



Trailing of the Sheep Festival

OCTOBER 2-6, 2024
WOOD RIVER VALLEY, IDAHO

CHAMBER
HARLEY & THE WOOD RIVER VALLEY

IDAHO
visitidaho.org

Trailing of the Sheep Festival - 28th Anniversary Year

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



Photo: Carol Waller

Welcome to Festival 2024! 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: Carol Waller



Photo: Carol Waller





Table of Contents

Headquarters	1
In Memory of John Peavey	2
Our History	3
Schedule	4-5
Culture	6-14
Awards & Accolades	9
The Good Shepherd Monument	12-13
Caring for Western Rangelands	14
Cuisine	15-22
Exhibits	23
Map of Festival Venues	24-25
Map of the Wood River Valley	26
Folklife Fair & Lamb Fest	27-31
Sheepdog Trials	32-34
Wool Fest	35-39
Big Sheep Parade & Parade Etiquette	40-41
Happy Trails Festival Closing Party	42
Sponsors, Donors & Partners	43-46
Board, Committees, Staff & Team	47
Founders	48

Headquarters

VISIT US AT THE ARGYROS, FAIR AND CLOSING PARTY!

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 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 have your questions answered.

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



It is with great sadness that we share the passing of our beloved Festival founder, local rancher, former Idaho State Senator and family-man, John Peavey, on Sunday, June 16, 2024. With his wife Diane, he was an icon of the Sun Valley community, loved his sheep and his ranch and educated so many about the animals and the land. All this while sharing moving, funny and inspirational stories with all who listened. He will be dearly missed by his Trailing of the Sheep Festival Family, and we hope you will join us for his Celebration of Life where we can honor his legacy together.

Celebration of Life for
JOHN THOMAS PEAVEY

presented by
The Peavey Family
and the
Trailing of the Sheep Festival

Saturday, October 5, 2024

6:00 pm

Reception & Storytelling

The Argyros Performing Arts Center • 120 Main Street South, Ketchum
(Free and Open to the Public)

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 today. 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 28th anniversary year in 2024, 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 29th anniversary year of the Festival - October 8-12, 2025!

2024 SCHEDULE

TUESDAY, OCTOBER 1

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

WEDNESDAY, OCTOBER 2

10:00am - 5:00pm
FESTIVAL HEADQUARTERS OPEN
 The Argyros Performing Arts Center
 120 Main Street S., Ketchum

3:30pm - 5:00pm
COOKING WITH LAMB
 Chef Sydney Liepshutz
 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 3

9:00am - 12:00pm
WOOL FEST
 Knit & Needle Sheep Hat
 Summer Neal
 Knit + Needle
 370 Walnut Avenue, Ketchum

10:00am - 5:00pm
FESTIVAL HEADQUARTERS OPEN
 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

1:00pm - 2:30pm
COOKING WITH LAMB
 Chef Mary Clare Griffin
 Our Lady of the Snows Catholic Church
 206 Sun Valley Road, Sun Valley
 1:00pm - 4:00pm

CHEESE MAKING CLASS
 Fromager Kendall Russell of
 Lark's Meadow Farms
 St. Charles Borromeo Catholic Church
 Parish Hall, 311 1st Avenue South, Hailey

1:30pm - 4:30pm
WOOL FEST
 Beginning Knitting
 Mary Chown
 D.L. Evans Bank, 601 S. Main Street, Hailey

1:30pm - 4:30pm
WOOL FEST
 Animal Sculptures
 Doris Florig
 Emmanuel Episcopal Church
 101 S. 2nd Avenue, Hailey

1:30pm - 4:30pm
WOOL FEST
 Wet Felt a Bowl!
 Jan Bittenbender
 Emmanuel Episcopal Church
 101 S. 2nd Avenue, Hailey

2:30pm - 4:00pm
COOKING WITH LAMB
 Chef Steven Kammerer
 Ramen Cowboy
 640 N. Main Street, Ketchum

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

FRIDAY, OCTOBER 4

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

9:00am - 12:00pm
WOOL FEST
 Candygram Cow
 Linnea Collins
 Knit + Needle
 370 Walnut Avenue, Ketchum

9:00am - 12:00pm
WOOL FEST
 Postcards from the Flock
 Jan Bittenbender
 Emmanuel Episcopal Church
 101 S. 2nd Avenue, Hailey

9:00 am - 12:00 pm
WOOL FEST
 Long Wool Locks Collar/Shawl with
 Power Tools
 Anna Anderson
 Grange Hall, 609 S. 3rd Avenue, Hailey

9:00am - 12:00pm; 1:00pm - 4:00pm
 (all day class with lunch break)
WOOL FEST
 Scandinavian Skinnfells
 Anette Karlsson-Skoog
 Sun Valley Museum of Art
 314 2nd Avenue South, Hailey

9:00am - 3:30pm
WOOL FEST
 En Plein Air Tapestry Weaving
 Doris Florig
 Emmanuel Episcopal Church
 101 S. 2nd Avenue, Hailey

9:00am - 12:00pm; 1:00pm - 4:00pm
 (all day class with lunch break)
WOOL FEST
 Spinning 101:
 Getting to Know Your Wheel
 Tammy Jordon
 St. Charles Borromeo Catholic Church Parish
 Hall, 311 S. 1st Avenue, Hailey

10:00am - 5:00pm
FESTIVAL HEADQUARTERS OPEN
 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 - 1:30pm

WOOL FEST**Eweltide Ornament**

Susan Coons

Sun Valley Fabric Granary

122 S. Main Street, Hailey

1:00pm - 4:00pm

WOOL FEST**Knit Socks**

Sarah Kain

Knit + Needle

370 Walnut Avenue, Ketchum

1:30pm - 4:30pm

WOOL FEST**Fiber Prep Basics**

Sylvia Smith

Emmanuel Episcopal Church

101 S. 2nd Avenue, Hailey

1:30pm - 4:30pm

WOOL FEST**Needle Felted Tote or Throw Pillow**

Anna Anderson

Grange Hall, 609 S. 3rd 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**The Future of Conservation In A**

Crowded West

The Argyros Performing Arts Center

120 Main Street S., Ketchum

SATURDAY, OCTOBER 5

9:00am - 5:00pm

SHEEPDOG TRIALS

National Point Qualifying Sheepdog Trials

2400 Buttercup Road, Hailey

9:00am - 12:00pm

WOOL FEST**Wet Felted Scarf with Power Tools**

Anna Anderson

Grange Hall, 609 S. 3rd Avenue, Hailey

9:00 am - 12:00 pm

WOOL FEST**Beginning Drop Spindle**

Sylvia Smith

Emmanuel Episcopal Church

101 S. 2nd Avenue, Hailey

9:00am - 12:00pm

WOOL FEST**Needle Felted Pumpkins**

Tammy Jordon

Emmanuel Episcopal Church

101 S. 2nd Avenue, Hailey

9:30am - 10:30am

"SHEEP READS"**Festival Book Club**

Featured Book - This House of

Sky - Landscapes of a Western Mind

by Ivan Doig

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

1:00pm - 4:00pm

WOOL FEST**Crochet a Hexagon Bag**

Arianna Uy

Knit + Needle

370 Walnut Avenue, Ketchum

1:30pm - 4:30pm

WOOL FEST**Needle Felted Sheep**

Anna Anderson

Emmanuel Episcopal Church

101 S. 2nd Avenue, Hailey

1:30pm - 4:30pm

WOOL FEST**Turkish Spindle 101**

Tammy Jordon

Emmanuel Episcopal Church

101 S. 2nd Avenue, Hailey

1:30pm - 4:30pm

WOOL FEST**Natural Dyes of Idaho**

Doris Florig

Grange Hall, 609 S. 3rd Avenue, Hailey

6:00pm

CELEBRATION OF LIFE FOR JOHN THOMAS PEAVEY**Reception & Storytelling**

The Argyros Performing Arts Center

120 Main Street South, Ketchum

SUNDAY, OCTOBER 6

9:00am - 2:00pm

SHEEPDOG TRIALS' FINALS

National Point Qualifying Sheepdog Trials' Finals

2400 Buttercup Road, Hailey

9:30am - 11:00am

SHEPHERDING STORIES

with Tom Peavey, Jerry Seiffert

and Dennis Burks

Limelight Hotel

151 S Main Street, Ketchum

10:00am - 3:00pm

HAPPY TRAILS FESTIVAL CLOSING PARTY

Ketchum Town Square

12:00 Noon

BIG SHEEP PARADESponsored by the City of Ketchum & Wood River Women's Foundation
Main Street, Ketchum

1:30pm - 4:30pm

WOOL FEST**Eweltide Pillow**

Susan Coons

Sun Valley Fabric Granary

122 S. Main Street, Hailey

Culture

EXPERIENCES - Trailing of the Sheep Festival

SHEEP RANCHING - Q&A with Idaho Ranchers and Friends

Friday, October 4 • 2:30pm - 4:00pm

The Community Library, 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

Darby 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.



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

Continued on next page.

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 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.



HISTORY OF SHEPHERDING IN THE WOOD RIVER VALLEY

with Tom Peavey, Rancher, Flat Top Sheep Co.; Dennis Burks, 3rd Generation Sheep Manager, Flat Top Sheep Co.; and Jerry Seiffert, Local Historian

Sunday, October 6 • 9:30am - 11:00am

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

LIMELIGHT
KETCHUM

Local historian and former Ketchum Mayor Jerry Seiffert, along with fourth generation rancher Tom Peavey of Flat Top Sheep Co., and third Generation Sheep Manager, Flat Top Sheep Co., Dennis Burks, will share stories of ranching in the Wood River Valley.

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
2016-2024



SATW PHOENIX AWARD
FOR OUTSTANDING
CULTURAL TOURISM
PRESERVATION



IDAHO GOVERNOR'S AWARD
FOR CULTURAL HERITAGE



PRESERVATION IDAHO
THE IDAHO HISTORIC PRESERVATION COUNCIL

CULTURAL HERITAGE
PRESERVATION AWARD



24 TOP FALL & HARVEST
FESTIVALS IN THE US
JUNE 2022

SHEEP TALES GATHERING

The Future of Conservation In A Crowded West

**Friday, October 4 • 7:00pm • The Argyros Performing Arts Center
120 South Main Street, Ketchum**

This year's storytelling evening's conversation and panel will 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 will dive into the world of innovative tools and practices being used by landowners and producers to benefit the habitat they steward and the humans and wildlife that depend on it. The panel will also highlight the idea of stewardship beyond boundaries: the need for all of us - landowners, sportsmen, recreationalists, ranchers, rural and urban residents - to look beyond the boundaries of our land or immediate self-interests. The future of the West is dependent on building healthy landscapes that work for us all.

MODERATOR



Dr. Jared L. Talley was born and raised in Southwestern Idaho and now seeks to help rural communities adapt and thrive in a rapidly changing world. He is an Assistant Professor in the School of Public Service at Boise State University, earning his PhD in Philosophy from Michigan State University and his MPA in Environmental Policy and Natural Resource Management from Boise State University. A philosopher by training and an interdisciplinary scholar in practice, he seeks to better understand how communities relate to the land and how this relationship poses obstacles and opportunities for collaboration and governance. In doing so, he studies the role of science in collaborative policy, the role of place in environmental identity, and the role of the

imagination in mediating both. Specifically, he studies grazing management and public land permitting, community-led conservation programs, rural education and entrepreneurship, place-based environmental governance, and the imaginative experience of our natural and built environments — all in the contexts of the inter-mountain American West.

Event Supported By:



PANELISTS



Lesli Allison Lesli, founding member and chief executive of the Western Landowners Alliance, was also a founding member of the Chama Peak Land Alliance. For the past three decades, she has worked extensively with private landowners and multiple stakeholders to advance conservation, sustain working lands and support rural communities. Prior to Western Landowners Alliance, Lesli managed a large ranch in the southern San Juan Mountains of Colorado. During her 16-year tenure, she implemented progressive conservation management through award-winning programs in restoration forestry, prescribed fire, grazing, stream restoration, hunting and wildlife management, and scientific research and monitoring. Lesli holds a BA from Columbia University and an MA from St. John's College, Santa Fe.



Hailey Wilmer is a Research Rangeland Management Specialist at the USDA-ARS Range Sheep Production Efficiency Research Unit in Dubois, Idaho. Originally from southwest Montana, Hailey is a former high school agriculture teacher and completed her MS and PhD in rangeland ecosystem science at Colorado State University in 2016. Prior to joining the US Sheep Experiment Station staff in 2021, Hailey worked at the USDA-ARS in Fort Collins and as a social scientist with the US Forest Service in Juneau. Her current research questions include: What are the long-term effects of grazing, climate, and other disturbances on high elevation rangeland plant communities? How can researchers and managers work together to conduct useful and useable science? How do

ranchers and managers make sense of the complex systems they manage? Can mainstream science integrate local knowledge to support ranching livelihoods, biodiversity, and food production?



Sara Berman, Owner & Operator, Squash Blossom Farm, Bellevue Growing up in the Wood River Valley, Sara Berman would have more likely pictured herself as part of the ski or recreation industry than as a farmer. However, after traveling and volunteering on organic farms around the US and abroad during and after college, the vision to return to the Valley and produce food became an obsession. Sara and her future husband, Ed Zinader, purchased seven acres in Bellevue, Idaho, on Sara's 26th birthday in 2014, and spent the next few years creating the vision that is now Squash Blossom Farm. Today, Squash Blossom Farm prioritizes soil health and sustainable resource management in their mission to produce nutritionally dense and delicious vegetables for the Wood River Valley.

Sara and Ed's produce is distributed through a 90 family CSA Program, and is available at Ketchum and Hailey Farmers Markets and in many of the Valley's favorite grocery stores and restaurants. Sara and Ed strive to build healthy and balanced soils through large and small scale rotations that include cover cropping and grazing of their flock of 40 Gotland sheep. There is nothing that makes Sara more proud than seeing her friends, family, former teachers, neighbors, and more, enjoy the food that she and Ed have grown with intention and care.

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 Lane, 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 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.

Fred Ayarza

Susan and Gary Crowe

D.L. Evans Bank

Kathleen and Henry Etcheverry, Etcheverry

Sheep Co.

Damaris Ford, Landmark Charitable Foundation

Janice Seagraves Family Foundation

Hope Page and Al Norris

GOLD CIRCLE

Anonymous - Remembering Loves Lost in 2020

Double J Lamb Feeders, The Hasbrouck Family

Terri and Vernon Fairchild,

Fairchild Shearing, LLC

Flat Top Sheep Co.

Elaine and John French

Rebecca Patton and Tom Goodrich

Mary Ann and Mike Harper, Harper Feeders, Inc.

Idaho Rangeland Resources Commission

James Laidlaw's Grandchildren

Estate of Ruth Lieder

Brad and Teresa Soulen Little

Producers Livestock Marketing Association

Sharon and Nick Purdy, Picabo Livestock Co., Inc.

Frank Shirts, Jr., Shirts Sheep Co.

Soulen Family

Elizabeth and John Stevenson, Hillside Ranch

Michelle and Rick Stott

Superior Farms

Talbott Sheep Co.

The Gardner Family - Honoring Reuben Price

The Joe Goitandia Family

Utah Wool Marketing Association

SILVER CIRCLE

Shauna Harding

Jewish American Society for

Historic Preservation

Lava Lake Land and Livestock

Thurston Charitable Foundation

Stanley Zax

BRONZE CIRCLE

Mary Allen

Charles Bishop, Pendleton Woolen Mills

Alicia Dredge

Mike Guerry

Idaho Wool Growers Association

Beatriz Indart, The Indart Group, Inc.

Joan and Lee Jarvis

Liz and David Thomas

Julia Ward

COPPER CIRCLE

ASI 2021 Executive Board

Laurie and Paul Ahern

Charles Joe Barinaga

Linda Rose Barinaga

Joy Lynn Barinaga

Juanita and Alberto Bilbao

Susan and Brian Buckley

Joan Davies

Alicia Dredge

Mary and John Eagle

Stella Elgorriaga, Elgorriaga Livestock, Inc.

Dianne and Robert Ellingson

The Emigrants Commemorative

Center in Galway

Maria Teresa Etchamendy

Dominique Etcheverry

Nicole Etcheverry-Sarkany

Alberto Flores-Uranga

Mike Guerry

Hailey Arts and Historic

Preservation Commission

Brenda and Jay Harvey

Lane Jensen

Patrick Lecertua

Christine Jauregui Citte

Michael Jauregui

Kim Laragan-Uranga

Noh Sheep Company

Diane and John Peavey

Mike Roundy

Skip Smith, BCS Livestock

Hank Vogler, Need More Sheep, Co.

Western Range Association

COMMEMORATIVE GRAND PAVERS

Christina Adams

JoAnn and Bob Anttilla

Jon Arrieta

Judith Arvidson

John Barinaga

Ruthe and Joe Bettie

Crockett Blake

Yukiko Bojarski

Barbara Boyer

Nancy Budge

Brian Burks
 Dennis Burks
 John and Teresa Cenarrusa
 Jean Chisholm
 Patrice Cole
 Susan and Gary Crowe
 Tamara Culp
 Lisa Dana
 Joan Davies, Greenwood Farm
 Iny Day-Truppi
 Amaya Donahue
 Laura Musbach Drake
 Dominique Etcheverry
 Terri and Vernon Fairchild
 Dan Fairman, MD
 Heather and Tim Filgate
 Cindy and Kent Forgeon, Kentwood Lodge
 Lori Forgarty
 Cindy Formica
 Matthew Frey
 Ben Garechana
 Lynne Geis
 Susan Gilser
 Debra Hall
 Barbara and Larry Harpe
 Suzanne Hazlett and Charles Rumpf
 Bridget Higley
 Chase Hill
 Leisa Hollister
 Yvette Karchesy
 Shawna Kilstrom
 Kathi Kimball
 Tracy and Jeff Leek
 Marcia and Donald Liebich
 Maureen and Erv Lischke
 April MacLeod
 Catherine McAdoo
 Cosette Mortensen
 Jeanne and Nick Mowlds
 Tom Murphy
 Brad Musbach, Mountain Luxury Properties
 Robert Newman
 Jeremy Nevin
 Jesse Nisson
 Sally and Marc Onetto
 Rama Paris
 Maureen Patterson
 Carol & Marc Quilici
 Brian Ross
 Jerry Seiffert
 Jodie Egli-Smith
 Skip Smith
 Jeannie Somsen
 Melinda and Dick Springs
 Suzanne Steenkolk
 Julia Stevens
 Rocky Storer
 Ruby and Tom Stroschein
 Kathleen Threadgold
 Maria Vergara
 Carol Waller
 Kelly Ware

Susie and Dan Wilson
 Julie and Justin Wilson
 Kelli Young
 Ralph Yribar

**COMMEMORATIVE
 STANDARD PAVERS**

Mary Adams
 Angela Akers
 Michael Ancho
 Elena Arosteguy
 Joyce Balmforth
 Charles Barinaga
 John Barinaga, Sr.
 Faye Barker
 Kathie and Darin Barfuss
 Bisnett Insurance, Inc.
 Jennifer Bogut
 Carolyn Brannen
 Genie Brollier
 Amy Brown
 Gary Buhler
 Linda Cade
 Cindy Campbell
 Heather Carey
 Janet Carlsen
 Lauren Chiara
 Amy Cole
 Brittany Cole Bush
 Nancy Dake
 Syd Darling
 Iny Day-Truppi
 Elizabeth Dickinson
 Laura Musbach Drake
 Lindsey Dodge
 Linda Dufurrena
 Janet Dyndiuk
 Michael Edminster
 Teri Eliasson
 Dianne and Robert Ellingson
 Victoria Elliot
 Nancy Elliott
 Zach Epstein
 Dominique Etcheverry
 Chantel Flynn
 Barbara Fobian
 Lori Fogarty
 Margaret Gabica
 Laurie and Ross Garber
 Kent Gardner
 Jean and J. Eddy Hall
 John Hall
 Douglas Hanke
 Joni Hawley
 Martha Henning
 Sandra and Richard Hesselbacher
 Rodney Hill
 Lisa Hughes
 David Inchausti
 Beatriz Indart
 Regan Jameson
 Anne Jeffery

Tawna Jensen
 Lori Johnson
 Sheila Kelley
 Kathi Kimball
 Norman Kohls, N&K Ranch, Inc.
 Beltaine Kozlowski
 Christy Kulakowski
 Deborah Kwan
 Alice Lane
 Heather Lauer
 Silvia and Richard Lockyer
 Mila and Marty Lyon
 Michael Mallory
 Mark Mathys
 Elisha Mayer
 Catherine McAdoo
 Molly McCray
 Mary Lou McLaren
 Milly Mullarky
 Larry and Sandi Musbach
 Laurale Neal
 Brittany Newell
 Jesse Nisson
 Susan and Eugene Ohman
 Marlene Olson
 Sally and Marc Onetto
 Kelly Padulese
 Brenda Petrie
 Ruthann Redmon
 Bonnie Rennie
 Jenni Riley
 Peggy Ripley
 Shirley and Gordon Rock
 Amy and Don Rosebrock, AR Designs
 Megan Schoor
 Maureen Schwendener
 Betsy P. Service
 Donna Shabaz
 Rodney Sharp
 Cindy Siddoway, Siddoway Sheep Co.
 Heather Sobol
 Jeannie Somsen
 Kathy Sparks
 William Sparrow
 JoLynda Stillman
 Kayla and Ryan Stimpson
 Judy Stoltzfus
 Amy Strachan
 Cindy Theobald
 Lisa Tyler
 Karl Johan Uri
 John Vanikiotis
 Carol and Mike Wade
 Mike Walbert
 Carol Waller
 Gwen Walters
 Julie Weston and Gerhardt Morrison
 Sue Woodyard
 Elizabeth Zihert

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

CARING FOR WESTERN RANGELANDS

Written 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 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 • L L



Cuisine

COOKING WITH LAMB CLASSES

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

GENEROUSLY SPONSORED BY THE ONETTO FAMILY

The Festival is proud to feature lamb from Idaho producers for each of this year's Cooking with Lamb Classes. These partnerships were made possible by the Idaho Wool Growers Association and the American Lamb Board.



WEDNESDAY CLASS • OCTOBER 2



CHEF SYDNEY LIEPSCHUTZ

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

Wednesday, October 2 • 3:30pm - 5:00pm • \$95

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

ABOUT CHEF SYDNEY: Chef Liepschutz 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 Liepschutz 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, second generation sheep producers and sixth generation Idaho ranchers, raised along the Boise River in the Boise Valley.

THURSDAY CLASSES • OCTOBER 3

**CHEF CHRIS KASTNER OF CK'S REAL FOOD****Thursday, October 3 • 10:30am - 12:00pm • \$95****Lamb Cornish Pastry**Location: CK's Real Food • 320 Main Street, Hailey • www.ckrealfood.com

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, 208.788.1223, 320 S. Main Street, Hailey. Bar opens at 4:30 pm with Dinner 5 pm-9 pm Monday-Saturday. Reservations are recommended.

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 MARY CLARE GRIFFIN****Thursday, October 3 • 1:00pm - 2:30pm • \$95****Marcona Almond Encrusted Lamb Rack****Pisto Manchego, Patatas Brava**

(Influenced by my travels in Spain in March of 2024!)

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

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.

Mary Clare and her son Gabriel spent March cooking lamb, Paella and fish tapas in Spain.

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

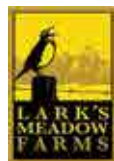
COOKING WITH LAMB CONTINUED



FROMAGER KENDALL RUSSELL OF LARK'S MEADOW FARMS

Thursday, October 3 • 1:00pm - 4:00pm
Cheese Making Class • \$125

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, beets, 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 GMOs, 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 OF RAMEN COWBOY

Thursday, October 3 • 2:30 - 4:00pm • \$95
Japanese Lamb Curry

Location: Ramen Cowboy, 640 N Main Street, Ketchum
www.ramen-cowboy.com

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 & 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.

ABOUT RAMEN COWBOY: Now “The Ramen Place” in the Wood River Valley, Ramen Cowboy serves from-scratch ramen with locally sourced ingredients, handmade noodles, and a local’s take on traditional Japanese noodle soup. The menu features snacks, noodles, and more. Dine-in or to-go options available. Open Tuesday-Saturday 11:30am-8:00pm at 640 N. Main Street in Ketchum, Idaho.

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.

FRIDAY CLASS • OCTOBER 4



CHEF CHRIS KASTNER OF CK'S REAL FOOD

Friday, October 4 • 10:30am - 12:00pm • \$95

Lamb Cornish Pastry

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

www.ckrealfood.com

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, 208.788.1223, 320 S. Main Street, Hailey. Bar opens at 4:30 pm with Dinner 5 pm-9 pm Monday-Saturday. Reservations are recommended.

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.



FOR THE LOVE OF LAMB

Friday, October 4, 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.



2024 PARTICIPATING RESTAURANTS



Ketchum Grill

Braided Lamb Tostada

Chef: Edgar Romero

208.726.4660

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

La Parrilla

Soft Lamb Street Tacos with Cilantro, Onion, Lime, and our Specialty Salsa, with a Shot of Lamb Soup on the Side

Chef: Adalberto Bolanos

POP-UP LOCATION: Behind the Limelight Hotel

151 South Main Street, Ketchum

Limelight Hotel Lounge

Lebanese Lamb and Hummus Recipe Served on Pita

151 South Main St., Ketchum

Bar/Dinner: 4:00-9:00pm

Sun-Thurs & 3:00-10:00pm Fri/Sat

limelighthotel.com

Ramen Cowboy

Japanese Lamb Curry

Chef: Steven Kammerer

640 N Main St., Ketchum

Tuesday-Saturday 11:30am-8:00pm, Closed on Sunday & Monday

howdy@ramen-cowboy.com



Rasberrys

Mini Lamb Wellingtons with Rosemary and Horseradish Cream Sauce

411 5th St E LI, Ketchum • 208.726.0606

Monday-Friday: 11am-5pm

rasberrys.net

Saffron Indian Cuisine

Roasted Lamb Ribs with Jalapeño Apricot Chutney

230 Walnut Ave, Ketchum • 208.913.0609

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

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

Salted Sprig

Middle Eastern Spiced Meatball with a Kofta Curry and Coconut, Lime & Mint Cream

Chef: Courtney Barnard

220 East Avenue, Ketchum • 208.957.3092

saltedsprig.com

The Sawtooth Club

Peruvian Lamb Curry

231 N. Main St., Ketchum • 208.726.5233

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

sawtoothclub.com

Sun Valley Culinary

Lamb Kofta

Chef: Jorge de la Torre

211 N. Main St., Ketchum

sunvalleyculinary.org

The Village Market

Lamb Sliders Topped with Arugula and Whipped Feta

Chef: Jeremy Lee

100 N Main St., Ketchum • 208.725.2222

6:30am-10pm, Daily

Whiskeys on Main

Lamb Stew with Whipped Garlic Mash

251 N Main St, Ketchum • 208.620.5496

Sunday-Thursday: 11am-12am, Friday and Saturday: 11am-2am

whiskeysonmain.com

FARM TO TABLE DINNERS

6:00pm

- Tuesday, October 1
- Wednesday, October 2
- Thursday, October 3

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 0 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.

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



THANK YOU TO OUR WINE SPONSOR

2024 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.

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

Exhibits

Blaine County Historical Museum

218 North Main Street, Hailey, Idaho 83333
208.788.1801

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 • 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, 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 & Culture

580 4th Street East, Ketchum
208.726.8118

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

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 2024 Festival, the library is offering the following free items, exhibits, classes and conversation:

- Learn to Knit, a 5-part class with master knitter and Sun Valley Needle Arts owner Patricia Lirk, will be held 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. Classes are free, but space is limited; pre-registration is required by emailing kristin.fletcher@haileypubliclibrary.org.
- Join us for an informal Knitting Circle for all abilities each Wednesday from 5:30-7:00pm with master knitter Patricia Lirk and friends.
- The Martyn Mallory Heritage Wall will feature outstanding historical Wood River Valley images of 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 2, 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!"

SHEEP FOLKLIFE FAIR and LAMB FEST

Roberta McKercher Park
Hailey

FARM TO TABLE DINNERS

with AI's Wood River
Sustainability Center

Mountain Humane

101 Croy Creek Road
Hailey

"SHEEP READS" Festival Book Club

Hailey Town Center West
116 South River Street
Hailey

Post Parade
Rest Stop
for Sheep



WOOL FEST CLASSES

- 1 St. Charles Catholic Church
Parish Hall - 311 So. First Avenue
- 2 Grange Hall
609 Third Avenue South
- 3 Sun Valley Museum of Art
314 Second Avenue South
- 4 Emmanuel Episcopal Church
101 Second Avenue South

SHEEPDOG TRIALS

2400 Buttercup Road
Hailey

VENUE MAP

FESTIVAL HEADQUARTERS

*Tickets, Information, Programs,
Directions & Festival Merchandise*
SHEEP TALES GATHERING
**The Argyros
Performing Arts Center**
120 South Main Street, Ketchum

THE BIG SHEEP PARADE

Main Street, Ketchum

HAPPY TRAILS CLOSING PARTY

*Music, Food, Drink,
Vendors and
Festival Merchandise*
**Ketchum
Town Square**
Sun Valley Road

RANCHERS' Q & A The Community Library

415 Spruce Ave. N
Ketchum

FOR THE LOVE OF LAMB

Lamb Tastings
Downtown Ketchum

WOOD RIVER MUSEUM of

History + Culture
580 Fourth Street East
Suite 130
Ketchum



MAP NOT TO SCALE
©2024 E. B. PHILLIPS

To Galena, Stanley

Ketchum

Sun Valley

ELKHORN

Trailing of the Sheep Festival

THE BIG SHEEP PARADE
Festival Headquarters
Lamb Tastings
and More

SHEEPDOG TRIALS

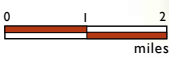
SHEEP FOLKLIFE FAIR
Wool Fest and More

Hailey

Bellevue

To Twin Falls, Boise

● Main Venues
See detailed Venue Map



©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 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 and regional restaurants. And, quench your thirst with beverages from our bars.

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. In addition, don't miss "Curly" and "Cooper" on leash from Hailey, Idaho's Sky Ranch Miniature Horse & Donkey Rescue.



IN MEMORIAM

We memorialize those from the Festival Family we sadly lost in 2024, express our condolences to their family and friends and honor them with a riderless horse in the Festival's Big Sheep Parade on Sunday.

This year, we remember: Ray Easterday, Ron Lopez, John Peavey, Don Pickett, Frank Shrontz, Tom Stroschein and Ralph "Doc" Wilder.

This August, we also sadly lost "Houdini," the Big Sheep Parade's riderless horse for the last several years. He was part of the Lockyer family whose daughter, Elizabeth, successfully rode him winning several rodeo queen titles.



SHEEP FOLKLIFE FAIR



Photo: Carol Waller

SHEEP SHEARING: Wool is natural, renewable and biodegradable. Since the Stone Age, wool has been appreciated as one of the most effective forms of all-weather protection known to man, and science is yet to produce a fiber that matches its unique properties. See sheep shearing from 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: Carol Waller



Photo: Carol Waller



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: Nils Ribbi



Photo: Carol Waller



Photo: Carol Waller

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



Photo: Carol Waller

Photo: Carol Waller



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

Photo: Carol Waller





Saturday, October 5



Photo: Carol Waller

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: Carol Waller

OINKARI BASQUE DANCERS

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



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.

SIUMNI POLISH HIGHLANDER FOLK ENSEMBLE

The "Siumni Polish Highlander Folk Ensemble" was established in Chicago in 2002. Siumni is the representative folk group of the Polish Highlander Association in North America. As a group, they present authentic folklore of the Southern region of Poland called Podhale. The team brings together young people from various areas of Podhale, as well as young people born and raised in the United States. From the very beginning, cultivating and perfecting dance, song, dialect and music have been the main goals of the group. They take the traditions of their ancestors very seriously, presenting the authentic style of Podhale tradition.



LAMB FEST AT THE FOLKLIFE FAIR

Saturday, October 5 • 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.



AL'S WOOD RIVER SUSTAINABILITY CENTER

Lamb Gyro
 208.721.3114 • wrsustainabilitycenter.org
 Catering - Hours Vary



CHEF ON THE RUN & DEVOTO GELATO

Argentinian-Style Braised Lamb & Vegetables in Rosemary Focaccia with Chimichurri (Vegetarian Option Also Available)
 208.720.9061 • nadinakeller1@gmail.com



IDAPOE BBQ

Smoked Leg of Lamb with Choice of Side
 Catering - Pop up locations posted on Social Media
 208.989.3648 • idapoebbq@gmail.com



LA PARRILLA SOUL

Lamb Street Tacos & Small Lamb Soup
 208.450.9900
 SOUL Catering - Hours Vary



RAMEN COWBOY

Lamb Yakisoba
 640 N Main Street, Ketchum • 208.309.3493 • howdy@ramen-cowboy.com
 Hours: Tuesday-Saturday 11:30am-8:00pm, Closed on Sunday & Monday



SALTED SPRIG

Lamb Kofta Kebab
 220 East Avenue, Ketchum
 208.957.3092
www.saltedprig.com

Championship Sheepdog Trials

October 4 & 5 • 9:00am - 5:00pm
October 6 • 9:00am - 2:00pm
2400 Buttercup Road, Hailey

**The Festival thanks the Kowitz
Family for lending their
sheep to this year's 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 really 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 Trials. The 2024 Trials will feature 80 of the most talented border collies paired with their top handlers. Look for teams traveling from Utah, Idaho, Montana, California, Oregon, Washington and Canada.

NOTES: *Spectators are encouraged to bring their own lawn chairs as there is no seating provided. Because we are in a natural space, there is a small walk to the field from both the handicapped and general admission parking – please be prepared. Leashed dogs are permitted at the Trials. Coolers are not permitted, but food and beverages are available for purchase as well as Festival merchandise and the wares of over thirty vendors. Children under age five are free.*

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.*



NEW TRIALS' JUDGE THIS YEAR!

**The Festival is excited to welcome our first
International Judge for the 2024 Trials –**

Fiona McMillan from Scotland!

*(Learn more about her on the
Sheepdog Trials page of our website.)*



Photo: Carol Waller



Photo: Carol Waller

Thank you to the generous sponsor of Saturday's 2024 Sheepdog Trials:



2024 Sheepdog Trials Bike Valet Services Courtesy Of:



Biker/Pedestrian Entry

Friday and Saturday: \$10.00 (includes complimentary bike valet)

Biker/Pedestrian Entry Sunday: \$5.00 (bike valet not available)

Vehicles with 2+ Passengers – Friday, Saturday or Sunday

\$20.00/day (includes entry fees and parking)

Vehicles with 2+ Passengers - 3 Day Pass \$45.00

Vehicles with Single Occupancy – Friday, Saturday or Sunday

\$10.00 (includes entry fee and parking)

Vehicles with Single Occupancy - 3 Day Pass \$25.00

Children under age five are Free!

THANK YOU TO OUR SPECIAL SUPPORTERS:





SHEEPDOG SPONSORS 2024

Sheila Ames
Candice Ancho
Judith Anderson
Ruthe and Joe Betti
Susan and Brian Buckley
Anne and Chad Carper
Carl D. Cheney
Beverly and Kevin Cobb
Jane Conard
Alexis Drake
Hayden Drake

Kathi Rothner and DeeDee
Drucker, In Memory of Jim Pfeifer
Rob Ellingson
Molly Enos, In Honor of
JoLynda Stillman
Pam Feld
Laurie and Ross Garber
Liz Hamber
Mary Ann and Mike Harper
Margund Haskell
Lori Holland
James Armistead and
Susan Holley
Martha Jennings
Yvette Karchesy
Marie Lerch
Maureen and Erv Lischke,
Rocking L. Alpacas

Linda Bondurant and
Steven Lundin
Mary and Stephen Malkmus
Jeanne and Nick Mowlds
Ann Murakami
Roxy and Ed Musser
Gail Neuburg
Susan Passovoy
Nancy Quaife
Carol and Marc Quilici
Janet Schaumburg
Kathy Seal
Carol and Les Shanahan
Bonita, Jett and Skylar Thomas
Gabrielle Tierney
Dana and Jack Topel
Gwen Walters
Julie Wilson

**Lists are current as of September 5, 2024.
We apologize for any omissions or errors to this list.**



Photo: Carol Waller

Wool Fest

2024 WOOL FEST CLASSES & WORKSHOPS

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

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

THURSDAY CLASSES • OCTOBER 3



KNIT & NEEDLE SHEEP HAT

Instructor: Summer Neel of Hailey, Idaho

Thursday, October 3 • 9:00am - 12:00pm

Location: Knit & Needle, 370 Walnut Ave., Ketchum

Skill Level: Advanced Beginner

Class Size: 6-8, not appropriate for children

Cost: \$105



BEGINNING KNITTING

Instructor: Mary Chown of Donnelly, Idaho

Thursday, October 3 • 1:30pm - 4:30pm

Location: D.L. Evans, 601 S. Main St., Hailey

Skill Level: Beginner, Children 12+

Class Size: 1-12

Cost: \$115



ANIMAL SCULPTURES

Instructor: Doris Florig of Angels Camp, CA

Thursday, October 3 • 1:30pm - 4:30pm

Location: Emmanuel Episcopal Church

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

Skill Level: All levels (adults, children 10+ years old with adult supervision)

Class Size: 2-18

Cost: \$110



WET FELT A BOWL!

Instructor: Jan Bittenbender of McCall, Idaho

Thursday, October 3 • 1:30pm - 4:30pm

Location: Emmanuel Episcopal Church

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

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

Class Size: 6-12

Cost: \$90

FRIDAY CLASSES • OCTOBER 4

FRIDAY'S WOOL FEST CLASSES
ARE GENEROUSLY SPONSORED BY:



SUN VALLEY'S PREMIERE FULL SERVICE
KNITTING & NEEDLEPOINT RESOURCE



CANDYGRAM COWL

Instructor: Linnea Collins of Sun Valley, Idaho

Friday, October 4 • 9:00am - 12:00pm

Location: Knit & Needle - 370 Walnut Ave., Ketchum

Skill Level: Advanced beginner, not appropriate for children

Class Size: 4-8

Cost: \$115



POSTCARDS FROM THE FLOCK

(Wet & Dry Felting a Picture)

Instructor: Jan Bittenbender of McCall, Idaho

Friday, October 4 • 9:00am - 12:00pm

Location: Emmanuel Episcopal Church

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

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

Class Size: 10-18

Cost: \$120



LONG WOOL LOCKS COLLAR/SHAWL WITH POWER TOOLS

Instructor: Anna Anderson of Superior, Montana

Friday, October 4 • 9:00am - 12:00pm

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

Skill Level: Beginners welcome, children 12+

Class Size: 2-14

Cost: \$150



EN PLEIN AIR TAPESTRY WEAVING

Instructor: Doris Florig of Angels Camp, CA

Friday, October 4 • 9:00am - 3:30pm (all day class
with onsite break for lunch)

Location: Emmanuel Episcopal Church,

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

Skill Level: All levels (adults, teenagers 13+ years old)

Class Size: 2-12

Cost: \$285



SCANDINAVIAN SKINNFELLS

Instructor: Anette Karlsson-Skoog of Leroy, MI

Friday, October 4 • 9:00am - 12:00pm;

1:00pm - 4:00pm (all day class with lunch break)

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

Skill Level: Beginner, not appropriate for children

Class Size: 5-15 • Cost: \$325



SPINNING 101: GETTING TO KNOW YOUR WHEEL

Instructor: Tammy Jordon of Lincoln, MT

Friday, October 4 • 9:00am - 12:00pm;

1:00pm - 4:00pm (all day class with lunch break)

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

Skill Level: Beginners with a basic understanding of how their wheel works

Class Size: 5-10 • Cost: \$155



EWELTIDE ORNAMENT

Instructor: Susan Coons of Hailey, Idaho

Friday, October 4 • 10:30am - 1:30pm

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

Skill Level: Confident beginner! (not suitable for young children)

Class Size: 4-10 • Cost: \$55

KNIT SOCKS

Instructor: Sarah Kain of Driggs, Idaho

Friday • 1:00pm - 4:00pm

Location: Knit & Needle,
370 Walnut Ave., Ketchum

Skill Level: Intermediate

Class Size: 4-8,

not appropriate for children • Cost: \$100



FIBER PREP BASICS

Instructor: Sylvia Smith of Kalispell, MT

Friday, October 4 • 1:30pm - 4:30pm

Location: Emmanuel Episcopal Church

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

Skill Level: Beginner, not appropriate for children

Class Size: 3-6 • Cost: \$75



NEEDLE FELTED TOTE OR THROW PILLOW

Instructor: Anna Anderson of Superior, MT

Friday, October 4 • 1:30pm - 4:30pm

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

Skill Level: Beginners welcome, not suitable for children

Class Size: 6-20 • Cost: \$125

SATURDAY CLASSES • OCTOBER 5



WET FELTED SCARF WITH POWER TOOLS

Instructor: Anna Anderson of Superior, Montana

Saturday, October 5 • 9:00am - 12:00pm

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

Skill Level: Beginners welcome, children 10+

Class Size: 6-16

Cost: \$135

BEGINNING DROP SPINDLE

Instructor: Sylvia Smith of Kalispell, MT

Saturday, October 5 • 9:00am - 12:00pm

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

Skill Level: Beginner

Class Size: 2-8

Cost: \$90



NEEDLE FELTED PUMPKINS

Instructor: Tammy Jordon of Lincoln, Montana

Saturday, October 5 • 9:00am - 12:00pm

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

Skill Level: Beginner, Children 8 years and older welcome with supervision

Class Size: 5-15

Cost: \$85



CROCHET A HEXAGON BAG

Instructor: Arianna Uy of Hailey, Idaho

Saturday, October 5 • 1:00pm - 4:00pm

Location: Knit & Needle, 370 Walnut Ave, Ketchum

Skill Level: Intermediate

Class Size: 3-6, children 12 yrs+

Cost: \$120



SATURDAY CLASSES • OCTOBER 5

**NEEDLE FELTED SHEEP**

Instructor: Anna Anderson of Superior, MT

Saturday, October 5 • 1:30pm - 4:30pmLocation: Emmanuel Episcopal Church,
101 S. 2nd Ave., Hailey (enter off Bullion St.)

Skill Level: Beginners welcome, children 8+ years

Class Size: 6-20

Cost: \$90

TURKISH SPINDLE 101

Instructor: Tammy Jordan of Lincoln, MT

Saturday, October 5 • 1:30pm - 4:30pm

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

Skill Level: Beginners welcome! Best suited for adults

Class Size: 5-10

Cost: \$100

**NATURAL DYES OF IDAHO**

Instructor: Doris Florig of Angels Camp, CA

Saturday, October 5 • 1:30pm - 4:30pm

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

Skill Level: All levels, not appropriate for children

Class Size: 2-18

Cost: \$120



SUNDAY CLASSES • OCTOBER 6

**EWELTIDE PILLOW**

Instructor: Susan Coons of Hailey, ID

Sunday, October 6 • 1:30pm - 4:30 pm

(after the parade)

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

Skill Level: Confident beginner! Not suitable for children

Class Size: 4-10

Cost: \$70



Big Sheep Parade

Sunday, October 6 • 12:00pm • FREE!
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 Very Rev. M. Jonah Kendall, 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



WOOD RIVER
WOMEN'S
FOUNDATION

Parade Sheep Camps and Teams sponsored by





Photo: Carol Waller

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”

FREE!

FESTIVAL CLOSING PARTY

Sunday, October 6 • 10:00am - 3:00pm • Ketchum Town Square



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!

KIM STOCKING BAND

1:00pm - 3:00pm



For over 20 years, the Kim Stocking Band, fronted by Kim and her sister Ember, have entertained audiences throughout the Wood River Valley and beyond. There is nothing like sibling harmony and it is a joy to hear these ladies sing together, along with their longtime band mates Mike Saul and Chip Booth. The band plays classic country, old time rock and roll, and folk music - all with a dash of Idaho flare. Wear your cowboy boots and come kick up your heels with southern Idaho's longtime favorite dance band at this year's Happy Trails Closing Party!

FOOD & BEVERAGES GENEROUSLY PROVIDED BY:



wood river sustainability center

VISIT THESE FESTIVAL VENDORS AT THE 2024 CLOSING PARTY!

Bear It Design
Blue Savannah
Dahlia Lake Design
Dancing Goddess/Nature's Intent
Feathergrass Fiber
From Strudel with Love
Idaho Sheep & Wool Co.

JB Rugs
Jodie McDougall Studios
Kyrgyzkconnection
Lark's Meadow Farms
Lovely Valley Wool
MUWD Designs, LLC
Nancy Sathre-Vogle

Notlwork Springs
Pearls & Shawls MJA
Silly Bean Soap Co.
Skoog's Sheep & Cattle Co.
Stella Goods
Stitched for Ewe
SuDan Farm

Sunshine & Soul LLC
Teton Yarn Company
The Bag Ladies of Sequim
The Green Caterpillar
Wildly Wearable
Wood River Mittens

2024 MAJOR SPONSORS

We would like to thank the following organizations and businesses for their generous support of the 2024 Festival!



VISIT SUN VALLEY



Flat Top Sheep Co.
T ¼ • I • LL



SILVER CREEK OUTFITTERS



2024 MEDIA PARTNERS

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



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

Heartfelt Thanks

TO OUR 2024 SPONSORS

Photo: Josh Myers

We would like to thank the following organizations, businesses and individuals for their generous support of the 2024 Festival!

FESTIVAL GRAND SPONSOR

The Valley Chamber

FESTIVAL PREMIER SPONSORS

American Border Collie Association, Inc.

American Lamb Board

Gooding Basque Association

Idaho Commission on the Arts

Idaho Wool Growers Association

Marcia and Don Liebich

Joyce and Doug McCallum

Sally and Marc Onetto

POWER Engineers, Inc.

The Page Foundation

The Team Snepp Charitable Fund

The Martine and Dan Drackett Family Foundation, Inc.

Thurston Charitable Fund

Wood River Women's Foundation

FESTIVAL PATRONS

Lyn and David Anderson

Judy Bachman

Carl Bontranger

Kathleen and Henry Etcheverry, Etcheverry Sheep Co.

First Lite

Peggy Goldwyn

Gooding Basque Association

Martha Jennings

Kathy and Brad Nysether

POWER Engineers, Inc.

Producers Livestock Marketing Association

Shirley and Gordon Rock

Krista Lida Simor

Candida Snowden

Jennifer Speers, My Good Fund Trust

Joan and John Valaas

Maryanne and Jerry Whitcomb

Zenergy

FESTIVAL BENEFACTORS

Elizabeth Dickinson

Kate and Robert Fick

Elaine and John French

Susan Gisler

Vicki and Michael Guerry, Guerry, Inc.

Martha Jennings

Susan Kay Lang

Diane and John Peavey

Sharon and Nick Purdy, Picabo Livestock Co., Inc.

Lois Rosen

Mike Roundy

Visit Sun Valley

FESTIVAL SUPPORTERS

Nina and John Baucus, Sieben Ranch Co.

Harry Bettis

Carl Bontranger

Gayle Brenneman

Carla Buffington

Mary and John Eagle

Kathryn and Robert Gardner, Gardner Ranches

Vicki and Michael Guerry

Hailey Rotary Club

Jodi and Ted Herb

Nancy and Charles Hogan

Lori Holland

Peter Janss

L&H Foundation, Lisa Holley

Sheila Kelley

Jack Lane

David Little, Little Family Endowment

Diane McCormack

Mia and Tim Miller

Julie Weston and Gerry Morrison

Jamie Munson, Out West Trading Co.

Joanne Nissen, In Memory of John Peavey

Picabo Livestock Co., Inc.,

Karen and Andrew Porth

Sharon and Nick Purdy

Lois Rosen

Shorty's Diner

Elizabeth and John Stevenson, Hillside Ranch

Linda Stirling

Sun Valley Institute for Resilience

Julia and Jeff Ward

Western Range Association

FESTIVAL FRIENDS

Lesley Andrus
Charles Barinaga
Janet Gallimore and Glyn Barron
Barbara Boyer
Freda Cenarrusa
Julie and Michael Cord, Legacy Group, LLC
Peggy Dean
Dominique Etcheverry
Julie Firestone
Elaine and John French
Liz Hamber
Joni Hawley
Sandra and Craig Hill
Margaret and Joe Hinson
James Armistead and Susan Holley
Wendy and Jim Jaquet
Larry Jewett
Kyle Johnson
Teresa Jordan and Hal Cannon, In Memory of John Peavey
Alice Lane
Megan Landes-Murphy and Tom Murphy
Silvia and Richard Lockyer
Mila and Marty Lyon, In Memory of John Peavey
Willia and Jim McLaughlin
Roselyn and James Monger
Sue and Bill Myers
Nevada Wool Growers Association
Robert Newman
Joanne Nissen
Megan Landes-Murphy and Tom Murphy
Edith Ogella
Susan and Eugene Ohman
Rama and Pete Paris, Paris Livestock
J. Taylor Phillips
Dennis Potts
Frank Shirts, Frank Shirts Sheep Company
Angie and Harry Soulen, Soulen Livestock
Margaret Stanley
Eva and Art Wahl
Kelli Young

FESTIVAL BOOSTERS

Mary Adams
Anonymous
Josi Barinaga
RADM Donald Boecker
Nancy Bohling
Kristen Brubaker
Julie Cohen
Laurie and Darrell Burchfield, Jabez Enterprises, Inc.
Zarella and William Diaz
Alicia Dredge
Kathy Edwards

Helga and Phil Fast
Pam Feld
Lynn-Holly Givens
Darla and Jim Harberd
George Imel
Rae Kozlowski
Kris Larson
Chet Littledyke
Silvia and Richard Lockyer
Willia and Jim McLaughlin
Dennis O'Sullivan
Walter Pereyra
Peggy Ripley
Mary S. Stuman
TisBest Philanthropy
Gay Weake
Liz Yokubison

FESTIVAL PARADE SHEEP SPONSORS

Mary Adams
Candice Ancho
Joyce Balmforth
James Carlile,
In Honor of Freedom Fest 2023 Corn + Bob
Julie Cohen
Phebe Connolly
Valerie Friesen
Maggie Garvin
Sue Gisler
Christine Chin and Kurt Grasing
Paula Heaverlo
Kristina Hermann,
In Memory Of Karen and Sigwulf Hermann
Karen Kant
Yvette Karchesy
B. Kline
Geraldine and Lawrence Kupper
Elise Orban
Kelley Garvin Pitcher
Peggy Wiley and Wilson Quarre
Roseanne Ragus, In Honor of Mark Ragus
David Ragus
Linda Rich
Robin and Thomas Smith
Linda Stirling
Anne Ulmer, In Memory of Jim Kahal
Susie and Dan Wilson
Liz Yokubison

**Lists are current as of September 5, 2024.
We apologize for any omissions or errors to this list.**

2024 SPONSORS CONTINUED

SPECIAL GIFTS

Albertsons
Alpine Lodging Sun Valley
American Sheep Industry Association
B & G Dirtworks, LLC
Ball Brothers Meat
Bigwood Bread Bakery & Cafe
Blaine County
Blaine County School District
Blaine County Waterways
Boise River Lamb
Boise State Public Radio
Carol Waller, CW Communications
City of Hailey
City of Hailey - Street Department
City of Ketchum
Clear Creek Disposal
Climate Action Coalition of
the Wood River Valley
D.L. Evans Bank
Darby Northcott, 3/D Ranch
Dark to Light Productions
Davis Embroidery
Dominique Etcheverry,
by Dominique, Inc.
Emmanuel Episcopal Church
Environmental Resource Center
Far & Wise
Faulkner Land & Livestock
Flat Top Sheep Co.
Girl Scouts

SPECIAL GIFTS

Grocery Outlet
Hailey Cemetery Maintenance District
Hailey Public Library
Idaho Lumber/Ace Hardware
Idaho Mountain Express
Jay Cutler Event Services
Jon Gilmore, Sawtooth Property
Service LLC
Judy Stoltzfus/Judy's Design House
Ketchum Computers
Key Club
Kirsten Ritzau
Kiwanis of Hailey and the
Wood River Valley
Lava Lake Lamb
Lynn Johnson
Mayhem Marketing
Michael Edminster
Mountain Humane
Mountain West Bank
MSCL Men's Second Chance Living
One Degree Magazine
Party Center
Pendleton Woolen Mills
POWER Engineers
RE/MAX
SCORIA Vineyards
Steven Hatcher
Sun Valley Transfer & Storage
Superior Farms

SPECIAL GIFTS

Syringa Mountain School
The Argyros Performing Arts Center
The Chamber - Hailey and
The Wood River Valley
The Community Library
The Community Table
The Grange Hall
The Sage School
The Valley Club
theEvent
Trail Life Troop
Upper Big Wood River Grange
W.A.T.E.R. Club
Warfield Distillery & Brewery
Webb Landscape
Western Landowners Alliance
Wood River Weekly
Worth Printing
Wyoming Livestock Roundup

COMMERCIAL LODGING DONORS

Alpine Lodging
Best Western Plus Kentwood Lodge
Best Western Tyrolean Lodge
Limelight Hotel
Mountain Valley Lodge
POWER Engineers
Wood River Inn & Suites

Lists are current as of September 5, 2024. We apologize for any omissions or errors to this list.



Photo: Flaviu Grumazescu

Trailing of the Sheep Festival

Photo: Carol Waller



STAFF

Laura Musbach Drake, Executive Director
Sheila Kelley, Program Director
Xole Uranga, Festival Coordinator

BOARD OF DIRECTORS

Jerry Seiffert, President
Joan Davies, Vice President
Kelli Young, Treasurer
Dominique Etcheverry, Secretary
Josi Barinaga
Molly Enos
Larry Jewett
Kathi Kimball
Shawn Myers
Cory Peavey
Dick Springs

ADVISORY COUNCIL

Dan Drackett
Wendy Jaquet
Diane Josephy Peavey
Carol Waller

INVESTMENT COMMITTEE

Don Liebich, Chair
Laura Musbach Drake
Jody Olson
Jerry Seiffert

TEAM

Kelsey Bates, Website Coordinator
Jan Bittenbender, Wool Fest Coordinator
Sara Denton, Sheepdog Trials Assistant
Dominique Etcheverry, Parade Coordinator
Geegee Lowe, Fair, Closing Party & Volunteer Coordinator
Brenda Lyon, Sheepdog Trials Coordinator
Diane Josephy Peavey, Co-Founder & Artistic Director
Jon Preuss, Sheep Dog Trials' Parking & Site Coordinator
Judy Stoltzfus, Graphic Design
Lori Stroebel, Bookkeeper
Dana Topel, HQ Coordinator
Jack Topel, HQ Assistant
Carol Waller, Media Coordinator
Kelly Ware, Festival USBCHA Trials' Coordinator

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 Cenusssa 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 Maeme 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 2024)

FESTIVAL BOARD CHAIRS (IN ORDER SERVED)

Joan Davies
Cheryl Bennett
Dick Springs
John Peavey
Jerry Seiffert (current Chair 2024)



Photo: Mike Patterson

SAVE THE DATES

AND PLAN TO JOIN US FOR NEXT YEAR'S FESTIVAL:

OCTOBER 8-12, 2025!



Photo: Michael Edminister

svpn

REAL ESTATE + LIFE + STYLE + ART + MUSIC + DINING

svpn-mag.com

