 am
Roberta McKercher Park, Hailey

Enjoy the most delicious and creative American Lamb dishes anywhere, prepared by local chefs and restaurants. This event benefits the Trailing of the Sheep Festival with unique gourmet American Lamb specials. Beer, wine, water and soft drinks also available for purchase.



1. CK's Real Food

Lamb Kawarma

Chris Kastner, 320 S. Main St., Hailey, 208.788.1233 for reservations
 Open 4:30 - 9:00pm Monday-Saturday
www.cksrealfood.com



2. The Mint

Lamb Meatballs with Grilled Pita, Tzatziki Sauce & Greek Salad with Orzo

116 Main Street, Hailey, 208.788.6468, Open Tues-Sun at 4:30pm
haileymint.com



wood river
sustainability
center

3. Wood River Sustainability Center

Lamb Burger with Roasted Potatoes & Caesar Salad

308 S. River Street, Hailey, 208.721.3114
wrsustainabilitycenter.com

4. The Sawtooth Club, Elevation 486 and Milner's Gate are all serving as ONE location

Denver Cut Lamb Ribs with Yukon Gold Garlic Mashed Potatoes & Deconstructed Caprese Salad



The Sawtooth Club

231 N. Main St., Ketchum, 208.726.5233 for reservations
 Daily: 4:30 pm Bar/5:30 pm Dinner
sawtoothclub.com



Elevation 486

195 River Vista Pl, Twin Falls, 208.737-0486, Open Daily at 11:00am
elevation486.com



Milner's Gate

205 Shoshone St N., Twin Falls, 208.293.8250, Open Daily at 11:00am
milnersgate.com



5. Blaine County 4-H Leaders Council

Special food booth with kid friendly lunches in partnership with Blaine County 4-H Leader's Council.

Exhibits

The Community Library Regional History Museum

180 1st Street East, Ketchum

Wednesday - Saturday 1:00 pm - 5:00 pm

The Community Library's Regional History Museum is located at First & Washington (in Forest Service Park) in Ketchum. During the Trailing of the Sheep Festival, the Library will be featuring a new traveling exhibit about the Virginia City Treaty 'IN GOOD FAITH' running August 28, 2019 - October 26, 2019. The Museum houses several exhibits and stories about the intersection of the rich ranching and agricultural history with other historical eras in the Wood River Valley and Central Idaho. This is an amazing collection not to be missed. All are welcome and admission is free.
www.comlib.org/museum

Lane Mercantile Historic Site

Main Street & Sun Valley Road, Ketchum

Enoteca Restaurant & Wine Bar is presently located in the Lane Mercantile Building. It is the historic site of the sheep men's gathering place for years. It was there that lamb prices, the weather and other important topics of conversation were debated during the time that millions of sheep trailed through the Valley in the early 1900s. It was during this time that Ketchum became the largest sheep shipping center in the world next to Sydney, Australia. Be sure to check out the original sign on the back of the building: "Eat more lamb. It's delicious!"

Blaine County Historical Museum

218 North Main Street, Hailey

Monday - Saturday, 11:00 am - 5:00 pm

Sunday, 1:00 pm - 5:00 pm

Blaine County Historical Museum visitors can explore the Wood River Valley's colorful historical past, view vignettes of ranches, mines, schools,

period fashions, and various displays of the life that early inhabitants and pioneers experienced. A children's scavenger hunt throughout the museum is a new and fun addition. Admission is free.

www.bchistoricalmuseum.org

The Community Library Center for Regional History

415 Spruce Avenue, Ketchum

Monday - Saturday 10:00 am - 6:00 pm

The Community Library Center for Regional History offers many resources including historical books and chronicles, oral histories and remarkable photographs documenting the sheep ranching industry of Central Idaho. On Friday, October 11, the Trailing of the Sheep Festival will offer a unique free afternoon event "Sheep Ranching - Questions & Answers" with Henry Etcheverry & Ranching Friends from 2:30 pm - 4:00 pm in The Community Library's John A. and Carol O. Moran Lecture Hall. During the Festival, the Library will also be featuring a new traveling exhibit, "IN GOOD FAITH," about the Virginia City Treaty in their Regional History Museum, located at 180 1st Street East in Ketchum (Forest Service Park) and running August 28, 2019 - October 26, 2019. All are welcome and admission is free.
www.comlib.org

Hailey Public Library Exhibit

Main Street and Croy, Hailey

Monday 10:00 am - 6:00 pm

Tuesday-Thursday 10:00 am - 7:00 pm

Saturday 10:00 am - 6:00 pm

The Hailey Public library will showcase an exhibit of the Martyn Mallory Collection photos and display collected works on the Basque culture and the history of sheep herding in Idaho and the West. Material on textile crafts and animal care will also be exhibited. Please visit and enjoy. Admission is free.

www.haileypubliclibrary.org



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Wood River Valley Location

311 N Main
Ketchum, ID
(208) 726-3007

Hailey Location

111 N. 1st Avenue, Suite 1H
Hailey, ID
(208) 788-3445

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Saturday, October 12
The Argyros
120 S. Main Street, Ketchum

The Trailing of the Sheep Festival is the beneficiary of this event and will receive a portion of the proceeds.

Taste & Craft – Idaho’s only spirits, beer, wine, and craft food event – will take place during the Festival in 2019. Taste & Craft is a tasting and education focused event, celebrating craft-made products.

Tickets available for purchase online at TASTEANDCRAFT.COM, at The Argyros box office, or from the Taste & Craft team near the Trailing of the Sheep HQ at the Limelight Hotel in Ketchum on Friday from 10 am to 5 pm or until sold out.

VIP • 4:30 - 8:00 pm

Be one of the first to taste and explore all Taste & Craft has to offer. The VIP experience features a VIP Only upper level Speakeasy Suite with top shelf tastes, a VIP crafted food spread and sweeping views of Bald Mountain. Enjoy early access to mingle with vendors, local chefs and industry folks as well as free admission to the late-night Taste Takeover party. Grand Tasting included with this ticket purchase. Limited quantity available.

GRAND TASTING • 5:00 - 8:00 pm

Join your friends and meet the producers of a variety of spirits, beer, wine, and specialty foods. Celebrate the change of season and toast all of the boutique craft goodness that can be found here in Ketchum’s backyard and the surrounding region. Unlimited tastes of spirits, beer, wine, non-alcoholic beverages and craft food products. Tasting glass and lite seasonal appetizers included in the ticket price - no additional cost to sample products.

TASTE TAKEOVER • 10:00 pm - 12:00 am

The Boho Lounge, 131 Washington Ave, Ketchum

Our late-night event – we take over a local bar and throw a Taste & Craft style party flush with craft cocktails featuring our spirits’ sponsors. Live music promised.



Many thanks to the following for helping us with beverages throughout our many venues with their generous donations.



Championship Sheepdog Trials

October 11 & 12 • 8:00 am - 5:00 pm • October 13 • 8:00 am - 2:00 pm
Quigley Farm, Hailey • Sheep courtesy of Flat Top Sheep Co.

Special thanks to Dave Hennessy, Quigley Farm, for allowing us to use their ranch for our event.



The National Point Qualifying Sheepdog Trials during the Trailing of the Sheep Festival are a must-see for all animal enthusiasts who have wondered who is in charge of the sheep and how the dogs are trained to respond to their handlers. These amazingly talented animals will bring words of astonishment from all viewers along with great photo opportunities.

The United States Border Collie Handlers' Association is the governing body of the trialing world and sanctions the Trailing of the Sheep Festival Dog Trials. The Trials will feature the West Coast's most talented border collies paired with their top handlers. Look for teams traveling from Utah, Idaho, Montana, California, Oregon, Washington and Canada. The sheep are being loaned courtesy of Flat Top Sheep Company. The Flat Top Sheep Co., was started in the 1920s by John Peavey's grandfather, John Thomas, who was a U.S. senator. John's father, Art Peavey, was an attorney and also operated the ranch near Carey, Idaho. Today, John, his son Tom, and grandsons Cory and Jake (now the fifth generation) work together at Flat Top and run their sheep in the Pioneer Mountains above Sun Valley in the summer months.

In addition, enjoy wonderful food from the Gooding Basque Association, beverages, shop for great Festival merchandise and peruse the wares of over 20 vendors. Come out for a great day!

Many thanks to our sponsors:



Special thanks to this year's Trials' photographers:

Ashley Board, Claudia Fiaschetti, Pamela Powell and Taylor Stoecklein.

Please visit our website at trailingofthesheep.org to see a list of vendors at the Trials.

PLEASE NOTE: The Trials' address is 300 Fox Acres in Hailey out Quigley Canyon. Take Highway 75 to Hailey, turn at the stoplight at Fox Acres Road (across from the airport.) Follow the signs through the round-a-bout and out Fox Acres Road until the pavement ends at Wood River High School and keep traveling onto the gravel road. The signs will guide you to the field and parking.

The Trials have a nominal entrance fee of \$5.00 per person and children under five are free. "Cash is King" for the many activities at the Trials. Leashed dogs are permitted. Feel free to bring lawn chairs; no coolers please.



Wool Fest

2019 WOOL FEST CLASSES & WORKSHOPS

***Please visit our web site at trailingofthesheep.org for more details!**

And, contact Wood River Valley retailers directly for additional possible class offerings.

FRIDAY CLASSES • OCTOBER 11



NEEDLE-FELTED SHEEPDOG

Instructor: Michelle Bowman, Westminster, Colorado

Friday, October 11 • 9:00 am - Noon

Location: The Grange Hall

609 S. 3rd, Hailey

Cost: \$90

Skill level: All levels (Not suitable for young children)



STAINED GLASS FELTED SCARF

Instructor: Anna Anderson, St. Regis, Montana

Friday, October • 9:00 am - Noon

Location: Sun Valley Center - Hailey

314 2nd Ave. S., Hailey

Cost: \$105

Skill level: All levels (Not suitable for young children)



BOTANICAL DYES THE ZAPOTEC WAY

Instructor: Deb Gelet, Coeur d'Alene, Idaho

Friday, October 11 • 1:30 pm - 4:30 pm

Location: The Grange Hall

609 S. 3rd, Hailey

Cost: \$75

Skill level: All levels (Not suitable for young children)



MODERN SKINNFELLING

(The Norwegian Art of Ink on Sheepskin)

Instructor: Amika Ryan, Butte, Montana

Friday, October 11 • 1:30 pm - 4:30 pm

Location: Sun Valley Center - Hailey

314 2nd Ave. S., Hailey

Cost: \$150

Skill level: All levels (Not suitable for young children)

SATURDAY CLASSES • OCTOBER 12

**COBWEB FELTING**

Instructor: Deb Gelet, Coeur d'Alene, Idaho

Saturday, October 12 • 9:00 am - Noon

Location: The Grange Hall

609 S. 3rd, Hailey

Cost: \$100

Skill level: All levels (Not suitable for young children)

**FLEECE WEAVING IN THE RYA STYLE**

Instructor: Doris Florig, "World Traveler"

Saturday, October 12 • 9:00 am - Noon

Location: Sun Valley Center - Hailey

314 2nd Ave. S., Hailey

Cost: \$90

Skill level: All levels (Not suitable for young children)

**NEEDLE-FELTED SHEEP**

Instructor: Michelle Bowman, Westminster, Colorado

Saturday, October 12 • 1:30 pm - 4:30 pm

Location: The Grange Hall

609 S. 3rd, Hailey

Cost: \$90

Skill level: All levels (Not suitable for young children)

**CARD (TABLET) WEAVING**

Instructor: Doris Florig, "World Traveler"

Saturday, October 12 • 1:30 pm - 4:30 pm

Location: Sun Valley Center - Hailey

314 2nd Ave. S, Hailey

Cost: \$100

Skill level: All levels (Not suitable for young children)


 IN MEMORIAM
 

A riderless horse will again be a part of the Trailing of the Sheep Parade in memoriam of those we have lost in our sheep family and industry this year. In the 2019 Parade, we are honored to remember Frank Eusebio Astorquia, Juan Goitiandia and Ruth Lieder.



Photo: Michael Edminster

Big Sheep Parade

Sunday, October 13 • 12:00 pm
Main Street, Ketchum

Join an authentic trailing of the sheep down Ketchum's Main Street as part of their annual migration to winter pastures. 1,500 sheep parade down Main Street with sheep ranching family members and herders headed south. The parade includes historic sheep wagons and participants from the Folklife Fair, each identified by sign-bearing dancers from the Footlight Dance Centre. Blessing the flock this year are the Rev. Kathleen Bean and the Rev. Rob Gieselmann of St. Thomas Episcopal Church, and Rabbi Robbi Sherwin of the Wood River Jewish Community. These clergy are representatives of the Wood River Valley Interfaith Leaders Association. After the parade passes, you are invited to walk with the families herding the animals to their resting place south of town.

Sheep for the Parade from Faulkner Land & Livestock

The hosts of this year's sheep for the Parade are the men and women of Faulkner Land & Livestock. John Faulkner, a third-generation sheep rancher, first with his father and two brothers and now with his sons, Mike and Jack, has run the sheep operation since 1956. It has been headquartered in Gooding, Idaho, since 1933. Most of Faulkner's sheep run in the Smokey Mountains at the head of the South Fork of the Boise River, in the hills behind Featherville and Fairfield, and through the Wood River Valley north into the Sawtooth National Recreation Area.

Parade sponsored by the City of Ketchum





PARADE ETIQUETTE...

Thank ewe for obliging!

The Trailing of the Sheep Festival is a celebration of our area's unique history and heritage. We honor what shaped this region in Idaho—the sheep and sheep ranching.

This is not a reenactment of an historic event. This is Idaho living history. We are so glad you could join us!

The mix of wary animals and curious spectators is always an adventure. Help us make the experience fun and successful by following our important parade etiquette:

NO DOGS ARE ALLOWED at the Trailing Parade for the sake of the sheep and the safety of spectators. Please leave your dog(s) at home or in the car (as temperatures allow). The guard dogs see any dog as a threat, so it is for your dog's safety to not be at the parade.

Stay on the curb at all times! If you step into the street, others along the route can't see and if the sheep see a funnel ahead, it will spook them. It is for **YOUR SAFETY AND THE SAFETY OF THE SHEEP AND ANIMALS**.

Don't jump into the middle of the sheep—even for that perfect photograph. It will frighten the sheep.

- Don't walk through the sheep. Stay on the curb.
- Do communicate with a volunteer or sheep-ranching family member if you spot a problem.
- ALWAYS follow the advice and instructions of our volunteers and Parade Officials (noted in safety vests and with name tags and bandanas.) They are here for your safety and the safety of the sheep.
- Do bring children BUT keep them with you at all times.
- Do take pictures BUT only from the side of the parade route.
- Do enjoy the experience!
- **In summary:** Stay calm. Stay on the curb. No dogs. Keep actions and voices low so as to not spook the sheep. Let the ranchers and herders do their jobs. Be courteous. Have fun!

“Happy Trails”

FESTIVAL CLOSING PARTY

Sunday, October 13 • 10:00 am - 3:00 pm • Ketchum Town Square



MUSIC BY
CINDY & GARY BRAUN
10:00 am - 12:00 pm

MUSIC BY THE CAROLYN MARTIN SWING BAND

1:00 pm - 3:00 pm



SUN VALLEY
Jazz & Music Festival

In partnership with the Sun Valley Jazz & Music Festival

Carolyn Martin Swing Band - Nashville, Tennessee

Carolyn Martin: Guitar & Vocals

Dave Martin: Bass

Todd Clinesmith: Steel Guitar

Olen Dillingham: Fiddle

Sean Parr: Drums

Rory Hoffman: Accordion, Guitar & Clarinet



Carolyn Martin is a Western Swing Hall of Fame inductee, a Texas Western Swing Hall of Fame member, and a 2016 Ameripolitan Music Award Winner. She has been described as “one of the finest western swing singers in the business, the dreamy-voiced Carolyn Martin.” Her recordings have won accolades – among them, Western Swing Album of the Year and Western Swing Song of the Year. Each of Carolyn’s last four CD’s spent months at the top of Western Way Magazine’s Western Swing Chart.

Food & Beverages Generously Provided By:



Please visit our web site at trailingofthesheep.org to see a list of vendors at the Happy Trails Closing Party.

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We would like to thank the following organizations and businesses for their generous support of the 2019 Festival. We count on donations to provide this celebration.

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THE FESTIVAL IS
CRITICAL TO ITS SUCCESS**

The Trailing of the Sheep Festival is 100% donor-funded, through community sponsorships and grants. Donation levels determine the programming and events that can be scheduled each year. Your gift provides essential funding to support the Festival.

DONATE ONLINE TODAY!
www.trailingofthesheep.org

The Trailing of the Sheep Cultural Heritage Center, Inc. is a 501(c) 3 nonprofit organization. Your donation is 100% tax deductible and helps preserve the cultures and history of sheep herding and sheep ranching in Idaho and the West.

Heartfelt Thanks

TO OUR 2019 SPONSORS

We would like to thank the following organizations, businesses and individuals for their generous support of the 2019 Festival. We count on donations to provide this celebration!

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We apologize for any omissions or errors.



Photo: Carol Waller

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Trailing of the Sheep Festival

Photo: Steve Dondero

We are so very grateful for all of those who had the vision to start this Festival, those that have been influential through the years, and those who make it happen today and into the future.

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Photo: Steve Dondero

Trailing of the Sheep Festival

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OCTOBER 7-11, 2020
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