



# COOKING DEMO WITH CHEF JOE

Sourcing Local & Featuring Lamb from Boise River Lamb

JUNE 4, 2024

4:30pm - 6:00pm

Sun Valley Culinary Institute  
211 N Main St, Ketchum, Idaho 83340



FOR IMMEDIATE RELEASE

May 16, 2024

## **Trailing of the Sheep Festival and Partners Present Special Cooking with Lamb Class**

The Trailing of the Sheep Festival is proud to partner with Boise River Lamb, FARE Idaho, Sun Valley Culinary Institute and the Sun Valley Institute for Resilience to offer a Cooking with Lamb Demonstration with Chef Joseph Tocci at the Sun Valley Culinary Institute in Ketchum on Tuesday, June 4, 2024, from 4:30 pm to 6:00 pm.

Chef Joe, as he is affectionately known, will share how to prepare a Fresh Seared Local Rack of Lamb with a Pernod Demi-Glace' accompanied with local grilled vegetables. He will also demonstrate how to make homemade Italian ricotta with fresh, local strawberries.

Currently serving as Lead Culinary Instructor at the Sun Valley Culinary Institute, Chef Joseph Tocci 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 also earned a certification as a Produce Handler from Cornell University and taught for several Hawaiian organizations such as Farm to Table and Eating Healthy.

“We are excited to be working in collaboration with Boise River Lamb, FARE Idaho, Sun Valley Culinary Institute, and the Sun Valley Institute of Resilience to present this special culinary class focused on cooking with Idaho lamb. It is a great opportunity for us to partner together to present this unique event for the community,” shared Laura Musbach Drake, Executive Director of the Trailing of the Sheep Festival.

The cost to participate in the class is \$50.00 with limited spaces available. To register to attend, email [luna@fareidaho.org](mailto:luna@fareidaho.org).

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## **About the Partners:**

**Trailing of the Sheep Festival:** An annual event designed to gather, celebrate, present, and preserve the history and cultures of sheepherding in Idaho and the West. [www.trailingofthesheep.org](http://www.trailingofthesheep.org)

**Boise River Lamb:** A family run operation of second generation sheep producers in Caldwell, Idaho, who are committed to providing farm-fresh, high quality lamb that is ethically and sustainably raised. [www.boiselamb.com](http://www.boiselamb.com)

**FARE Idaho:** Advocates for Idaho's independent restaurants, family farms, retailers, food, and beverage producers. [www.fareidaho.org](http://www.fareidaho.org)

**Sun Valley Culinary Institute:** Serving as the culinary hub of the Wood River Valley and devoted to providing culinary education and experiences. [www.sunvalleyculinary.org](http://www.sunvalleyculinary.org)

**Sun Valley Institute for Resilience:** Focused on fostering community resilience in Idaho's Wood River Valley region by educating, investing and collaborating to ensure that the economy, environment and people thrive. [www.sunvalleyinstitute.org/](http://www.sunvalleyinstitute.org/)