

Trailing of the Sheep Festival

Photo: Carol Waller

OCTOBER 8-12, 2025
SUN VALLEY • KETCHUM • HAILEY, IDAHO

THE CHAMBER
HAILEY & THE WOOD RIVER VALLEY

IDAHO
visitidaho.org

Trailing of the Sheep Festival - 29th Anniversary Year

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

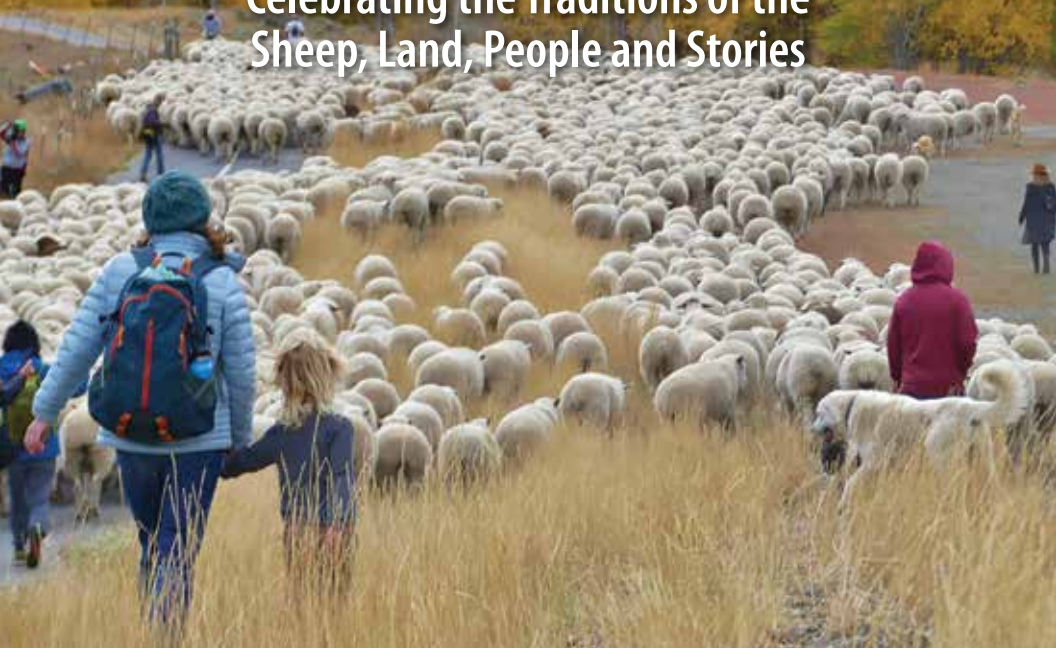


Photo: Carol Waller

Welcome to Festival 2025! 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.

Photos: Carol Waller





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Headquarters

VISIT US AT THE ARGYROS, FAIR AND CLOSING PARTY!

WEDNESDAY • 12:00pm to 5:00pm

THURSDAY AND FRIDAY • 10:00pm 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

LUKE ACQUISTAPACE

University of Idaho Agricultural Economics Student is First Recipient of The John Peavey Legacy Fund Scholarship

The Trailing of the Sheep Festival is pleased to announce the inaugural year distribution of an annual John Peavey Legacy Fund scholarship to Luke Acquistapace of Carey, Idaho.

Luke began pursuing a bachelor's degree in Agricultural Economics at the University of Idaho this Fall and is honored to receive this scholarship award.



He noted in his scholarship application essay:

"The agricultural lifestyle is what I love and it has made me who I am today. I have grown up in an agricultural family where we farm hay and raise beef. I currently work for my parents where we are raising over 800 cows and farming over 1,500 acres of hay. A future in the agricultural field is something that I am very interested in. I want to pursue a degree in agriculture economics at the University of Idaho so I can be well versed in the agricultural field. I am fascinated by learning about what role agriculture plays in the current economy and how I can contribute to the economy through my own agricultural business."

History of THE JOHN PEAVEY LEGACY FUND Scholarship

A third generation Blaine County, Idaho, sheep rancher, John and his wife, Diane Josephy Peavey, created, actively supported and fostered the Trailing of the Sheep Festival into what is now an internationally recognized event celebrating the history and cultures of sheep ranching in Idaho and the West.

An icon of the Sun Valley community, John actively kept up his work and fostered his passions until his passing in June of 2024, at the age of 90. While he had many impressive achievements throughout his life — as a family man, rancher, national agricultural advocate, and Idaho State Senator — the Trailing of the Sheep Festival was very special to him as it allowed him to share his love of the sheep, the land, and his many stories which helped educate and inspire both local residents and visitors from around the world.

As a tribute to John, the Festival launched The John Peavey Legacy Fund in 2024. Donations to this Fund are being used to support this annual scholarship, as well as John's legacy to carry out the Festival's mission to gather, celebrate, present, and preserve the history and cultures of sheepherding in Idaho and the West.



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 29th anniversary year in 2025, 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 30th anniversary year of the Festival - October 7-11, 2026!

2025 SCHEDULE

TUESDAY, OCTOBER 7

6:30pm
FARM TO TABLE DINNER
with American Lamb
(Early Birds & Locals!)
The Sage School
1810 Quigley Farm Road, Hailey

WEDNESDAY, OCTOBER 8

12:00pm - 5:00pm
FESTIVAL HEADQUARTERS OPEN
The Argyros Performing Arts Center
120 Main Street S., Ketchum

3:00pm - 4:30pm
COOKING WITH LAMB
Chef Paul Brown of the Sun Valley Culinary Institute
Sun Valley Culinary Institute
211 N. Main Street, Ketchum

3:00pm - 4:30pm
COOKING WITH LAMB
Chef Mary Claire Griffin
Our Lady of the Snows Catholic Church
206 Sun Valley Road, Sun Valley

6:30pm
FARM TO TABLE DINNER
with American Lamb
The Sage School
1810 Quigley Farm Road, Hailey

THURSDAY, OCTOBER 9

9:00am - 12:00pm
WOOL FEST
Knit & Needle Needlepoint Keychain
Amy Mistick
Knit & Needle
370 Walnut Ave., Ketchum

9:00am - 12:00pm
WOOL FEST
Wet Felt a Bowl!
Mary Chown
Emmanuel Episcopal Church
101 2nd Ave. S., Hailey
(Enter off Bullion Street)

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 - 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
Introduction to Felting: Forest Gnome
Anna Anderson
Sun Valley Museum of Art
314 2nd Ave. S., Hailey

1:30pm - 4:30pm
WOOL FEST
Wet Felting Fingerless Gloves
Jan Bittenbender
Emmanuel Episcopal Church
101 2nd Ave. S., Hailey
(Enter off Bullion Street)

1:30pm - 4:30pm
WOOL FEST
Felted Pumpkins
Doris Florig
Emmanuel Episcopal Church
101 2nd Ave. S., Hailey
(Enter off Bullion Street)

3:00pm - 4:30pm
COOKING WITH LAMB
Chefs Kathleen Bean & Fiona Bean of
Lava Lake Lamb
Our Lady of the Snows Catholic Church
206 Sun Valley Road, Sun Valley

6:30pm
FARM TO TABLE DINNER
with American Lamb
The Sage School
1810 Quigley Farm Road, Hailey

FRIDAY, OCTOBER 10

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

9:00am - 12:00pm
WOOL FEST
Dyeing to Nuno Felt a Silk Scarf
Anna Anderson
Grange Hall, 609 S 3rd Ave., Hailey

9:00am - 12:00pm
WOOL FEST
Knitting 101
Linda Stirling
Knit & Needle
370 Walnut Ave., Ketchum

9:00am - 12:00pm
WOOL FEST
Postcards from the Flock
Jan Bittenbender
Emmanuel Episcopal Church
101 2nd Ave. S., Hailey
(Enter off Bullion Street)

9:00am - 12:00pm
WOOL FEST
Beginning Drop Spindle
Sylvia Smith
Emmanuel Episcopal Church
101 2nd Ave. S., Hailey
(Enter off Bullion Street)

9:00am - 3:30pm
WOOL FEST
Spinning 101 - Beginning Spinning and
Getting to Know Your Wheel
Tammy Jordon
St. Charles Borromeo Parish Hall
311 1st Ave. S., 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

<p>1:00pm - 4:00pm WOOL FEST Snow Globe Ornament Susan Coons Sun Valley Fabric Granary 122 S. Main St., Hailey</p> <p>1:30pm - 4:30pm WOOL FEST Introduction to Wet Felting Sylvia Smith Emmanuel Episcopal Church 101 2nd Ave. S., Hailey (Enter off Bullion Street)</p> <p>1:30pm - 4:30pm WOOL FEST Weave A Sit-Up on Doris Florig Emmanuel Episcopal Church 101 2nd Ave. S., Hailey (Enter off Bullion Street)</p> <p>1:30pm - 4:30pm WOOL FEST Wet Felted Scarf with Power Tools Anna Anderson Grange Hall 609 S 3rd Ave., Hailey</p> <p>1:30pm - 4:30pm WOOL FEST Knit & Needle Sheep Hat Summer Neel Knit & Needle 370 Walnut Ave., Ketchum</p>	<p>SATURDAY, OCTOBER 11</p> <p>9:00am - 5:00pm SHEEPDOG TRIALS National Point Qualifying Sheepdog Trials 2400 Buttercup Road, Hailey</p> <p>9:00am - 12:00pm WOOL FEST Pinus Cowl Linda Stirling Knit & Needle 370 Walnut Ave., Ketchum</p> <p>9:00am - 12:00pm WOOL FEST Fiber Prep Basics Sylvia Smith Emmanuel Episcopal Church 101 2nd Ave. S., Hailey (Enter off Bullion Street)</p> <p>9:00am - 12:00pm WOOL FEST Needle Felted Penguins Tammy Jordon Emmanuel Episcopal Church 101 2nd Ave. S., Hailey (Enter off Bullion Street)</p> <p>9:00am - 12:00pm WOOL FEST Art Fabric Doris Florig Grange Hall 609 S. 3rd Ave., Hailey</p> <p>10:00am - 4:00pm FOLKLIFE FAIR Roberta McKercher Park, Hailey</p> <p>10:00am - 4:00pm KID'S FLUFF AT THE FAIR Roberta McKercher Park, Hailey</p> <p>11:00am - 4:00pm LAMB FEST AT THE FOLKLIFE FAIR Roberta McKercher Park, Hailey</p> <p>1:00pm - 4:00pm WOOL FEST Santa Ornament Susan Coons Sun Valley Fabric Granary 122 S. Main St., Hailey</p>	<p>1:30pm - 4:30pm WOOL FEST Needle Felted Snowman Ornament Tammy Jordon Emmanuel Episcopal Church 101 2nd Ave. S., Hailey (Enter off Bullion Street)</p>
		<p>1:30pm - 4:30pm WOOL FEST Needle-Felted Sheep or Highland Cow Tote Bag Anna Anderson Grange Hall 609 S 3rd Ave., Hailey</p>
		<p>7:30pm CONCERT: Sheep Bridge Jumpers The Argyros Performing Arts Center 120 Main Street South, Ketchum</p>
		<p>SUNDAY, OCTOBER 12</p> <p>9:00am - 2:00pm SHEEPDOG TRIALS' FINALS National Point Qualifying Sheepdog Trials' Finals 2400 Buttercup Road, Hailey</p> <p>9:30am - 11:00am SHEEPHERDING STORIES with Tom Peavey, Jerry Seiffert and Dennis Burks Limelight Hotel 151 S Main Street, Ketchum</p> <p>10:00am - 3:00pm HAPPY TRAILS FESTIVAL CLOSING PARTY Ketchum Town Square</p>
<p>2:30pm - 4:00pm SHEEP RANCHING Q&A with Idaho Ranchers The Community Library 415 Spruce, Ketchum</p>		
<p>4:30pm - 5:30pm FOR THE LOVE OF LAMB Downtown Ketchum</p>		
<p>7:00pm SHEEP TALES GATHERING Voices from Solitude - Basque Tree Carvings in the American West The Future of Conservation In A Crowded West The Argyros Performing Arts Center 120 Main Street S., Ketchum</p>		<p>12:00 Noon BIG SHEEP PARADE Main Street, Ketchum</p>

Culture

EXPERIENCES - Trailing of the Sheep Festival

SHEEP RANCHING - Q&A with Idaho Ranchers and Friends

Friday, October 10 • 2:30pm - 4:00pm

The Community Library, 415 Spruce Avenue, Ketchum, **FREE!**



MIKE GUERRY, Moderator

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.



HENRY ETCHEVERRY, Panelist

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 \$40.00 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.



LIZ & BRETT WILDER, Panelists

Liz and Brett Wilder are the owners and operators of Boise River Lamb, a direct-to-consumer and lamb wholesale business based in Caldwell, Idaho. Brett and Liz are 2nd generation sheep producers and 6th generation Idaho ranchers - the property where the sheep reside is recognized as an Idaho Century Farm dating back to 1873! Brett was raised helping in his family sheep operation, Wilder Sheep Company, which his father, Steve, started in 1968. Wilder Sheep Company has a long history of providing quality range rams to larger producers across the Western US. Liz got her start in the sheep

industry through participation in 4-H in Pullman, Washington. When Brett and Liz returned to the family ranch in 2020, they saw a need in the region for someone who could provide individual cuts of lamb to the community and founded Boise River Lamb - a business that focuses on providing high-quality lamb for every occasion. Brett graduated from the University of Idaho in 2017 with a B.S. in Agricultural Economics and, in 2019, with a M.S. in Applied Economics. Brett spent four years in agricultural lending and now works as an Extension Economist for the University of Idaho where he helps producers learn about farm business management and commodity risk management. Liz graduated from the University of Idaho in 2018 with a B.S. in Agricultural Sciences, Communication, and Leadership. Liz is the President of Wilder Communications, LLC, and the Executive Director of the Idaho Wool Growers Association.



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 12 • 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.

SHEEP TALES GATHERING

Voices from Solitude

Basque Tree Carvings in the American West

**Friday, October 10 • 7:00pm • The Argyros Performing Arts Center
120 South Main Street, Ketchum • \$25.00**

Limited tickets may be available at the door, subject to availability.

Dr. John Bieter, professor of History at Boise State University, and Iñaki Arrieta Baro, head of the Jon Bilbao Basque Library at the University of Nevada, Reno, will describe the lertxun-marrak or arborglyphs.

These unique cultural artifacts were etched by Basque sheepherders during the late nineteenth and twentieth centuries in the aspen groves of the Western mountains, a tradition later continued by Mexican and Peruvian herders.

IMMIGRANT SHADOWS

As part of the Sheep Tales Gathering presentation, guests will also be able to enjoy a special exhibit. Idaho artists Amy Nack and Earle Swope's installation, Immigrant Shadows, celebrates arborglyphs and the sheep herders who created them. Amy cuts images of aspen trees and leaves into her paper panels, while Earle tromps in the woods creating plaster or silicone casts of the actual arborglyphs, from which he crafts facsimiles. The installation's intent is: "bringing the grove into the gallery."

ARBORGLYPHS VIRTUAL REALITY EXPERIENCE

Under the guidance of Daniel Fergus, director of @One, Digital Media Technology at the University of Nevada, Reno, visitors will walk in the shoes of a Basque sheepherder.

From dawn to dusk, guests will experience a day in his life, the connection to the land, the homesickness, and the solitude in the open landscapes of the American West that inspired their tree carvings.

Enjoy this experience at the Folklife Fair on Saturday, October 11 from 10:00am to 4:00pm at Roberta McKercher Park in Hailey.



Photo: E. Swope



Photo: A. Nack

Event Supported By:



PANELISTS



Iñaki Arrieta Baro

Since 2015, Iñaki has led the Jon Bilbao Basque Library, a highly specialized unit focused on serving researchers from all around the world interested in Basque Studies. In this role, he has led the transfer of Basque digital collections to the preservation repository and the organization of workshops and conferences in connection with Basque topics and digital humanities. Building upon his extensive experience in the Basque Country, he has focused the library on the Basque Diaspora in the United States, establishing relationships with members of the Basque community and its associations in order to be a partner in everything connected to the preservation of its documentary legacy.



John Bieter

John Bieter is a professor in the History Department and co-founder of the Basque Studies Program at Boise State University. He received a B.A. in Economics/Social Science from the University of St. Thomas in St. Paul, Minnesota, his M.A. in History from Boise State University and earned his doctoral degree in History from Boston College. He is the co-author of *An Enduring Legacy: A History of the Basques in Idaho* and published *Showdown in the Big Quiet: Land, Myth and Government in the American West* in 2015. John teaches courses on immigration, Basque Studies and methods of History instruction.



Daniel Fergus

Daniel Fergus is the Director of @One, a technology and media production hub located in the Mathewson IGT Knowledge Center at the University of Nevada, Reno. He leads many of the digital media and virtual reality projects produced by the University Libraries and enjoys collaborating with the skilled team at the main library. Before joining the University, Daniel worked in broadcast and corporate video production in Reno and Seattle.



Photo: Jan Boles

CARING FOR WESTERN RANGELANDS

Originally contributed 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.

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



ID GOVERNOR'S AWARD
FOR CULTURAL HERITAGE



CULTURAL HERITAGE
PRESERVATION AWARD



24 TOP FALL & HARVEST
FESTIVALS IN THE US
JUNE 2022

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 shepherd, 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

Talbot Sheep Co.

The Gardner Family - Honoring Reuben Price

The Joe Goitiandia 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

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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

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Michael Jauregui

Lane Jensen

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 Anttila

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
 Ford Garner
 Lynne Geis
 Susan Gilser
 Debra Hall
 Barbara and Larry Harpe
 Suzanne Hazlett and Charles Rumpff
 Bridget Higley
 Chase Hill
 Leisa Hollister
 Yvette Karchesy
 Kimberly Keyzers
 Shawna Kilstrom
 Kathi Kimball
 Tracy and Jeff Leek
 Marcia and Donald Liebich
 Maureen and Erv Lischke
 April MacLeod
 Catherine McAadoo
 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
 Barbara Bentley
 Bisnett Insurance, Inc.
 Jennifer Bogut
 Carolyn Brannen
 Genie Broilier
 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
 Mary Lou Ernaga Patzkowski
 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
 Linda Lord-Johnson
 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 McAadoo
 Molly McCray
 Mary Lou McLaren
 Milly Mullarky
 Larry and Sandi Musbach
 Laurale Neal
 Brittany Newell
 Jesse Nisson
 Kate O'Donnell
 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
 Anna Verrinder
 Carol and Mike Wade
 Mike Walbert
 Carol Waller
 Gwen Walters
 Julie Weston and Gerhardt Morrison
 Sue Woodyard
 Elizabeth Zihlerl

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

JOIN US FOR

THE SHEEP BRIDGE JUMPERS

LIVE AT THE ARGYROS



Saturday
October 11, 2025
7:30 PM

The Argyros
120 S Main Street, Ketchum
\$20.00 (Special Price for
Festival Attendees!)

Photo: Jodane Christoffersen

The Sheep Bridge Jumpers have always been a group of friends coming together to create music and not take themselves too seriously. Inspired by their experiences growing up in Idaho in the Wood River Valley, their indie folk sound can range from lyric driven melodies, to indie and punk inspired songs, to slow emotional heart-wrenching ballads. The trumpet, violin, electric guitar, and sometimes synth, add texture to their indie folk landscape. Their lyrics will likely have you singing and dancing along.

The last couple of years, the Sheep Bridge Jumpers decided it was time to make music a priority in all of their lives. Spurred by a lack of band community in the pandemic years, each realized that music is such a large part of each of their lives, their goals were many: to come together to rebuild the band they love was number one; and to play more shows throughout Idaho and beyond, in turn further contributing to the music scene locally, was number two. With that, has come the writing of new music, the ambition to record an album that they plan to release late spring 2025, as well as the goal to use the band as a place to commune, heal and grow individually and musically.

Each of the members is unique to the sound and feel of the Sheep Bridge Jumpers. Zach Herbert (Trumpet, Electric Guitar, Synth & Vocals), also performs in his project St. Terrible, brings life to the stage with lyrics about love, joy, pain and triumph. His raspy trumpet washes over many of the melodies adding a unique proclamation to each of their songs. Cam Bouiss (Drums) formerly of Finn Riggins, is the backbone of the band and brings intricacy and ingenuity into the driving, yet at times, tender folk rhythms lying beneath. Connor Wade (Violin & Vocals) adds a dreamy soundscape and beautiful texture filled with deep reverberating harmonic tones, and, on occasion, sharp staccato plucking leading the listener into their melodies. Mark Oliver (Guitar & Vocals) brings his punk rhythms and heartfelt lyrics to many of SBJ's songs. Singing at times of lost love, glory, destruction, faith and failure, his words are crisp and heartfelt leaving those paying attention thinking about the stories told. With the new addition of Pat Sebastian, of Howling Squirrel, on Bass, and Mariah Priddy, of Makayla King, singing. The occasional lead guitar or mandolin of Antonio Vazquez (Tylor and the Train Robbers) rounds out their lineup.

With a name like Sheep Bridge Jumpers, one can assume they are just an Americana Bluegrass band, but they are anything but that leaning into their indie folk feel. You may want to dance, you may want to sing along, you may want to sit in the back and take in a good story. One thing is for sure, when you listen to the Sheep Bridge Jumpers, you will feel it.



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 lambs 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



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 8



CHEF PAUL BROWN

Wednesday, October 8 • 3:00pm-4:30pm • \$95.00

Lamb Shoulder Bocadillo with Muhamarra, Labneh & Quick Pickles on Potato Brioche

Location: Sun Valley Culinary Institute
211 N. Main Street, Ketchum

ABOUT CHEF PAUL BROWN

Paul's journey in the restaurant business began at the age of 12, when he started as a busser and dishwasher. He took a brief pause to secure a biology degree and a desk job, but the slow pace didn't suit him. He then charged back into the fine dining scene for the next decade. At the peak of his career, he was preparing to buy his mentor's French cafe in Pennsylvania when he realized it was time for a change. Paul's transition into baking science and entrepreneurship in Napa, California, and the subsequent opening of a bagel and bakery business, was not without its challenges. However, he found his greatest fulfillment in teaching public classes for the Culinary Institute of America, where he could pass on decades of kitchen wisdom. In 2025, the time for change arrived again, and Paul left behind his downtown cafe to move to Sun Valley and join Sun Valley Culinary Institute.

ABOUT SUN VALLEY CULINARY INSTITUTE

The mission of the Sun Valley Culinary Institute is to provide culinary education to students, professionals, and enthusiasts. In doing so, they will attract and develop workforce talent for diverse hospitality industries, strengthen and diversify the local economy and promote community health and wellness with a focus on local food sources and sustainability.



CHEF MARY CLARE GRIFFIN

Wednesday, October 8 • 3:00pm-4:30pm • \$95.00

Basque Piment d'Espelette Lamb Rack with Moroccan Apricot Almond & Pomegranate Israeli Couscous

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

ABOUT MARY CLARE GRIFFIN

Mary Clare Griffin traveled to Europe with her son Gabriel more than a dozen times this past decade, immersing themselves in food culture, history and cooking classes while gathering stories and recipes for her forthcoming book exploring the connections between food, grief and love. Mary Clare has been

a high profile private chef and caterer in the WRV for 34 years in addition to being an author and Seminararian trained bereavement counselor. Her son Gabriel will join her for this colorful cooking demonstration!

THURSDAY CLASSES • OCTOBER 9



CHEF CHRIS KASTNER

Thursday, October 9 • 10:30am-12:00pm • \$95.00

Lamb Kofta

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

ABOUT CHEF CHRIS KASTNER

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.)



FROMAGER KENDALL RUSSELL OF LARK'S MEADOW FARMS

Thursday, October 9 • 1:00pm-4:00pm

Cheese Making Class • \$125.00

Location: St. Charles Borromeo Catholic Church Parish Hall
311 First 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.

COOKING WITH LAMB CONTINUED

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.



CHEFS KATHLEEN AND FIONA BEAN

Thursday, October 9 • 3:00pm-4:30pm • \$95.00

Lava Lake Lamb Curry

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



ABOUT CHEF KATHLEEN BEAN

Kathleen Bean is the Co-Owner of Lava Lake Land & Livestock, along with her husband Brian. Kathleen has also been the Associate Rector at St. Thomas Episcopal Church in Ketchum since 2019. When she's not ranching or preaching, Kathleen can be found hiking with her dogs and cooking for family and friends.

ABOUT CHEF FIONA BEAN

Fiona Bean is one of Brian and Kathleen's daughters and has been working as the Operations Manager at Lava Lake Land & Livestock since 2022. Fiona spends her time selling lamb at the Wood River Farmer's Markets, delivering product to restaurants around town, herding sheep and cattle at the ranch, and riding her horses.

ABOUT LAVA LAKE LAMB

The Beans established Lava Lake Land & Livestock in 1999 and since then have offered delicious lamb to the Wood River Valley and beyond through their Lava Lake Lamb meat brand. Lava Lake produces 100% grass-fed and finished lamb that is raised on natural forage in the Pioneer Mountains of Idaho. Conservation and land stewardship are a top priority at Lava Lake, resulting in countless restoration projects, sustainable grazing protocols, non-lethal predator control, and wildlife protection.

FRIDAY CLASS • OCTOBER 10

**CHEF CHRIS KASTNER****Friday, October 10 • 10:30am-12:00pm • \$95.00****Lamb Kofta**

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

ABOUT CHEF CHRIS KASTNER

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

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**THE COMMUNITY
LIBRARY**

**WOOD RIVER
MUSEUM**
 OF HISTORY + CULTURE

**The Community Library in
Ketchum Offers Opportunities
to Learn More About the
Community While In Town**

To dig into more local stories and history, The Community Library's Wood River Museum of History + Culture has two guided audio walking tours available on the Bloomberg Connects app. One tour features Ernest Hemingway related locations in Ketchum and Sun Valley and is voiced by his granddaughter, Mariel Hemingway. Another tour on the guide is a Ketchum walking tour that fills in the history of over 22 locations with audio, video and historic photos. *(The app is free and available on Apple Store, Google Play or by scanning the QR code.)*



FOR THE LOVE OF LAMB

Friday, October 10, 4:30pm • Downtown 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, October 8th between 12:00pm and 5:00pm, Thursday, October 9th between 10:00am and 5:00pm or on Friday, October 10th between 10:00am and 4:00pm.

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



2025 PARTICIPATING RESTAURANTS



Fiamma

Lamb Shank Agnolotti with Lamb Caramel and an Olive Gremolata

211 Leadville Ave, Ketchum

Wed-Sat: 4:30pm-10pm, Sunday Brunch: 10am - 2pm

fiammasunvalley.com



Limelight Hotel Lounge

Lamb Curry

151 South Main St., Ketchum

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

www.limelighthotel.com



Marketita Oaxaguena

Lamb Tacos

208.831.6028



Rasberrys

Lamb Pizza

411 5th St E LI, Ketchum

208.726.0606

rasberrys.net



Salted Sprig

Spiced Lamb Meatball with an Indian Style Curry

220 East Avenue, Ketchum

208.957.3092

saltedsprig.com

Scout Wine Bar and Restaurant

Lamb Dumplings

360 East Avenue North Ketchum

208.928.4031

Serva

Salsa Criolla

103 Main St, Hailey

12:00pm-9:00pm Tues-Sun & 4:00pm-9:00pm Monday

servacuisine.com

Sun Valley Culinary Institute

Lamb Green Chile Stew

211 N. Main St., Ketchum

sunvalleyculinary.org

The Sawtooth Club

Idaho Meets Italy Lamb Bolognese

231 N. Main St., Ketchum

208.726.5233

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

sawtoothclub.com

The Village Market

**Greek Souvlaki Lamb Skewers with Zucchini and Eggplant,
Served with a House-Made Whipped Feta Tzatziki Sauce**

100 N Main St, Ketchum

208.725.2222

6:30am-10:00pm, Daily

Photo: Carol Waller



FARM TO TABLE DINNERS

October 7, 8, 9, 2025

Venue: The Sage School • 1810 Quigley Farms Road, Hailey

Join us for this year's annual Farm to Table dinners. Each four-course dinner will feature local lamb and menu items. The lamb ranchers will attend the dinners to discuss sheep ranching in Idaho and answer questions.



3/D RANCH
CAREY, IDAHO



TUESDAY, OCTOBER 7 • 6:30PM

\$100.00 per person (includes gratuity)

Dinner Prepared by

Chef Brenda Boyle of Better Ask Brenda Catering & Concierge

Lamb Provided by Darby Northcott's 3/D Ranch - Carey, Idaho

Wednesday, October 8 • 6:30pm

\$140.00 per person (includes gratuity)

Dinner Prepared by

Chef Brenda Boyle of Better Ask Brenda Catering & Concierge

**Lamb Provided by The Bean Family's Lava Lake Lamb,
Pioneer Mountains of Idaho**

***Founders' Legacy Farm to Table Dinner In Honor of
Diane and John Peavey***

Thursday, October 9 • 6:30pm

\$140.00 per person (includes gratuity)

Dinner Prepared by

Tina Metzler & Jon Parkinson of Big Jon's BBQ

**Lamb Provided by Liz & Brett Wilder's Boise River Lamb,
Caldwell, Idaho**



SCORIA
VINEYARDS

**THANK YOU
TO OUR WINE
SPONSOR**

**2025 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.

THANK YOU TO OUR BEER SPONSOR

2025 Festival Farm to Table Dinners will feature beer from the generosity of Sawtooth Brewery.

Beer from the Heart of Idaho! That was the dream in 2011, when Kevin Jones and Paul Holle founded Sawtooth Brewery in Ketchum, Idaho. Opening on 11/11/11 in a blizzard was just the beginning. After many years at what is now the Hotel Ketchum, Sawtooth Brewery opened the Public House in Ketchum in February 2016, the Tap Room in Hailey in July 2016, and consolidated production in Hailey in November 2016. In December 2020, Sawtooth Brewery launched Atmos Brewing Co. Non-Alcoholic Craft Beer and Creekside Hard Seltzer to round out the product family.



Exhibits

Blaine County Historical Museum

218 North Main Street - Hailey, Idaho 83333

208.788.1801

www.bchistoricalmuseum.org

Open Memorial Day Weekend through October

Monday - Saturday: 11am-5pm

Sunday: 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 Street - Hailey, Idaho 83333

Hailey Welcome Center

208.788.3484

www.valleychamber.org

Monday - Friday: 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, Idaho 83340

208.726.3493

www.comlib.org

Monday, Friday & Saturday: 10am-6pm

Tuesday, Wednesday & Thursday: 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.

Wood River Museum of History & Culture

580 4th Street East - Ketchum, Idaho 83340

208.726.8118

www.comlib.org/museum

Tuesday - Saturday: 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, Idaho 83333

208.788.2036

www.haileypubliclibrary.org

Monday & Friday: 10am - 6pm

Tuesday, Wednesday & Thursday: 10am-7pm

Saturday: 10am-5pm

The Hailey Public Library's mission is to inspire discovery, connection, learning, and growth in our community. During the 2025 Festival, the Library is offering the following free items, exhibits, classes, and conversation:

- Stop in and enjoy a fun book display featuring knitting, sheep, cooking with lamb, sheepdogs, and more!
- Kid's Story Times will highlight sheep stories and activities on Wednesday, October 8 at 10:30am; Friday, October 10 at 11:00am; and Saturday, October 11 at 3:30pm.

Check out our website at <https://haileypubliclibrary.org/programs/> for a list of our programs!

Lane Mercantile Historic Site

Main Street & Sun Valley Road - Ketchum, Idaho 83340

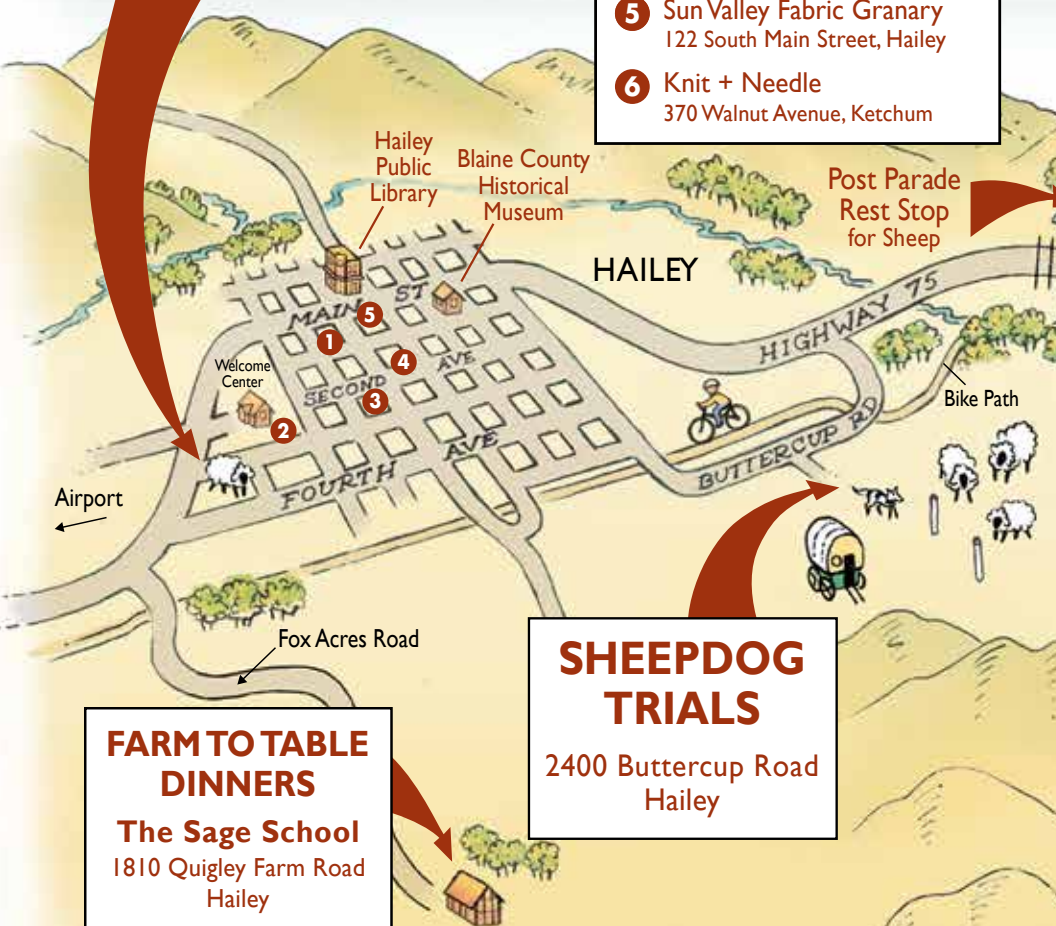
Enoteca Restaurant & Wine Bar is presently located in the Lane Mercantile Building. It is the historic site of the sheep men's gathering place for years. It was there that lamb prices, the weather and other important topics of conversation were debated during the time that millions of sheep trailed through 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

WOOL FEST CLASSES

- 1 St. Charles Catholic Church
Parish Hall
311 First Avenue South, Hailey
- 2 Grange Hall
609 Third Avenue South, Hailey
- 3 Sun Valley Museum of Art
314 Second Avenue South, Hailey
- 4 Emmanuel Episcopal Church
101 Second Avenue South, Hailey
- 5 Sun Valley Fabric Granary
122 South Main Street, Hailey
- 6 Knit + Needle
370 Walnut Avenue, Ketchum



HAILEY

Post Parade
Rest Stop
for Sheep

Bike Path

Airport

Fox Acres Road

FARM TO TABLE DINNERS

The Sage School
1810 Quigley Farm Road
Hailey

SHEEPDOG TRIALS

2400 Buttercup Road
Hailey

FESTIVAL HEADQUARTERS

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

SHEEP TALES GATHERING

and

Sheep Bridge Jumpers Concert

**The Argyros
Performing Arts Center**

120 South Main Street, Ketchum

VENUE MAP

THE BIG SHEEP PARADE

Main Street, Ketchum

HAPPY TRAILS CLOSING PARTY

*Music, Food, Drink,
Vendors and
Festival Merchandise*

**Ketchum
Town Square**
Sun Valley Road

WOOD RIVER MUSEUM of History + Culture

580 Fourth Street East
Ketchum

FOR THE LOVE OF LAMB

Lamb Tastings
Downtown Ketchum

RANCHERS' Q & A The Community Library

415 Spruce Ave. N
Ketchum



MAP NOT TO SCALE
©2025 E. B. PHILLIPS

Trailing of the Sheep Festival

Ketchum

Sun Valley

THE BIG SHEEP PARADE
Festival Headquarters
Lamb Tastings
and More

SHEEPDOG
TRIALS

SHEEP FOLKLIFE FAIR
Wool Fest and More

Hailey

Bellevue

To Galena, Stanley

75

BIGWOOD

Sun Valley Lodge

SV RD

TRAIL CREEK RD

DOLLAR MOUNTAIN

ELKHORN

ELKHORN

LANE RANCH

River Run Plaza

St. Luke's Hospital

Sawtooth Botanical Garden

GIMLET

GOLDEN EAGLE RANCH

EAST FORK ROAD

East Fork Big Wood River

GREENHORN GULCH RD

Big Wood River

DEER CREEK ROAD

Deer Creek

THE VALLEY CLUB

INDIAN CREEK RD

FLYING HEART

BUTLER UP ROAD

QUIGLEY ROAD

CROY CREEK ROAD

Croy Creek

Friedman Memorial Airport

WOODSIDE

BROADFORD ROAD

Big Wood River

GANNETT RD

To Twin Falls, Boise

75



0 1 2
miles

©2022 E. B. Phillips



SHEEP FOLKLIFE FAIR

Saturday, October 11 • 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 the bar.

Presentations and Displays (throughout the day!) - Enjoy visiting the authentic sheep camps on display as well as booths. 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 since last year's Festival, 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 Mary Louise Arambel, Calvin Chatfield, Gordon Eccles, Joan Jarvis and Lee Jarvis.



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.”



SHEEP CAMPS: Imagine living in the mountains for five to six months of the year herding sheep. Visit authentic sheep camps that show the compact comforts of sheepherders during the summer grazing season.



Photo: Carol Waller



Photo: Carol Waller



Photo: Carol Waller



Photo: Carol Waller

MUSIC AND DANCING • SHEEP SHEARING
LAMB FEST • KIDS' FLUFF • SHEEP CAMPS
VENDORS . . . FUN FOR ALL AGES!



Photo: Carol Waller



Photo: Carol Waller



Photo: Carol Waller



Photo: Tim Towers



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, and the Basque region.



Photo: Chris Corwin



Photo: Carol Waller



Photo: Carol Waller



Photo: Jim Grossman

Saturday, October 11

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.

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.

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.

LAMB FEST AT THE FOLKLIFE FAIR

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



Enjoy delicious American Lamb dishes prepared by local chefs and restaurants. Visitors can experience lamb made in cultural dishes, according to tradition or with creative variants.

Each booth or food truck will offer their own menu, and manage their sales.
 Beer and wine are available at the bar in the Food Court.



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www.kbsburrito.com



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208.450.9900



Salted Sprig

Lamb Kofta Kebab with a Curried Slaw, Pickled Onions, Fresh Herb, Roasted Seasonal Veggies & Saffron Rice (Vegan option without lamb.)

220 East Avenue, Ketchum • 208.957.3092

saltedsprig.com



South Valley Pizzeria

Gyro Pizza (Grilled Slices of Lamb, Lettuce, Tomato, Onion & a Tzatziki Vinaigrette)

108 Elm Street, Bellevue

208.788.1456

southvalleypizzeria.com

Championship Sheepdog Trials



October 10 & 11 • 9:00am - 5:00pm
October 12 • 9:00am - 2:00pm • Finals
2400 Buttercup Road, Hailey

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 2025 Trials will feature 86 of the most talented border collies paired with their top handlers. Look for teams traveling from Utah, Nevada, Idaho, Montana, Oregon, Washington, Missouri, Texas, New York State, Florida, and South Carolina, as well as Canadian Teams from British Columbia, Alberta, and Saskatchewan.

While you are out at the Trials, enjoy wonderful food from the Gooding Basque Association, beverages, shop for great Festival merchandise and peruse the wares of over thirty vendors!

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 accessible parking 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.

THE FESTIVAL THANKS THE SCHWANDT FAMILY FOR LENDING THEIR SHEEP TO THE 2025 TRIALS

The Jaz Ranch has traditionally operated with approximately 300 black-face ewes for 20 years in Lamoille, Nevada. In 2019, the family took a significant step by acquiring their first two bands of white-face range sheep, which led them to start running sheep in Carey, Idaho. After relocating to Gooding, Idaho, they expanded their operations to include both the Jaz Ranch and the Idaho Sheep Company. Currently, they manage four bands of sheep, lambing in Bliss, Idaho, and trailing to Ketchum, Idaho. This year marks their first participation in the Stock Dog Trials. “We are excited to be part of the Festival,” shared Mary and Todd Schwandt.



Photo: Carol Waller



Photo: Chris Corwin

**Thank you to the generous sponsor
of Saturday's 2025 Sheepdog Trials:**



**2025 Sheepdog Trials
Bike Valet Set-Up 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:



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**Lists are current as of September 10, 2025.
 We apologize for any omissions or errors to this list.**



Photo: Gretchen Hyde

I-ROAM AT THE TRIALS!

Discover Idaho's rangelands with I-ROAM! The Idaho Rangeland Outdoor Adventure Mobile (I-ROAM) is a traveling classroom that brings the science and heritage of the state's vast rangelands to life. The engaging, hands-on exhibits are designed for all ages, offering a fun and interactive way to learn about the vital connection between people, livestock, wildlife, and the lands we all depend on.

I-ROAM is brought to you by the Idaho Rangeland Resources Commission.

Wool Fest

2025 WOOL FEST CLASSES

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

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

Walk-ins will be accepted at the instructor's discretion. A \$10.00 walk-in fee will be charged to anyone who does not pre-register and only exact cash will be accepted. Please arrive early.

THURSDAY CLASSES • OCTOBER 9



KNIT & NEEDLE NEEDLEPOINT KEYCHAIN

Instructor: Amy Mistick of Hailey, Idaho

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

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

Skill Level: Beginner, age 12+

Class Size: 6-8 • Cost: \$95.00



WET FELT A BOWL!

Instructor: Mary Chown of Donnelly, Idaho

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

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

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

Class Size: 6-12 • Cost: \$90.00



INTRODUCTION TO FELTING: Forest Gnome

Instructor: Anna Anderson of Superior, Montana

Thursday, October 9 • 1:30pm - 4:30pm

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

Skill Level: Beginner, children 8+ with paid adult

Class Size: 4-15 • Cost: \$80.00

THURSDAY CLASSES • OCTOBER 9



WET FELTING FINGERLESS GLOVES

Instructor: Jan Bittenbender of McCall, Idaho

Thursday, October 9 • 1:30pm - 4:30pm

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

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

Class Size: 6-12 • Cost: \$90.00



FELTED PUMPKINS

Instructor: Doris Florig of Avery, California

Thursday, October 9 • 1:30pm - 4:30pm

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

Skill Level: All levels, children 12+ with an adult

Class Size: 2-18 • Cost: \$115.00

FRIDAY CLASSES • OCTOBER 10



DYEING TO NUNO FELT A SILK SCARF

Instructor: Anna Anderson of Superior, Montana

Friday, October 10 • 9:00am - 12:00pm

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

Skill Level: Beginner, children 10+ with paid adult

Class Size: 4-14 • Cost: \$140.00



KNITTING 101

Instructor: Linda Stirling of Ketchum, Idaho

Friday, October 10 - 9:00am - 12:00pm

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

Skill Level: Beginner

Class Size: 6-8 • Cost: \$90.00



POSTCARDS FROM THE FLOCK (WEST AND DRY FELTING A PICTURE)

Instructor: Jan Bittenbender of McCall, Idaho

Friday, October 10 • 9:00am - 12:00pm

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

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

Class Size: 10-18 • Cost: \$120.00

FRIDAY CLASSES • OCTOBER 10



BEGINNING DROP SPINDLE

Instructor: Sylvia Smith of Kalispell, Montana

Friday, October 10 • 9:00am - 12:00pm

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

Skill Level: Beginner, appropriate for children age 12+

Class Size: 3-7 • Cost: \$85.00



SPINNING 101 - BEGINNING SPINNING AND GETTING TO KNOW YOUR WHEEL

Instructor: Tammy Jordon of Lincoln, Montana

Friday, October 10 • 9:00am - 3:30pm

(all day class with lunch break)

Location: St. Charles Borromeo Parish Hall - 311 1st. Ave. S., Hailey

Skill Level: Beginner, not suitable for young children

Class Size: 5-10 • Cost: \$175.00



SNOW GLOBE ORNAMENT

Instructor: Susan Coons of Hailey, Idaho

Friday, October 10 • 1:00pm - 4:00pm

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

Skill Level: Beginner/Adult

Class Size: 4-10 • Cost: \$60.00



INTRODUCTION TO WET FELTING

Instructor: Sylvia Smith of Kalispell, Montana

Friday, October 10 • 1:30pm - 4:30pm

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

Skill Level: All Levels; suitable for children accompanied by an adult

Class Size: 3-10 • Cost: \$85.00



WEAVE A SIT-UPON

Instructor: Doris Florig of Avery, California

Friday, October 10 • 1:30pm - 4:30pm

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

Skill Level: All Levels Welcome, children 12+ with an adult

Class Size: 2-14 • Cost: \$120.00

FRIDAY CLASSES • OCTOBER 10



WET FELTED SCARF WITH POWER TOOLS

Instructor: Anna Anderson of Superior, Montana

Friday, October 10 • 1:30pm - 4:30pm

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

Skill Level: Beginner

Class Size: 4-14 • Cost: \$165.00



KNIT & NEEDLE SHEEP HAT

Instructor: Summer Neel of Hailey, Idaho

Friday, October 10 • 1:30pm - 4:30pm

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

Skill Level: Advanced Beginner; not appropriate for children

Class Size: 6-8 • Cost: \$130.00

SATURDAY CLASSES • OCTOBER 11



PINUS COWL

Instructor: Linda Stirling of Ketchum, Idaho

Saturday, October 11 • 9:00am - 12:00pm

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

Skill Level: Intermediate Beginner

Class Size: 6-8 • Cost: \$130.00

FIBER PREP BASICS

Instructor: Sylvia Smith of Kalispell, Montana

Saturday, October 11 • 9:00am - 12:00pm

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

Skill Level: Beginner, children 12+ with parental supervision

Class Size: 3-8 • Cost: \$75.00



SATURDAY CLASSES • OCTOBER 11



NEEDLE FELTED PENGUINS

Instructor: Tammy Jordon of Lincoln, Montana

Saturday, October 11 • 9:00am - 12:00pm

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

Skill Level: Beginner

Class Size: 5-15 • Cost: \$75.00



ART FABRIC

Instructor: Doris Florig of Avery, California

Saturday, October 11 • 9:00am - 12:00pm

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

Skill Level: All levels; not suitable for children

Class Size: 2-16 • Cost: \$125.00



SANTA ORNAMENT

Instructor: Susan Coons of Hailey, Idaho

Saturday, October 11

1:00pm - 4:00pm

Location: Sun Valley Fabric Granary

122 S. Main St., Hailey

Skill Level: Beginner Adult

Class Size: 4-10 • Cost: \$70.00



NEEDLE FELTED SNOWMAN ORNAMENT

Instructor: Tammy Jordon of Lincoln, Montana

Saturday, October 11

1:30pm - 4:30pm

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

(Enter off Bullion Street)

Skill Level: Beginner, students under age 8 must be accompanied by a paying adult.

Class Size: 5-15 • Cost: \$75.00



NEEDLE-FELTED SHEEP OR HIGHLAND COW TOTE BAG

Instructor: Anna Anderson of Superior, Montana

Saturday, October 11 • 1:30pm - 4:30pm

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

Skill Level: Beginner, children 12+ with paid adult

Class Size: 4-15 • Cost: \$115.00



Big Sheep Parade

Sunday, October 12 • 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 Rev. Kathleen Bean, Associate Rector of St. Thomas Episcopal Church in Ketchum.

Sheep for the Parade from Faulkner Land & Livestock

The hosts of this year's sheep for the Parade are the men and women of Faulkner Land & Livestock. John Faulkner, a third-generation sheep rancher, first with his father and two brothers and now with his sons, Mike and Jack, has run the sheep operation since 1956. It has been headquartered in Gooding, Idaho, since 1933. Most of Faulkner's sheep run in the Smoky Mountains at the head of the South Fork of the Boise River, in the hills behind Featherville and Fairfield, and through the Wood River Valley north into the Sawtooth National Recreation Area.

Parade sponsored by



Thurston
Charitable
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 be considerate of keeping your voice low** as the sheep pass by as to not spook them from their recently quiet living in the mountains.

- **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 12 • 10:00am - 3:00pm • Ketchum Town Square

Join us as we close out this year's Festival before and after the Big Sheep Parade in Ketchum Town Square. Shop the wares of vendors, enjoy music, food, and drink as we celebrate another great year of Festival events!



CINDY AND GARY BRAUN

10:00am - 12:00pm

With us since the beginning of our Closing Parties, 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.



UP A CREEK

1:00pm - 3:00pm

Fresh off this year's SB Battle of the Bands win, the original four horsemen of “Up a Creek” ride once again with a dusty saddlebag stuffed with tunes. The dynamic songwriting and guitar playing duo of Raul Vandenberg and Bill Sprong spin yarns and tell tales that feel like a dangerous journey across the sagebrush-strewn Idaho tracks that will take you over the mountain – but maybe not back again. Scott Seaward hits the skins like they owe him money and bassist Jeff London keeps this out-of-control trainwreck on the rails just long enough for it to spill its breathless and bruised passengers onto the station floor. Come along for the ride!

THE FESTIVAL CLOSING PARTY IS
GENEROUSLY SPONSORED BY:



FOOD & BEVERAGES
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VISIT THESE FESTIVAL VENDORS AT THE 2025 CLOSING PARTY!

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Bitterroot Botanicals
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2025 MAJOR SPONSORS

We would like to thank the following organizations and businesses for their generous support of the 2025 Festival!



VISIT SUN VALLEY



Thurston
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2025 MEDIA PARTNERS

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

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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 2025 SPONSORS

Photo: Carol Waller

We would like to thank the following organizations, businesses and individuals for their generous support of the 2025 Festival!

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Robin and Thomas Smith
Patricia Stevenson
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Lists are current as of September 10, 2025.
We apologize for any omissions or errors to this list.

2025 SPONSORS CONTINUED

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Blaine County School District
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City of Hailey - Street Department
City of Ketchum
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The Chamber - Hailey and
The Wood River Valley
The Community Library
The Community Table
The Grange Hall
The Sage School
The Trailhead Bicycles
The Valley Club
theEvent
Trail Life Troop
Upper Big Wood River Grange
Visit Idaho
Visit Sun Valley
W.A.T.E.R. Club
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Webb Landscape
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Wood River Weekly
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Wyoming Livestock Roundup

COMMERCIAL LODGING DONORS

Alpine Lodging - Sun Valley
Best Western Plus Kentwood Lodge
Best Western Tyroleean Lodge
Hotel Ketchum
Limelight Hotel
Mountain Valley Lodge
Tamarack Lodge
Wood River Inn & Suites

Lists are current as of September 10, 2025. We apologize for any omissions or errors to this list.



Photo: Carol Waller

Trailing of the Sheep Festival



FESTIVAL CO-FOUNDERS - Diane Josephy Peavey and John Peavey

STAFF

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

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Jerry Seiffert

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Jan Bittenbender, Wool Fest Coordinator
Sara Denton, Sheepdog Trials Assistant
Dominique Etcheverry, Parade Coordinator
Krista Gehrke, Happy Trails Vendor Coordinator
Geegee Lowe, Fair, Closing Party & Volunteer Coordinator
Brenda Lyon, Sheepdog Trials Coordinator
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 Cenarussa Family
Blaine County Historical Museum - Ivan Swaner and Teddie Daley
Blaine County Recreation District - Shelly Preston
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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
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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 2025)

FESTIVAL BOARD CHAIRS (IN ORDER SERVED)

Joan Davies
Cheryl Bennett
Dick Springs
John Peavey
Jerry Seiffert (current Chair 2025)



Photo: Carol Waller

SAVE THE DATES

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

OCTOBER 7-11, 2026!



Photo: Al Lunnar

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

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