

# Trailing of the Sheep Festival



**OCTOBER 4-8, 2023**  
**WOOD RIVER VALLEY, IDAHO**

**CHAMBER**  
HAILY & THE WOOD RIVER VALLEY

**IDAHO**  
visitidaho.org

Photo: Michael Edminster



# Trailing of the Sheep Festival - 27th Anniversary Year

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



Photo: Carol Waller

**W**elcome! We are excited to bring you this year's Trailing of the Sheep Festival. Once again, we hope you experience the history, heritage and culture of sheep ranching and sheep herding in Idaho and the West through this year's Festival. 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: Heather Conn





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## Headquarters

**VISIT THE TRAILING OF THE SHEEP FESTIVAL  
HEADQUARTERS AT OUR NEW LOCATION!**

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

The Argyros Performing Arts Center • 120 Main Street South, Ketchum

**SATURDAY • 10:00am to 4:00pm**

Folklife Fair • Roberta Mc Kercher 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 have 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](http://www.trailingofthesheep.org)**

# Our History

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.



Photo: Carol Waller

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 27th anniversary year in 2023, 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 28th anniversary year of the Festival - October 2-6, 2024!

# Festival Partner Events 2023

We are pleased to share information about partner events coming up this year.  
Visit our partners' websites to learn more.

## PANEL ANNOUNCEMENT - *The New Era of Conservation: What Working Landscapes Bring to the Table* (FREE!)

**Tuesday, October 3 • 5:30pm**

Location: The Community Library, 415 Spruce, Ketchum  
[westernlandowners.org](http://westernlandowners.org)



Western Landowners Alliance presents this panel discussion with a focus on the importance of both private and public lands, the critical role of agriculture in conservation, and obstacles that landowners face in stewarding these landscapes. Panelists include Lesli Allison, CEO of the Western Landowners Alliance, Cameron Westcamp, Operations Manager for Rinker Rock Creek Ranch, a local producer, and will be moderated by Eric Winford, Associate Director of the University of Idaho Rangeland Center.

## PANEL ANNOUNCEMENT - *Peruvian Sheepherding Panel Event* (FREE!)

**Thursday, October 5 • 5:30pm - 7:00pm**

Location: Wood River Museum of History and Culture, 580 4th Street East, Ketchum



This panel will be a discussion exploring the history, challenges, culture, and livelihoods of Peruvian Sheepherders in the area as observed by the panelists through their work and lived experiences. Panelists include Luis Campos, Legal Director for the Alliance of Idaho, Betzi Quiroz Assistant Dean of Nursing at Carrington College in Boise and Rodolfo Serva - a former sheepherder who owns KB's and Serva's Peruvian Restaurant. (A translator will be present for English and Spanish languages.)

## CLASS ANNOUNCEMENT (FREE!)

**Friday, October 6 • 3:00pm - 5:00pm**

Location: Knit + Needle, 370 Walnut Avenue, Ketchum  
[theknitandneedle.com](http://theknitandneedle.com)



Drop by the shop to see Patricia Lovelace's spinning demonstration and the process of fiber becoming yarn.

## HOLIDAY MEAL PLANNING CLASS

CHEF JOE TOCCI OF SUN VALLEY CULINARY INSTITUTE

**Wednesday, November 8 • 5:30 pm - 7:00 pm**

Location: Sun Valley Culinary Institute, 211 N. Main Street, Ketchum • \$75.00/person

At the end of this class, participants will enjoy a full meal featuring lamb and entrees paired with wines from the Idaho Wine Commission.

*\*Seating is limited and registration is required. Please visit [trailingofthesheep.org](http://trailingofthesheep.org) to learn more and link to reserve your seat.*



# 2023 SCHEDULE

## TUESDAY, OCTOBER 3

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

## WEDNESDAY, OCTOBER 4

**10:00am - 5:00pm**  
**FESTIVAL HEADQUARTERS**  
**OPEN (NEW LOCATION!)**  
The Argyros Performing Arts Center  
120 Main Street S., Ketchum

**10:30am - 12:00pm**  
**COOKING WITH LAMB**  
Chef Sydney Liepshutz  
Our Lady of the Snows Catholic Church  
206 Sun Valley Road, Sun Valley

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

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

## THURSDAY, OCTOBER 5

**9:00am - 12:00pm**  
**WOOL FEST**  
Posey Sheep Pincushion  
Susan Coons  
Emmanuel Episcopal Church, 101 S. 2nd  
Ave., Hailey (enter off Bullion St.)

**10:00am - 5:00pm**  
**FESTIVAL HEADQUARTERS**  
**OPEN (NEW LOCATION!)**  
The Argyros Performing Arts Center  
120 Main Street S., Ketchum

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

**10:30am - 12:00pm**  
**COOKING WITH LAMB**  
Chef Sean Temple  
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

**1:30pm - 4:30pm**  
**WOOL FEST**  
Navajo-Style Spinning  
Christine Thomas-Flitcroft  
Sun Valley Museum of Art  
314 2nd Ave. S, Hailey

**1:30pm - 4:30pm**  
**WOOL FEST**  
Felted Collar/Shawl with Longwool  
Locks  
Anna Anderson  
Emmanuel Episcopal Church, 101 S.  
2nd Ave., Hailey (enter off Bullion St.)

**1:30pm - 4:30 pm**  
**WOOL FEST**  
Animal Sculptures  
Doris Florig  
Emmanuel Episcopal Church, 101 S.  
2nd Ave., Hailey (enter off Bullion St.)

**3:00pm - 4:30pm**  
**COOKING WITH LAMB**  
Chef Steven Kammerer  
Ro's Ramen aka The Ramen Place  
117 N River Street, Hailey

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

## FRIDAY, OCTOBER 6

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

**9:00am - 12:00pm**  
**WOOL FEST**  
Salish Weaving  
Doris Florig  
Emmanuel Episcopal Church, 101 S.  
2nd Ave., Hailey (enter off Bullion St.)

**9:00am - 12:00pm**  
**WOOL FEST**  
Postcards From The Herd  
Jan Bittenbender  
Emmanuel Episcopal Church, 101 S.  
2nd Ave., Hailey (enter off Bullion St.)

**9:00am - 12:00pm**  
**WOOL FEST**  
Sheep Needle Keeper  
Susan Coons  
Hailey Town Center West, 7 W. Croy St.,  
Hailey (adjacent to library)

**9:00am - 12:00pm; 1:30pm - 4:30pm**  
**WOOL FEST**  
Sheep Skin Purse  
Amika Ryan  
Grange Hall, 609 S. 3rd Ave. Hailey

**9:00am - 12:00pm; 1:30pm - 4:30pm**  
**WOOL FEST**  
Fibert Preparation  
Tammy Jordon  
St Charles Borromeo Catholic Church  
311 S. 1st Ave., Hailey

**10:00am - 5:00pm**  
**FESTIVAL HEADQUARTERS**  
**OPEN (NEW LOCATION!)**  
The Argyros Performing Arts Center  
120 Main Street S., Ketchum

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

**10:30am - 12:00pm**  
**COOKING WITH LAMB**  
Chef Andrew Dunning  
Our Lady of the Snows Catholic Church  
206 Sun Valley Road, Sun Valley

**1:30pm - 4:30pm**  
**WOOL FEST**  
Basic Weaving  
Doris Florig  
Emmanuel Episcopal Church, 101 S.  
2nd Ave., Hailey (enter off Bullion St.)



1:30pm - 4:30pm

**WOOL FEST**

Falling Leaves Felted Scarf

Anna Anderson

Emmanuel Episcopal Church, 101 S.

2nd Ave., Hailey (enter off Bullion St.)

2:30pm - 4:00pm

**SHEEP RANCHING Q&A**

with Idaho Ranchers

The Community Library, 415 Spruce,

Ketchum

3:30pm - 5:00pm

**COOKING WITH LAMB**

Chef Joe Tocci

Sun Valley Culinary Institute

211 N. Main St., Ketchum

4:30pm - 5:30pm

**FOR THE LOVE OF LAMB**

Downtown Ketchum

7:00pm

**SHEEP TALES GATHERING**

A Conversation and Demonstration by

Navajo/Dine Textile Artist and Weaver

and 2022 NEA National Heritage

Fellow TahNibaa Naataanii

The Argyros Performing Arts Center

120 Main Street S., Ketchum

**SATURDAY, OCTOBER 7**

9:00am - 5:00pm

**SHEEPDOG TRIALS**

National Point Qualifying Sheepdog Trials

2400 Buttercup Road, Hailey

9:00am - 12:00pm

**WOOL FEST**

Needle Felted Snowman

Tammy Jordon

Emmanuel Episcopal Church, 101 S.

2nd Ave., Hailey (enter off Bullion St.)

9:00am - 12:00pm

**WOOL FEST**

Drop Spindle Basics

Anna Anderson

Emmanuel Episcopal Church, 101 S.

2nd Ave., Hailey (enter off Bullion St.)

9:30am - 10:30am

**"SHEEP READS"**

Festival Book Club

Featured Book - Sweet Promised Land

by Robert Laxalt

Hosted by Diane Peavey

Town Center West, 116 S. River Street,

Hailey

10:00am - 4:00pm

**FOLKLIFE FAIR**

Roberta McKercher Park, Hailey

10:00am - 4:00pm

**KID'S FLUFF AT THE FAIR**

Roberta McKercher Park, Hailey

11:00am - 4:00pm

**LAMB FEST AT THE FOLKLIFE FAIR**

Roberta McKercher Park, Hailey

1:30pm - 4:30pm

**WOOL FEST**

Back by popular demand:

Weaving A Mother Tree

Doris Florig

Grange Hall, 609 S. 3rd Ave. Hailey

**SUNDAY, OCTOBER 8**

9:00am - 2:00pm

**SHEEPDOG TRIALS**

National Point Qualifying Sheepdog Trials' Finals

2400 Buttercup Road, Hailey

9:30am - 11:00am

**SHEEPHERDING STORIES**

with John Peavey, Tom Peavey and

Jerry Seiffert

Limelight Hotel, 151 S Main Street,

Ketchum

10:00am - 3:00pm

**HAPPY TRAILS FESTIVAL CLOSING PARTY**

Ketchum Town Square

12:00 Noon

**BIG SHEEP PARADE**

Sponsored by the City of Ketchum

Main Street, Ketchum

2:00pm - 3:30pm

**SHEEPHERD HIKE & STORIES**

John Peavey, Rancher, Flat Top Sheep Co.

and Jerry Seiffert, Local Historian

Meet at Ketchum Forest Service Park

1st and Washington, Ketchum

**SUN VALLEY STORY TOUR**

Friday, October 6 • 10:15 am - 11:15 am

Join us on the Mountain Rides Blue Route from the Visitor Center in Ketchum for a one-hour free bus tour, guided by local volunteers, highlighting the area's rich heritage. The bus leaves the Visitor Center at 10:15 am and returns after traveling to Warm Springs, Ketchum, Sun Valley and Elkhorn.

(Space on the Mountain Rides bus is limited to 20 Story Tour passengers. Early sign-ups are encouraged. Register in advance - and no later than 9:45 am on tour day - for this tour by calling 208.726.3423, emailing [info@visitsunvalley.com](mailto:info@visitsunvalley.com), or in person at the Visitor Center, 491 Sun Valley Road, Ketchum.)

**HEADQUARTERS...NEW LOCATION!**

The Argyros Performing Arts Center

120 Main Street, Ketchum

DAILY: October 4-6 • 10:00am - 5:00pm

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 6 • 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.



#### **MIKE GUERRY**

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.





## DARBY NORTHCOTT

**D**arby Dane Northcott was born and raised in Carey, Idaho, boasting twelve years of perfect attendance in school and then earning her Associate's Degree from the College of Southern Idaho. She grew up farming and raising cattle with her family, and started raising bum lambs at about age five. (Bum or bummer lambs are rejected by their mothers for various reasons and must be cared for by a rancher/herder as if they were an infant child to survive.) Darby was old enough to participate in 4-H at the age of eight and raised her own lambs for the fair, spending ten years with 4-H doing leadership and volunteer work.

Kathi Kimball, formerly of the University of Idaho Extension Office and a Blaine County 4-H Program Advisor, and now current Festival board member, was Darby's mentor and the first to invite her to the Festival where she walked

her lambs on a tether to lead the Big Sheep Parade representing 4-H. The band would follow Darby's lead sheep through Ketchum — a role she still plays today. "There were a couple of years that some sheep jumped through the crowd. I led the band to Baldy and I had to take my sheep back into town and down side roads to find the missing sheep to bring them back with the band!" Darby said.

Darby kept her bum lambs from childhood and raised them as a breeding stock of 30 ewes which she then turned into her own flock, now raising approximately 50 lambs a year. On her own, she births lambs during the winter months and is often up nights pulling lambs, mothering up to ewes and warming up lambs. When not doing these crucial things, she is doing everything else required to raise livestock including throwing hay, irrigating fields, doctoring her livestock, tagging ears, trimming hooves, changing wheel lines and more.

Darby now provides lamb for one of the Festival's annual Farm To Table Dinners, and her young daughter helps her bottle feed lambs, feed sheep and cows and do everyday farm work, while also helping her lead the Festival's Big Sheep Parade.



## CORY PEAVEY

**"M**y 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 six litters of Great Pyrenees and Pyre Mastiffs with great results. "I now have nine really happy, healthy, working guard dogs who are all socialized. . .but one is always a new project!" Cory joined the Festival Board in 2018.



## 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 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 six 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.



## 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 8 • 9:30am - 11:00am**

Limelight Hotel, 151 S Main Street, Ketchum, FREE!

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.

**LIMELIGHT**

KETCHUM



Photo: John Lundin

## SHEPHERDERS' HIKE & STORIES

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

**Sunday, October 8 • 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.

# SHEEP TALES GATHERING

## WEAVING IN BEAUTY BETWEEN THE EARTH AND SKY

### A Navajo Woman's Life Journey as a Weaver

KEYNOTE PRESENTATION WITH:

**TahNibaa Naataanii**

Navajo/Diné Textile Artist and Weaver

2022 National Endowment for the Arts National Heritage Fellow

MODERATED BY:

**Steven Hatcher**

Folk & Traditional Arts Director,  
Idaho Commission on the Arts

**Friday, October 6 • 7:00pm • The Argyros, Ketchum**



**T**his year's Sheep Tales Gathering will present TahNibaa Naataanii – an artist who creates with weavings and hand felting techniques to produce wearable art. As a young girl, TahNibaa's paternal grandmother gave her the Navajo name of: TahNibaa Atlo'iigii, which means "coming into battle with weaving." She believes it was her grandmother's hope that she continue the tradition of weaving in their family. She is now a fifth-generation Navajo Weaver and represents the Many Hogan Clan and Coyote Pass Clans, and her maternal and paternal clans are the Mexican and Steep Rock Clans.

TahNibaa's weaving journey began when she was seven years old and came home from school one day to find that her mother, Sarah H. Natani, had set up a loom for her and said, "Today you are going to learn how to weave." She wove actively throughout her teenage years into high school, starting out with simple designs and gradually then with more complex patterns. After high school, her weaving momentarily ceased when she joined the U.S. Navy. But after active duty, TahNibaa began weaving once again. This time it was different as she started experimenting with weaving patterns, each one liberating her creativity to step into another creative path. Today, she explores with color and design elements, while also ranching in Table Mesa, New Mexico, and raising her heritage breed sheep, the Navajo Churro. As a full-time weaver, mother, daughter, and soon to be grandmother, TahNibaa is honored to walk a similar path as her grandparents once did.



## ARTIST'S STATEMENT:

As a fifth-generation Navajo weaver, I create as my ancestors did, using a traditional vertical Navajo loom. My weavings generally have two sheds to create the weave. I use similar weaving tools such as combs, battens, spindles and vegetal dye recipes that have been passed on to me from my mother and grandmother. I use the vertical interlock methods and diagonal stair step methods to create patterns in my work. I follow many of the Navajo weaving protocols which include having my tools blessed at a ceremony. Other protocols are never to finish a weaving at night and not handing items through the weaving loom.



My weavings are made from a combination of hand spun wool that I raise from my sheep which is a heritage breed called "Navajo Churro." The colors of the Navajo Churro are beautiful shades of natural colors of brown, gray, black, white and tan. I also use mill spun wool that is purchased at a store. Sometimes I incorporate other fibers such as silk, merino, feathers, leather and hemp. My weaving designs range from early traditional patterns such as the Shoulder Blankets, to pictorial images of trains to contemporary patterns showing movement. My weavings also have texture interwoven into the designs, incorporating a slight 2-D relief in the texture. I have developed a special weaving that I call "TahNibaa Shawl" which includes a unique shape with fringes adorning the bottom edge of the weaving.

I am a weaver because I immensely enjoy working with my hands and the fiber, creating different patterns and textures. I sometimes include symbols that remind us of the migrations of man. I create some weavings that tell a historical event such as the significance of the famous "Navajo Code Talkers." I am influenced by my surroundings, by the sunrise, the landscapes, my dreams, my community and my family heritage of weavers. When I weave, I feel the presence of my grandmothers.



Event Supported By:



## CARING FOR WESTERN RANGELANDS

By John Peavey



Photo: Mike Patterson

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

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

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

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

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

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

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

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

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



## 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 American Lamb partners!

**3/D** RANCH  
CAREY, IDAHO



Flat Top Sheep Co.  
T 1/2 • 1 • LL



# Cuisine

## COOKING WITH LAMB CLASSES

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

The Festival is proud to feature lamb from Idaho producers for each of our 2023 Cooking with Lamb Classes. All of these partnerships were made possible by the Idaho Wool Growers Association and the American Lamb Board.



## WEDNESDAY CLASSES • OCTOBER 4



### CHEF SYDNEY LIEPSHUTZ

**Wednesday, October 4 • 10:30am - 12:00pm**

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

Location: Our Lady of the Snows Catholic Church  
206 Sun Valley Road, Sun Valley

**ABOUT CHEF SYDNEY:** Chef Liepshutz is a 4th generation Detroiter 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 will 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, Italian culinary and vegan acumen 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.

**BOISE RIVER LAMB:** Lamb for this class is generously provided by Boise River Lamb, 2nd generation sheep producers and 6th generation Idaho ranchers, raised along the Boise River in the Boise Valley.



**CHEF MARY CLARE GRIFFIN****Wednesday, October 4 • 3:30pm - 5:00pm****Charred Rack of Lamb with Pomegranate Fig Glaze served with Grilled Naan and Autumn Harvest Vegetable Fattoush**

Location: Our Lady of the Snows Catholic Church

206 Sun Valley Road, Sun Valley • Mary Clare Griffin Nature June 2021

**ABOUT CHEF MARY CLARE:** After training in California, Paris, Greece and Ireland, Chef Mary Clare Griffin has been a private chef and caterer in the Wood River Valley for over 30 years. She still enjoys cooking for a wildly colorful array of corporate and celebrity clients, all of whom have imprinted memorable stories upon her. During the Covid-19 pandemic, she penned not a tell all, but a children's book, "I Get To Love You: A Boy and His Dog" which is available wherever books are sold. Additionally, Mary Clare holds a Master's Degree in Creative Writing as well as a dual masters in Theology and Psychology from Yale/Andover Newton Seminary. Currently, Mary Clare is producing a Martha and Mary cookbook filled with photos, a smattering of recipes, and essays on food culture, grief, and love.

**BOISE RIVER LAMB:** Lamb for this class is generously provided by Boise River Lamb, 2nd generation sheep producers and 6th generation Idaho ranchers, raised along the Boise River in the Boise Valley.

**THURSDAY CLASSES • OCTOBER 5****CHEF CHRIS KASTNER OF CK'S REAL FOOD****Thursday, October 5 • 10:30am - 12:00pm****Exploring Confit of Lamb**

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 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](http://www.ckrealfood.com), 208.788.1223, 320 S. Main Street, Hailey. Bar opens at 4:30 pm with Dinner 5 pm-9 pm Monday-Saturday.

**LAVA LAKE LAMB:** Lamb for this class is generously provided by Lava Lake Lamb whose ranch is located just southeast of Sun Valley in the Pioneer Mountains and whose mission is to produce delicious grass-fed lamb, protect the land used, and catalyze conservation action in the Pioneer Mountain region.

**CHEF SEAN TEMPLE****Thursday, October 5 • 10:30am - 12:00pm****Spiced Lamb Top Sirloin, Chickpea and Garden Vegetable Salad, Red Chermoula Sauce, Caramelized Yogurt, Almonds**Location: St. Charles Borromeo Catholic Church Parish Hall  
311 1st Avenue South, Hailey

**ABOUT CHEF TEMPLE:** Originally from New Jersey, Sean's 20-year culinary career has taken him around the country, from iconic dive bars to

## COOKING WITH LAMB CONTINUED

a three-star Michelin restaurant in New York and a James Beard award- winning restaurant in Portland. In Ketchum for the past seven years, Sean has been the chef at the Minam River Lodge in the Wallowa National Forest for the past four summers, cooks with Sun Valley Guides in the winters and cooks privately throughout the Wood River Valley.

**GRAND TETON MEAT COMPANY:** *Lamb for this class is generously provided by Grand Teton Meat Company, 6th generation Idaho lamb producers, raised on high alpine meadows in the Teton area.*



### FROMAGER KENDALL RUSSELL OF LARK'S MEADOW FARMS

**Thursday, October 5 • 1:00pm - 4:00pm**

#### Cheese Making Class

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, beats, 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.

**CHEF STEVEN KAMMERER****Thursday, October 5 • 3:00pm - 4:30pm****Japanese Spiced Lamb Meatballs Two Ways - Japanese Spiced Lamb Meatballs with Miso Dipping Sauce and Miso Ramen with Japanese Spiced Lamb Meatballs**

Location: Ro's Ramen aka The Ramen Place, 117 N River Street, Hailey

**ABOUT CHEF STEVEN KAMMERER:** Originally from Portland, Steven was formally trained at the Oregon Culinary Institute. His culinary journey in Idaho has included time at Warfield Distillery and Brewery and The Covey. After many seasons cooking creatively in the wilderness of the Wallowa mountains, Steven made his way back to Idaho where an opportunity to build out his own kitchen and restaurant concept presented itself. Missing the flavors of Japanese and other Asian cuisine he was so inspired by in his home city, Steven went on the relentless quest to make authentic, yet locally-inspired ramen in the Wood River Valley. With the help of his partner, Christina Giordani, owner of Roadbars, he started Ro's Ramen in Hailey, Idaho, in 2022.

**ABOUT RO'S RAMEN AKA THE RAMEN PLACE:** Nestled in the heart of Hailey, Idaho, in the same building that once held Sakura Japanese hibachi, Ro's Ramen got its humble start in February of 2022. With a love and passion for all things local, and a desire to keep it fresh and seasonal, Ro's Ramen brings Japanese ramen and other inspired dishes to the Wood River Valley. (Open for lunch Wednesday-Friday from 12pm-2pm and dinner Wednesday-Saturday from 5pm to close at 117 N River Street, Hailey.)

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**FRIDAY CLASSES • OCTOBER 6****CHEF CHRIS KASTNER OF CK'S REAL FOOD****Friday, October 6 • 10:30am - 12:00pm****Exploring Confit of Lamb**

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## COOKING WITH LAMB CONTINUED



### CHEF ANDREW DUNNING

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

**Tomato Lamb Kofta Curry with Coconut Milk and a Spicy Indian “Kachumber” Salad**

Location: Our Lady of the Snows Catholic Church  
206 Sun Valley Road, Sun Valley

**ABOUT CHEF ANDREW:** Chef Andrew Dunning started his culinary journey at the age of ten after being served the classic “Bananas Foster” dessert at the Sun Valley Lodge. The flaming dessert confirmed that not only was good food fun to eat, it was exciting to make. With the encouragement of his grandparents, he visited the kitchen after the meal, and the chef personally taught him how to prepare the dish. Today, Chef Andrew finds the same focus in cooking that he does in his athletic disciplines - combining his passions for adventure, travel and culinary exploration. Andrew currently resides in Sun Valley, Idaho, with his partner and sous-chef, Mallory. Together they enjoy cooking and adventuring in this world-class mountain community.

**GRAND TETON MEAT COMPANY:** *Lamb for this class is generously provided by Grand Teton Meat Company, 6th generation Idaho lamb producers, raised on high alpine meadows in the Teton area.*



### CHEF JOE TOCCI

**Friday, October 6 • 3:30pm - 5:00pm**

**Roasted Rack Of Lamb with a Mint Demi Glace Accompanied by Roasted Fall Vegetables and Herb Cous Cous**

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.

**BALL BROTHER'S SHEEP COMPANY:** *Lamb for this class is generously provided by Ball Brother's Sheep Company, proud producers of Idaho Lamb since the 1940s in beautiful Eastern Idaho.*



## FARM TO TABLE DINNERS

- **Tuesday, October 3**
- **Wednesday, October 4**
- **Thursday, October 5**  
**6:00pm**

**Venue: Mountain Humane**  
**101 Croy Creek Road, Hailey**



wood river  
sustainability  
center

**3/D RANCH**  
CAREY, IDAHO



Flat Top Sheep Co.

7 1/2 • I • L L



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.

Local farmers' products will proudly be featured at each of these dinners in partnership with the:



A PROGRAM OF SUN VALLEY INSTITUTE FOR RESILIENCE

## THANK YOU TO OUR WINE SPONSOR

**2023 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.



**SCORIA**  
VINEYARDS



**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](mailto:sheila@trailingofthesheep.org).

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

# FOR THE LOVE OF LAMB

**Friday, October 6, 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 4:30pm and will end when all of the bites are gone. Come out and enjoy this great event! (The event lasts about an hour!)

A \$25.00 "passport" gets you at least five bites. You must pick up your "passport" at Festival Headquarters at The Argyros in Ketchum Wednesday & Thursday, 10am - 5pm or on Friday, 10am - 4:30pm, October 4-6.

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



## 2023 PARTICIPATING RESTAURANTS



### **Barrio 75 + Tequila Lounge**

**Lamb Birria Crunch**

**Slow Braised American Lamb, Pickled Red Onion, Cotija, Crispy Corn Tortilla**

**Chef Jhon Bobadilla**

700 N. Main Street, Ketchum (Beside Hotel Ketchum)

208.913.0501 • barrio75.com

Daily from 4:00pm

### **In the Kitchen with Sydney LLC**

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

**Chef Sydney Liepshutz**

POP-UP LOCATION: The Argyros Performing Arts Center, 120 Main Street, Ketchum

248.252.0571 • @chef\_sydney\_sunvalley

### **KB's Ketchum**

**Seco de Cordero**

**Chef Angel Serva**

460 Sun Valley Road, Ketchum, ID 83340

208.928.6955 • kbsburrito.com

10am-9pm Daily

### **La Parrilla**

**Soft Lamb Street Tacos with Cilantro, Onion, Lime, & Our Specialty Salsa;**

**Served With a Shot of Lamb Soup**

**Chef Adalberto Bolanos**

POP-UP LOCATION: Behind the Limelight Hotel, 151 South Main Street, Ketchum

SOUL Catering Services

208-450-9900

## LIMELIGHT

KETCHUM



### Limelight Hotel Lounge

#### Pulled Lamb Tacos

151 South Main Street, Ketchum • 855.441.2250

Nightly: 4:30-9:30pm

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

### Mason Family Restaurants

#### Ketchum Grill

#### Curried Lamb Meatball with Basmati Rice

520 East Avenue North, Ketchum • 208.726.4660

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

### Rominna's Restaurant

#### Lightly Smoked Leg of Lamb - Local Corn Polenta, and Home Grown Plums with Madera Sage Wine Sauce

580 Washington Ave, Ketchum • 208.726.7961

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

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

### Saffron Indian Cuisine

#### Lamb Seekh Kabobs

230 Walnut Ave, Ketchum • 208.913.0609

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

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

### Salted Sprig

#### Moroccan Warm Spiced Lamb Meatball with a Curry and Herb Sauce

220 East Avenue, Ketchum • 208-957-3092

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

### Silver Fox Catering

#### Lamb Pita with Sweet Chile Sauce

POP-UP LOCATION: The Argyros Performing Arts Center, 120 Main Street, Ketchum  
208.720.1205

On Call Catering

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

### The Sawtooth Club

#### Lamb Bolognese

231 N. Main St., Ketchum • 208.726.5233

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

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

# **SHEEP FOLKLIFE FAIR and LAMB FEST**

Roberta McKercher Park  
Hailey

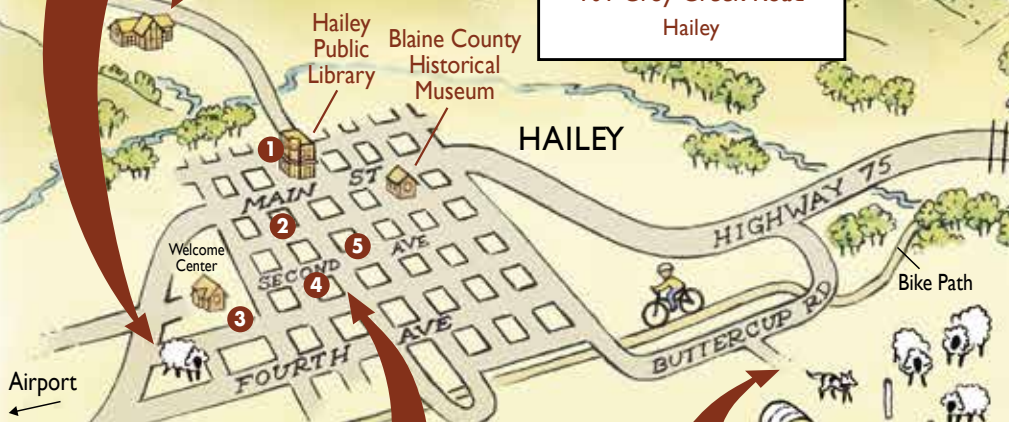
# Trailing of the Sheep Festival

## **FARM TO TABLE DINNERS**

With Al's Wood River  
Sustainability Center

Mountain Humane  
101 Croy Creek Road  
Hailey

Post Parade  
Rest Stop  
for Sheep



## **WOOL FEST CLASSES**

- 1** Hailey Town Center West  
7 West Croy Street
- 2** St. Charles Catholic Church  
Parish Hall - 311 First Avenue South
- 3** Grange Hall  
609 Third Avenue South
- 4** Sun Valley Museum of Art  
314 Second Avenue South
- 5** Emmanuel Episcopal Church  
101 Second Avenue South

## **SHEEPDOG TRIALS**

2400 Buttercup Road  
Hailey



# VENUE MAP

## FESTIVAL HEADQUARTERS

### THE ARGYROS

Performing Arts Center  
120 Main Street, Ketchum

*Tickets, Information, Programs,  
Directions & Festival Merchandise*

## SHEEP TALES GATHERING

BALD  
MOUNTAIN

## KETCHUM

Post  
Office

## THE BIG SHEEP PARADE

Main Street, Ketchum

## HAPPY TRAILS CLOSING PARTY

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

## SHEEPHERDING STORIES

**LIMELIGHT HOTEL**  
Main Street, Ketchum

## RANCHERS' Q & A

The Community  
Library  
415 Spruce Ave. N.

## FOR THE LOVE OF LAMB

Lamb Tastings  
Downtown Ketchum

**SHEPHERDER  
HIKE &  
STORIES**

## Wood River Museum of History + Culture

580 Fourth Street East  
Suite 130, Ketchum

## SUN VALLEY



MAP NOT TO SCALE  
©2023 E. B. PHILLIPS

# Trailing of the Sheep Festival

● Main Venues  
See detailed Venue Map

**SHEEP FOLKLIFE FAIR**  
Wool Fest and More

**Sun Valley**

**THE BIG SHEEP PARADE**  
Festival Headquarters  
Lamb Tastings  
and More

**SHEEPDOG TRIALS**

**Hailey**

**Bellevue**



0 1 2  
miles

©2022 E. B. Phillips

To Twin Falls, Boise ↓

To Galena, Stanley ↑





# 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 and items of the Basque and other cultures are also offered at the day-long Fair.

**Kids' 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 cultural group performs 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!)** - Enjoy visiting the authentic sheep camps on display as well as booths and exhibits from the Idaho Rangeland Resources Commission, Idaho Wool Growers and the Western Landowners Alliance. In addition, don't miss "Curly" and "Lambert" on leash from Hailey, Idaho's Sky Ranch Miniature Horse & Donkey Rescue.



## IN MEMORIAM

We remember those from the Festival Family we sadly lost in 2023, express our condolences to their family and friends and honor them with a riderless horse in the Festival's Big Sheep Parade on Sunday.

**Ryder Arthur • Mary Austin Crofts • Susan Crowe • Danny Edwards  
Damaris (D.D.) Deere Wiman Ford • Tim Young**





# SHEEP FOLKLIFE FAIR



Photo: Carol Waller

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



Photo: Carol Waller



Photo: Carol Waller



Photo: Carol Waller



Photo: Laura Drake



Photo: Jim Grossman

**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



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



Photo: American Lamb



Photo: Carol Waller

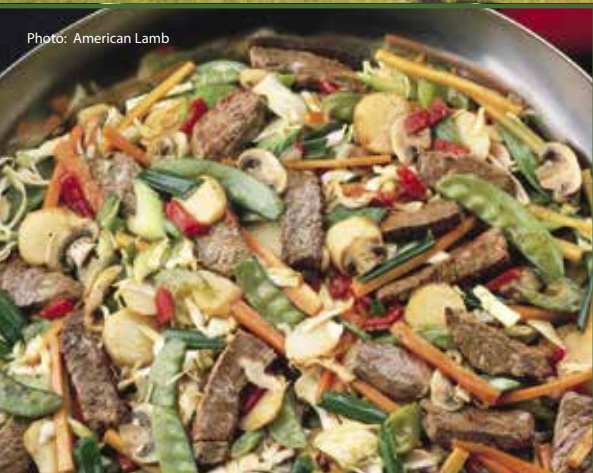


Photo: Carol Waller



**ENTERTAINMENT:**

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

Photo: Carol Waller





# Saturday, October 7



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.



Photo: Carol Waller

## OINKARI BASQUE DANCERS

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

*The Polish Highlanders were not able to join us this year. We hope to have them back next year!*

# LAMB FEST AT THE FOLKLIFE FAIR

**Saturday, October 7 • 11:00am - 4:00pm**  
**Roberta McKercher Park, Hailey**

Enjoy delicious and creative American Lamb prepared by area chefs and benefiting the Festival. Beverages (water, soft drinks, beer and wine) are also available for purchase at two locations in the park during the Fair.



## PORKED OUT

**Spiced Lamb Burger or Truffle Mac and Cheese with Hand-Cut Fries**  
*(Burger served with Red Wine Reduced Caramelized Onions, a Mint Goat Cheese Spread and Arugula on a Toasted Brioche Bun)*

Porked Out Food Truck Location

1221 Addison Avenue East, Twin Falls

208.421.7701 • [porkedout.com](http://porkedout.com)

11am-6pm, Wed-Sat; Follow them on Facebook for a full schedule



## SUN VALLEY CULINARY INSTITUTE

**Lamb Meatball Parmesan Hoagies & Margarita Flatbreads**

211 N. Main Street, Ketchum

208.913.0494 • [sunvalleyculinary.org](http://sunvalleyculinary.org)

Events - Hours Vary



## TATER TRAILER

**Braised and Seasoned Shoulder**

*(Served on Local's Favorite Tater Tots or French Fries)*

208.806.1009 • [tater-trailer.com](http://tater-trailer.com)

Mobile Event Catering



wood river  
sustainability  
center

## AL'S WOOD RIVER SUSTAINABILITY CENTER

**Lamb Gyros**

*(Served in a Warm Pita, Sautéed Lamb with Garlic, Onion and Spices, Topped with Tomato & a Creamy Tzatziki Sauce and Herbs)*

208.721.3114 • [wrsustainabilitycenter.org](http://wrsustainabilitycenter.org)

Catering - Hours Vary





# THE GOOD SHEPHERD MONUMENT

The Festival's Board 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 the late sculptor Danny D. Edwards, includes eleven life-sized bronze sculptures featuring eight sheep, a sheepherder, horse and dog and sits on the landscape strip at Roberta Mc Kercher Park in Hailey, Idaho.

The monument, honoring the vision of Bill Jones of Hagerman, Idaho, and made possible, in part, due to a generous gift from the Estate of Patricia Crandall, is a lasting tribute to the 150+ years of sheep ranchers, producers, herders and the generations of families and communities who support them.

*(Visit our website at [trailingofthesheep.org](http://trailingofthesheep.org) to learn more about how you can still be a part of this project.)*



Photo: Heather Conn

## THE GOOD SHEPHERD MONUMENT DONORS

We are so very grateful for the generosity of those who made the monument possible!

### LEGACY GIFT

Estate of Patricia Crandall Lane

### DIAMOND CIRCLE

Diane and John Peavey

### PLATINUM CIRCLE

Forrest and Crystal Arthur, Arthur Sheep Co.

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Anonymous - Remembering Loves Lost in 2020

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Rebecca Patton and Tom Goodrich

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Idaho Rangeland Resources Commission

James Laidlaw's Grandchildren

Estate of Ruth Lieder

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Producers Livestock Marketing Association

Sharon and Nick Purdy, Picabo  
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Frank Shirts, Jr., Shirts Sheep Co.

Soulen Family

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Michelle and Rick Stott

Superior Farms

Talbott Sheep Co.

The Gardner Family - Honoring Reuben Price

The Joe Goitiandia Family

Utah Wool Marketing Association

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Thurston Charitable Foundation

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 Syd Darling  
 Iny Day-Truppi  
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 Sandra and Richard Hesselbacher  
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 Molly McCray  
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 Milly Mullarky  
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 Amy Strachan  
 Cindy Theobald  
 Lisa Tyler  
 Karl Johan Uri  
 Carol and Mike Wade  
 Mike Walbert  
 Carol Waller  
 Julie Weston and Gerhardt Morrison  
 Sue Woodyard  
 Elizabeth Zitherl

*We apologize for any  
omissions or errors to this list.*

# Exhibits

## Blaine County Historical Museum

218 North Main Street, Hailey, Idaho 83333

208.788.1801

[www.bchistoricalmuseum.org](http://www.bchistoricalmuseum.org)

Open Memorial Day Weekend through October

Mon - Sat: 11am - 5:00pm • 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

781 S. Main St. at the Werthheimer Welcome Center in Hailey • 208.788.3484

[info@valleychamber.org](mailto:info@valleychamber.org) • [www.valleychamber.org](http://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](mailto:info@comlib.org) • [www.comlib.org](http://www.comlib.org)

Mon, Fri & Sat: 10am - 6pm

Tues, Wed & 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 web site.

## The Wood River Museum of History and Culture

580 4th Street East, Ketchum

208.726.8118

[regionalhistory@comlib.org](mailto:regionalhistory@comlib.org)

<https://comlib.org/museum/>

Tues - Sat: 10am - 6pm • Free Admission

The Wood River Museum of History and Culture presents all new exhibits about central Idaho. Woven in are interactive elements where visitors are encouraged to write, type, talk, and remember – because we all are part of 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.

## Hailey Public Library

7 West Croy, Hailey

208.788.2036

[www.haileypubliclibrary.org](http://www.haileypubliclibrary.org)

Mon & Fri: 10am - 6pm

Tues, Wed & Thurs: 10am - 7pm

Sat: 10am-5pm

The Hailey Public Library's mission is to inspire discovery, connection, learning and growth in our community. During the 2023 Festival, the library is offering the following free items, exhibits, classes and conversation:

- Learn How to Knit with master knitter and Sun Valley Needle Arts owner Patricia Lirk each Tuesday in October from 5:30-7:00pm. Learn how to knit, purl, join a new skein of yarn and create a special project. These classes are free, but pre-registration is required by emailing [kristin.fletcher@haileypubliclibrary.org](mailto:kristin.fletcher@haileypubliclibrary.org).
- The Martyn Mallory Heritage Wall will feature wonderful historical images of local sheep and herders.
- Stop in and enjoy a fun book display featuring knitting, sheep, cooking with lamb, sheepdogs and more!
- Kid's StoryTime will highlight sheep stories and activities on Wednesday, October 4, at 11:00am.

## Lane Mercantile Historic Site

Main Street & Sun Valley Road, Ketchum

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

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  
Hailey Chamber of Commerce - Sallie Hanson  
Hailey Public Library  
Hillside Ranch - Elizabeth and John Stevenson  
Idaho Commission on the Arts  
Idaho Humanities Council  
Idaho Mountain Express  
Idaho Rangeland Resources Commission – Gretchen Hyde  
Idaho Wool Growers Association - Stan Boyd  
Ketchum/Sun Valley Chamber and Visitors Bureau - Carol Waller, Carrie Westergard and Mary Fauth  
Ruth Lieder - Volunteers  
Picabo Livestock - Bud and Nick Purdy  
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 Rasberry  
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 2023)

### FESTIVAL BOARD CHAIRS (IN ORDER SERVED)

Joan Davies  
Cheryl Bennett  
Dick Springs  
John Peavey (current Chair 2023)

# Championship Sheepdog Trials



SATURDAY'S TRIALS ARE GENEROUSLY SPONSORED BY  
WOOD RIVER VALLEY'S OWN, FIRST LITE OUTDOOR APPAREL

**October 6 & 7 • 9:00am - 5:00pm • Finals: October 8 • 9:00am - 2:00pm**

**2400 Buttercup Road, Hailey**

\$7.00 Entrance Fee - Children under 5 are free

*Leashed dogs are permitted at Trials. There is no spectator seating, so please bring lawn chairs if you would like to sit. Coolers are not permitted.*

Flat Top Sheep Co.

7 1/2 • 1 • LL

*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. Joining us for a great day!

**Directions to 2400 Buttercup Road, Hailey:** 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:



Special thanks to this year's Trials' photographers: Patty Ford, Doug Havens, Jay Armistead and Crista Legg.



Photo: Heather Conn



# Wool Fest

## 2023 WOOL FEST CLASSES & WORKSHOPS

*\*Please visit our web site at [trailingofthesheep.org](http://trailingofthesheep.org) for more details!*

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

### THURSDAY CLASSES • OCTOBER 5



#### POSEY SHEEP PINCUSHION

Instructor: Susan Coons - Hailey, Idaho

**Thursday, October 5 • 9:00am - Noon**

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

Skill Level: All Levels (not suitable for young children)



#### NAVAJO-STYLE SPINNING

Instructor: Christine Thomas-Flitcroft - Oregon City, Oregon

**Thursday, October 5 • 1:30 - 4:30pm**

Location: Sun Valley Museum of Art, 314 2nd Ave. S, Hailey

Skill level: Some spinning experience helpful but not necessary



#### FELTED COLLAR/SHAWL WITH LONGWOOL LOCKS

(Wet felting with power tools!)

Instructor: Anna Anderson - Superior, Montana

**Thursday, October 5 • 1:30 - 4:30pm**

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

Skill Level: All Levels (not suitable for young children)



#### ANIMAL SCULPTURES

Instructor: Doris Florig - Citizen of the World

**Thursday, October 5 • 1:30 - 4:30pm**

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

Skill Level: All Skill Levels, child with adult supervision

## FRIDAY CLASSES • OCTOBER 6

FRIDAY'S WOOL FEST CLASSES  
ARE GENEROUSLY SPONSORED BY:



SUN VALLEY'S PREMIERE FULL SERVICE  
KNITTING & NEEDLEPOINT RESOURCE



### SALISH WEAVING

Instructor: Doris Florig - Citizen of the World

**Friday, October 6 • 9:00am - Noon**

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

Skill Level: All Skill Levels, child with adult supervision



### POSTCARDS FROM THE HERD

(Wet and Dry Felting a Picture)

Instructor: Jan Bittenbender – McCall, Idaho

**Friday, October 6 • 9:00am - Noon**

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

Skill Level: All levels (not suitable for young children)



### SHEEP NEEDLE KEEPER

Instructor: Susan Coons - Hailey, Idaho

**Friday, October 6 • 9:00am - Noon**

Location: Hailey Town Center West, 7 W. Croy St., Hailey  
(adjacent to library)

Skill Level: All Levels (not suitable for young children)



### SHEEP SKIN PURSE

Skinfell a Viking Pouch

Instructor: Amika Ryan - Butte, Montana

**Friday, October 6 • 9:00am - Noon; 1:30 - 4:30pm**

(all day class with lunch break)

Location: Grange Hall, 609 S. 3rd Ave. Hailey

Skill Level: Adults & Teens (13+)



### FIBER PREPARATION

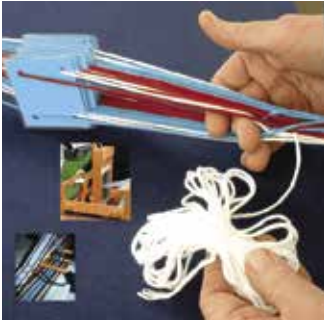
Instructor: Tammy Jordon - Lincoln, Montana

**Friday, October 6 • 9:00am - Noon; 1:30 - 4:30pm**

(all day class with lunch break)

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

Skill Level: All levels, beginner friendly



## BASIC WEAVING

Instructor: Doris Florig - Citizen of the World

**Friday, October 6 • 1:30 - 4:30pm**

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

Skill Level: All Skill Levels, child with adult supervision

## FALLING LEAVES FELTED SCARF

(Wet Felting with Power Tools!)

Instructor: Anna Anderson – Superior, Montana

**Friday, October 6 • 1:30 - 4:30pm**

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

Skill Level: All levels (not suitable for young children)

# SATURDAY CLASSES • OCTOBER 7



## NEEDLE FELTED SNOWMAN

Instructor: Tammy Jordon - Lincoln, Montana

**Saturday, October 7 • 9:00am - Noon**

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

Skill Level: All levels, child over 8 with adult supervision



## DROP SPINDLE BASICS

Instructor: Anna Anderson – Superior, Montana

**Saturday, October 7 • 9:00 - Noon**

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

Skill Level: Beginner, Children 8 years and older welcome.



## BACK BY POPULAR DEMAND! WEAVING A MOTHER TREE

Instructor: Doris Florig - Citizen of the World

**Saturday, October 7 • 1:30 - 4:30pm**

Location: Grange Hall, 609 S. 3rd Ave. Hailey

**FREE! No Registration Required!**

Skill Level: All!



# Big Sheep Parade

**Sunday, October 8 • 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. 1,200 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 The Rev. Kathleen Bean, Associate Rector of St. Thomas Episcopal Church in Ketchum.

## **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 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.

Parade sponsored by the City of Ketchum







# PARADE ETIQUETTE...

## Thank ewe for obliging!

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

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

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

**NO DOGS ARE ALLOWED** at the 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 (wearing 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 8 • 10:00am - 3:00pm • Ketchum Town Square

FREE!

CLOSING PARTY SPONSORED IN PART BY:



### 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!

### THE PISTEN BULLYS

1:00pm - 3:00pm

The Pisten Bullys are a six-year-old country western outfit based out of West Ketchum whose catalog consists of a number of original songs about living right here and a large number of covers that encapsulate the tonal mission of the band. That mission to keep all y'all on the dance floor two-stepping and having a good time. The makeup of the Bullys include Drew Kirk (guitar, vocals), Chris Zarkos (drums), Sean Kovich (bass, vocals) and James Tautkus (guitar, primary vocals.)



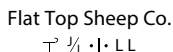
FOOD & BEVERAGES GENEROUSLY PROVIDED BY:



Please visit our web site at [trailingofthesheep.org](http://trailingofthesheep.org) to see a list of vendors at the Happy Trails Closing Party.

## 2023 MAJOR SPONSORS

We would like to thank the following organizations and businesses for their generous support of the 2023 Festival!



## 2023 MEDIA PARTNERS

Thank you to our media partners who give so much to help promote our event.

Media Sponsor 2023: **svpn**



## Your Gift Makes A Difference!

The Trailing of the Sheep Cultural Heritage Center, Inc., is a 501(c)(3) non-profit organization. The Festival is donor-funded by individuals, community sponsorships and grants and we rely on the generosity of you, our Festival friends and fans, to support us.

We are grateful for your gifts - which are 100% tax deductible - to help us fulfill our mission to gather, celebrate, present, and preserve the history and cultures of sheepherding in Idaho and the West.

We also welcome bequests - a gift through your will or estate plans - which can create a lasting legacy of your commitment to the Festival.

Thank you for your kindness which helps preserve the cultures and history of sheepherding and sheep ranching in Idaho and the West.

**DONATE ONLINE TODAY:** [trailingofthesheep.org](http://trailingofthesheep.org)

# Heartfelt Thanks

## TO OUR 2023 SPONSORS

We would like to thank the following organizations, businesses and individuals for their generous support of the 2023 Festival!

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**Lists are current as of September 1, 2023.  
We apologize for any omissions or errors to this list.**

# 2023 SPONSORS CONTINUED

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 The Argyros Performing Arts Center  
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# Trailing of the Sheep Festival

Photo: Carol Waller



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# 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  
2016-2023



SATW PHOENIX AWARD  
FOR OUTSTANDING  
CULTURAL TOURISM  
PRESERVATION



ID GOVERNOR'S AWARD  
FOR CULTURAL HERITAGE



CULTURAL HERITAGE  
PRESERVATION AWARD



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