



# HONORING A WOOD RIVER VALLEY TRADITION

BACKGROUND PHOTO BY MICHAEL EDMISTER

## TRAILING OF THE SHEEP FESTIVAL CELEBRATES ITS 25<sup>TH</sup> ANNIVERSARY YEAR

By Sabina Dana Plasse | Photos by Carol Waller



Many of us who live in the Wood River Valley have seen sheep gathered in fields and on hillsides throughout the spring, summer, and fall months. Sometimes, we even see sheep walking through Ketchum and Hailey streets. Now and then, out in the mountains off-trail, you might discover an arborylph. And for those who love lamb, it is a celebrated meat available in most of the Valley's fine dining restaurants, easily found at the market, and often locally raised. Reminders of the legacy and time-honored tradition that sheep represent in the Valley and the Mountain West are everywhere. Honoring over 150 years of the annual convention of moving sheep ('trailing') from high mountain summer pastures down the Valley to traditional winter grazing and lambing areas in the south is living history. It is celebrated each year through the Trailing of the Sheep Festival.

Diane Josephy Peavey and John Peavey of the Flat Top Sheep Co., in the foothills of the Pioneer Mountains, created the annual Trailing of the Sheep Festival to make sure that the history, stories, people, culture, and activities of this tradition remain a part of contemporary life. A third-generation rancher, John spent 21 years as an Idaho State Senator. During that time, he launched an initiative to create Idaho's Sunshine Laws and protected water rights on the Snake River. John also supported the proposal for a paved bike path on the Union



OCTOBER 6–10 | [trailingofthesheep.org](http://trailingofthesheep.org)

Pacific Railroad right of way to connect Blaine County and encouraged the shared use of the right of way, which had been used for decades as a sheep “driveway.” Immediate complaints about sheep on the newly paved bike path motivated John to invite the public to help with the annual sheep drive. Participation grew from 20 people getting involved the first year to holding the first annual Trailing of the Sheep Festival in 1997. The Sun Valley/Ketchum Chamber and Visitor Bureau supported the gathering during its early years in every aspect including funding, staff, support, and more as a celebration for a cultural and unique fall event to attract tourists. Then, in 2003, the nonprofit, The Trailing of the Sheep Culture Heritage Center, Inc., was created and took over the reins.

As a writer, author, and the Festival’s Co-Founder and Artistic Director, Diane is known for her writings about her life on a sheep and cattle ranch in south-central Idaho, focusing on its people, history, and the American West’s changing landscape. Her own story is one of an evolution from a city girl to a rancher and writer. Her work aired weekly on Idaho Public Radio for 18 years, and many pieces are collected in her book, *Bitterbrush Country: Living on the Edge of the Land*. In addition to founding the Trailing of the Sheep Festival, Diane has been an invited poet at the National Cowboy Poetry Gathering in Elko, Nevada, was the first director of the Idaho Rural Council, and also served as the Literature Director for the Idaho Commission on the Arts.

“I remember wondering, in the first years, if we didn’t send out press releases, would anyone know about this new festival?” says Diane. “But people were curious and it caught on quickly. We also added new things to it every year to keep the Festival interesting as we celebrated the culture and traditions of sheep ranching in our Valley, Idaho, and the West.”

Commemorating the Trailing of the Sheep Festival’s 25-year history will be an unveiling and dedication of “The Good Shepherd Monument.” This legacy tribute includes 11 life-sized bronze sculptures featuring eight sheep, a shepherd, a horse, and a dog installed adjacent to Roberta McKercher Park in Hailey.

“The monument represents a significant part of the Valley’s history,” says John. “It shows the relationship between the dogs, the sheep, and the herding. This relationship extends far back in time to when man migrated from Africa.”

The many elements that make the Festival a memorable and shared experience for so many originate from Diane’s own life from when she first met John, to serving on the American Lamb Board, and through her own radio essays in which she would tell personal stories about sheep ranching being connected to so many of life’s values and to the wonder of living in Idaho.

“The pandemic and looking for new foods to cook at home did bring about a new interest in lamb,” Diane says, “but people have been eating and loving it for years, like me. It was always my birthday dinner choice when I was growing up. Now people are catching up, asking: How do I cook lamb? How is it raised, and how old is the industry in Idaho? In this country? What happens to the wool? It is all part of our western immigration story too. We celebrate the Scots, Basques, and Peruvians and listen to their stories and the histories of Dust Bowlers and others who came west during the Depression and became shepherders. And today, we save tales from their children and grandchildren who have kept ranching and family histories alive.”

This year, the Peaveys are pleased to bring Gretel Ehrlich to the Festival as the keynote speaker for a special evening of storytelling at The Argyros Performing Arts Center on Friday, October 8. Ehrlich will share stories from her most recent book *Unsolaced: Along the Way to All That Is*. It is a collection of stories from her worldwide travels from the Arctic to Africa and beyond, where she was listening to stories about community loss and climate chaos. “Her experiences are unique and provocative, and we come away exposed to new and important information about our own lives and our world,” Diane explains. “This is the importance of storytelling. We extend our vision and broaden our responses to the world around us by sharing insights, listening, and learning from each other.”





BACKGROUND PHOTO BY MICHAEL EDMISTER

# GRETEL EHRLICH ON TRADITIONS AND LAND



PHOTO BY JILEEN RUSSELL

**FRIDAY, OCTOBER 8**  
**Sheep Tales Gathering**  
7pm

Keynote with Gretel Ehrlich  
Argyros Performing Arts Center  
120 Main Street South | Ketchum

Celebrated author and essayist Gretel Ehrlich's most recent book, *Unsolaced: Along the Way to All That Is*, released in January 2021, is a meditation on how water, light, wind, mountain, bird, and horse have shaped her life and her understanding of a world besieged by a climate crisis beginning with her time in Wyoming.

Ehrlich will share the stories of her travels and her deeply personal concern for friends and peoples throughout the world who are losing their traditional connections to the land through climate chaos and whose experiences fill her new book.

Ehrlich is the Trailing of the Sheep Festival's keynote speaker at the Sheep Tales Gathering on Friday, October 8, at 7pm at The Argyros Performing Arts Center. After the reading, Jenny Emery Davidson, Executive Director of The Community Library in Ketchum, will join Gretel in conversation about her experiences and the writing of this book.

Ehrlich's first awareness of the beauty and complexities of our changing world began during her transformative days living and cowboying in Wyoming and are found in her debut publication from 1986, *The Solace of Open Spaces*. The book is a collection of essays on rural life in Wyoming. Her new book, *Unsolaced: Along the Way to All That Is*, has been called a bookend to the first publication.

Throughout its pages, Ehrlich travels around the world from Wyoming to Alaska, to Japan, to Kosovo and more. She listens to stories in threatened communities that are all a part of disappearing landscapes that had been thriving only several years earlier. She spends time with friends and experts charting ice flows in Greenland and viewing innovative grazing practices with Zimbabwe's Allan Savory. She is determined to understand the losses she has seen and what is at stake for the future.

Ehrlich's presentation is part of a lineup of special events to celebrate the Festival's 25<sup>th</sup> anniversary year.





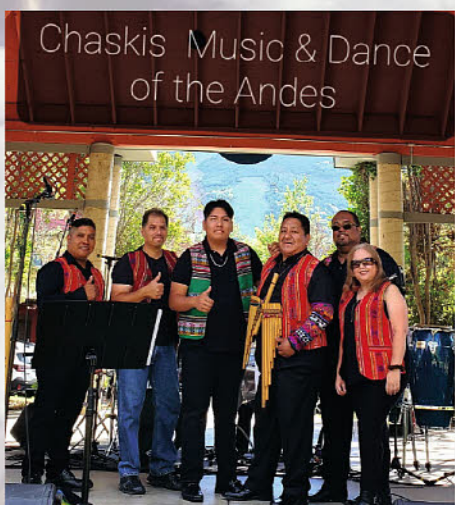
# SPECIAL PERFORMANCE

## PERUVIAN BALLET FOLKLORICA

Experience a spectacular evening performance of the Utah Hispanic Dance Alliance's Peruvian Ballet Folklorica, a whirlwind journey through the majestic culture of Peru, from ancient to modern civilization, including historic Latin American and European influence via traditional dancers, costumes, and the talented musical group, Chaskis, under the direction of Edwin Roman. It has been 14 years since the UHDA participated in the Trailing of the Sheep Festival, and their excitement is uncontainable.

"We are so happy to be invited back for this 25<sup>th</sup> anniversary," says Jessica Salazar, Founder and Artistic Director of the UHDA. "It is one of the most amazing festivals we have participated in, and we are honored to perform in this incredibly inclusive event." Under Salazar's leadership, the volunteer troupe of dancers has performed for audiences in festivals across the U.S. (representing Utah in the 2013 Presidential Inaugural Parade), Europe, and South America. UHDA is made up of folk dancers and teachers who share a two-part mission. They seek to preserve the ethnic dance traditions of Latin America and elevate the quality of Hispanic folk dance.

The troupe leads you to explore this mystical country from its coastal region to the traditions of the people in the Andes Range and that of the Peruvian jungle. Each number will come alive onstage with traditional music, theatrical lighting, and multi-colored, richly adorned traditional costumes presenting a broad range of dances, including expressive courtship duets, solemn religious processions, women and harvest celebrations, warrior stomps, and those mimicking the soft and graceful movement of the llama shepherds. Chaskis accompanies with the exquisite sounds of flutes, panpipes, the Charango (a unique Andean guitar), and the Cajon Peruano percussion box. The evening's performance will be a lavish immersion into the heart of Latin America and leave you appreciative of the cultural connection that Peruvians have to sheepherding.



COURTESY OF THE PERUVIAN FOLKLORICA DANCERS—THE DANCE TROUPE

**SATURDAY, OCTOBER 9**  
**Special Performance Peruvian**  
**Ballet Folklorica**

8pm  
Argyros Performing Arts Center  
120 Main Street South | Ketchum





BACKGROUND PHOTO BY MICHAEL EDMINSTER

# TRAILING OF THE SHEEP

## CHAMPIONSHIP SHEEPDOG TRIALS

By Danielle Vigueria Photos by Carol Waller



After a year of canceled events and missed opportunities, more than 100 exceptional dogs are ready to show off their talents at the Championship Sheepdog Trials during this fall's Trailing of the Sheep Festival.

"Everyone is really excited to get back to competing," says Sheepdog Trial Director Kelly Ware. "Losing more than a year during the pandemic has had a big impact on some of the dogs. Since they are really at their peak from ages six to nine, COVID-19 caused many dogs to miss out on some of their top years. We're all looking forward to being in front of lots of spectators safely again at a big trial."





PHOTO BY FCAROL WALLER

The Trials, governed by the United States Border Collie Handlers Association, will take place October 7-10 at Quigley Canyon Fields in Hailey. An extra day was added this year as a result of the overwhelming number of entrants. There will be dogs from Utah, Idaho, Montana, California, Oregon, Washington, and Canada, and a selection of American professionals will judge them. The sheep will be on loan from Flat Top Sheep Co., owned by the Peavey family.

The dogs and their handlers will compete in three events in the open-class preliminary round: a 350-yard outrun, a 200-yard drive, and a shed and pen. This year's course has been slightly altered, with a shortened drive and more at-hand work, which is more challenging for the dogs and gives the spectators added opportunities to see the dogs up close. Throughout the challenges, the handler will use a whistle and may use a crook as an extension of their arm. Absolutely nothing can touch the sheep at any time, not the dog nor the handler.

The top three teams from each preliminary day, in addition to three wildcard teams, will then move onto the finals. The finals will be a double-lift event, meaning that the dogs will have to bring one group of sheep to a designated spot and then leave them to deliver a second group to join the first. They will also need to perform an international shed—pulling out the five collared sheep from the set of 20. This year's winner will earn a spot in the 2022 Soldier Hollow Classic Sheepdog Championship—an invitation-only event that takes place every fall in Midway, Utah.

There will be a Calcutta-style auction held Saturday evening for the dogs that make it to the finals to add a bit of extra excitement. The highest bidder of the champion dog will split the winnings with the dog's handler.

"The finals will illustrate the skill of handler and dog," says Kelly. "For a team to be successful, the most important trait for the dog is a willingness to partner. You can breed them well, and the dog can have a ton of talent, but if they don't want to work with the handler, you can't possibly have a team. And the handler has to be experienced enough to get the best out of their dog. They have to highlight the skills their dog has for the judges. Of course, the dog and handler need to have a mutual understanding and great experience with each other."

PHOTO BY FLAVIU GRUMAZESCU





BACKGROUND PHOTO BY MICHAEL EDMISTER



At the Trials, the Gooding Basque Association will be offering food with beverages provided by the Warfield Distillery & Brewery, Pepsi, and Proud Source Spring Water. There will also be more than 20 vendors selling their sheep-related wares—knitted goods, wool items, and more. Idaho Wool Growers is this year's sponsor.

"We need more people to put on more trials," says Kelly. "I compete myself, and the part that makes this event so special to me is that it is my chance to give back to all the trials I go to all year. Also, the location in the canyon is incredible, and the group of spectators is one-of-a-kind. Most trials don't draw many people, but this event and the community support is awesome. I am looking forward to a great event."

The Sheepdog Trials is a family-friendly event. (Everyone is welcome, even polite dogs on leash.) The entrance fee for spectators is \$5, and children under 5 are free. There will be a new access point to the trials from Quigley Road, and there will be a free shuttle running on Saturday from the Community Campus to the trials and back throughout the day.

**THURSDAY, OCTOBER 7, THROUGH  
SUNDAY, OCTOBER 10  
National Point Qualifying  
Sheepdog Trials**

Thursday, October 7, – Saturday, October 9,  
9am-5pm  
Sunday, October 10, 9am-2pm  
Quigley Canyon Field | Hailey



# SHEEP RANCHING Q&A WITH RANCHERS & FRIENDS

The business of sheep ranching is very much a part of Idaho's agricultural existence. A feature of the Trailing of the Sheep Festival's educational programming, this free event at The Community Library will provide Festival attendees with the chance to learn about sheep ranching in Idaho from active ranchers.

"There's a great deal of interest in the education and background of sheep ranching," says Trailing of the Sheep Festival Board Member Joan Davies. "We wanted to make sure that the audience had this opportunity to ask questions from men and women in the business. There is a real interest in hearing shepherd stories as well and how everyone arrived in the area from so many international locations."

The talk will include a Q&A with Cory Peavey, a fifth-generation rancher in his family. Peavey always wanted to be everything his dad was – wearing cowboy boots, a cowboy hat, riding the horses, and doing "cowboy and sheep things." Peavey will be joined by Laird Noh, President of the Noh Sheep Company. Noh also serves as 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 heads of sheep.

The program also includes Cindy Siddoway, who was elected as the first woman president of the American Sheep Industry (ASI)—established in 1865 as the National Wool Growers Association and the oldest trade association in the United States. In 2016, she was honored with the McClure Silver Ram Award from the American Sheep Industry Association. In addition, Siddoway serves on the Sheep Heritage Foundation, ASI Legislative Action Council, Mountain Plains Agriculture Service, BYU Animal Science Advisory Board, and Idaho State Board of Education.



PHOTO BY JOSH MYERS/TREKING PHOTOGRAPHY

**FRIDAY, OCTOBER 8**  
**The Community Library Lawn**  
 2:30–4pm  
 415 Spruce Avenue | Ketchum  
 FREE





# AMERICAN LAMB IS WHAT'S TO EAT

## — HEALTHY AND DELICIOUS

BACKGROUND PHOTO BY MICHAEL EDMISTER

By Sabina Dana Plasse | Photos courtesy of American Lamb Board



The history of lamb in the Wood River Valley is one of much interest and importance. It is a primary focus at the Trailing of the Sheep Festival, and you may be curious to know that lamb has been a food trend consistently on the rise. If there were ever a time to enjoy lamb, it would be now. Many of us are more connected to our health and well-being due to the global pandemic, and what we eat has become very relevant making lamb a smart and delectable choice.

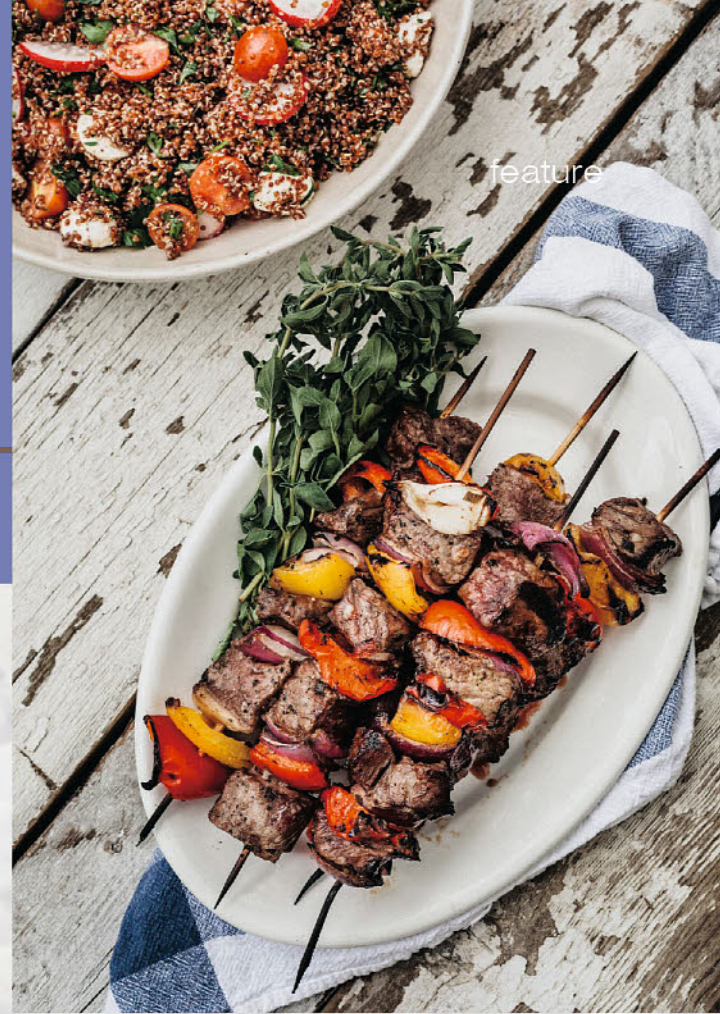
“Caring about where your food is sourced and how animals are treated in selecting a quality product has become very important to many people,” says American Lamb Board

Executive Director Megan Wortman. “Selecting a nutritious and healthy product for yourself and your family is important. We have placed a great deal of work in positioning lamb to be that healthy choice.”

Throughout the pandemic, the choice to eat lamb has exploded. As a result, a desire to support local farmers and ranchers and seek out products directly from farmers has also grown tremendously.

“We have seen sales at farmers’ markets go through the roof,” says Wortman. “Unfortunately, many people don’t realize how much lamb is imported from Australia and New





feature

Zealand. People need to seek out American lamb. Consumers should ask their grocery store meat departments to carry American-raised lamb.”

With COVID-19, there was an enormous loss in food service, and it was also tough on the lamb industry. “Up to 50 percent of American lamb was going into the food service sector, which included fine dining, hotels, and cruise ships, which were all hit hard,” says Wortman. “However, retail lamb sales were incredibly high. Consumers were eating at home and became interested in trying new products like lamb, spending time on complicated recipes, and all and all tackling new food.”

Lamb has been discovered, and the demand is strong, making retail supply tight, especially when consumers have become used to looking for it. “Lamb is a meat that is enjoyed the world over and, in the U.S., there are high-quality produced products from farmers and ranchers in almost every state across the country,” says Wortman. “In south-central Idaho, Lava Lake Lamb supplies the Wood River Valley and beyond. In addition, there are many cuts of lamb that are delicious and affordable, as many people are only exposed to rack of lamb when introduced to it in a fine dining environment, which is the most expensive cut.”

There is a perception that lamb is only for special occasions because it is expensive. However, ground lamb has grown in popularity because it is affordable. Rack of lamb sold in large

quantities last year mainly because it is still less expensive than eating out. “Many people wanted to create restaurant-quality meals at home, and still do, especially when you can pair it with a bottle of wine,” says Wortman.

American lamb is a lean meat packed with protein, nutrient-rich, and loaded with good fats for a healthy diet. It is naturally nourishing, delicious, flavorful, and a high-quality, premium product that is an excellent choice for more than just special occasions.

“Have the confidence that guests will enjoy lamb,” says Wortman. “It has a rich flavor, and a little goes a long way, especially when you are tackling price challenges and environmentally conscious living. There have been many changes, and it is exciting to see the growing demand and interest in lamb. It’s a fun, sexy product to represent, not to mention that the farmers and ranchers that the board represents are salt of the earth people. It’s a tremendous industry and has a dual purpose with wool and meat, and its connection to history and heritage is unlike any other food.”

The American Lamb Board is an industry-funded research and promotions board that represents all sectors of the American lamb industry. The board’s focus is to increase an interest in lamb by promoting the freshness, flavor, nutritional benefits, and culinary versatility of American lamb.

[americanlamb.com](http://americanlamb.com)





# FOLKLIFE FAIR

By Lori Williams | Photos by Carol Waller unless otherwise stated

BACKGROUND PHOTO BY MICHAEL EDMISTER

Roberta McKercher Park overflows with the celebratory spirit of the popular Sheep Folklife Fair, a showcase of regional culture and art, including artisans, musicians, dancers, and performers that is free and open to all, Saturday, October 9, during the Trailing of the Sheep Festival.

This year's event brings 70-plus vendors for the juried arts and crafts show featuring sheep-related handmade wool items, soaps, lotions, jewelry, photography, pottery, and much more, including items that augment cooking with lamb. Always a crowd favorite is the bold, beautiful demonstrations of sheep shearing, the magical spinning and weaving by regional and local artisans, as well as the sheep wagon displays. In addition, performances by the beloved Boise Highlanders with their bagpipes and drums, and Peruvian dancers and musicians pack the day with fun and flair.

Bring your appetite as the Fair offers a full lunch. Choose scrumptious lamb dishes created by local chefs and restaurants such as tacos, gyros, and bratwurst. The Montana Wool Lab will be on site for presentations on the fascinating science of wool and demonstrations testing wool quality and fleece fibers. Children can enjoy the special activity booth, "Kids' Fluff," featuring face painting, crafts, storytelling, wool carding, and more.

PHOTO COURTESY OF SHEEP FOLKLIFE FAIR







A very special 25<sup>th</sup> Anniversary Quilt will be raffled off during the weekend celebration. Various friends of the Festival submitted a total of 15 individual sheep-themed quilt squares, uniquely crafted in mediums of felt, cross-stitch, embroidery, and wool. Quilter Billie Ray Cutler of Twin Falls, Idaho, organized the squares and professionally finished it into its final twin-sized bed topper design, even incorporating an old wool army blanket as the filler in keeping with the age-old tradition of ranching women recycling fabric scraps and old blankets to make new. With the Festival canceled last year due to the pandemic, organizers had the time to dig into these long-anticipated projects, another being the Archive project. Twenty-four years of photos, videos, and memorabilia were organized and gifted to The Community Library in Ketchum into perpetuity as part of the Patricia Crandall Lane Trailing of the Sheep Festival Archives.

**SATURDAY, OCTOBER 9**

10am-4pm

**Roberta McKercher Park  
in Hailey**

Admission is **FREE!**







BACKGROUND PHOTO BY MICHAEL EDMISTER

# BIG SHEEP PARADE & 'HAPPY TRAILS' FESTIVAL CLOSING PARTY

By Lori Williams | Photos by Carol Waller unless otherwise credited



Experience an authentic trailing of the sheep down Ketchum's Main Street as part of their historical annual migration to winter pastures. Sponsored by the City of Ketchum and honoring the area's sheep ranching heritage, 1,500 sheep will trail south on Main Street through the middle of town for the Big Sheep Parade with sheep ranching family members and herders. It is magical, Idaho history that is not a reenactment but the real deal.

"I never get tired of sheep trailing," says Festival Board Member and Parade Coordinator Dominique Etcheverry, herself raised on a sheep ranch. "I am always in awe at the enthusiasm of the people lining the streets, and then the sheep come through, and it is quiet. You only hear the sound of their hooves, and it is beautiful."

The hosts of this year's sheep band 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. Sheep Manager John Etchart assists them. Headquartered in Gooding, Idaho, since 1933, most of Faulkner's sheep run in the Smoky 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.

The event beautifully weaves tradition through the sights and sounds of the parade entries, from the haunting harmonics of bagpipes to the drumbeats, music, and colorful swirl of dancers' skirts. In addition, this year's event brings more sheep camp wagons and the Wood River High School Band. Also returning is the riderless horse, added in 2019, to honor those people connected to the industry who have passed away.





This 25<sup>th</sup> anniversary year of the Trailing of the Sheep Festival will also be celebrated with a commemorative cookbook designed by Etcheverry, with a foreword by Diane Peavey, of Flat Top Sheep Co., who is also the Festival's Co-founder. It is a collection of recipes and stories, photos, memories, and biographical sketches of the people who submitted them—Idaho ranch families and Festival friends—from women who ran Basque boarding houses and cooked for the sheepherders at lambing sheds to the family-run Lava Lake Ranch.

"In addition to lamb dishes, there are recipes that speak to the culture and ethnicity of the people within the sheep industry," explains Etcheverry. From Shepherd's Bread to Mojito Lamb Chops to Intxaursalsa (Walnut Pudding), there is something for everyone to prepare and enjoy.

The "Happy Trails Festival Closing Party" will occur in Ketchum Town Square from 10am–3pm. Live music from Cindy and Gary Braun and tasty food from Al's Wood River Sustainability Center and beverages from Warfield Distillery & Brewery will help close out the five-day festival in style.



PHOTO BY MIKE PATTERSON

**SUNDAY, OCTOBER 10**  
Big Sheep Parade at 12pm  
**Main Street in Ketchum**

Closing Party from 10am to 3pm  
**Ketchum Town Square**  
**FREE!**





BACKGROUND PHOTO BY MICHAEL EDMISTER



PHOTO COURTESY OF AMERICAN LAMB BOARD



# TRAILING OF THE SHEEP SCHEDULE

All photos by Carol Waller unless otherwise credited

## TUESDAY, OCTOBER 5

### Farm to Table Dinner with American Lamb and Local Produce

6pm

Al's Sustainable Mercantile  
122 South Main Street, Unit A | Hailey

## WEDNESDAY, OCTOBER 6

### Festival Headquarters Open

9am-5pm

Limelight Hotel  
151 South Main Street | Ketchum

### Cooking with Lamb—Lamb Lolly Chops with Garlic Marinade & Chopped Parsley

12:30-2pm

Chef Jay Veregge of Warfield Distillery & Brewery

Warfield Distillery & Brewery  
208 North Main Street | Ketchum

### Cooking with Lamb—Herb-Encrusted Rack of Lamb with Roasted Idaho Fingerling Potatoes & Roasted Radishes

2:30-4pm

Chef Mary Clare Griffin, Executive Chef Services

Our Lady of the Snows Catholic Church  
206 Sun Valley Road | Sun Valley

### Cooking with Lamb—Deconstructed Leg of Lamb

3-4:30pm

Chef Geoff Felsenthal of Sun Valley Culinary Institute

Sun Valley Culinary Institute  
211 North Main Street | Ketchum

### Farm to Table Dinner with American Lamb and Local Produce

6pm

Al's Sustainable Mercantile  
122 South Main Street, Unit A | Hailey

## THURSDAY, OCTOBER 7

### Festival Headquarters Open

9am-5pm

Limelight Hotel  
151 South Main Street | Ketchum

### National Point Qualifying Sheepdog Trials

9am-5pm

Quigley Canyon Field | Hailey

### Cooking with Lamb—Lava Lake Lamb Bratwurst

10:30am-12pm

Chef Chris Kastner of CK's Real Food

CK's Real Food  
320 Main Street | Hailey

### Cheese Making Class

1-4pm

Fromager Kendall Russel of Lark's Meadow Farms

St. Charles Borromeo Catholic Church Parish Hall  
311 First Avenue South | Hailey

### Farm to Table Dinner with American Lamb and Local Produce

6pm

Sawtooth Botanical Garden  
11 Gimlet Road | Ketchum

## FRIDAY, OCTOBER 8

### Festival Headquarters Open

9am-5pm

Limelight Hotel  
151 South Main Street | Ketchum

### National Point Qualifying Sheepdog Trials

9am-5pm

Quigley Canyon Field | Hailey

### Wool Fest—Stained Glass Felted Scarf

9am-12pm

Anna Anderson

SVMoA Hailey House & Classroom  
314 Second Avenue South | Hailey



**VISIT [TRAILINGOFTHESHEEP.ORG](http://TRAILINGOFTHESHEEP.ORG) OR  
CALL 208.720.0585 FOR TICKET AVAILABILITY**

**OCTOBER 6–10 | [trailingofthesheep.org](http://trailingofthesheep.org)**

### **Wool Fest—Needle-Felted Lamb in the Grass**

9am-12pm

*Michelle Bowman*

Emmanuel Episcopal Church  
101 Second Avenue South | Hailey

### **Wool Fest—Modern Skinnfelling**

9am-4pm

*Amika Ryan*

The Grange Hall  
609 South Third Avenue | Hailey

### **Cooking with Lamb— Turkish Lamb & Grape Leaf Tarts with Orzo & Feta**

12:30-2pm

*Chef Brent Rasmussen*

The Ketchum Grill  
520 East Avenue | Ketchum

### **Wool Fest—Needle—Felted Great Pyrenees Puppy**

1:30-4:30pm

*Michelle Bowman*

Emmanuel Episcopal Church  
101 Second Avenue South | Hailey

### **Wool Fest—Postcards from the Herd**

1:30-4:30pm

*Jan Bittenbender*

SVMoA Hailey House & Classroom  
314 Second Avenue South | Hailey

### **Sheep Ranching Q&A**

2:30-4pm

The Community Library Lawn  
415 Spruce | Ketchum

### **For the Love of Lamb**

4:30pm

Downtown Ketchum

### **Wool Fest—Botanical Dyes the Zapotec Way**

5:30-7:30pm

*Deb Gelet*

The Grange Hall  
609 South Third Avenue | Hailey

### **Sheep Tales Gathering Keynote with Gretel Ehrlich**

7pm

The Argyros Performing Arts Center  
120 Main Street South | Ketchum

### **SATURDAY, OCTOBER 9 National Point Qualifying Sheepdog Trials**

9am-5pm

Quigley Canyon Field | Hailey

### **Wool Fest—Wet Felted Scarf/Collar with Wool Locks**

9am-12pm

*Anna Anderson*

The Grange Hall  
609 South Third Avenue | Hailey

### **Wool Fest—Natural Dyeing with Ikat Technique**

9am-12pm

*Doris Florig*

SVMoA Hailey House & Classroom  
314 Second Avenue South | Hailey

### **Folklife Fair**

10am-4pm

### **Fluff for Kids at the Fair**

Craft activities for children sponsored by  
Blaine County Extension and 4-H.

Roberta McKercher Park | Hailey







# TRAILING OF THE SHEEP SCHEDULE

BACKGROUND PHOTO BY MICHAEL EDMISTER



## Lamb Fest at the Folklife Fair

11am-4pm

Roberta McKercher Park | Hailey

## Wool Fest—Fiber Prep 101

1:30-4:30pm

Tammy Jordan

The Grange Hall  
609 South Third Avenue | Hailey



## Wool Fest— Peruvian Braiding

1:30-4:30pm

Doris Florig

SVMoA Hailey House & Classroom  
314 Second Avenue South | Hailey



## Special Performance— Peruvian Ballet Folklorica

8pm

The Argyros Performing Arts Center  
120 Main Street South | Ketchum

## SUNDAY, OCTOBER 10

## National Point Qualifying Sheepdog Trials

9am-2pm

Quigley Canyon Field | Hailey

## Shepherding Stories with John Peavey & Jerry Seiffert

9-11:30am

Limelight Hotel on the patio  
151 South Main Street | Ketchum

## Happy Trails Festival Closing Party

10am-3pm

Vendors, music, food, and drink

Ketchum Town Square

## Big Sheep Parade

12pm

Sponsored by the City of Ketchum

Main Street | Ketchum

## Shepherd Hike to the Arboglyphs

2-3:30pm

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

Meet at Ketchum Forest Service Park, First  
and Washington Streets in Ketchum

Free to caravan

