

Photo: Carol V



Trailing of the Sheep Festival

OCTOBER 7-11, 2026
SUN VALLEY • KETCHUM • HAILEY, IDAHO

THE CHAMBER
HAILEY & THE WOOD RIVER VALLEY


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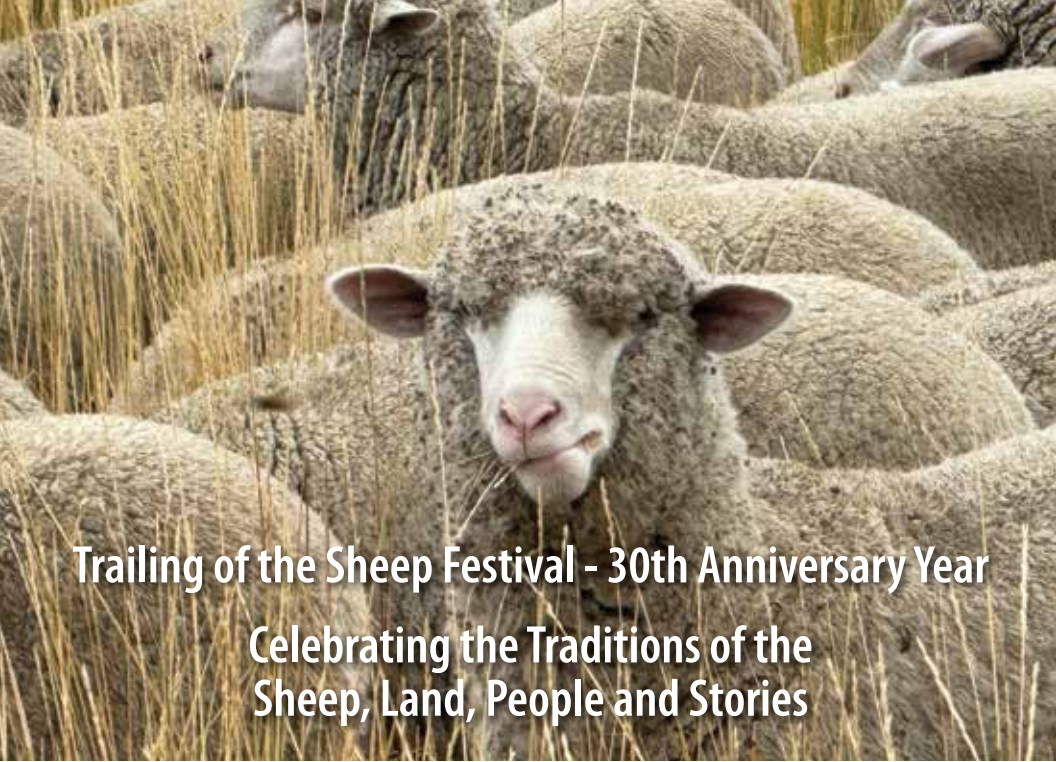


Photo: Carol Waller

Trailing of the Sheep Festival - 30th Anniversary Year

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

Welcome to Festival 2026! 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. The Festival is excited and privileged to bring you our 30th Anniversary Year celebrating together. Join us at 12:30pm at the Fair on Saturday to toast to our history and to the generations to follow. 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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Festival Welcome Center

VISIT US AT THE ARGYROS, FAIR AND CLOSING PARTY!

WEDNESDAY, OCTOBER 7 • 12:00pm to 5:00pm

THURSDAY & FRIDAY, OCTOBER 8 & 9 • 10:00pm to 5:00pm

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

SATURDAY, OCTOBER 10 • 10:00am to 4:00pm

Folklife Fair • Roberta McKercher Park, Hailey

SUNDAY, OCTOBER 11 • 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

DAKOTA MONROE

2026 Winner of The John Peavey Legacy Fund Scholarship



The Trailing of the Sheep Festival is pleased to announce the awarding of the annual John Peavey Legacy Fund scholarship to Dakota Monroe of Minersville, Utah. Monroe will be attending Snow College in Ephraim, Utah this fall, studying agriculture with a focus on livestock and equine science.

Upon hearing she was selected for the award, she remarked, "I am proud to accept the John Peavey Legacy Scholarship and represent the values it stands for. Agriculture is my passion, and I am committed to building a future where I can contribute and advocate for this industry."

Monroe noted in her scholarship application essay:

"Growing up on a cow calf operation in rural Utah has shaped every part of who I am. My earliest memories are tied to the land, the livestock, and the people who taught me what it means to work hard, show up, and take responsibility. Agriculture isn't something I discovered

later in life, it's the foundation I was raised on. It has taught me lessons that I carry into every part of my life, and it has given me a sense of purpose that guides my future. My family's ranch is where I learned what real work looks like.

The John Peavey Legacy Fund Scholarship matters to me because it represents the values I was raised with hard work, community, stewardship, and dedication to the land. John Peavey's legacy reflects the same principles that guide my life: commitment to agriculture, respect for Western heritage, and service to rural communities. Receiving this scholarship would not only help me financially with tuition, housing, and books, but it would also be an honor to carry forward a legacy rooted in the same values I strive to uphold."



THE HISTORY OF THE SCHOLARSHIP

The Festival is pleased to announce the second year of distribution of an annual scholarship in honor of John Peavey. 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 30th anniversary year in 2026, 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 31st anniversary year of the Festival - October 6-10, 2027!

2026 SCHEDULE

TUESDAY, OCTOBER 6

6:00pm
FARM TO TABLE DINNER
with American Lamb
(Early Birds and Locals!)
The Sage School
1810 Quigley Farm Road, Hailey

WEDNESDAY, OCTOBER 7

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

2:30pm - 4:00pm
COOKING WITH LAMB
Chef Sydney Liepshutz of In the Kitchen with Sydney LLC
St. Charles Church, 311 S. 1st Ave, Hailey

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

6:00pm
FARM TO TABLE DINNER
with American Lamb
The Sage School
1810 Quigley Farm Road, Hailey

THURSDAY, OCTOBER 8

9:00am - 12:00pm
WOOL FEST
Block-printed Wrist Warmers
Becky Utecht - Ogilvie, Minnesota
Sun Valley Museum of Art
314 2nd Ave., Hailey

9:00am - 12:00pm
WOOL FEST
The Coolest Hatband
Jan Bittenbender - McCall, Idaho
Emmanuel Episcopal Church
101 2nd Ave. S., Hailey
(enter off Bullion St.)

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

9:00am - 12:00pm
WOOL FEST
Needle-Felted Pumpkins, etc
Tammy Jordon - Lincoln, Montana
Emmanuel Episcopal Church
101 2nd. Ave. S., Hailey (enter off Bullion St)

10:00pm - 5:00pm
FESTIVAL WELCOME CENTER
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 N Main Street, Hailey

11:30am - 1:00pm
COOKING WITH LAMB
Chef William McCormick
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 Meadow Farms
St. Charles Borromeo Catholic Church
Parish Hall
311 First Avenue South - Hailey

1:30pm - 4:30pm
WOOL FEST
Needle Felted Snowman, etc
Tammy Jordon - Lincoln, Montana
Emmanuel Episcopal Church
101 2nd. Ave. S., Hailey (enter off Bullion St.)

1:30pm - 4:30pm
WOOL FEST
Welt a Bowl
Jan Bittenbender - McCall, ID
Emmanuel Episcopal Church
101 2nd Ave. S., Hailey (enter off Bullion St.)

1:30pm - 4:30pm
WOOL FEST
Farm Friends: Needle Felted Tote
Anna Anderson - Superior, Montana
Sun Valley Museum of Art
191 5th St. E., Ketchum

1:30pm - 4:30pm
WOOL FEST
Introduction to Skinnfell - Sittunderlag
Becky Utecht - Ogilvie, Minnesota
Sun Valley Museum of Art
314 2nd Ave., Hailey

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

6:00pm
FARM TO TABLE DINNER
with American Lamb
The Sage School
1810 Quigley Farm Road, Hailey

FRIDAY, OCTOBER 9

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

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

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

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

10:00pm - 5:00pm
FESTIVAL WELCOME CENTER
The Argyros Performing Arts Center
120 Main Street S., Ketchum

9:00am - 3:00pm

WOOL FESTBeginning Spinning on a
Spinning Wheel

Sylvia Smith - Kalispell, Montana

Emmanuel Episcopal Church

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

9:00am - 3:00pm

WOOL FEST

Wet and Needle-Felted Journals

Tammy Jordon - Lincoln, Montana

Sun Valley Museum of Art

314 2nd. Ave., S., HAILEY

12:30pm - 2:00pm

COOKING WITH LAMB

Chef Kathleen and Brian Bean

of Lava Lake Lamb

Our Lady of the Snows Catholic Church

206 Sun Valley Road, Sun Valley

1:00pm - 4:00pm

WOOL FEST

Peaceful Lamb Ornament

Susan Coons - Hailey, Idaho

The Fabric Granary

122 S. Main St., Hailey, Idaho

1:30pm-4:30pm

WOOL FEST

Natural Dyes from the Forest

Doris Florig - Avery, California

Emmanuel Episcopal Church

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

1:30pm - 4:30pm

WOOL FEST

Power Tool Felting an Artistic Scarf

Anna Anderson - Superior, Montana

The Grange, 609 S. 3rd. Ave., 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**Basque Food In The West: There to Here
and Then to Now

Argyros Performing Arts Center

120 S Main St, Ketchum

SATURDAY, OCTOBER 10

9:00am - 5:00pm

**SHEEPDOG
TRIALS**

The National Point Qualifying Sheepdog Trials

2400 Buttercup Road, Hailey

9:00am - 12:00pm

WOOL FEST

Felted Animal Sculptures

Doris Florig - Avery, California

Emmanuel Episcopal Church

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

9:00am - 12:00pm

WOOL FEST

Knit & Needle Sheep Hat

Summer Neel - Hailey, Idaho

Knit & Needle

370 Walnut Ave., Ketchum

9:00am - 12:00pm

WOOL FEST

Intermediate Spinning Techniques

Sylvia Smith - Kalispell, Montana

Emmanuel Episcopal Church

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

9:00am - 12:00pm

WOOL FEST

Forest Folks - Wet and Dry Felting

Anna Anderson - Superior, Montana

The Grange

609 S. 3rd. Ave., Hailey

9:00am - 12:00pm

WOOL FEST

Drop and Turkish Spindles

Tammy Jordon - Lincoln, Montana

Sun Valley Museum of Art

314 2nd. Ave., S., Hailey

10:00am - 4:00pm

FOLKLIFE FAIR

Roberta McKercher Park, Hailey

10:00am - 4:00pm

KIDS FLUFF AT THE FAIR

Roberta McKercher Park, Hailey

11:00am - 4:00pm

LAMB FEST

Roberta McKercher Park, Hailey

1:00pm - 4:00pm

WOOL FEST

America's 250th Celebration

Susan Coons - Hailey, Idaho

The Fabric Granary

122 S. Main St., Hailey, Idaho

1:30pm - 4:30pm

WOOL FEST

Make A Sock Monkey

Doris Florig - Avery, California

Emmanuel Episcopal Church

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

1:30pm - 4:30pm

WOOL FEST

Fiber Prep Basics

Sylvia Smith - Kalispell, Montana

Emmanuel Episcopal Church

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

1:30pm - 4:30pm

WOOL FEST

Wine Bottle Gift Bag

Anna Anderson - Superior, Montana

The Grange, 609 S. 3rd. Ave., Hailey

1:30pm - 4:30pm

WOOL FEST

Needle Felted Ugly Sweater or Mittens

Tammy Jordon - Lincoln, Montana

Sun Valley Museum of Art

314 2nd. Ave., S., Hailey

7:30pm

CONCERT: Molly in the Mineshaft

Argyros Performing Arts Center

120 S Main St, Ketchum

SUNDAY, OCTOBER 11

9:00am - 2:00pm

**SHEEPDOG
TRIALS' FINALS**

The National Point Qualifying Sheepdog Trials

2400 Buttercup Road, Hailey

9:30am - 11:00am

**HISTORY OF SHEPHERDING
IN THE WOOD RIVER VALLEY**

with Tom Peavey, Jerry Seiffert & Dennis Burkes

Limelight Hotel, 151 S. Main St., Ketchum

10:00am - 3:00pm

HAPPY TRAILS CLOSING PARTY

Ketchum Town Square

12:00 Noon

**BIG
SHEEP
PARADE**

Main Street, Ketchum

Culture

EXPERIENCES - Trailing of the Sheep Festival

SHEEP RANCHING - Q&A with Idaho Ranchers and Friends

Friday, October 9 • 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.



JENNIFER WESTENDORF, Panelist

Nick and Jennifer Westendorf are the owners and operators of 4L Farms in Shoshone, Idaho. A fourth-generation farmer, Nick has deep roots along the Big Wood River in the Gooding and Shoshone area.

Originally, 4L Farms was a traditional hay and grain operation. Beef cattle were later added to the farm as a way to vertically integrate the operation and provide an additional source of income. In 2017, Nick and Jen added six bred ewes to the farm, initially with the simple goal of raising a few sheep for their own family.

After that first year, Jen was hooked. What started as a small addition to the farm quickly grew into a passion for raising sheep and providing locally grown lamb to their community. In 2021, Jen left her corporate career to focus on the farm and began marketing their lamb and beef directly to customers at local farmers markets.

Today, 4L Farms runs approximately 65 ewes on irrigated pastures and remains committed to direct-to-consumer sales. Their goal is simple: to provide high-quality, locally raised lamb and beef to families throughout the Magic and Wood River Valleys while maintaining the traditions and values of a family farm.



JACK BLATTNER, Panelist

Blattner Suffolks began in 1989 in Kuna, Idaho focusing on raising premier purebred registered rams for the western rangelands. Jack Blattner began by purchasing rams and ewes from Lost River Suffolks, Andrus Suffolks, Batt Suffolks, Ruby Mountain Sheep Co., Syringa Suffolks, Orwick Suffolks and Wilder Suffolks. Jack and Lori and their three children live south of Kuna, Idaho on the family farm which has been in the family since 1917.

Blattner Suffolks emphasizes breeding for substantial bone mass, exceptional structural correctness, and encompasses proportional height to muscle thickness. Growth performance relies on the animal's genes, and for large sheep operation producers, it is critical for offspring to grow efficiently and in uniformity with one another.

Blattner Suffolks rams have been consistently purchased by many major western range producers for many years. These thick, structurally correct rams are proven to work well in tough western range conditions.

Since Blattner Suffolks' creation more than 30 years ago, Jack, along with his son Ross have expanded the operation and continues to concentrate on breeding specific genetics and traits that will produce an outstanding ram; perfect for breeding in a small farm flock or a large rangeland operation.

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 11 • 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

Basque Food in the West

There to Here and Then to Now

**Friday, October 9 • 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.

The 2026 Festival will again feature the storytelling arm of our event - the Sheep Tales Gathering. This event will feature esteemed, James Beard nominated Boise resident and chef – Dan Ansotegui. Dan is a well-known local Basque chef in Boise owning and operating such restaurants as Bar Gernika and Ansots Basque Chorizos & Catering, and founding The Basque Market.

Dan will be joined by John Ysura who has a PhD in history with a specialty in the history of the Basque diaspora of the western United States, as well as Patty Miller who is the Basque Community History Project Director for the Basque Museum and Cultural Center in Boise, Idaho.

Together, they will present “Basque Food In The West: There to Here and Then to Now” speaking about how Basque food has changed from the farmhouses of the Basque country of Spain and France, to the Basque owned boarding houses, and to today’s Basque restaurants throughout the U.S. This presentation addresses food as culture and the influence of the Basque culture and community experiences in their contemporary culinary work and how these fit with today’s consumers who want to know where their food comes from, how it is raised, how to prepare it and how it is a part of current culture.

Basque culture and community topics will be intertwined into the conversation. These ideas include the effect of the sheep ranches of the West on the development of Basque communities, Basque boarding houses in the Hailey/Ketchum area in the 1900s as well as aspects of Basque communities that held them together in the West.

TOPICS WILL INCLUDE:

- Peppers, potatoes, beans and corn introduced to Spain from the Americas in the 16th and 17th centuries which have played a huge role in the development of today’s definition of Basque food.
- How did food develop on the small Basque farms, or baserris, in the late 1800s and early 1900s, and what were the early restaurants like?
- How did this food change as Basque cooks came to sheep ranches in the West and which foods did they lose and which did they gain?
- How did the food change even further in the Basque boarding houses and then again once those boarding houses changed to restaurants?
- How has modern Basque food in the homeland changed Basque restaurants in the western U.S.?



Event Supported By:



PRESENTERS



Dan Ansotegui

Dan Ansotegui was born to Domingo Ansotegui and Dorothy Inchausti Ansotegui in Boise. Along with four sisters, the Ansotegui kids were raised with Basque food being a part of every meal. Dorothy learned to cook from her mother Epi Inchausti, at her parents' Basque boarding house in Hailey, as well as from her father-in-law, Santiago Ansotegui, who lived with the Ansotegui family in Boise. Dan's mom, Dorothy, taught him the basics of Basque cooking and most of all the appreciation for the food and the stories of its tradition in the Ansotegui and Inchausti families.

Dan remembers watching his grandmother, Epi, cook for the family which often numbered 50 people with all of the aunts, uncles, and cousins. Dan also fondly remembers going up to Hailey each year in the fall for the Basque dinner at St. Charles Borromeo Catholic Church in Hailey. Each year, Epi, her daughters, and many from the Hailey community, helped put on a Basque dinner for the community, while Dan's father and his good friend, Jimmy Jausoro, played music for the dinner. Dan and his sisters along with Jimmy's daughters, would perform their Basque dances throughout the evening while also getting to nibble from the bit pots in the kitchen. Dan opened Bar Gernika, a Basque styled pub in downtown Boise in June of 1991. In 1999, Dan opened the Basque Market down the block from Gernika, and his current restaurant is Ansots Basque Chorizos & Catering.



John M. Yursa, PhD

John M. Yursa, PhD, a Boise native, John is the co-director of the Basque Global Collaborative at Boise State University. A veteran of Basque academic and cultural initiatives, Dr. Yursa's work often explores the intersection of heritage and history. He holds a particular interest in Basque culinary evolution, specifically how settlement patterns in the American sheep industry and local "terroir" have shaped unique regional flavors. This year marks his inaugural attendance at the Trailing of the Sheep Festival.

John is the son of immigrant Basques, and his grandparents ran The Valencia Basque Boarding House in Boise from the 1930s through the 1960s. John has written a book called Basque Dance.



Patty A. Miller

Patty A. Miller is the Basque Community History Project Director for the Basque Museum & Cultural Center. A third generation Idahoan of Basque ancestry, Patty has conducted educational programs and presentations for the museum and worked on the expansion of the museum's collections and on outreach for exhibits for over twenty-two years in her role as Executive Director.

She oversaw the restoration of the historic house that is part of the Museum complex, worked on establishing the "Basque Block" area in downtown Boise and helped establish a language-immersion preschool in 1998 that is one of the off-site activities of the museum and cultural center. Patty stepped down as Executive Director in January 2016 to work with a team of researchers to document the histories of communities with a Basque presence in the American West. The Basque Community History Project includes collecting photographs, archival materials, and some artifacts as well as conducting video interviews with individuals. These materials have greatly expanded the Museum's collections and are already contributing to exhibits being created. Much of the information is being made accessible to the public through the Museum's website.

This program is supported in part by a grant from the Idaho Humanities Council, a State-based partner of the National Endowment for the Humanities. Any views, findings, conclusions, or recommendations expressed in this presentation do not necessarily represent those of the Idaho Humanities Council or the National Endowment for the Humanities.



CARING FOR WESTERN RANGELANDS

Contributed by the late 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, 2026



SATW PHOENIX AWARD
FOR OUTSTANDING
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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 McKercher Park in Hailey, Idaho.



Photo: Heather Conn

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.)

THE GOOD SHEPHERD MONUMENT DONORS

LEGACY GIFT

Estate of Patricia Crandall Lane

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

JOIN US FOR **MOLLY** IN THE **MINESHAFT**

LIVE CONCERT WITH OUR PARTNERS AT THE ARGYROS

Saturday, October 10 • 7:30 PM

The Argyros • 120 S. Main Street, Ketchum • \$30.00



"Newgrass" group Molly in the Mineshaft strikes a balance between celebrating the diverse musical heritage of bluegrass music and presenting it with a new twist. They serve up saucy vocals and spicy solos in equally delicious portions, seasoned by remarkable players, including a three-time national champion from the Weiser Fiddle Festival! Members of the band have performed throughout North America and Europe, including the United States, Mexico, Croatia, France, Switzerland, and Spain. Their audiences range from elementary school children to international dignitaries and from mental hospitals to renowned folk festivals. Molly in the Mineshaft has shared the stage with The Nitty Gritty Dirt Band, Natalie MacMaster, Bar J Wranglers, Rory Feek, The Lower Lights, Jon Schmidt, Lincoln Highway, Evan J. Marshall, Cold Creek, and the Lux Singers.



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



BP
MEATS



Cuisine

COOKING CLASSES

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

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.



WEDNESDAY CLASSES • OCTOBER 7



CHEF SYDNEY LIEPSHUTZ OF IN THE KITCHEN WITH SYDNEY

Wednesday, October 7 • 2:30pm-4:00pm • \$105.00

Szechuan Cumin Lamb Filled Potstickers with Handmade Dough From Scratch and Chili Oil

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

ABOUT CHEF SYDNEY LIEPSHUTZ

Chef Liepschutz is a 4th generation Detroitier who craves adventure, in and outside the kitchen. After building a career at high-profile restaurants across Detroit, she sought new culinary challenges, and elevations, in Steamboat Springs, Colorado, and then officially relocated to Sun Valley, Idaho, to join the team at the historic Ram restaurant at the Sun Valley Resort. In early 2020, Chef 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.

Lamb Provided By:





CHEF PAUL BROWN OF SUN VALLEY CULINARY INSTITUTE

Wednesday, October 7 • 3:00pm-4:30pm • \$105.00

Lamb Shoulder Bocadillo with Muhamarra, Labneh & 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.

Lamb Provided By:

BP
MEATS

THURSDAY CLASSES • OCTOBER 8

CHEF CHRIS KASTNER OF CK'S REAL FOOD



Thursday, October 8 • 10:30am-12:00pm • \$105.00

Vietnamese Shaking Lamb Salad

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.

Lamb Provided By:



www.trailingofthesheep.org | 17

COOKING WITH LAMB CONTINUED



CHEF WILLIAM MCCORMICK

Thursday, October 8 • 11:30am-1:00pm • \$105.00

Lamb Stew

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

Lamb Provided By:



ABOUT CHEF WILLIAM MCCORMICK

Chef William McCormick is an award-winning executive chef with more than six years of experience leading high-level culinary operations, restaurant management, and private dining experiences. Since joining the Yellowstone Club as Executive Chef in 2022, he has worked alongside some of the world's top chefs at one of the most exclusive private clubs in the world. Prior to Yellowstone Club, William founded and operated successful restaurant concepts including Acre Kitchen and The Sassy Biscuit Co., expanding operations across multiple states. A graduate of Le Cordon Bleu, he specializes in farm-to-table cuisine, menu development, catering, and kitchen leadership, and was recognized by the Billings Gazette with awards for Best Chef and Best Overall Restaurant in 2019.



FROMAGER KENDALL RUSSELL OF LARK'S MEADOW FARMS

Thursday, October 8 • 1:00pm-4:00pm

Cheese Making Class • \$135.00

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.

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 southeastern 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 snow capped 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 MARY CLARE GRIFFIN

Thursday, October 8 • 3:00pm-4:30pm • \$105.00

Tunisian Spiced Rack of Lamb with Lebanese Fattoush Salad

Location: Our Lady of the Snows Catholic Church

206 Sun Valley Road, Sun Valley

Lamb Provided By:



ABOUT CHEF 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- most recently in Estonia and Finland- while gathering stories and recipes for her forthcoming book exploring the connection between food, grief, and love. Mary Clare has been a private chef and caterer in the WRV for 35 years in addition to being an author and seminarian trained bereavement counselor. Her son Gabriel will join her for this colorful cooking demonstration.

FRIDAY CLASS • OCTOBER 9



CHEFS KATHLEEN AND BRIAN BEAN OF LAVA LAKE LAMB

Friday, October 9 • 12:30pm-2:00pm • \$105.00

Spanish Lamb Stew

Location: Our Lady of the Snows Catholic Church

206 Sun Valley Road, Sun Valley

ABOUT CHEF KATHLEEN & BRIAN BEAN

Chefs Kathleen and Brian Bean owned and operated Lava Lake Ranch, a historic sheep and cattle ranch in the Pioneer Mountains, for 26 years. They quickly recognized that the lambs raised in these Idaho mountains had a unique taste, a “terroir” that came from spending their lives grazing in pristine high desert and montane ecosystems. The brand “Lava Lake Lamb” was known from coast to coast and was especially appreciated here in the Wood River Valley at fine restaurants and the farmer’s markets. Over the years the Bean family developed some favorite recipes. Spanish Lamb Stew is a recent addition to the recipe box.

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.

Lamb Provided By:



FOR THE LOVE OF LAMB



Friday, October 9 • 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" and spork at the Festival Welcome Center at The Argyros in Ketchum Wednesday, October 7th between 12:00pm and 5:00pm, Thursday, October 8th between 10:00am and 5:00pm or on Friday, October 9th 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.

2026 PARTICIPATING RESTAURANTS



Fiamma

Lamb Ragu Cavatelli

211 Leadville Avenue, Ketchum

208.913.0118 • fiammasunvalley.com



Ketchum Grill

Lamb Bao Bun with Pineapple Cabbage Slaw

520 East Avenue, Ketchum

208.726.4660 • ketchumgrill.com



Limelight Hotel Lounge

Lamb Curry

151 South Main Street, Ketchum

208.726.0888 • limelighthotel.com



Raspberrys

Idaho Potato & Lamb Soup with Local Kale

411 5th Street East, Lower Level, Ketchum

208.726.0606 • raspberrys.net



Salted Sprig

Asian Jalapeño Lamb Popper -

Ground Lamb, Chinese 5 Spice, Cream Cheese and Kimchi

700 North Main Street, Ketchum

208.957.3092 • saltedsprig.com



THE OBSERVATORY
A VICEROY RESORT



Scout Wine Bar and Restaurant

Lamb Dumplings

360 East Avenue North, Ketchum
208.928.4031 • scoutsunvalley.com

Sun Valley Culinary Institute

Lamb Burek

211 North Main Street, Ketchum
208.931.0495 • sunvalleyculinary.org

The Observatory

Lamb Arrosticini with Sour Cherry Jus and Rosemary

300 River Street East, Ketchum
208.913.5559 • viceroxyhotelsandresorts.com/sunvalley

The Sawtooth Club

Idaho Meets Italy Lamb Rigatoni

Made-from-scratch lamb Bolognese sauce, made with ground Idaho lamb, tossed with Italian-made rigatoni, buffalo mozzarella and parmesan, finished with fresh basil.
231 North Main Street, Ketchum
208.726.5233 • sawtoothclub.com

The Village Market

Nargisi Lamb Koftas

100 North Main Street, Ketchum
208.725.2222 • thevillagemarkets.com

Whiskey's On Main

Lamb Basque Inspired Tostada

251 North Main Street, Ketchum
208.620.5496 • whiskeysonmain.com

TIPS AND TRICKS:

- Make sure to arrive 15-20 minutes early to secure your spot in line at one of the locations.
- You are guaranteed at least five bites at five different locations.
- This event is just a bite-sized adventure all about tasting vs. a full plate.
- This fun event is designed to be fast paced, allowing our fabulous eateries to prep and open for dinner service.
- Come ready to sample some savory delights!

EVENT GENEROUSLY SPONSORED BY:

SunValley
magazine

TASTE
OF SUN VALLEY

FARM TO TABLE DINNERS

October 6, 7, 8, 2026

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 Idaho lamb and menu items. The lamb ranchers will attend the dinners to discuss sheep ranching in Idaho and answer questions.



Dinners Generously Supported By: Ali Long, The Springcreek Foundation

TUESDAY, OCTOBER 6 • 6:00pm

\$125.00 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

DINNER GENEROUSLY
SPONSORED BY:



Wednesday, October 7 • 6:00pm

\$155.00 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 8 • 6:00pm

\$155.00 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**

**2026 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

2026 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
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

Hailey Welcome Center

208.788.3484

www.valleychamber.org

Monday - Friday: 9am-4pm

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

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 and beyond, encouraging educational and personal growth through its collections, diverse programming, Bookmobile, Wood River Museum of History + Culture, and technological and reference resources. The Community Library is a privately funded public library that receives no dedicated tax dollars. Anyone, from anywhere in the world, can walk into The Community Library and get a free library

card, giving them access to over 110,00 titles including digital books and learning tools.

Wood River Museum of History & Culture

580 4th Street East - Ketchum, Idaho

208.726.8118

www.comlib.org/museum

Tuesday - Saturday: 10am-6pm

Free Admission

The Wood River Museum of History + Culture presents exhibits exploring the people and stories of central Idaho. Our newest exhibit is Words in War: Readers, Writers, and World War II. The Museum is designed to promote conversation, literacy, reflection, and to deepen a sense of place. Exhibits are interactive and visitors are encouraged to write, type, explore, and remember - because we are all part of history!

Hailey Public Library

7 West Croy - Hailey, Idaho

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 2026 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 7 (Baby & Toddler Storytime) at 10:15am & 11:15am; Friday, October 9 at 11:00am; and Saturday, October 10 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

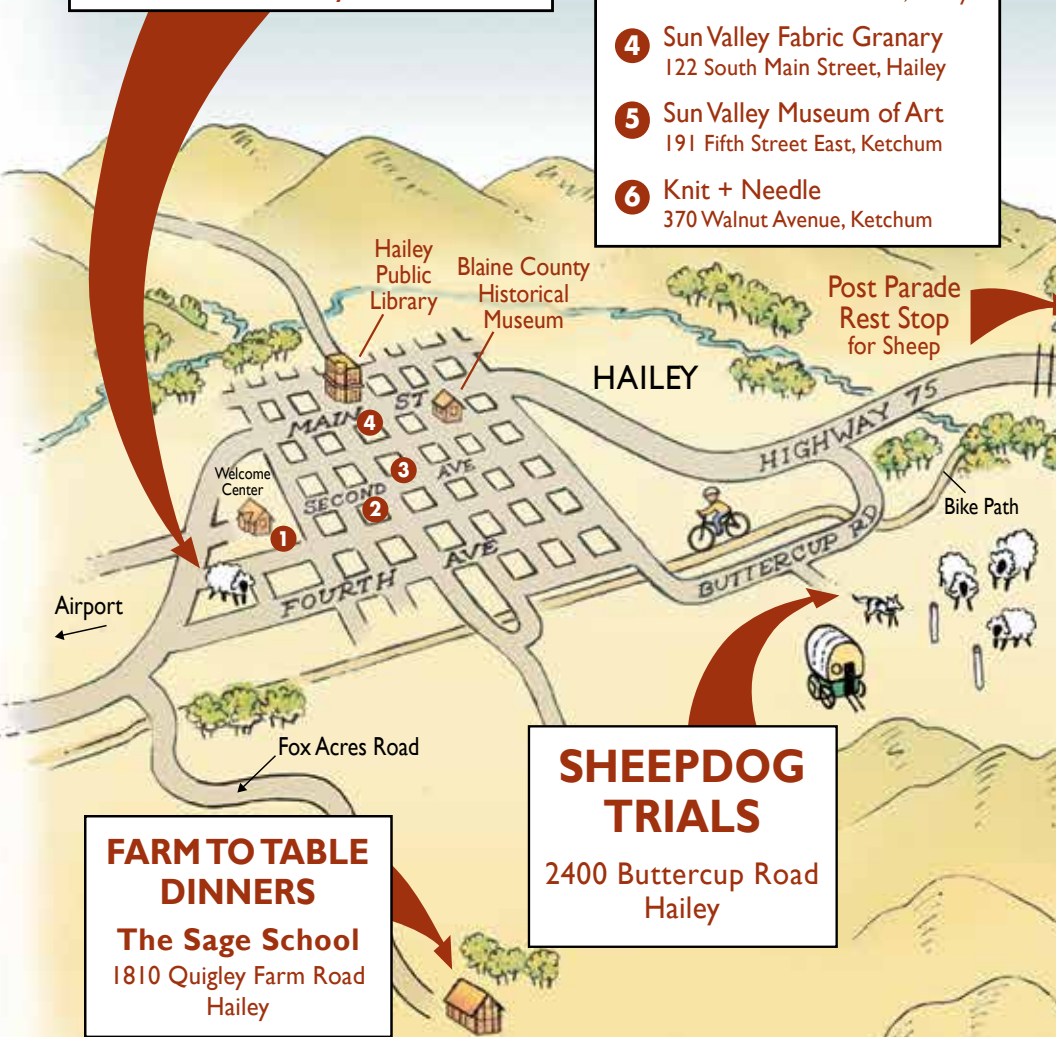
Enoteca Restaurant & Wine Bar is presently located in the Lane Mercantile Building. It is the historic site of the sheep men's gathering place for years. It was there that lamb prices, the weather and other important topics of conversation were debated during the time that millions of sheep trailed through 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** Grange Hall
609 Third Avenue South, Hailey
- 2** Sun Valley Museum of Art
314 Second Avenue South, Hailey
- 3** Emmanuel Episcopal Church
101 Second Avenue South, Hailey
- 4** Sun Valley Fabric Granary
122 South Main Street, Hailey
- 5** Sun Valley Museum of Art
191 Fifth Street East, Ketchum
- 6** Knit + Needle
370 Walnut Avenue, Ketchum



FARM TO TABLE DINNERS

The Sage School
1810 Quigley Farm Road
Hailey

SHEEPDOG TRIALS

2400 Buttercup Road
Hailey

VENUE MAP

FESTIVAL WELCOME CENTER

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

SHEEP TALES GATHERING AND CONCERT

**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

WOOD RIVER MUSEUM of

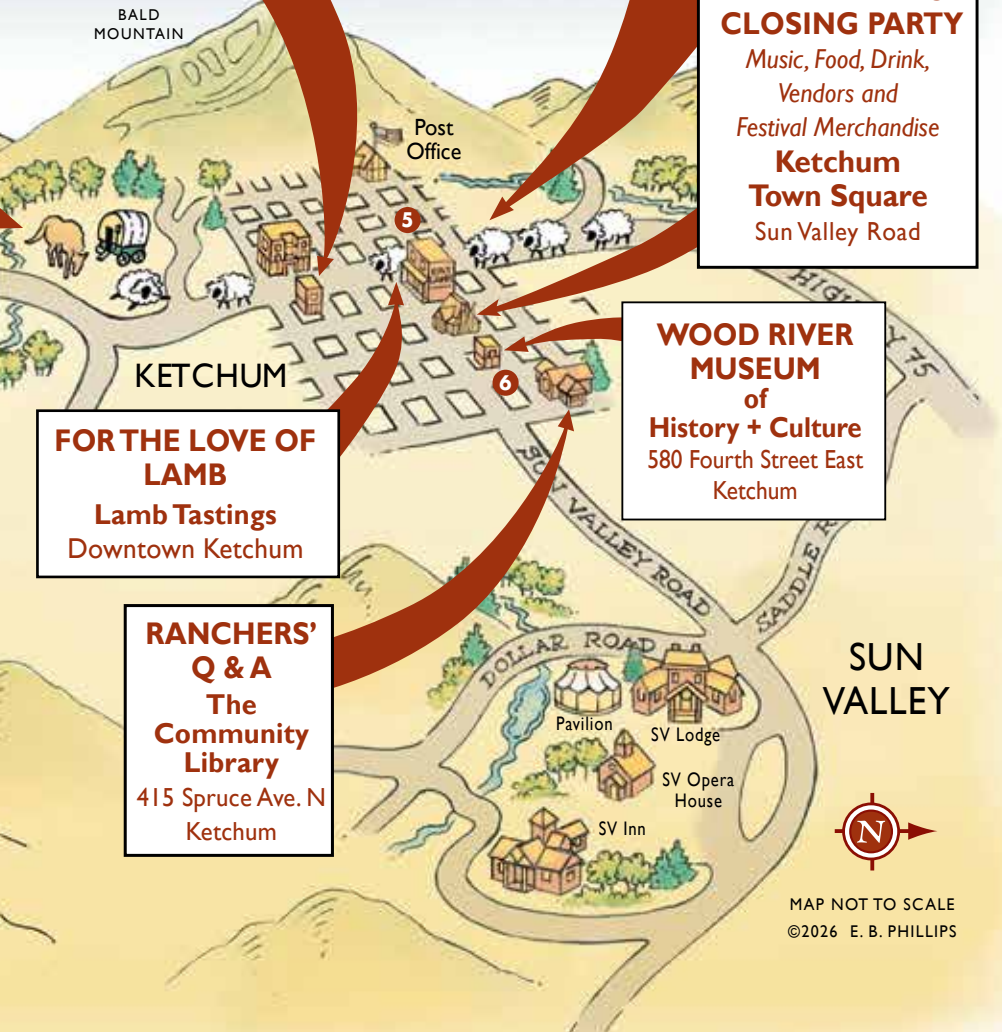
History + Culture
580 Fourth Street East
Ketchum

FOR THE LOVE OF LAMB

Lamb Tastings
Downtown Ketchum

RANCHERS' Q & A The Community Library

415 Spruce Ave. N
Ketchum



MAP NOT TO SCALE
©2026 E. B. PHILLIPS

Trailing of the Sheep Festival

● Main Venues
See detailed Venue Map

SHEEP FOLKLIFE FAIR
Wool Fest and More

Sun Valley

THE BIG SHEEP PARADE
Festival Headquarters
Lamb Tastings
and More

SHEEPDOG
TRIALS

Hailey

Bellevue

To Galena, Stanley

75

BIGWOOD
Sun Valley Lodge

DOLLAR MOUNTAIN

ELKHORN

BALD MOUNTAIN

Warm Springs Plaza

River Run Plaza

St. Luke's Hospital

Sawtooth Botanical Garden

ELKHORN LANE RANCH

GIMLET

GOLDEN EAGLE RANCH

GREENHORN GULCH RD

EAST FORK ROAD
East Fork Big Wood River

DEER CREEK ROAD
Deer Creek

THE VALLEY CLUB

INDIAN CREEK RD

FLYING HEART

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 10 • 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.

30th Anniversary Year Cheers - 12:30pm

Join us for a brief celebration of the Festival's 30th Anniversary Year from the Main Stage in the park and toast to another 30 years for the generations to come.

Presentations and Displays (throughout the day!) - Enjoy visiting the authentic sheep camps on display as well as booths. In addition, don't miss Wynette Kennedy from Idaho, and her rescue sheep on leash at the Fair.



IN MEMORIAM



We remember those from the Festival Family and Industry we sadly lost since the last Festival closed, express our condolences to their family and friends and honor them with a riderless horse in the Festival's Big Sheep Parade on Sunday. In the 2026 Parade, we remember **Colby Castle**.



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: Mike Patterson



Photo: Carol Waller



Photo: Mike Patterson



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: Chris Corwin



Saturday, October 10



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 10 • 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.



Better Ask Brenda

Lamb Sliders and Ice Cream

208.481.0323

brenda@betteraskbrenda.com

<https://locallygrownguide.org/caterers/better-ask-brenda/>



KB's Burrito

Lamb Tacos and Lamb Quesadas

460 Sun Valley Road, Ketchum • 208.928.6955

121 N Main Street, Hailey • 208.788.7217

www.kbsburrito.com



La Parrilla

Breakfast Burritos, Lamb Tortas, and Cheese Burritos

208.450.9900



Sawtooth Brewery

Lamb Moroccan "Hand-Helds"

Hailey Location:

110 N River St, Hailey

Ketchum Location:

631 Warm Springs Rd, Ketchum

sawtoothbrewery.com



South Valley Pizzeria

Lamb Pizza

108 Elm St, Bellevue

208.788.1456

southvalleypizzeria.com

Championship Sheepdog Trials

October 9 & 10 • 9:00am - 5:00pm
October 11 • 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 2026 Trials will feature approximately 81 of the most talented border collies paired with their top handlers. Look for teams traveling from Idaho, Washington, Oregon, California, Nevada, Utah, Alberta, South Dakota, Colorado, Montana, Connecticut, 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 forty 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 forty 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 2026 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 six bands of sheep, lambing in Bliss, Idaho, and trailing to Ketchum, Idaho. This year marks their second year of participation in the Sheepdog Trials. “We are excited to be part of the Festival,” shared Mary and Todd Schwandt.



Photo: Jay Amistead



Photo: Jay Amistead

**Thank you to the generous sponsor
of Saturday's 2026 Sheepdog Trials:**



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 2026

Judith Anderson
Shannon and Dan Aja
Candice Ancho
Bark n' Purr, Jen and Mike Willett
Alice Bender
Joe Betti
Joy Bond
Tanya Brennan
Anne and Chad Carper
Ann Cazin
Freda Cenarrusa
Beverly and Kevin Cobb
Kelley and Ben Craig
Joan Davies
Rob Ellingson
Jennifer and Jamie Forese
Laurie and Ross Garber
Penny Gardiner
Elizabeth Guerin Dickinson

Jean and J. Eddy Hall
Jeff Harper
Mary Lou Harper
Donna Hogg
Lori Holland
Susan Holley and James Armistead
George Imel
Lucie and Mel Jackson
Yvette Karchesy
John Laxson
Robin Leavitt
Tracy and Jeff Leek
Marie Lerch
Maureen and Erv Lischke
April and Bob Macleod
Mary and Stephen Malkmus
Charles McConnell
Jeanne and Nick Mowlds
Ann Murakami

Ed and Roxy Musser
Karen Nelson
Kathy and Brad Nysether
Nancy Hobbs Orme
Carol and Marc Quilici
Kat Read, In Honor Of Doug Read
and Polly Read King
Janet Schaumberg and Bill Craig
Kathy Seal
Sisters on the Fly
Melinda Springs
The Lundin Family
Gwen Thomas
Jack and Dana Topel
Jeannie Wailes
Bonnie Wailes
Dianne Wilson
Julie Wilson

**Lists are current as of September 10, 2026.
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

2026 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 or Venmo will be accepted. Please arrive early.

THURSDAY CLASSES • OCTOBER 8



BLOCK-PRINTED WRIST WARMERS

Instructor: Becky Utecht - Ogilvie, Minnesota

Thursday, October 8 • 9:00am - 12:00pm

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

Skill: Beginner, ages 16+

Class Size: 6-12 • Cost: \$115.00



THE COOLEST HATBAND

Instructor: Jan Bittenbender - McCall, Idaho

Thursday, October 8 • 9:00am - 12:00pm

Location: Emmanuel Episcopal Church

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

Skill: Beginner, ages 16+

Class Size: 8-12 • Cost: \$120.00



NEEDLE POINT KEY CHAIN

Instructor: Amy Mistick - Hailey, Idaho

Thursday, October 8 • 9:00am - 12:00pm

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

Skill: Intermediate - Beginner, ages 12+

Class Size: 6-8 • Cost: \$95.00



NEEDLE-FELTED PUMPKINS, ETC

Instructor: Tammy Jordon - Lincoln, Montana

Thursday, October 8 • 9:00am - 12:00pm

Location: Emmanuel Episcopal Church

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

Skill: Beginners welcome! Ages 8+ with paying adult

Class Size: 5-15 • Cost: \$90.00

THURSDAY CLASSES • OCTOBER 8



NEEDLE-FELTED SNOWMAN, ETC

Instructor: Tammy Jordon - Lincoln, Montana

Thursday, October 8 • 1:30pm - 4:30pm

Location: Emmanuel Episcopal Church

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

Skill: Beginners welcome! Ages 8+ with paying adult

Class Size: 5-15 • Cost: \$90.00



WET FELT A BOWL!

Instructor: Jan Bittenbender - McCall, ID

Thursday, October 8 • 1:30pm - 4:30pm

Location: Emmanuel Episcopal Church

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

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

Class Size: 6-16 • Cost: \$90.00



FARM FRIENDS: NEEDLE-FELTED TOTE

Instructor: Anna Anderson - Superior, Montana

Thursday, October 8 • 1:30pm - 4:30pm

Location: Sun Valley Museum of Art, 191 5th St. E., KETCHUM

Skill: Beginners welcome, ages 10 and older with paying adult

Class Size: 6-16 • Cost: \$150.00



INTRO-SKINNFEEL SITTUNDERLAG

Instructor: Becky Utecht - Ogilvie, Minnesota

Thursday, October 8 • 1:30pm - 4:30pm

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

Skill: Beginner, ages 16+

Class Size: 6-12 • Cost: \$130.00

FRIDAY CLASSES • OCTOBER 9



POSTCARDS FROM THE FLOCK

Instructor: Jan Bittenbender - McCall, Idaho

Friday, Oct 9 • 9:00am - 12:00pm

Location: Emmanuel Episcopal Church

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

Skill: All Levels (not suitable for young children)

Class Size: 10-18 • Cost: \$120.00

FRIDAY CLASSES • OCTOBER 9

**DYEING TO NUNO - FELT A SCARF**

Instructor: Anna Anderson - Superior, Montana

Friday, October 9 • 9:00am - 12:00pm

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

Skill: Beginners welcome, ages 8 and older with a paying adult.

Class Size: 6-16 • Cost: \$125.00

**KNITTING 101**

Instructor: Linda Stirling - Ketchum, Idaho

Friday, October 9 • 9:00am - 12:00pm

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

Skill: Beginner

Class Size: 6-8 • Cost: \$90.00

**BEGINNING SPINNING**

Instructor: Sylvia Smith - Kalispell, Montana

**Friday, October 9 • 9:00am - 3:00pm
(break for lunch)**Location: Emmanuel Episcopal Church, 101 2nd. Ave., S., Hailey
(enter off Bullion St.)

Skill: Beginners, ages 12 and older.

Class Size: 3-6 • Cost: \$170.00

**WET AND NEEDLE-FELTED JOURNALS**

Instructor: Tammy Jordon - Lincoln, Montana

**Friday, October 9 • 9:00am - 3:00pm
(break for lunch)**

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

Skill: Beginners welcome! Ages 8+ with paying adult

Class Size: 5-15 • Cost: \$150.00

PEACEFUL LAMB ORNAMENT

Instructor: Susan Coons - Hailey, Idaho

Friday, October 9 • 1:00pm - 4:00pmLocation: The Fabric Granary
122 S. Main St., Hailey, IdahoSkill: Beginner,
not suitable for children

Class Size: 4 -10 • Cost: \$70.00



FRIDAY CLASSES • OCTOBER 9



NATURAL DYES FROM THE FOREST

Instructor: Doris Florig - Avery, California

Friday, October 9 • 1:30pm - 4:30pm

Location: Emmanuel Episcopal Church

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

Skill: Beginners, ages 16 and older

Class Size: 2-16 • Cost: \$110.00



POWER TOOL FELTING AN ARTISTIC SCARF

Instructor: Anna Anderson - Superior, Montana

Friday, October 9 • 1:30pm - 4:30pm

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

Skill: Beginners welcome, ages 10 and older with a paying adult.

Class Size: 6-16 • Cost: \$150.00

SATURDAY CLASSES • OCTOBER 10



FELTED ANIMAL SCULPTURES

Instructor: Doris Florig - Avery, California

Saturday, October 10 • 9:00am - 12:00pm

Location: Emmanuel Episcopal Church

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

Skill: Beginners welcome, ages 16+ • Class Size: 2-16 • Cost: \$110



KNIT & NEEDLE SHEEP HAT

Instructor: Summer Neel - Hailey, Idaho

Saturday, October 10 • 9:00am - 12:00pm

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

Skill Level: Advanced Beginner • Class Size: 6 - 8 • Cost: \$130



INTERMEDIATE SPINNING TECHNIQUES

Instructor: Sylvia Smith - Kalispell, Montana

Saturday, October 10 • 9:00am - 12:00pm

Location: Emmanuel Episcopal Church

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

Skill: Beginner - Intermediate, ages 12+ • Class Size: 4-10 • Cost: \$85



FOREST FOLKS - WET AND DRY FELTING

Instructor: Anna Anderson - Superior, Montana

Saturday, October 10 • 9:00am - 12:00pm

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

Skill: Beginners welcome, ages 8 and older with a paying adult.

Class Size: 6-16 • Cost: \$90.00

SATURDAY CLASSES • OCTOBER 10



DROP AND TURKISH SPINDLES

Instructor: Tammy Jordon - Lincoln, Montana

Saturday, October 10 • 9:00am - 12:00pm

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

Skill: No experience - beginners welcome!

Class Size: 5-10 • Cost: \$100.00



AMERICA'S 250TH CELEBRATION

Instructor: Susan Coons - Hailey, Idaho

Saturday, October 10 • 1:00pm - 4:00pm

Location: The Fabric Granary, 122 S. Main St., Hailey, Idaho

Skill: Beginner, not suitable for children

Class Size: 4 -10 • Cost: \$80.00



MAKE A SOCK MONKEY

Instructor: Doris Florig - Avery, California

Saturday, October 10 • 1:30pm - 4:30pm

Location: Emmanuel Episcopal Church

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

Skill: Beginners welcome, ages 14+

Class Size: 2-16 • Cost: \$110.00



FIBER PREP BASICS

Instructor: Sylvia Smith - Kalispell, Montana

Saturday, October 10 • 1:30pm - 4:30pm

Location: Emmanuel Episcopal Church

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

Skill: All levels welcome!

Class Size: 4-15 • Cost: \$80.00



WINE BOTTLE GIFT BAG

Instructor: Anna Anderson - Superior, Montana

Saturday, October 10 • 1:30pm - 4:30pm

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

Skill: Beginners welcome, ages 8 and older with a paying adult.

Class Size: 6-16 • Cost: \$105.00



NEEDLE-FELTED UGLY SWEATER, ETC

Instructor: Tammy Jordon - Lincoln, Montana

Saturday, October 10 • 1:30pm - 4:30pm

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

Skill: Beginners welcome! Ages 8+ with paying adult

Class Size: 5-15 • Cost: \$90.00



Big Sheep Parade

Sunday, October 11 • 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 local dancers. Blessing the flock this year is The Very Reverend M. Jonah Kendall, Rector of St. Thomas Episcopal Church in Ketchum.

Sheep for the Parade from the Schwandt Family's Jaz Ranch

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 six bands of sheep, lambing in Bliss, Idaho, and trailing to Ketchum, Idaho. This year marks their inaugural participation in the Big Sheep Parade.

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 the sheep need to see the open road. 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 (in safety vests, kerchiefs and/or nametags.) 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 11 • 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.

KIM STOCKING BAND

1:00pm - 3:00pm

The Kim Stocking Band is a long-standing musical group based in Idaho's Wood River Valley. A local favorite that has been playing in the Valley for 29 years, they are known for a style that blends country, rock, and folk music.

The group features a rotating or collaborative lineup including Kim Stocking and Ember Stocking Jensen on vocals, Mike Saul on acoustic and electric guitar, Chip Booth on acoustic and electric guitar and mandolin, Lyle Evans on bass and Josh Kelly on drums. Their music covers Alison Krauss to Tom Petty and their music genres are suitable for festivals, private events and local venues.



FOOD & BEVERAGES
GENEROUSLY PROVIDED BY:



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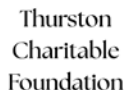
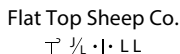
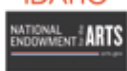
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We would like to thank the following organizations and businesses for their generous support of the 2026 Festival!



Ali Long, The Springcreek Foundation

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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 2026 SPONSORS

Photo: Carol Waller

We would like to thank the following organizations, businesses and individuals for their generous support of the 2026 Festival!

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 We apologize for any omissions or errors to this list.

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Lists are current as of September 10, 2026. We apologize for any omissions or errors to this list.

Trailing of the Sheep Festival

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Sheila Kelley, Program Director
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Dana Topel, HQ Coordinator
Jack Topel, HQ Assistant
Angie Untisz, USBCHA Trials' 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!

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Boulder Brothers - Celtic Tunes
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Sam Jackson - Poet
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Tish Lewis - Border Collie Demonstrations
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Peruvian Musicians and Dancers
Polish Highlanders
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Linnea Collins
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SAVE THE DATES . . .



Starry Starry
NIGHT

On The Trail

A Fundraising
Event to Support

Trailing
of the
Sheep
Festival

THURSDAY, JUNE 17, 2027 | 6:00 PM
THE ARGYROS PERFORMING ARTS CENTER

Reception • Silent & Live Auction • You Pick Raffle
Lamb Dinner • Entertainment and more!
Stay up-to-date on all events and news...
Scan the QR code to join the Festival's e-newsletter!

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AND PLAN TO JOIN US FOR NEXT YEAR'S FESTIVAL:
OCTOBER 6-10, 2027!



Photo: Mike Patterson

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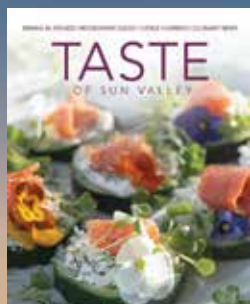
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