

HOMESCHOOL FARM TOUR/CHEESEMAKING EXPERIENCE WAIVER AND MEDIA RELEASE FORM



Twisted Oak Farm
31189 SE Jackknife Rd
Eagle Creek, OR 97022
503-729-1101

Owners: Michelle and James Schleich
Non-Profit EIN: 39-3463254

Twisted Oak Farm is a non-profit micro-dairy farm dedicated to teaching individuals about sourcing food locally, emphasizing that "we are what we eat," a principle that should resonate with all living creatures, whether human or animal. Our mission is to promote sustainable, holistic farming and animal husbandry practices that foster health, education, and awareness about the origins of our food that focuses on nutrition. We aim to educate the future generation of the lost historical practices of homesteading traditions.

Date of Visit: _____

EDUCATIONAL MATERIALS COVERED:

Cheesemaking: A Science, an Art, and a Craft
[Curriculum and Vocabulary](#) provided by the National Agriculture in the Classroom

PARTICIPANT INFORMATION

Full Name: _____

If under 18, Name of parent/guardian: _____

WAIVER OF LIABILITY

I understand that participating in a farm tour and cheese making experience involves certain risks, including but not limited to uneven terrain, animal interaction, optional consumption of farm fresh (raw) milk and cheese, exposure to hot liquid, and use of cooking equipment including stove. By signing this waiver, I acknowledge the inherent risks and agree to the following:

1. I voluntarily assume full responsibility for any risks of illness, injury, or property damage that may result from my/my child's participation.

2. I release and discharge the farm, its owners, staff, volunteers, and representatives from any and all claims or liabilities arising from my/my child's participation in this event.
3. I acknowledge that the farm owners have provided me with educational resources informing me about the potential risks of non-pasteurized foods/I have informed my child of the potential risks associated with non-pasteurized foods.
4. I/my child will be required to follow all instructions, signage, and safety guidelines provided by farm staff during the tour and experience. Food Safety is important, so all participants will be required to wash their hands often.

MEDIA RELEASE

I give permission for Twisted Oak Farm and its representatives to photograph me (or my child if under 18) during the farm tour and I understand that these images may be used for educational and promotional purposes without further compensation or approval.

PARTICIPANT SIGNATURE

By signing below, I confirm that I have read and understand this waiver and agree to the terms set forth.

Signature of Participant (or Parent/Guardian if under 18):

Date: _____

EDUCATIONAL MATERIAL – THE MORE YOU KNOW:

[Twisted Oak Farm – Frequently Asked Questions](#)

[Raw Milk: Does the Benefits Outweigh the Dangers?](#)

[Recipe for a Healthy Gut: Intake of Unpasteurised Milk Is Associated with Increased](#)

[Lactobacillus Abundance in the Human Gut Microbiome](#)

[The Dangers of Raw Milk: Unpasteurized Milk Can Pose a Serious Health Risk](#)

[Raw milk producers with high levels of hygiene and safety](#)

[Raw Milk Consumption - Risks and Benefits](#)

[Two Types of Raw Milk – Is all raw milk dangerous?](#)