

Happy Goat Creamery LLC Waiver and Release of Liability

In consideration of being allowed to enter the property located at 7463 CR 1770 West Plains, MO 65775 (hereinafter "HAPPY GOAT CREAMERY") and participate in the activities including but not limited to, farm tour, cheese making class, soap making class, goat milking lesson (collectively "ACTIVITIES"), provided by Happy Goat Creamery LLC and its owners' Jessica Ochsenkiel, Noelle Hunt, Its employees, volunteers, representatives, and members (collectively "HAPPY GOAT CREAMERY").

Happy Goat Creamery known and unknown risk Disclosure: There are inherent risks to participating in dairy farm events. These risks can include, but are not limited to: personal injury, illness, permanent disability, and/or death as a result of being in the same area as livestock, personal property loss, and theft are also possible;

(A) Many of our goats have horns and regardless of the intent of the goat's actions, goring (being stabbed by the goat's horns) is a distinct possibility. Our goats are Lamancha, a full size breed that can weigh 200 pounds or more. Goats are not very aware of people's feet and can and do step on feet. This can cause any number of injuries, most common being; broken bones, cuts, abrasions, long term pain, and blood clots. We recommend that you do not wear open toe shoes such as sandals. Goats also have VERY sharp teeth in the back of their jaws (like horses) that are capable of breaking tree branches and decapitating fingers, though drawing blood is more common place. Please don't put your fingers in our goats' mouths.

(B) During a cheese class, you will be around boiling water, very hot cheese, and whey. This can result in very bad burns should an accident occur. Some of the cheeses we can teach you to make are RAW. If you choose to make raw cheese, please be aware that all raw dairy products, fresh raw goat milk included, can be dangerous to your health and can harbor food born illness such as listeria, E.coli, Salmonella and Zoonotic illness such as Q-fever, Brucellosis, Leptospirosis, and many others. We strive to make sure our animals are healthy, but there is no way to 100% guarantee that they (our goats) or the milk that they produce is free of all disease. The only way to be safe is to consume pasteurized dairy products (milk, cheeses, ect.)

(C) During a soap making class, you will be exposed to lye (also known as caustic soda and sodium hydroxide.) Lye is a well known hazardous material. It can cause permanent eye, lung, and skin damage. I got I very small drop of the lye mix in my eye due to a splash when poring it. I flushed my eye with cold water for the next hour. My eye hurt like mad for days, but I am very lucky that I am not blind in that eye and that my vision is not damaged. I have also had lye burns on my skin. They are not fun. The fumes that are a result of mixing the lye with liquid can burn your lungs and cause long term damage or worse, death. In the soap making class, we teach methods that reduce the risk of personal injury, but we cannot guarantee your safety. Your actions during soap making must be safety conscious.

(D) Happy Goat Creamery is a working goat dairy/farm. That means that everything is in constant use and receives a lot of wear and tear. As a result maintenance is always being done and sometimes, especially when interrupted, tools can be left out and be in the way. Some of these tools are sharp and can injure you. We ask that you keep your eyes open and steer clear of any tools that may be in your path during

your visit. All of our equipment is a must have and sometimes less than the best equipment is still being used until a replacement can be purchased or made. A good example of this is buckets that no longer have handles and sharp edges here and there do happen. We work to improve our facility all the time, unfinished/in construction projects are common place here. We ask that you use common sense and stay away from construction sites.

(E) Uneven, wet, and slippery surfaces are all found at Happy Goat Creamery, the danger/risk of taking a fall is pretty high.

(F) It should also be said that a few years ago, my gas can was stolen out of my front yard. Theft of personal property is a possibility.

(G) there are also honey bee's at happy goat creamery so the risk of being stung by one or more honey bee's is higher then at locations that do not keep honey bee hives.

Don't ever do/participate in any event at Happy Goat Creamery that you do not feel/think is safe. There is no shame in not being comfortable with participating in our working farm. Farming, dairying, soap making, and cheese making are a big step out of most people's comfort zone. When you are learning something new, mistakes are made, pain is normally a result of those mistakes. We at Happy Goat Creamery do our best to guide you through all of our activities without any pain of any kind, but there are those unknown, unforeseen, unbelievable, never thought of accidents that we farmers tend to call acts of God, that can and do happen.

I _____ have been informed of the known and unknown dangers and risks of participating in the activities at Happy Goat Creamery and I assume all of the dangers and risks involved upon myself and I waive, release, discharge Happy Goat Creamery to the fullest extent permitted by law, from any and all liability including but not limited to, liability arising from the negligence or fault of Happy Goat Creamery for my death, permanent disability, loss, injury, illness, property damage, or property theft.

This waiver shall continue for every visit by me to Happy Goat Creamery.

I certify that I am 18 years of age or over and that I have a right to enter into this contract.

I CERTIFY THAT I HAVE READ THIS DOCUMENT, AND I FULLY UNDERSTAND ITS CONTENTS. I AM AWARE THAT THIS IS A RELEASE OF LIABILITY AND A CONTRACT AND I SIGN IT OF MY OWN FREE WILL.

Signature

Date