

## Introduction

Welcome and thanks for your interest in our Curly Tail CSA Program - a pork CSA. At Dea Dia Organics, we've always been interested in healthy living, cooking and the environment and dreamed to someday run a farm. In 2006 that dream came true and we started Dea Dia Organics as part of the Farm Business Development Center at the Prairie Crossing Farm in Grayslake, IL. We raise a wide variety of organic vegetables and natural, heritage pork.

Community Supported Agriculture (CSA) brings together farmers and consumers to share rewards and some of the risks of farming while reconnecting people to their food and how and where it is grown. As a Curly Tail CSA member, you pay up-front for a portion of your pork with the balance due when your meat is ready. This system allows us to make our investments in the spring and provides us with a more consistent, dependable income. In exchange for your commitment to us, we commit to providing you with tasty, locally raised pork in the fall.

Our pigs are heritage breeds which are known for their taste and texture. A heritage breed is a traditional livestock breed that was raised by farmers in the past, before the drastic reduction of breed varieties. It may seem odd to use a rare breed of pig for pork, but these breeds simply will not survive unless a market for these animals can be created.

We're committed to respecting and appreciating the pigs we raise. Our pigs are fed a wholesome, diverse diet of grains, vegetables and fruits. We encourage them to graze on grasses and plants, while also doing what they love the best: rooting in the soil to find roots, bugs and all sort of goodies. They can move around freely with plenty of access to clean water, fresh air and sunlight. When cared for in this way, we create a much less stressful environment and ultimately, healthier pigs. Out of our care and respect for our animals we watch closely for any signs of illness and work with a veterinarian to prevent and treat any problems that might arise. If you have any question about how we raise and care for our pigs please feel free to contact us.



What does this mean for you?

- Your pork will have the full flavor and color that can only come with access to pasture and such a diverse diet.
- Your pork will be healthier than conventionally raised pork. There is strong evidence that livestock raised with access to pasture offer you more "good" fats, and fewer "bad" fats. They are richer in antioxidants; including vitamins E, beta-carotene, and vitamin C. *Source: www.eatwild.com.*
- Your pork will be locally raised and grazed, which reduces the environmental impact of transportation and animal waste.
- You will support a traditional, respectful method of raising animals.
- You will help to ensure that rare, heritage breeds of livestock survive and create more biodiversity.



We look forward to providing you and your family with good food.  
The Miller Family

Email: [millers@dea-dia.com](mailto:millers@dea-dia.com)

Phone: 847-207-6292

To learn more about our farm visit us on the web:

[www.dea-dia.com](http://www.dea-dia.com)

## How it works

**Step 1:** Sign-up to become a member of the Curly Tail CSA Program! You can select a Full Share (pork from a whole pig) or a Half Share (pork from half of a pig). With this sign-up, you'll pay a "down payment" on your pork which is 75% of the pig's target final weight (230lbs.):

*\*These weights are estimates. Actual live weights maybe higher or lower.*

*Please note: these payments do not include the cost of butchering. These costs will be calculated separately by the butcher. Estimated butchering costs are available upon request.*

**Step 2:** We'll raise your pig on our farm from spring (May) to fall (October). We'll keep in touch with you throughout the season with newsletters to provide you with a window into the raising of the pigs.

**Step 3:** In cooperation with a butcher shop, you'll select the individual cuts and smoking/curing you'd like for your pork.

**Step 4:** Once fully grown, we'll transport the pigs to the butcher shop for the butchering. Your pig's final weight will be measured and we'll invoice you for your remaining balance of the pig's weight (at \$2.40/lb).



**Step 5:** The butcher will contact you when your meat is ready for pick-up and payment. You will have approximately 10 business day to pick-up your meat from their shop.

**Step 6:** Enjoy your heritage pork! Bon Appetit!

## Personal Information

If you are splitting a share with someone please include their contact information on the back of this sheet.

Name: \_\_\_\_\_

Address: \_\_\_\_\_

Phone: \_\_\_\_\_ Email: \_\_\_\_\_

We will use email for registration confirmation, newsletters, and other communications. Please add our email address, [millers@dea-dia.com](mailto:millers@dea-dia.com), to your address book to ensure you receive our emails.

## Payment Details

The number of shares is limited; your space will be ensured once we receive your payment.

Please mail this form and your check payable to Dea Dia Organics to:

Dea Dia Organics, 415 Flanders Lane, Grayslake, Illinois 60030

**Down payment (please circle your choice):**

Half Share/Pig: \$207.00 (86.25lbs. x \$2.40/lb)

Whole Share/Pig: \$414.00 (172.5lbs. x \$2.40/lb)

### Final Payment

Once we have a final live weight we subtract your down payment from the total live weight and notify you of your final balance.