

A photograph of a flock of sheep in a field. The sheep are in the foreground, looking towards the camera. The background shows a grassy field with some yellow flowers and a mountain range under a cloudy sky. The text 'Trailing of the Sheep Festival' is overlaid on the image in a large, orange, serif font.

Trailing of the Sheep Festival

Photo: Michael Edminster

OCTOBER 5-9, 2022
WOOD RIVER VALLEY, IDAHO

THE CHAMBER
HAYLEY & THE WOOD RIVER VALLEY

IDAHO
visitidaho.org

Trailing of the Sheep Festival - 26th Anniversary Year

Celebrating the Traditions of the Sheep, Land, People and Stories

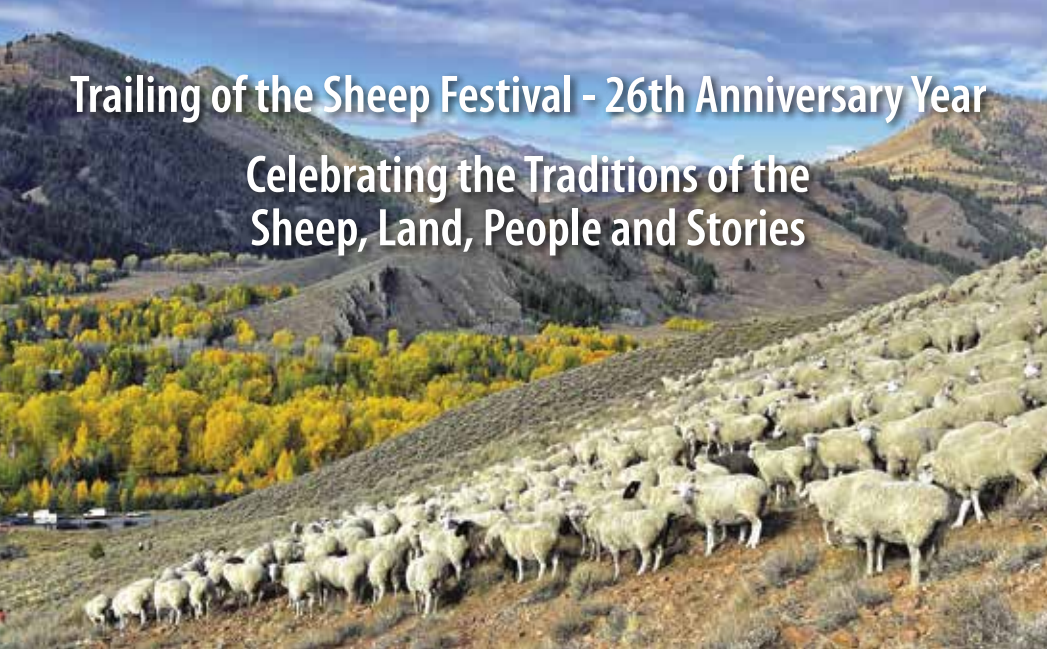


Photo: Carol Waller

Welcome to the 26th anniversary year of the Trailing of the Sheep Festival! Once again, we have put together a Festival for you that celebrates the culture, heritage and history of sheep ranching and sheep herding in Idaho and the West. Please enjoy the extended weekend of stories, arts, culture, cuisine, music and the legacy of Idaho’s living history. Thank you for celebrating with us this year!



OUR MISSION

To gather, celebrate, present and preserve the history and cultures of sheepherding in Idaho and the West.

Photo: Heather Conn



Photo: Jim Grossman



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Headquarters

VISIT THE TRAILING OF THE SHEEP HEADQUARTERS!

WEDNESDAY - FRIDAY • 10:00am to 5:00pm

Limelight Hotel • 151 South Main Street, Ketchum



SATURDAY • 10:00am to 4:00pm

Folklife Fair • Roberta McKercher Park, Hailey

SUNDAY • 10:00am to 3:00pm

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 available 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 and 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 Big 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 26th anniversary year in 2022, 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 27th anniversary year of the Festival - October 4-8, 2023!

Awards & Accolades

This unique cultural Festival is recognized as one of the best in the world. We are proud of the recognition received from many top media outlets and through numerous awards.



TOP 10 FALL FESTIVAL IN THE WORLD



TOP 7 BEST FALL FESTIVALS IN THE US



10 AMAZING FALL FESTIVALS WORTH A ROAD TRIP



10 GREAT ANIMAL FESTIVALS IN WORLD



TEN BEST FALL FESTIVALS IN US



TOP 10 FALL FESTIVALS IN US



7 FUN FALL FESTIVALS ACROSS THE US



9 FALL FESTIVALS WORTH TRAVELING FOR



BUCKET LIST FALL EVENTS



TOP FOODIE FESTS IN THE WEST



TOP CULTURAL EVENTS IN THE WEST



TOP 10 FALL FESTIVALS



AMERICA'S WACKIEST FALL FESTIVALS



TOP OFFBEAT OCTOBER FESTIVALS



TOP AWESOME AUTUMN FESTS IN US



ONE OF TOP AMAZING FESTIVALS



BEST FESTIVAL 2016-2022



SATW PHOENIX AWARD FOR OUTSTANDING CULTURAL TOURISM PRESERVATION



ID GOVERNOR'S AWARD FOR CULTURAL HERITAGE



PRESERVATION IDAHO THE IDAHO HISTORIC PRESERVATION COUNCIL CULTURAL HERITAGE PRESERVATION AWARD



24 TOP FALL & HARVEST FESTIVALS IN THE U.S. JUNE 2022

2022 SCHEDULE

TUESDAY, OCTOBER 4

6:00 pm
SPECIAL ADDITION!
FARM TO TABLE DINNER
 with American Lamb
 Mountain Humane
 101 Croy Creek Road, Hailey

WEDNESDAY, OCTOBER 5

10:00am - 5:00pm
FESTIVAL HEADQUARTERS
OPEN
 Limelight Hotel, 151 South Main Street, Ketchum

2:30pm - 4:00pm
COOKING WITH LAMB
 Chef Kellee Haven
 The Haven, 220 E. Avenue, Ketchum

3:30pm - 5:00pm
COOKING WITH LAMB
 Chef Mary Clare Griffin
 Our Lady of the Snows Catholic Church,
 206 Sun Valley Road, Sun Valley

3:30pm - 5:00pm
COOKING WITH LAMB
 Chef Joe Tocci
 Sun Valley Culinary Institute
 211 N. Main Street, Ketchum

6:00pm
FARM TO TABLE DINNER
 with American Lamb
 Mountain Humane
 101 Croy Creek Road, Hailey

THURSDAY, OCTOBER 6

9:00am - 5:00pm
SHEEPDOG
TRIALS
 National Point Qualifying Sheepdog Trials
NEW LOCATION
 2400 Buttercup Road, Hailey

10:00am - 5:00pm
FESTIVAL HEADQUARTERS
OPEN
 Limelight Hotel
 151 South Main Street, Ketchum

10:30am - 12:00pm
COOKING WITH LAMB
 Chef Chris Kastner
 CK's Real Food, 320 Main Street, Hailey

10:30pm - 12:00pm
COOKING WITH LAMB
 Chef Sydney Liepshutz
 St. Charles Borromeo Catholic Church
 Parish Hall, 311 1st Avenue South, Hailey

1:00pm - 4:00pm
CHEESE MAKING CLASS
 Fromager Kendall Russel of Lark's
 Meadow Farms
 St. Charles Borromeo Catholic Church
 Parish Hall, 311 1st Avenue South, Hailey

3:30pm - 5:00pm
COOKING WITH LAMB
 Chef Geoff Felsenthal
 Sun Valley Culinary Institute
 211 N. Main Street, Ketchum

6:00 pm
FARM TO TABLE DINNER
 with American Lamb
 Mountain Humane
 101 Croy Creek Road, Hailey

FRIDAY, OCTOBER 7

9:00am - 5:00pm
SHEEPDOG
TRIALS
 National Point Qualifying Sheepdog Trials
NEW LOCATION
 2400 Buttercup Road, Hailey

9:00am - 12:00pm
WOOL FEST
 Stained Glass Felted Scarf
 Anna Anderson, St. Charles Borromeo
 Catholic Church, 311 S. 1st Avenue, Hailey

9:00am - 12:00pm
WOOL FEST
 Postcards From The Herd
 Jan Bittenbender, Emmanuel Episcopal
 Church, 101 S. 2nd Avenue, Hailey

9:00am - 4:00pm
WOOL FEST
 Modern Skinnfelling
 Amika Ryan
 The Grange Hall, 609 S. 3rd Avenue, Hailey

10:00am - 5:00pm
FESTIVAL HEADQUARTERS
OPEN
 Limelight Hotel, 151 South Main Street,
 Ketchum

10:30am - 1:30pm
WOOL FEST
 Applique Sheep Pincushion
 Susan Coons
 Sun Valley Fabric Granary
 122 S. Main Street, Hailey

10:30am - 12:00 pm
COOKING WITH LAMB
 Chef Scott Mason
 Ketchum Grill, 520 East Avenue, Ketchum

1:00pm - 2:30pm
COOKING WITH LAMB
 Lamb Biryani
 Chef Brent Rasmussen
 Ketchum Grill, 520 East Avenue, Ketchum

1:30pm - 4:30pm
WOOL FEST
 Weave A Sit-Upon
 Doris Florig
 Emmanuel Episcopal Church
 101 S. 2nd Avenue, Hailey

1:30pm - 4:30pm
WOOL FEST
 Fiber Prep 101 (This is a two-part class!)
 Tammy Jordan
 St. Charles Borromeo Catholic Church
 311 S. 1st Avenue, Hailey

2:30pm - 4:00pm
SHEEP RANCHING Q&A with
Idaho Ranchers
 The Community Library
 415 Spruce Ketchum

4:30pm - 5:30pm
FOR THE LOVE
OF LAMB
 Downtown Ketchum

7:00pm
SHEEP TALES
GATHERING
 "Voices From The Ranch - Unique
 Stories of Women in Ranching"
 The Argyros, 120 Main Street, Ketchum

SATURDAY, OCTOBER 8

9:00am - 5:00pm
SHEEPDOG
TRIALS
 National Point Qualifying Sheepdog Trials
NEW LOCATION
 2400 Buttercup Road, Hailey

9:00am - 12:00pm
WOOL FEST
 Felting With Wool Locks
 Anna Anderson
 St. Charles Borromeo Catholic Church
 311 S. 1st Avenue, Hailey

9:00am - 12:00pm
WOOL FEST
 Woolen Watercolors – Painting With
 Wool
 Tammy Jordan
 Emmanuel Episcopal Church, 101 S. 2nd
 Avenue, Hailey

9:00am - 12:00pm
WOOL FEST
 Backstrap Loom Weaving
 Doris Florig
 The Grange Hall, 609 S. 3rd Avenue, Hailey

10:00am - 4:00pm
FOLKLIFE FAIR
 Roberta Mckercher Park, Hailey
*Spend your Saturday at the Sheep Folklife
 Fair experiencing a unique event with
 artists, music, dance, food, sheep-shearing
 and family fun!*

10:00am - 4:00pm
KID'S FLUFF AT THE FAIR
 Roberta Mckercher Park, Hailey
*Craft activities for children sponsored by
 local non-profit youth groups!*

11:00am - 4:00pm
LAMB FEST
AT THE FOLKLIFE FAIR
 Roberta Mckercher Park, Hailey

1:30pm - 4:30pm
WOOL FEST
 Fiber Prep 101 (This is a two-part class!)
 Tammy Jordan
 St. Charles Borromeo Catholic Church
 311 S. 1st Avenue, Hailey

1:30pm - 4:30pm
WOOL FEST
 Weaving a Mother Tree
 • **FREE DROP-IN PROJECT!** •
 Doris Florig, The Grange Hall
 609 S. 3rd, Hailey

SUNDAY, OCTOBER 9

9:00am - 2:00pm
SHEEPDOG
TRIALS' FINALS
 National Point Qualifying Sheepdog
 Trials
NEW LOCATION
 2400 Buttercup Road, Hailey

9:30am - 11:00am
SHEEPHERDING STORIES
 with John Peavey, Tom
 Peavey & Jerry Seiffert
 Limelight Hotel
 151 S Main Street, Ketchum

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

Noon
TRAILING
OF THE
SHEEP
PARADE
 with Faulkner Land and Livestock
 Sheep
 Sponsored by the City of Ketchum
 Main Street, Ketchum

1:30pm - 4:30pm
WOOL FEST
 Wool Christmas Ornaments
 Susan Coons
 Sun Valley Fabric Granary
 122 S. Main Street, Hailey

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



The Trailing of the Sheep Festival is proud to again partner with Mountain Rides for 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 mountain-rides.org. Currently, it is free to ride the bus Valley-wide. Please check their schedule for a special stop near the Folklife Fair at Mckercher Park in Hailey on Saturday and for any route or fare changes.

DAILY: OCTOBER 5-7

10:00 am to 5:00 pm at Headquarters...

Visit us for Festival merchandise, registration assistance, to enter the raffles and to get all of your questions answered. And, if you have yet to sponsor "your" sheep in the Big Sheep Parade, donate and receive your "ONE OF THE HERD" buttons here!



Culture

EXPERIENCES - Trailing of the Sheep Festival

SHEEP RANCHING - Q&A with Idaho Ranchers and Friends

Friday, October 7 • 2:30pm - 4:00pm

The Community Library Lawn, 415 Spruce Avenue, Ketchum, FREE



HENRY ETCHEVERRY

Jean Pierre Etcheverry arrived in New York City in 1929 at the age of 16 from the French Basque town of Bidarray. 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 moved to Pocatello, Idaho, where she ran a Basque boarding house and he bought 1,200 ewes to begin his own sheep operation. Two children later, the family moved to Rupert, Idaho, where the sheep operation is still headquartered.

Jean and Louise's son, Henry, continues to run the sheep outfit today – six bands of ewes and a band of yearlings. The ewes lamb in the family's lambing sheds north of Rupert from January through March. The ewes and lambs are trucked off of the Minidoka desert to southeastern Idaho in mid-May to spend the summer grazing in the high country of the Caribou National Forest, near Lava Hot Springs and Soda Springs, Idaho. In August and early September, the lambs

are shipped to Colorado. Come September, the newly-bred ewes reverse their route, returning to the lower elevations around Rupert for winter.

Jean passed away in 2003, and Louise in 2009. Generations of hard work and dedication seamlessly blend, as Henry and his wife Kathy continue working, often with help from their two grown daughters – Nicole and Dominique.



CINDY SIDDOWAY

Cindy Siddoway is a fourth generation Idahoan. In 1902, Cindy's great-grandfather, Edward Laird, migrated from Utah to eastern Idaho. He and his sons purchased land near Dubois, Camas Meadows, and Henry's Lake and with 12,000 head of sheep, formed the E. Laird and Sons Sheep Company. A few years earlier, in 1886, the James Siddoway family also migrated from Utah to eastern Idaho. At just 24 years of age, James brought his wife, two horses, and a wagon filled with supplies on the two-week journey from Salt Lake City to what would become the city of Teton. James participated in politics, serving on the Teton City Council, the Fremont County Commission, and in the Idaho legislature. James and Ruth bred a few head of livestock, registering their sheep brand in 1898, and reared eleven children.

As a child, Cindy loved to raise the bum lambs and continued to do so even in her college years. Growing up in the town of Teton, she was great friends with the

Siddoway kids and through that association, eventually met and married Jeff Siddoway, the great grandson of James Siddoway. Jeff met all of the qualifications that Cindy wanted in a husband – he had sheep, could ride a horse and had a Sunday suit.

Cindy also had some talents that worked well on a sheep ranch. She could drive a team of horses, fix fences, raise lambs and could easily manage the water trucks. In fact, on the day they were married, they both hauled water to the sheep, took time to get married, and were back at 6:00 am the next morning to haul water again.

From their union came three children - Billie Jean, Jodie and J.C. Today, they are the proud grandparents of four grandchildren - Wayne, Emma, Clark and Mitchell.

Jeff and Cindy became actively involved in local, state and national politics having leadership positions in the Idaho Wool Growers Association, the National Wool Growers Association and the American Sheep Industry Association. They both have served on numerous boards and associations relating to production agriculture. Cindy has the distinction of being elected the first woman president of the American Sheep Industry (ASI), which was established in 1865 as the National Wool Growers Association, and is the oldest trade association in the United States. She was also honored with the McClure Silver Ram Award in 2016 from the American Sheep Industry Association.

Cindy currently serves on the Sheep Heritage Foundation, ASI Legislative Action Council, Mountain Plains Agriculture Service, BYU Animal Science Advisory Board and was recently selected to serve on the Idaho State Board of Education. Jeff served twelve years in the Idaho State Senate representing Legislative District 35 following in the footsteps of his great-grandfather James and his grandfather, J.C.

The Siddoway family's sheep business is now in its sixth generation. Cindy and Jeff are extremely proud of their rich heritage. They are pleased to see their grandchildren experience the opportunities and lessons of working with the sheep in this beautiful landscape of Idaho.

"We currently operate the ranch much the same as our forefathers. The sheep continue to winter on the big desert and migrate to high summer pastures from near Jackson, Wyoming, south to Swan Valley, Idaho. The horses still pasture north of the St. Anthony sand dunes where we have added elk and bison on nearly 12,000 acres of our Juniper Mountain land. We use the same or similar equipment: sheep camps, canvas tents, paint sticks, lambing sheds, and even the old granny wagon. Our experience on the land has led to some changes in our management style. Having lived here for generations, we have learned some valuable lessons about managing our ranch to survive drought, predators, and severe winters, and to benefit rangelands, water, wildlife and our sustainable resources," shared Cindy.



CORY PEAVEY

"My work life and my personal life are one in the same," Cory says. Having adopted the lifestyle of a sheepman, a life he never thought he would have, he finds himself busy year-round with this seven-day-a-week, unrelenting job. When it lightens up a bit in January and February, he looks forward to a little bit of quiet time to himself and to travel. He talks of the business of ranch-life as they are usually short-handed and one can never get it all done. Now the fifth-generation rancher in his family, Cory says that when he was really young, he wanted to be everything his dad was – wearing cowboy boots, a cowboy hat, riding the horses and doing "cowboy and sheep things." He goes on to say, "Gradually, I came to associate living on the ranch with the fact that I couldn't play baseball with friends, go to the movies or

grab a milkshake. In retrospect, though, I learned a lot of life lessons, a work ethic, agriculture and the life it provides," he added.

In college, Cory studied to be a writer and an artist and thought it was his calling. After academia, he thought it necessary to take a break to help the family ranch...and he has been there ever since. He says, "I may have needed to do it at first...but gradually, I learned that if I wasn't going to do it, no one else was going to do it. And, I want to carry the torch to save my family's heritage before another good sheep family disappears." Cory has been doing it long enough now that, he says, it becomes you. *Continued on next page.*

Once when out with 2,100 ewes in Carey, Idaho, Cory reflected on the fact that since graduating with a creative writing degree, he has written little to nothing. But, he believes he is putting creative energy and motivation into bringing the ranch and the sheep life forward with today's new challenges which require fresh ideas. He says, "I hope that at some point soon, I will find the discipline to write my story."

In addition, Cory is at the forefront of the complex and rich story of socializing the guard dogs primarily trained to protect the sheep from predators. It began a few years ago when he brought a litter of puppies and their mother out Corral Creek just north of Sun Valley. He had them in the corral with his camper nearby, and was conditioning the litter to get used to tourists and bicyclists by socializing them a bit. One day, he went into town for groceries and a tourist came by, took pictures and posted the untruth on social media that someone had left a "starving and emaciated litter and their mom." Cory was able to get a hold of these tourists, brought them out, let them interview him and meet the puppies, which ultimately changed their impression entirely. What ensued were positive posts about his project. Cory says, "I have seen how malicious and misleading social media can be in instances like this in not painting the whole picture. I decided that if we wanted to show things as they really are, I needed to educate the public in an appropriate way by being transparent, going public and being interviewed." This may seem like a lot of extra effort, but Cory believes it is necessary for the image of the industry as a whole. Since 2015, Cory has socialized five litters of Great Pyrenees and Pyre Mastiffs with great results. "I now have 12 really happy, healthy, working guard dogs who are all socialized... but one is always a new project!" Cory joined the Festival Board in 2018.



Photo: Sara Sheehy



HISTORY OF SHEPHERDING IN THE WOOD RIVER VALLEY

with John Peavey & Tom Peavey, Ranchers, Flat Top Sheep Co., and Jerry Seiffert, Local Historian

Sunday, October 9 • 9:30am - 11:00am

Local historian and former Ketchum Mayor Jerry Seiffert, along with third and fourth generation sheep ranchers, John Peavey and Tom Peavey of Flat Top Sheep Co., will share stories of ranching in the Wood River Valley and of the Lane Mercantile in Ketchum, 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 9 • 2:00pm - 3:30pm

Ketchum Forest Service Park (FREE to meet and caravan!)

Enjoy a guided hike through area aspen groves to view the arborglyphs – shepherd tree carvings which are a disappearing western art form. Third generation sheep rancher and former Senator John Peavey, of Flat Top Sheep Co., and local historian, Jerry Seiffert, will share stories and answer questions about the history and traditions of sheep ranching life.



WHAT TO DO WHEN YOU COME UPON THE SHEEP AND GUARD DOGS IN THE VALLEY

In Summer and Fall in the Wood River Valley, many people are heading for the hills to camp, hike, and bike. Idaho ranchers are also guiding their sheep bands across valleys and streams in the lower elevations of Southern Idaho, over Galena summit and into the Sawtooth Mountains for summer grazing and then the return trip south for winter grazing. Many local sheep herders use Great Pyrenees dogs as their "livestock guard dogs" during this migration processes. These large, white dogs have been bred for centuries to deter predators and serve as vigilant guardians of the sheep.

It is not uncommon for local outdoor enthusiasts to encounter these dogs, and the bands they protect, while recreating in the Wood River Valley and the Sawtooth Mountains. Several local organizations, including Trailing of the Sheep Festival, Mountain Humane, Blaine County Recreation District (BCRD), and Flat Top Sheep Co., are working together to educate the public on what to do if they find themselves face to face with these big guard dogs.

First, it is important for the public to understand that these dogs are raised with the band of sheep. They create an emotional bond that is so strong that the dog will stay with the flock for its entire life. Their mission is to protect the sheep in every situation, day and night, all year long. The dogs create a protective zone, and if anyone enters this zone you can expect the dogs to start barking. This behavior is their way of saying, "Hey you, over there, I can see you. This is a protected area. You need to move away."

If you find one of these dogs on its own, the dog is not lost. These dogs roam the same trails in the same territory, doing the same thing, year after year. Flat Top Sheep rancher Cory Peavey advises anyone in this situation to leave the dog in place unless it is injured or looks like it really needs help. "They are more than likely in the process of catching up with the herd," he says. Peavey also advises that you talk to the dog calmly. "Don't try to pet, feed or establish eye contact. It is best to stand still and let the dog assess you and understand that you are not a threat," shared Peavey.

People who are recreating in Central Idaho can enjoy the beauty and uniqueness of the sheep and their guard dogs if they keep their distance and leave the dogs to do their job.

SHEEP TALES GATHERING

VOICES FROM THE LAND

Unique Stories of Women in Ranching

KEYNOTE WITH:

Marcia Barinaga of Barinaga Ranch

Julie Hansmire of Campbell Hansmire Sheep, LLC

Andrée & Bianca Soares of Talbott Sheep Co.

MODERATED BY: Michael A. Guerry of Guerry, Inc.

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

This year's Sheep Tales Gathering will present unique stories from three different ranches in the West. Marcia's ranching story is steeped in her family's Basque heritage, starting a ranch on her own in California. What began as a dairy farm, has now transitioned into one that produces fiber. Alongside Marcia will be Julie's story of continuing the family ranch after losing her husband. Although a hard-working rancher by day (and often night!) Julie tries to make time for a life outside of ranching in Colorado. Also, not to be missed are the stories of the mother/daughter team of Andrée and Bianca, who manage the family's commercial sheep and goat business, sharing a commitment to both targeted grazing and protecting the land from the threat of wildfire. This conversation will be moderated by multi-generation Idaho rancher, Mike Guerry.



MARCIA BARINAGA OF BARINAGA RANCH

The granddaughter of Basque sheep ranchers from Idaho, Marcia was born in New York, earned a PhD in molecular biology, and had a career in science-writing, before establishing a sheep dairy in California in 2007. Marcia learned about sheep from her cousin, Linda Barinaga, who had grown up on the family ranch in Idaho, and learned cheesemaking with the help of her relatives in the Basque country. Her cheeses, Baserri and Txiki, won numerous awards, including Best in Show in the California Cheese Competition, and Best in Class at the American Cheese Society. In 2016, Marcia retired from cheesemaking and transitioned her dairy flock to a fiber flock, to spend more time on her three greatest passions: working with the sheep, managing the land they graze, and knitting. She now raises Romney, Corriedale and Cormo sheep, sells yarn made from their lovely natural-colored fiber, and employs restorative grazing practices on the 800-acre ranch she owns with her husband in Marin County, California.



JULIE HANSMIRE OF CAMPBELL HANSMIRE SHEEP, LLC

Julie Hansmire is the owner of Campbell Hansmire Sheep LLC, a herded range sheep operation in Colorado and Utah. Their summer country is near Vail, Colorado, and their herds winter in eastern Utah, along the Colorado/Utah border. This is the same country Julie and her late husband, Randy Campbell, started with in the mid-1980s through a variety of leases, partnerships, and purchases. Their son, Lynn Campbell, and daughter, Clay Campbell, have contributed to the

success of the ranching operation. Julie received a BS in Natural Resources (at the University of NE-Lincoln) and a Master's Degree in Range Science (at Texas Tech University) and worked for short periods with the Bureau of Land Management. However, the sheep became her primary interest. She served as President of the Colorado Wool Growers Association, as a charter member of the US Sheep Center, and has enjoyed a variety of council and committee appointments with the American Sheep Industry Association. Julie is an advocate for the positive aspects and impacts of grazing animals, as well as improving others' understanding of the sheep industry. Within her sheep operation, she has focused on improving wool quality and raising Akbash Livestock Protection Dogs. Julie competed for about ten years in dog trialing and continues to take about 800 yearling Merino ewes to the Meeker Classic Sheepdog Trial each Fall. She enjoys being on horseback for either work or not, and if there is some free time, rafting on the Colorado River and snow skiing.



ANDRÉE AND BIANCA SOARES OF TALBOTT SHEEP CO.

Andrée and Bianca Soares are a mother/daughter duo now managing both the family commercial sheep business, Talbott Sheep Co., established in 1920, and their targeted grazing operation, Star Creek Land Stewards, Inc. Andrée left her career of 29 years as a neonatal nurse to rejoin the family passion and business back in 2014, and hasn't looked back since. Upon graduating from college at UC Davis in 2018, Bianca began to work full-time alongside her mother for Star Creek Land Stewards, a prominent targeted grazer in California. Their business works mostly to help combat the threat of wildfire. Today, Andrée sits on the board of many industry committees and associations and both women continue to work to be more involved with the industry as a whole.



MICHAEL A. GUERRY OF GUERRY, INC.

Mike Guerry is President of Guerry, Inc., a family-owned ranching operation running sheep and cattle on the Jarbidge Resource Area of the Bureau of Land Management, the Humboldt/Toiyabe National Forest, State of Idaho, and private lands. The operation now spans three generations, and 112 years of involvement with livestock in the Castleford and Three Creek, Idaho, area. Mike attended Carroll College, the University of Idaho and Boise State University, acquiring his BA in Accounting from Boise State in 1978. Mike came back to the operation full time in 1980, after working for Kafoury-Armstrong & Co., an accounting firm in Elko, Nevada. His bio includes his time as a former Certified Public Accountant, football coach, Secretary and Treasurer of the National Public Lands Council, President of the Idaho Wool Growers Association, Board member for the Idaho Cattle Association, Chairman of the Idaho State FSA Committee, as well as the current Chairman of the Three Creek Rangeland Protection Association and a Board member for the Southern Idaho Livestock Hall of Fame. He and his wife Vicki together have four children (three daughters and one son), three sons-in-law, and seven grandchildren.

Event Supported By:



SPECIAL NOTE: Please review current COVID venue policies before visiting The Argyros.

Cuisine

COOKING CLASSES

CHEESE MAKING & COOKING WITH LAMB

*Reservations are required for all Cooking Classes. Check with the HQ team to see if seats are still available.

Special Thanks to Our
Cuisine Sponsors



COOKING WITH LAMB



CHEF KELLEE HAVENS OF THE HAVEN
Wednesday, October 5 • 2:30pm - 4:00pm

Lamb Kofta, Saffron Rice, Indian Raita Sauce, Seasonal Vegetable with Garlic Naan
Location: The Haven - 220 East Avenue, Ketchum

ABOUT CHEF KELLEE & THE HAVEN: Starting as a humble lime green food truck in 2012, Chef Kellee Havens has built The Haven to the catering phenomenon it is today through hard work, great taste and support from this amazing community (and Grandma Pearl & Grandpa Harry.) Growing up in Portland, Oregon, Chef Kellee's first job was at a deli that has inspired her to create The Haven's popular dine-in and take out market that closed in Summer 2021. Shifting focus to private events and catering with the motto of making food "just a little bit better than you," they like to bring you comfort food with an elevated twist. They love cooking a variety of foods made with fresh ingredients and creativity for their customers and guests. The food truck, nicknamed artichoke, still makes appearances at catering events. They look forward to making the food the star of your next event!



CHEF MARY CLARE GRIFFIN
Wednesday, October 5 • 3:30pm - 5:00pm

Pistachio Encrusted Rack of Lamb with Greek Yogurt Tzatziki & Herbed Spaetzle
Location: Our Lady of the Snows Catholic Church
206 Sun Valley Road, Sun Valley

ABOUT CHEF MARY CLARE: Chef Mary Clare's formal kitchen training began decades ago in the culinary ghettos of Berkeley and San Francisco where she apprenticed in the kitchens of culinary legends such as Alice Waters, Michael Roberts and Michel Antonini. This was followed by two years of ad hoc immersion training in kitchens in Paris, Ireland and the Greek Islands. Filled to the brim with olive oil, pomme frites and fruity tea bread, Chef Mary Clare returned to San Francisco to earn her MA in creative writing. It was then and there, that she became Executive Chef for the San Francisco Giants and 49er's at Candlestick Park. She was there five years before she graduated and moved on to be the Chef in

Residence at the Djerassi Artist Residency Program. For Chef Mary Clare, that was an amazing collaborative experience between her and the resident artists where she was able to create projects of her own. One such project was The Blind Fold Dinner, which was a truly memorable project ultimately videotaped by one of the filmmakers in residence.

When that ended, Chef Mary Clare relocated to Sun Valley, Idaho, a beautiful area rich in the arts, and organic, sustainable farm to table philosophies. It is here that she established a decades long reputation as a premier private chef and caterer. A partial list of her repeat clients includes the Sun Valley Summer Symphony, Sun Valley Center for the Arts, Rolling Stone Magazine, Next Stage Theatre Company, Fred Hutchison Cancer Center, Michael Saunders Realty Company in addition to acting as chef for Tony Robbins, Jann Wenner, Barry Diller, George Soros, Dale Chihuly, Arnold Schwarzenegger and Maria Shriver, Bruce Willis and Demi Moore and His Holiness the Dalai Lama. Chef Mary Clare also graduated from Seminary and holds a dual Masters in Theology and Psychology and is a grief counselor. Her latest project, a children's book titled "I Get to Love You: A Boy and His Dog," is set to release in 2022.



CHEF JOE TOCCI
Wednesday, October 5 • 3:30pm - 5:00pm

Marinated Rack of Lamb, Lemon Herb Roasted Fingerlings & Broccoli Rabe
Location: Sun Valley Culinary Institute - 211 N. Main St., Ketchum

ABOUT CHEF JOE: Italian-American Chef Joseph Tocci began working in the restaurant industry when he was just 12 years old and has been a culinary educator for over a decade, previously at the University of Hawaii before discovering Sun Valley. He holds a Degree in Culinary Arts from the New York Restaurant School in NY, NY. Chef Joe has also earned a certification as a Produce Handler from Cornell University. While at the University of Hawaii, Chef Joe also taught for several Hawaiian organizations such as Farm to Table and Eating Healthy. He was the Head of the Aquaponics Program where he taught Applied Sciences for Aquaponics.

ABOUT SUN VALLEY CULINARY INSTITUTE: The mission of the Sun Valley Culinary Institute is to provide culinary education to students, professionals, and enthusiasts. In doing so, they will attract and develop workforce talent for diverse hospitality industries, strengthen and diversify the local economy and promote community health and wellness with a focus on local food sources and sustainability. The three-tiered organization offers a Professional Program via a one-year program combining intensive classroom learning with hands on restaurant experience for students ready to launch a career in the culinary industry; Cooking Classes with seasonal and relevant culinary experiences such as chef demonstrations, hands on cooking, skills development and wine tastings; and Event Space suitable for gatherings ranging from weddings and parties to private dinners and meetings.



CHEF CHRIS KASTNER OF CK'S REAL FOOD
Thursday, October 6 • 10:30am - 12:00pm

Welsh Miners Lamb Pastry
(A hand pie that the Iron Ore miners in the UP of Michigan would take with them into the mines for lunch!)
Location: CK's Real Food - 320 Main Street, Hailey

ABOUT CHEF CHRIS: Chef 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

COOKING WITH LAMB CONTINUED

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.

ABOUT CK'S REAL FOOD: CK's serves Northwest contemporary American cuisine using locally sourced organic products and is vegetarian-friendly. CK's Real Food, www.ckrealfood.com, 208.788.1223, 320 S. Main Street, Hailey. Bar opens at 4:30 pm with Dinner 5 pm-9 pm Mon-Sat. Reservations are recommended.



CHEF SYDNEY LIEPSHUTZ

Thursday, October 6 • 10:30am - 12:00pm

Fasah - Yemeni Lamb Stew Accompanied by Flatbread, Labneh Yogurt Sauce & Zhug (A Yemeni Green Herb Hot Sauce!)

Location: St. Charles Borromeo Catholic Church Parish Hall
311 1st Avenue South, Hailey

ABOUT CHEF SYDNEY: Chef Liepshutz is a 4th generation Detroitier who craves adventure, in and outside the kitchen. After building a career at high-profile restaurants across Detroit, she sought new culinary challenges, and elevations, in Steamboat Springs, Colorado, and then officially relocated to Sun Valley, Idaho, to join the team at the historic Ram restaurant at the Sun Valley Resort. In early 2020, Chef Liepshutz launched In the Kitchen with Sydney LLC, a private chef/catering business. She quickly secured clients and events, solidifying her commitment to the food culture of Sun Valley. Outside the kitchen, you'll find Sydney exploring the local trails on her skis, mountain bike, or in her hiking boots.

ABOUT IN THE KITCHEN WITH SYDNEY, LLC: In the Kitchen with Sydney LLC, is a private chef and catering business, where Chef Liepschutz mixes her Detroit roots and the seasonal offerings of the Wood River Valley, bringing Middle Eastern, Szechwan Chinese and Italian culinary experiences to the Sun Valley community. Established in January 2020, In the Kitchen with Sydney LLC, has been the backbone of countless intimate and dinner/cocktail parties alike, while also offering a robust drop-off meal service to a diverse portfolio of clients. In addition to her work with private clients and events, In the Kitchen with Sydney LLC, has partnered with Sun Valley's Glow Café, where she showcases her vegan acumen through crafting weekly soup specials and menu design for group classes.

CHEESE MAKING CLASS



FROMAGER KENDALL RUSSEL OF LARK'S MEADOW FARMS

Thursday, October 6 • 1:00pm - 4:00pm

Location: St. Charles Borromeo Catholic Church Parish Hall
311 1st Avenue South, Hailey

Learn the processes for making nationally acclaimed 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 FROMAGER KENDALL: Fromager 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."

ABOUT LARK'S MEADOW FARMS: Nestled in the rugged Upper Snake River Valley of south-eastern Idaho, lies a 3rd & 4th generation Farmstead, producing unapologetically rustic cheeses, pasture raised meats and bread. Embraced by Yellowstone NP to the north, Grand Teton NP to the east, Craters of the Moon NP to the west and sandwiched by the Legendary trout waters of the South Fork of the Snake River and The Henry's Fork of the Snake River, at an altitude of 5,880 feet, Lark's Meadow Farms is situated in stunning vistas any time of year. A millennium of volcanic activity has imbued the soils of this land rich in minerals and nutrients. Growing golden stands of wheat, barley, beans, potatoes and some of the best alfalfa on earth. The snowcapped Teton and Big Hole mountains provide pure water for irrigation in this otherwise high desert valley. Lark's Meadow Farms brings together this stunning landscape, with an ongoing family farming legacy and a commitment to community in the pursuit of producing good food. They believe in being good stewards of the land, their animals and the people they work with. Their goal at Lark's Meadow Farms is simple: be honest, produce great food and great relationships. They pledge that their farm is free from GMO's, hormones, pesticides, herbicides and synthetic fertilizers. They are committed to farming using organic and natural methods. Now making cheese for over a decade, they are a member of Slow Food and the recipients of numerous national awards from the American Cheese Society and The Good Food Awards.

COOKING WITH LAMB



CHEF GEOFF FELSENTHAL

Thursday, October 6 • 3:30pm - 5:00pm

Sichuan Style Cumin Lamb Served with Jasmine Rice, along with Lamb and Eggplant Cannelloni, Pecorino, Flageolet Beans & Tomato

Location: Sun Valley Culinary Institute - 211 N. Main St. - Ketchum

ABOUT CHEF GEOFF: Chef Geoff Felsenthal has enjoyed a diverse career in the Culinary Arts and Hospitality field over the last 25+ years in Chicago and other parts of the U.S. Chef Geoff comes to the Sun Valley Culinary Institute as Culinary Director after running his own catering and home meal business for the past six-and-a-half years. Prior to running his own business, Chef Geoff taught Culinary Arts at the Illinois Institute of Art in Chicago for thirteen years. His expansive experience includes opening restaurants as executive chef both in San Francisco and Chicago. He has also spent time working in the front of the house, consulting and has volunteered at soup kitchens and non-profit organizations. He finished his education with a BA and AAS in Culinary Arts and Management.

ABOUT SUN VALLEY CULINARY INSTITUTE: The mission of the Sun Valley Culinary Institute is to provide culinary education to students, professionals, and enthusiasts. In doing so, they will attract and develop workforce talent for diverse hospitality industries, strengthen and diversify the local economy and promote community health and wellness with a focus on local food sources and sustainability. The three-tiered organization offers a Professional Program via a one-year program combining intensive classroom learning with hands on restaurant experience for students ready to launch a career in the culinary industry; Cooking Classes with seasonal and relevant culinary experiences such as chef demonstrations, hands on cooking, skills development and wine tastings; and Event Space suitable for gatherings ranging from weddings and parties to private dinners and meetings.

COOKING WITH LAMB CONTINUED



CHEF SCOTT MASON

Friday, October 7 • 10:30am - 12:00pm

Lamb Ravioli with Lemon & Rosemary & Ketchum Grill Lamb & Wild Rice Meatballs with Tomatoes Shiitake & Garlic

Location: Ketchum Grill - 520 East Avenue, Ketchum

ABOUT CHEF SCOTT: Chef, restaurateur, and world traveler Scott Mason loves to cook. Please join him at his restaurant of 31 years for lamb dishes from his travels internationally and right here at home!

ABOUT MASON FAMILY RESTAURANTS:

KETCHUM GRILL: Celebrating its 30th year in business, the Ketchum Grill was Scott and Anne Mason's first baby. Located in one of Ketchum's historic buildings, the Grill has been a staple of Ketchum's food scene for three decades. The menu features a Pacific Northwest American feel with a French emphasis that is sure to have something to fit everyone's palate. Spend the summer sipping Rosé on the shaded patio or winter watching the snow fall in the cozy and quaint house. The Ketchum Grill is open seven days a week beginning at 5pm.

ENOTECA: Enoteca opened its doors in December of 2012 and features a grand wood-fired oven putting out mouth-watering hand tossed pizzas, and an open kitchen where the chefs prepare Italian influenced dishes like Wild Boar Ragu with house-made Pappardelle. With a knowledgeable staff, Enoteca boasts an extensive wine and beer list hand-selected by Adelaide Smithmason.

PROVISIONS: The family opened the Provisions Shop in 2020. Current Hours are Monday to Friday from 12-4pm where you can find fresh pastas, pasta sauces, soups, Anne's Ice Cream/Gelato and a rotating dessert and cookie selection. Their pastas and sauces are also available for purchase through Kraay's Market and periodically available at Café Della in Hailey.



CHEF BRENT RASMUSSEN

Friday, October 7 • 1:00pm - 2:30pm

Lamb Biryani - Braised Lamb Loin with Madras Curry, Indian Paneer Cheese, Lemon Yogurt, Basmati Rice & Coriander Seeds also with a Tomato & Cucumber Salad with Edamame Beans & Roasted Cashews

Location: Ketchum Grill - 520 East Avenue, Ketchum

ABOUT CHEF RASMUSSEN: Chef 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 and 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's Restaurant, 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 for two years. Chef Brent will be one of the featured Chefs at the Grilling in Elkhorn demonstration classes this year, and has been featured in Eye on Sun Valley and Sun Valley Property Magazine both for his cooking and his Artwork. Also an accomplished Artist, Brent has shown his work in galleries in New York City, at Friedman Memorial Airport and at Hailey Coffee Company, both in Hailey, Idaho.

THANK YOU TO OUR WINE SPONSORS

FARM TO TABLE DINNERS • OCT 4-6



2022 Festival Farm to Table Dinners will feature wines from the generosity of SCORIA Vineyards

SCORIA cultivates red varietals from an Estate Vineyard planted on a Volcanic Vent in Idaho's Snake River Valley AVA. With views of the Vineyard and the Owyhee Mountains, their contemporary Tasting Room showcases the bold wines they produce from volcanic soils. Founded in 2014 by an Idaho native with four-generations of agricultural heritage, their vines are planted on land that has been in their family for the previous century.

WEDNESDAY COOKING WITH LAMB CLASSES • OCT 5

3 Horse Ranch Vineyards Wine Featured for Wednesday Cooking with Lamb Classes



Locally family owned 3 Horse Ranch Vineyards specializes in making Estate wines with 100% Idaho grown grapes from the Eagle Foothills AVA, offering a large selection of both white and red wines. In 2021, 3 Horse Ranch Vineyards completed a new full production winery including under-ground barrel rooms and the Ranch House restaurant. The Ranch House is a unique tasting room experience where you can enjoy casual dining all prepared from our scratch kitchen with a French-American flare. Truly a destination for great wines, delicious food, and amazing views of the Eagle Foothills AVA.

CHEFS CHRIS KASTNER & BRENT RASMUSSEN COOKING WITH LAMB CLASSES • OCT 6&7

Scout Wine Featured for Chris Kastner's and Brent Rasmussen's Cooking with Lamb Classes



Scout is a wine and cheese shop and wine bar located in Ketchum, Idaho. Started by two friends, it is a celebration of good wine, good food and community. Their wine program is focused on a dynamic selection of new and established producers, as well as family-run, small estates making outstanding wines in both classic and new world styles. With an emphasis on wines that are true to grape and place, Scout offers a mix of classic vintages, limited-release gems, and regional favorites in constant rotation. These wines will be accompanied by a selection of beer and non-alcoholic beverages as well as cheese from the U.S. and Europe, cured meat and thoughtful bar snacks.

THURSDAY COOKING WITH LAMB CLASSES • OCT 6

Ram's Gate



Founded in 2011, Ram's Gate is entering a new era of wine making excellence, focused on creating wine with character and poise. The winery's portfolio showcases wines that are fresh, compelling and uncompromising in quality, sourced from vineyards that encompass the spirit of Sonoma County. The winery's connection to the land is reflected in the breathtaking tasting room that overlooks the estate vineyard: 28-acres of organically farmed vines nestled in the southern tip of the Carneros AVA. Rooted in exploration, the Ram's Gate Winery team brings a new perspective on refined elegance through thoughtful farming, transparent wine making, genuine hospitality and sublime culinary experiences.

FARM TO TABLE DINNERS

Tuesday, October 4
Wednesday, October 5
Thursday, October 6
6:00pm

Venue: Mountain Humane
101 Croy Creek Road, Hailey



wood river
 sustainability
 center

3/D RANCH
 CAREY, IDAHO



Flat Top Sheep Co.
 T 1/2 • 1 • LL



Join us for this year's annual Farm to Table dinners featuring Al's Wood River Sustainability Center cuisine. Each four-course dinner will feature local lamb and menu items. Ranchers will attend the dinners to discuss sheep ranching in Idaho and answer questions. The menu will be based on the availability of local foods. Wine, beer and non-alcoholic beverages will be provided.



**THE FESTIVAL IS ALWAYS
 LOOKING FOR NEW ART TO
 FEATURE ON OUR MERCHANDISE!**

All ideas are welcome with
 the exception of photography.

If you are interested, please
 send submissions to
sheila@trailingofthesheep.org.

(NOTE: The art will be donated
 as a gift to the Festival but credit
 will be provided to the artist!)

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 Crandall Lane. This gift is allowing us to plan for the long-term future of the Festival.

We are grateful for your gifts to help us fulfill our mission to gather, celebrate, 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!



Flat Top Sheep Co.
 T 1/2 • 1 • LL



3/D RANCH
 CAREY, IDAHO



FOR THE LOVE OF LAMB

Friday, October 7, 4:30pm • 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 of the bites are gone. (The event lasts about an hour!) Come out and enjoy this great event!

A \$25.00 "passport" gets you at least five bites. You must pick up your "passport" at Festival Headquarters at the Limelight Hotel in Ketchum. HQ hours: Wednesday & Thursday, 10am - 5pm and Friday, 10am- 4:30pm, October 5-7.

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



Raspberries

Lamb Barbacoa Carnitas

The Argyros - POP UP LOCATION

120 Main Street, Ketchum

Restaurant Location - 411 Building, 5th Street, Ketchum • 208.726.0606

11:00am-3:00pm, Mon-Fri

www.raspberries.net

Rominna's Restaurant

Braised Leg of Lamb in a Mascarpone Creamy Polenta

Home Grown Plum Madera Sage Wine

580 Washington Ave, Ketchum • 208.726.7961

5:30pm-10:00pm, Mon-Sat

rominnasrestaurant.com

Saffron Indian Cuisine

Tandoori Lamb with Mint Chutney and Lacha Onion Salad

230 Walnut Ave, Ketchum • 208.913.0609

Lunch: 11:30am-2:00pm, Tues-Sat

Dinner: 5:00pm-9:00pm, Tues-Sun

Serva Peruvian Cuisine

Seco de Cordero (Peruvian Lamb Stew)

200 N. Main Street, Ketchum • 208.928.4172

12:00pm-9:30pm Daily

Reservations Recommended <https://www.servacuisine.com/>

Silver Fox Catering

Lamb Keftedes with Apricot Chutney

The Argyros - POP UP LOCATION

120 Main Street, Ketchum

David Fox, Chef

On Call Catering

Silverfoxcatering.com

Tater Trailer

Espelette Pepper Braised Lamb Shoulder and Fingerling Potato Skewers

151 South Main Street, Ketchum (Behind Limelight Hotel) - POP UP LOCATION

Cater with Tater

Now booking summer 2023 events

Tater-trailer.com

The Sawtooth Club

Senegalese Curried Lamb

231 N. Main St., Ketchum • 208.726.5233

4:30 pm Bar/5:30 pm Dinner, Mon-Sat

sawtoothclub.com

2022 PARTICIPATING RESTAURANTS



Barrio 75 + Tequila Lounge

Chorizo De Borrega Tacos' Guajillo Spiced Lamb Chorizo, Citrus Chili Cotija, Charred Corn + Cucumber Pico, Fresh Mint, Crunchy Shell

Jhon Bobadilla, Chef

700 N. Main Street, Ketchum (Next to Hotel Ketchum) • 208.913.0501

Daily from 4:00pm

barrio75.com



In the Kitchen with Sydney, LLC

Lamb Arayes with Tomato Salsa - Spiced Ground Lamb Cooked in a Pita with a Dipping Sauce

Sydney Liepshutz, Chef

Zions Bank – POP UP LOCATION

311 N. Main Street, Ketchum • 248.252.0571

@chef_sydney_sunvalley

Limelight Hotel Lounge

Lamb Empanadas

151 South Main Street Ketchum • 855.441.2250

Bar/Dinner: 4:00-9:00pm Sun-Thurs & 3:00-10:00pm Fri/Sat

www.limelighthotel.com

Mason Family Restaurants

Ketchum Grill (LOCATION FOR LOVE OF LAMB DINE AROUND)

Lamb Tagine with Cous Cous and Yogurt

520 East Avenue North, Ketchum • 208.726.4660

5:00pm-10:00pm Daily. Takeout 5:00pm-9:00pm

Enoteca

300 North Main Street, Ketchum • 208.928.6280

5:00pm-9:15pm Daily

masonfamilyrestaurants.com



Trailing of the Sheep Festival

VENUE MAP

SHEEP FOLKLIFE FAIR and LAMB FEST

Roberta McKercher Park
Hailey

FARM TO TABLE DINNERS

With Al's Wood River Sustainability Center

NEW LOCATION

Mountain Humane
101 Croy Creek Road

FESTIVAL HEADQUARTERS

LIMELIGHT HOTEL

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

SHEEPHERDING STORIES

THE BIG SHEEP PARADE

Main Street, Ketchum

HAPPY TRAILS CLOSING PARTY

Music, Food, Drink & Festival Merchandise
KETCHUM TOWN SQUARE
Sun Valley Road

RANCHERS' Q & A

The Community Library
415 Spruce Ave. N.

SHEEP TALES GATHERING

The Argyros Performing Arts Center
120 Main Street, Ketchum

SHEEPDOG TRIALS

NEW LOCATION

2400 Buttercup Road
Hailey

WOOL FEST CLASSES

- 1 S.V. Fabric Granary
122 South Main Street
- 2 St. Charles Catholic Church
Parish Hall - 311 First Avenue So.
- 3 Grange Hall
609 Third Avenue South
- 4 Emmanuel Episcopal Church
101 Second Avenue South



Airport



MAP NOT TO SCALE
©2022 E. B. PHILLIPS



SHEEP FOLKLIFE FAIR

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

The popular and authentic Sheep Folklife Fair provides a full day of things to see, hear and do for all ages! Demonstrations of sheep shearing, displays of sheep wagons, Kids' Fluff crafts, spinning and weaving demonstrations by artisans, music and dancing by traditional performers, great food and beverages, and over 80 vendors selling their unique art and crafts will be featured.

Craft Vendors - 10:00am - 4:00pm Our juried 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 are also offered at the day-long Fair.

Kid's Fluff - 10:00am - 4:00pm Visit the Kids' Fluff booths for fun crafts and activities for the child in all of us!

Sheep Shearing Demonstrations 10:00am - 3:30pm - Taking place every half hour, this great family activity gives all a chance to watch sheep being sheared up close and personal.

Music - 10:30am - 4:00pm Featured in the stage area, each group takes the stage twice in rotation so stay a few hours and you will hear them all!

Lamb Fest - 11:00am - 4:00pm (or until the food runs out!) - Choose scrumptious lamb dishes and other lunch treats created by top chefs and local restaurants. And, quench your thirst with water, soft drinks, beer and wine.

Presentations and Displays (throughout the day!) – The Montana Wool Lab will be on-site to demonstrate how wool is tested for quality. In addition, the Idaho Rangeland Resources Commission will be offering their interactive display to show a seasonal adventure through Idaho's rangelands. And, don't miss hearing Idaho and Western ranchers share their stories and answer your questions.



IN MEMORIAM

We remember those from the Festival Family we sadly lost in 2022, express our condolences to their family and friends and honor them with a riderless horse in the Parade.

Baxter Black • Marlene Guerry • Leon Jauregui • Jean Siddoway • Raymond Talbott





SHEEP FOLKLIFE FAIR

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



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 one of the finest shearers in the industry. Held every 30 minutes during the Fair, the shearer will talk about the process. This is a unique opportunity to see sheep shearing up close and in person.

Photo: Flaviu Grumazescu



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: Laura Musbach Drake



Photo: Carol Waller



Photo: Carol Waller



Photo: Carol Waller



Photo: Jim Grossman

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: Jim Grossman

Saturday, October 8



Photo: Heather Conn

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.

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.



Photo: Carol Waller

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

LAMB FEST AT THE FOLKLIFE FAIR



Saturday, October 8 • 11:00am - 4:00pm
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.



Al's Wood River Sustainability Center

Lamb Gyro

208.721.3114 • wrsustainabilitycenter.org
 Catering - Hours Vary

Ciclo of Sun Valley

Lamb Chili with Chips & Quesabirria
 (Lamb Stew Meat in a Quesadilla)

Paula Lopez - Bellevue, Idaho
 208.450.9967
 Catering - Hours Vary



KB's

Lamb Tacos & Cheese Quesadillas

121 N Main Street Hailey, ID 83333 | 208.788.7217
 460 Sun Valley Road Ketchum, ID 83340 | 208.928.6955
 616 N Third Street McCall, ID 83638 | 208.634.5500
 1520 Fillmore Street Twin Falls, Idaho 83301 | 208.733.5194
 2794 S Eagle Rd Suite 160, Eagle, Idaho 83616 | 208.629.8553
 10am - 9pm, 7 days/week
kbsburrito.com



Serva Peruvian Cuisine

Seco de Cordero (Peruvian Lamb Stew)

200 N. Main Street, Ketchum
 208.928.4172 • servacuisine.com
 12:00pm-9:30pm Daily
 Reservations Recommended



Sun Valley Culinary Institute

Lamb Tostadas with Queso Panela, Rajas, and Roasted Tomato
Salsa & Mushroom Ryebein, Slaw, 1000 Island and Swiss

211 N. Main St., Ketchum
 208.913.0494 • sunvalleyculinary.org



CARING FOR WESTERN RANGELANDS

By John Peavey



Photo: Michael Edminster

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 produce

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.

THE GOOD SHEPHERD MONUMENT

The Trailing of the Sheep Cultural Heritage Center, Inc., is pleased to have presented the sheep industry and the Wood River Valley community and beyond with The Good Shepherd Monument in October of 2021. The display, by sculptor Danny D. Edwards of Danny Edwards Bronzes, includes eleven life-sized bronze sculptures featuring eight sheep, a shepherd, horse and dog and sits on the landscape strip at Roberta Mc Kercher Park facing Highway 75 in Hailey, Idaho.



Photo: Heather Conn

This monument is a lasting tribute to the sheep ranchers, producers, herders and the generations of families and communities who support them. Bronze sculptures were chosen for their long-life and beauty. This project is our gift to the community, the industry and a tribute to its 150+ years of history in the Wood River Valley.

The monument, in honor of the vision of Bill Jones of Hagerman, Idaho, fulfills a long-term dream of many involved with the Festival and was made possible, in part, due to a generous gift from the Estate of Patricia Crandall Lane.

You can still be a part of this opportunity by ordering a Festival Monument paver to be installed next year. Visit our website at trailingofthesheep.org after the Festival to learn more.

THE GOOD SHEPHERD MONUMENT DONORS 2022

We are so very grateful for the generosity of this year's supporters!

BRONZE CIRCLE

Mary Allen
Liz and David Thomas
Charles Bishop, Pendleton Woolen Mills

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Dianne and Robert Ellingson
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Patrick Lecertua

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William Sparrow
Kayla and Ryan Stimpson
Cindy Theobald
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Karl Uri

We apologize for any omissions or errors to this list.

Exhibits

Blaine County Historical Museum

218 North Main Street, Hailey

208.788.1801

www.bchistoricalmuseum.org

Open Memorial Day Weekend through October

Mon - Sat: 11am - 5pm • Sun: 1pm - 5pm

At the Blaine County Historical Museum, visitors can explore the Wood River Valley's colorful historic past, view vignettes of pioneer life, early transportation, explore a mine tunnel and view exhibits as diverse as Ezra Pound's birthplace to early mountain men. A large political button collection, restored player piano, and military display are also special highlights. Discover something fun for the whole family with the children's scavenger hunt throughout the museum. Admission is free of charge.

The Chamber – Bellevue, Hailey, Ketchum, Sun Valley

Wertheimer Welcome Center

781 S. Main Street, Hailey, 208.788.3484

info@valleychamber.org • www.valleychamber.org

Mon - Fri: 10am - 5pm

The Chamber exists to advance the civic and commercial interests of its members and the Wood River Valley area in general. It hosts a Welcome Center in Hailey where the Festival's mascot sheep, "Dolly," makes appearances from time to time. It has information, maps and merchandise to make your time in the Wood River Valley special.

The Community Library

415 Spruce Avenue, Ketchum

208.726.3493

info@comlib.org • www.comlib.org

Mon, Fri & Sat: 10am - 6pm • Tues - Thurs: 10am - 8pm

The Library's Mission is to bring information, ideas, and individuals together to enhance the cultural life of the community. It serves the Wood River Valley in ways beyond those of a traditional library by engaging individuals through its library services, contemporary programming and museum resources. It encourages educational and personal growth through its collections, reference resources, technological options and personal approach to 21st-century library practices. The Community Library is an entirely privately funded public library. They offer free access like government-funded libraries, but receive no tax support. To learn about free membership, downloads and the many programs of the Library, please visit their website.

The Community Library

Regional History Museum

180 1st Street East, Ketchum • 208.726.8118

<https://comlib.org/programs-and-exhibits/exhibits/>

Wed - Sat: 1pm - 5pm • Free Admission

The Regional History Museum showcases exhibits for the public about central Idaho history as well as about Ernest Hemingway's time in the American West. The exhibits cover topics such as skiing, outdoor recreation, mining, and agricultural history, and Shoshone-Bannock history. The Museum's collection and programming is designed to promote conversation, literacy, compassion, and to deepen a sense of place. The museum welcomes all ages and has free admission.

The exhibit, "Looking Baaa-ck: The History of Sheep in the Wood River Valley," tells the sheep ranching story in three sections: the sheep agricultural story from the late 1800s to the present; the tale of the origins of the Trailing of the Sheep Festival; and the cycle of sheep ranching through the four seasons. This exhibit is a general overview of some of the practices that were first initiated in the late 1880s and carried through to the present. It also shows how these practices have changed as the Wood River Valley has changed and evolved over the years.

Hailey Public Library

7 West Croy, Hailey • 208.788.2036

www.haileypubliclibrary.org

Mon & Fri: 10am - 6pm • Tues - Thurs: 10am - 7pm

Saturday: 10am-5pm

The Hailey Public Library's mission is to inspire discovery, connection, learning and growth in our community. During the 2022 Festival, the library is offering the following free items, exhibits and conversation:

- An exhibit of Mike Olenicks' gorgeous black and white drawings of historical Basque arborglyphs carved into aspen trees in the area
- A display wall with sheep images from the historic Martyn Mallory Collection
- Book displays of sheep, sheepdogs, wool and weaving
- Patricia Lirk, owner of Sun Valley Needle Arts in Ketchum, will teach a free beginning knitting class on Thursday, October 6 from 5:30-7:00pm at Town Center West. Email kristin.fletcher@haileypubliclibrary.org to register.

Lane Mercantile Historic Site

Main Street & Sun Valley Road, Ketchum

Enoteca Restaurant & Wine Bar is presently located in the Lane Mercantile Building - historic site of the sheep men's gathering place for years. It was there that lamb prices, the weather and other important topics 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!"

WE EXPRESS OUR DEEP GRATITUDE TO
THOSE WHO HELPED FORM THE VISION FOR
THE FESTIVAL AND PARTICIPATED IN ITS FOUNDING.
WITH SINCERE THANKS TO THEM ALL!

THE BELIEVERS - FESTIVAL FOUNDERS AND SUPPORTERS

Anne Reed Gallery - Barbi Reed
Basque Advisors – Patty Miller, Boise Basque Museum, Rose Mallory and Mary Louise McGonigal
Biskay Land and Livestock - The Cenarussa Family
Blaine County Historical Museum - Ivan Swaner and Teddie Daley
Blaine County Recreation District - Shelly Preston
College of Southern Idaho Outreach Center Blaine County - Joan Davies
John DePasquale - Blaine County Teacher
Faulkner Land and Livestock - The Faulkner Family
Flat Top Sheep Co. - The Peavey Family
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Hailey Public Library
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Idaho Rangeland Resources Commission – Gretchen Hyde
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Power Engineers - Tom Hanson
St. Charles Catholic Church
St. Thomas Episcopal Church - Rev. Brian Baker, Dick and Billie Brown
The Community Library - Wendy Warren
Uranga and Associates/Lasaii Benefits - Alberto Uranga
Western Folklife Center, Elko Nevada - Meg Glaser and Deb Fant

THE BELIEVERS - ARTISTS/PRESENTERS

John Balderson – Sheep Shearer
Boise Scottish Highlanders
Boulder Brothers - Celtic Tunes
Hal Cannon - Music and Teresa Jordan - Author
Chefs - Keith and Paula Perry, Scott Mason and Family, Chris and Rebecca Kastner, Tom Nickel, Cristiana, Alan Laudert
Gaupasa Musicians
Sam Jackson - Poet
Cook, Callie and Maema Raspberry
Tish Lewis - Border Collie Demonstrations
Oinkari Basque Dancers and Musicians
Peruvian Musicians and Dancers
Polish Highlanders
Michele Schwartz - Photographer
Sheep Dog Trials' Founders
Storytellers - Sheep Ranching Families Tell Their Lives and Histories
Ed Wilde - Sheep Shearer
Angel Winn - Filmmaker

FESTIVAL EXECUTIVE DIRECTORS (IN ORDER SERVED)

Diane Peavey, Flat Top Sheep Co.
Carol Waller/Mary Fauth SV-Ketchum Chamber/Visitors Bureau
Heather LaMonica Deckard
Linnea Collins
Mary Austin Crofts
Laura Musbach Drake (current Director 2022)

FESTIVAL BOARD CHAIRS (IN ORDER SERVED)

Joan Davies
Cheryl Bennett
Dick Springs
John Peavey (current Chair 2022)

Championship Sheepdog Trials

Flat Top Sheep Co.

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October 6, 7, & 8 • 9:00am - 5:00pm • October 9 • 9:00am - 2:00pm**2400 Buttercup Road, Hailey**

\$7.00 Entrance Fee - Children under 5 are free!

*Leashed dogs are permitted at the Trials. Feel free to bring lawn chairs. Coolers are not permitted.**Special thanks to Flat Top Sheep Co. for providing the sheep stock for this year's Sheepdog Trials.*

The National Point Qualifying Sheepdog Trials during the Trailing of the Sheep Festival is 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 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 Sheepdog Trials. The Trials will feature the 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 Co. 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, each day at the Trials, enjoy wonderful food from the Gooding Basque Association, beverages, shop for great Festival merchandise and peruse the wares of over 30 vendors. Come out for a great day!

NEW LOCATION THIS YEAR! 2400 Buttercup Road, Hailey

Directions: From the north or the south on Highway 75/Main Street in Hailey, head East on Mckercher Boulevard via the stoplight on Main Street. Travel approximately .5 mile from Main Street to Buttercup Road. Turn left (north) on Buttercup Road at the stop sign intersection of Mckercher Boulevard and Buttercup Road. Travel approximately 1.5 miles on Buttercup Road and you will see the Trials event set-up on the east side of the road. Follow signage, team and volunteers who will direct you to the parking area.

THANK YOU TO OUR SPONSORS:

THE CHURCH OF
JESUS CHRIST
OF LATTER-DAY SAINTS

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SUN VALLEY
TRANSFER & STORAGE, INC.

WARFIELD
SHEEPDOG TRIALS

STOCK DOG EVENT
ANNOUNCING



Special thanks to this year's Trials' photographers: Patty Ford, Doug Havens and Elise Lufkin.

Photo: Heather Conn



Wool Fest

2022 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 7



STAINED GLASS FELTED SCARF

(Wet felting with power tools!)

Instructor: Anna Anderson - Plains, Montana

Friday, October 7

9:00am - Noon

Location: St. Charles Borromeo Catholic Church,

311 S. 1st Avenue, Hailey

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



POSTCARDS FROM THE HERD

Instructor: Jan Bittenbender, McCall, Idaho

Friday, October 7

9:00am - Noon

Location: Emmanuel Episcopal Church, 101 S. 2nd Avenue, Hailey

(Enter off Bullion Street)

Skill Level: All Levels (Not suitable for young children.)



MODERN SKINFELLING

(The Norwegian Art of Ink on Sheepskin)

Instructor: Amika Ryan, Butte, Montana

Friday, October 7

9:00am - 4:00pm

(Includes a break for lunch.)

Location: The Grange Hall, 609 S. 3rd Avenue, Hailey

Skill Level: All Levels (Not suitable for young children.)



APPLIQUE SHEEP PINCUSHION

Instructor: Susan Coons, Hailey, Idaho

Friday, October 7

10:30am - 1:30pm

Location: Sun Valley Fabric Granary, 122 S. Main Street, Hailey

Skill Level: All Levels (Not suitable for young children.)



WEAVE A SIT-UPON

Instructor: Doris Florig, Citizen of the World

Friday, October 7

1:30pm - 4:30pm

Location: Emmanuel Episcopal Church, 101 S. 2nd Avenue, Hailey
(Enter off Bullion Street)

Skill Level: All Levels (Not suitable for young children.)



FIBER PREP 101

(This is a two-part class!)

Instructor: Tammy Jordan, Lincoln, Montana

Friday, October 7 and Saturday, October 8

Friday AND Saturday from 1:30pm - 4:30pm

Location: St. Charles Borromeo Catholic Church
311 S. 1st Avenue, Hailey

Skill Level: All Levels (Not suitable for young children.)

SATURDAY CLASSES • OCTOBER 8



FELTING WITH WOOL LOCKS

Instructor: Anna Anderson, Plains, Montana

Saturday, October 8

9:00am - 12:00pm

Location: St. Charles Borromeo Catholic Church, 311 S. 1st Ave, Hailey
Skill Level: All Levels (Not suitable for young children.)



WOOLEN WATERCOLORS – PAINTING WITH WOOL

Instructor: Tammy Jordan, Lincoln, Montana

Saturday, October 8

9:00am - 12:00pm

Location: Emmanuel Episcopal Church, 101 S. 2nd Avenue, Hailey
(Entry off Bullion St.)

Skill Level: All Levels (Suitable for children over age eight if accompanied by a parent or guardian also taking this class.)



BACKSTRAP LOOM WEAVING

Instructor: Doris Florig, Citizen of the World

Saturday, October 8

9:00am - 12:00pm

Location: The Grange Hall, 609 S. 3rd Avenue, Hailey
Skill Level: All Levels (Not suitable for young children.)



**UNIQUE EVENT FOR 2022!
WEAVING A MOTHER TREE**

Instructor: Doris Florig, Citizen of the World

Saturday, October 8

1:30pm - 4:30pm

Location: The Grange Hall, 609 S. 3rd Avenue, Hailey
Cost: Free

Skill Level: All Levels

SUNDAY CLASSES • OCTOBER 9



WOOL CHRISTMAS ORNAMENTS

Instructor: Susan Coons, Hailey, Idaho

Sunday, October 9

1:30pm - 4:30pm

Location: Sun Valley Fabric Granary, 122 S. Main Street, Hailey
Skill Level: All Levels (Not suitable for young children.)



Photo: Jim Grossman

JIM GROSSMAN

We pay tribute to him as a long-time friend of the Festival who left us wonderful images to enjoy for years to come. He will be missed.



Big Sheep Parade

PARADE ETIQUETTE... Thank ewe for obliging!

Sunday, October 9 • 12:00pm
Main Street, Ketchum

Join an authentic trailing of the sheep down Ketchum's Main Street as part of their annual migration to winter pastures. 1,800 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 is Rabbi Robbi Sherwin of the Wood River Jewish Community. 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



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 Big Sheep 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 bandannas.)
- 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 9 • 10:00am - 3:00pm • Ketchum Town Square

FREE!



CINDY AND GARY BRAUN

10:00am - 12:00pm

Husband and wife duo, Cindy and Gary Braun, play music from the 40s, 50s and 60s including the Big Band era, classic country and contemporary/rock. Artists they cover include Nat King Cole, Patsy Cline, The Beatles, Dean Martin, Crystal Gayle, Bob Dylan, Ray Price, Ella Fitzgerald and many more. Enjoy listening and dancing to this great act!

MARK MUELLER TRIO

1:00pm - 3:00pm

A Texas native who performed in the Twin Cities of Minnesota for years, Mark Mueller writes and performs modern folk music through the lens of someone captivated with the mountains of Idaho, where he now calls home. His music reflects the simple joys of living, traveling and falling in love. With Mark's outstanding singing voice, catchy songwriting, and a unique rhythm section - Chip Booth (fretless bass, mandolin, guitar) and John Thomas (drums/percussion) - he has been developing a fan base in the Wood River Valley and beyond.



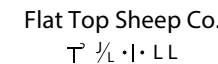
FOOD & BEVERAGES GENEROUSLY PROVIDED BY:



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

2022 MAJOR SPONSORS

We would like to thank the following organizations and businesses for their generous support of the 2022 Festival. We count on donations to provide this celebration for you!



2022 MEDIA PARTNERS

Thank you to our media partners who give so much to help promote our event. We couldn't do it without friends like you!



YOUR SUPPORT FOR THE FESTIVAL IS CRITICAL TO ITS SUCCESS!

The Trailing of the Sheep Festival is donor-funded through individuals, 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 2022 SPONSORS

Photo: Josh Myers

We would like to thank the following organizations, businesses and individuals for their generous support of the 2022 Festival. Your donations produce this celebration!

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Shorty's Diner

Utah Wool Marketing Association

Kelli Young

FRIENDS

Janice Walker and Don Alvord

Allegra Andersen

Janet Gallimore and Glyn Barron

Nina and John Baucus, Sieben Ranch Co.

Gay Scott Boecker and RADM Donald Boecker

Linda Cade

Freda Cenarrusa

Carly Comer

Linda Dufurrena

Dominique Etcheverry

Cheryl and Murray Hall

Sandra Hill

Wendy and Jim Jaquet

Mary Kennon

Mary Kennon, In Memory of Walter Pfeiffer

Tracy Landauer

Alice Lane

Jeff Leek

Silvia and Richard Lockyer

Willia McLaughlin

Robert Newman

Diane Josephy Peavey, In Honor of

Western Sheep Ranching Families

Diane DeRocher and James A. Pearre

J. Taylor Phillips

Gerald Scheid
 Andréa Soares, Talbott Sheep Co.
 Angie and Harry Soulen, Soulen Livestock
 Judy Stoltzfus
 Iran Trenkel

BOOSTERS

Marcie Abrashoff

Mary Adams

Candace Artemenko

Bark n' Purrr

Melody Barton, In Memory of Judy Urrutia

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Trailing of the Sheep Festival



Photo: Jay Armistead

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