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NEWSLETTER

SEPTEMBER 2025

SINGING IN THE RAIN

WHEN THE RAIN RESETS
LOVE, LIFE, AND
FORGOTTEN JOY

A GREENER GLOW

SUSTAINABLE
DECORATION IDEAS FOR
THE FESTIVE SEASON

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Maybe you'd like to contribute a poem, a story, food and garden hacks, recipes, an article or a point of view on sustainable living?

All contributions are welcome!

Mail us at:

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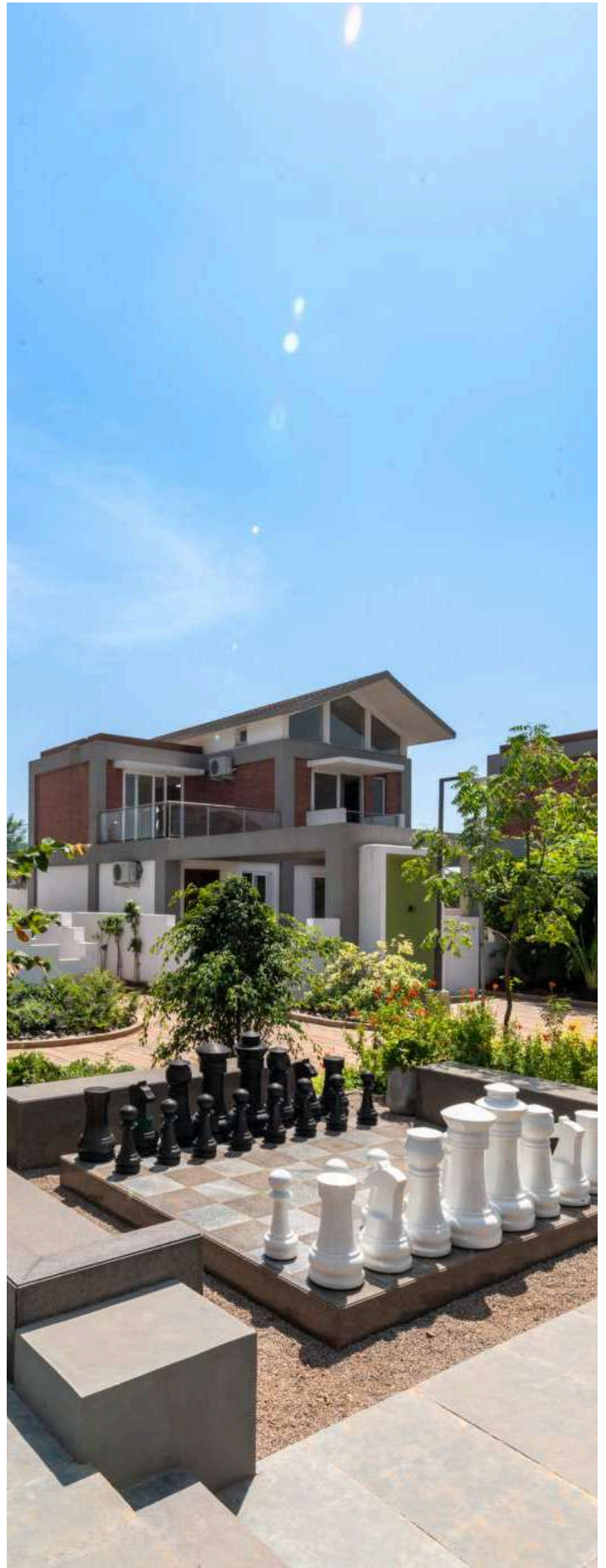


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From Blueprints to Belonging

CEO's FOREWORD: AUGUST 2025

Dear Reader,

The festival season has begun! It started with an early Rakhi and reminding me that the joint nature of our celebrations is what gives our festivals the vibrancy. Across India, this time of year is marked not only by rituals and celebrations, but also by the warmth of families and communities gathering in shared spaces. At Organo, this spirit resonates deeply with us because our communities are designed with precisely this in mind.

This year is especially meaningful for us. Antharam has now completed its handover, and as festive season begins I am filled with gratitude and excitement to see how the community is coming alive. Walking through the veedhis, seeing the children venture into the fields, and watching neighbors come together to celebrate, it is a reminder that architecture is never complete at the moment of construction. It is complete only when people inhabit it, make it their own, and allow its spaces to become the stage for life's small and large moments.

For me, as an architect, there is no greater joy than witnessing this transformation. The lines we drew on paper, the materials we chose with care, and the systems we designed for comfort and sustainability now serve as backdrops to real experiences, festivals shared, meals enjoyed together, and new friendships made. This is our vision: homes and landscapes that nurture well-being, connection, and resilience.



In this issue, you will find reflections and stories from across our communities. From mindful ways of preparing for the festive season to the enduring role of food and farming in bringing people together, each piece highlights how design and daily life intersect in meaningful ways.

For us, every Organo home is more than a residence, it is a beginning. A beginning of slower mornings, of familiar voices around the rachabanda, of festivals that feel both rooted and renewed. Seeing this unfold at Antharam reminds us sustainability is not a concept, but a lived reality made possible when people and place grow in harmony.

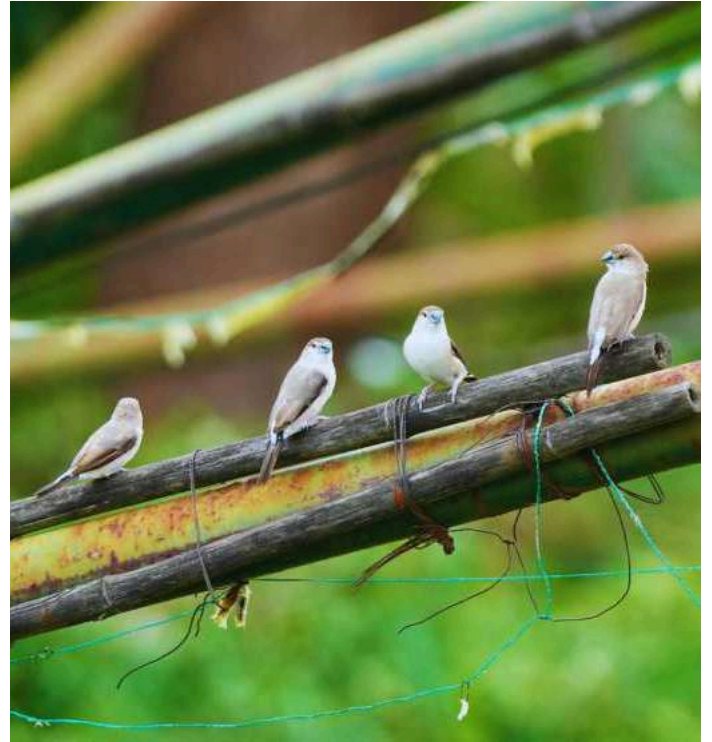
I am looking forward to many more such beginnings and to seeing the spirit of community deepen with every season.

Warmly,
Nagesh Battula
CEO, Organo Eco Habitats

A Slow Life In Pictures

Have an image from your slow living experience to share? Do send it to marketing@organo.co.in, we'd love to include it!

Shot by Dr Geeta Aurangabadkar & Guest at Organo Naandi



Palgutta: Designing for Familiarity and Everyday Belonging

By Meena Murugappan, Product Head



When we began work on Palgutta, we knew this community would need to feel very different from our earlier projects. Ibrahimpalle was about heritage and introverted courtyard homes. Damaragidda focused on young families and child-centric spaces. Palgutta, however, sits in another space entirely. It is designed as a primary home community that restores something many of us have lost in big cities: the scale, safety, and familiarity of small-town living.

A Primary Home, Not a City Enclave

Palgutta is not a weekend retreat, nor a city apartment block. It is a forever home environment where families can anchor themselves, raise children, and grow older together. Located about 50 minutes from Gachibowli, it offers the accessibility of schools and workplaces while retaining a quieter pace of life. The intent was never to compete with city apartments or luxury gated villas. Instead, the question we asked ourselves was: *how do we recreate the sense of neighborhood that many of us remember from the towns and colonies we grew up in?*

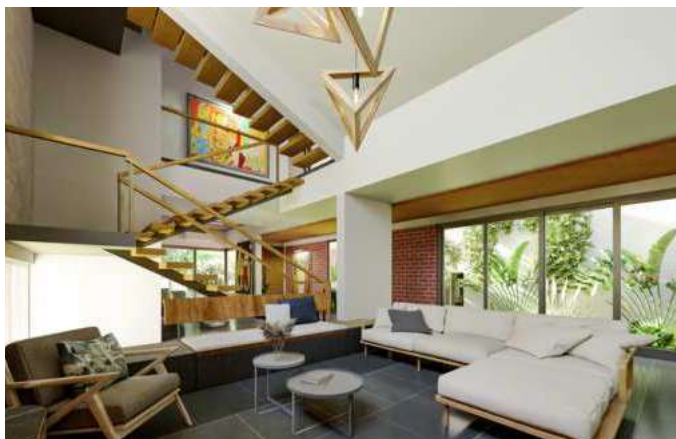
The Reference of Colonies

When we spoke to families, many described their formative years not in villages, but in bank colonies, defense colonies, or public sector townships of the 70s and 80s. These were compact neighborhoods of 120–150 homes where everyone knew each other. You could borrow sugar from a neighbor, join street-wide Diwali decorations, or meet cousins at the badminton court around the corner. Palgutta borrows from that reference.

The central spine of the community has been imagined as a main street. Instead of sterile clubhouses, we explored how everyday services and social corners could be woven in. Ideas like a barber shop corner, a record store-inspired nook, or even a small clock tower were tested, not as nostalgia pieces, but as architectural markers of community. The intent is to design streets and nodes that feel lived in, that allow for encounters and conversations to happen naturally.

Scale and Density

This balance of privacy and familiarity is what we believe will set the tone for life in Palgutta. It is neither as private as Aloor or Kandawada, nor as socially open as Antharam. It sits somewhere in between, designed for serendipity, but without being intrusive.



The Architecture of Everyday Use

Architecturally, the homes are modern, spacious, and quiet in expression. They do not reference grandmothers' houses or heritage courtyards. Instead, the design thinking has been closer to urban homes of the 80s and 90s, updated for today, with generous windows, shaded balconies, and layouts that encourage airflow and daylight.

The houses are planned with corners and transitional spaces that allow both togetherness and retreat, balconies that overlook streets, stair landings that double as sitting spaces, terraces that can hold a family celebration or a quiet evening. These are not decorative gestures but functional decisions to ensure homes feel adaptable across seasons and across generations.



Community and Intergenerational Living

One of the patterns we have already observed is families buying in clusters; siblings, cousins, or close friends choosing to live side by side.

This is not accidental. The planning of Palgutta makes it possible for families to live like a modern joint family, each with their own independent home but sharing everyday rhythms.

We see this as central to the project's positioning. Where Damaragidda was about giving children a special kind of Organo childhood, Palgutta is about giving entire families a place to root themselves. Parents in their 40s and 50s see it as a space they can age into, while ensuring their children have safe neighborhoods and quality schools nearby. Grandchildren visiting in the future will see it as *their* hometown.





Nature as More Than Ornament

Like all our communities, Palgutta is structured around farming and forestry. It is not ornamental greenery. The site is bordered by streams, which are being restored into walkable water edges. Collective farms and forest patches are planned as integral parts of the layout, not afterthoughts.

Here, landscape and architecture are designed to reinforce each other. A shaded lane leads to a farming patch, balconies overlook forest edges, and walking paths follow the line of the stream. These layers ensure that nature is not just seen, but experienced as part of everyday routines.

What Palgutta Offers

If we were to distill Palgutta into three ideas, they would be:

- **A new hometown** – not about going back to your grandmother's house, but creating a place your children and grandchildren will call their own.

- **Neighborhood by design** – streets and clusters planned to encourage familiarity, safety, and encounters without sacrificing privacy.
- **Modern homes within living systems** – architecture that is urban in comfort but placed within farms, forests, and streams that regenerate the land and connect people to each other.

Conclusion

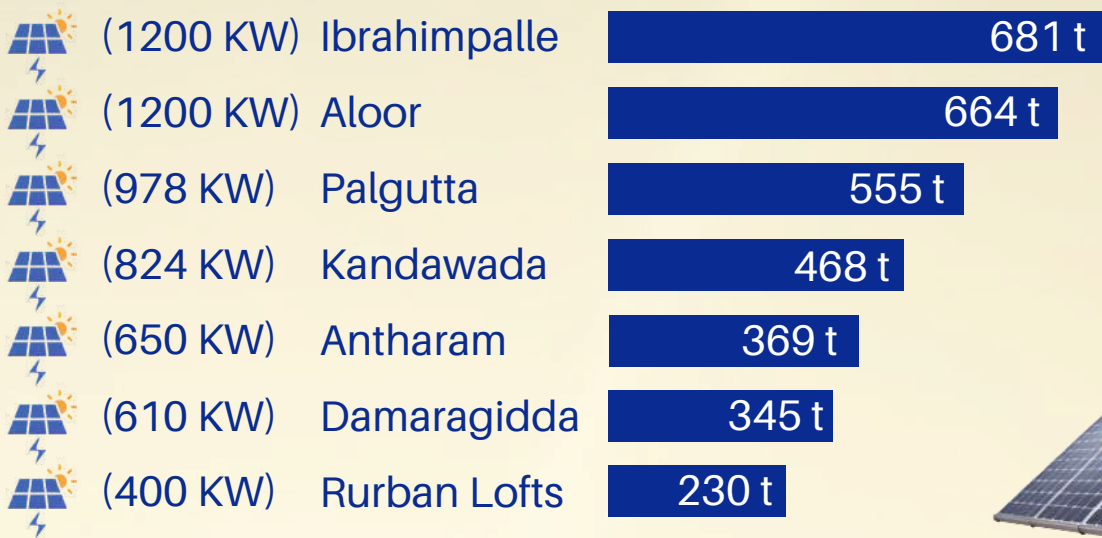
As architects, our role is not just to design buildings, but to set the stage for life. In Palgutta, we have tried to create a balance of accessibility, modern comfort, and community intimacy.

It is a community that allows families to reclaim the scale of life that cities have taken away, without giving up the opportunities of the present.

Organo's Solar Impact: CO₂ Savings in Action



Project-wise CO₂ Savings



Total: 3312 tonnes CO₂/year

Big Conversion



14.5 lakh liters of petrol
not burned



Equivalent to 1.75 crore
km of driving



Like going around the
Earth 400 times

Every Organo
Eco-Habitat is
designed to be a
net-zero community,
making solar energy
central to
sustainable living.

The Weaver Bird

Shot at Naandi



The Curious Case of the Missing Jackfruit

A Titu Mystery

The Vanishing Jackfruit

Are you a jackfruit lover or hater?

There's no in-between. So it was in Mita's home.

She'd never met a jackfruit hater. Oddly, her community was filled to the brim with jackfruit lovers, each family had planted a tree, yet none had borne fruit. Only in Mita's courtyard did a tree stand heavy with blossoms, and that summer, with fruit.

More than one, in fact. Enough to stir quiet envy in their neighbours.

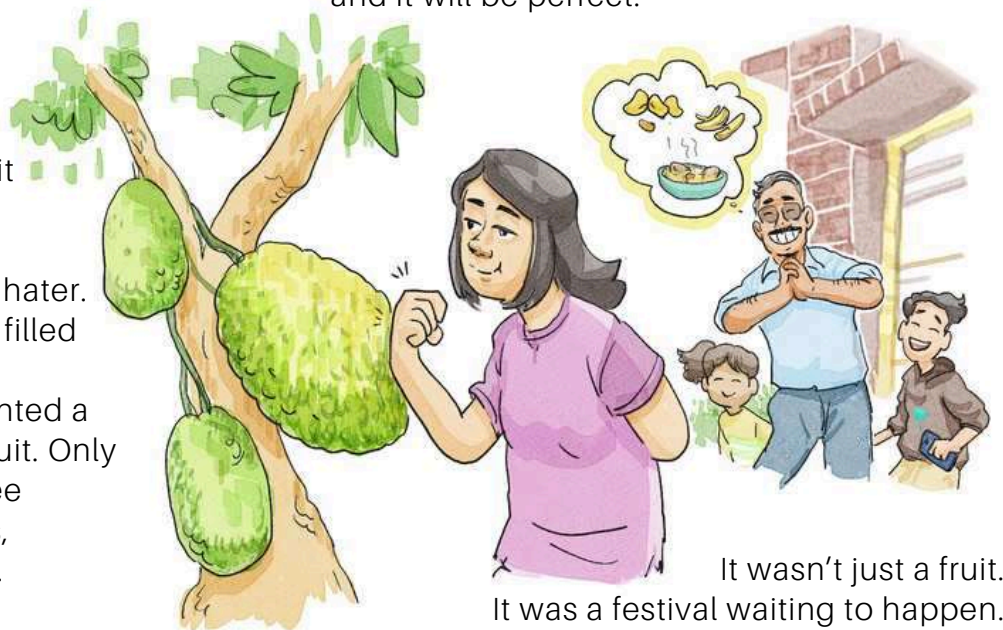
No one said anything beyond, "How lucky, your tree has started early!"

But in a close-knit community, Mita's mother knew better: gardens and produce often feed the mill of drama and gossip.

The tree itself stood like a queen in the courtyard, her crown a thick canopy of green, her jewels the heavy, knobbly fruits dangling from branches almost too frail to hold them.

And there was one jewel everyone had their eyes on: mustard yellow, fragrant, fat, and ready. The Golden Fruit.

Every evening, Mita's mother walked up to it, inspected it from all angles, and tapped it, smiling at the deep hollow sound. Her father always said, "Tomorrow. Just one more day, and it will be perfect."



It wasn't just a fruit. It was a festival waiting to happen.

They had already planned the feast in their minds:

Sweet golden bulbs, yielding yet firm, their fragrance strong enough to fill an entire room.

Seeds roasted over the chulha, eaten warm and nutty.

Jackfruit payasam, thick with coconut milk and jaggery.

Even the neighbours paused during their evening walks, remarking, "Ah, what a beauty! Tomorrow you must pluck it."

Tomorrow. Always tomorrow.

A Titu Mystery

At dawn, under a pink sky, Mita burst into Aarav and Anya's room.

"It's gone!" she gasped. "The jackfruit, the big one! It's not there anymore!"

The three children ran barefoot across the courtyard.



And stopped.

Where The Golden Fruit had hung, only a torn, dripping stalk remained. White sap bled down the trunk. On the ground lay scraps of ragged green skin, sticky and crushed. The air reeked of jackfruit, cruel in its richness.

Mita's father held his head. "We should have plucked it yesterday."

Her mother's voice trembled. "All those weeks... gone."

Neighbours gathered quickly, whispering.

"Who could do this?"

"Someone who knows the value of ripe jackfruit..."

Suspicion darted like shadows across faces.

Chinese Whispers

Mita's mind raced.

Could it be the gardener, who often lingered under the tree, eyeing the fruit?

Or the cook, who had been sighing yesterday about jackfruit curry?

Or the farmhand, forever carrying sacks big enough to hide such a treasure?

The thought that someone in their circle had stolen it made her chest ache.

The Investigation

Determined, the children set out.



Aarav noticed faint yellow stains on the gardener's sleeve. Was it pulp?

Anya overheard the cook whispering at the back door: "...fresh... before anyone knows..."

Mita saw the farmhand sling a suspiciously heavy sack over his shoulder.

The neighbours, meanwhile, muttered in knots, suspicion thick in the air.

Then Titu, the sparrow, swooped in, squawking, and darted toward the bamboo grove. The children followed the bird's trail, sap stains guiding their way.

And there, in the clearing, lay the truth.

The jackfruit was in ruins. Its golden bulbs torn apart, ants swarming the remains. Beside it, a tuft of coarse brown fur.

"This isn't from any of them," Anya whispered.

The Final Reveal

At sunset, they crouched in the guava orchard.

Branches rustled. A shadow dropped.

A large grey langur emerged, a sticky golden pod in its hand. Behind it, a smaller one clutched another piece, chewing happily, while the mother sat watchful.

The children stared, first in disbelief, then in wonder. It wasn't theft. It was a family feast.

With a flick of its tail, the langur bounded away, little one scrambling behind, both leaving only echoes of smacking lips in the dusk.

Back in the courtyard, Mita's father announced, relief washing over him: "It wasn't any of us. It was a monkey."

Laughter broke out, easing the tension, though disappointment lingered. The fruit they had dreamed of was gone.

That night, under the stars, Mita wrote in her diary:

"Sometimes you wait for the perfect moment... and in waiting, you lose it. Next time, we pluck the fruit when it's ready. And never suspect those we love."

Her grandmother added gently as she tucked them in:

"As long as the monkeys enjoyed it, the fruit served its purpose."

And so the stolen jackfruit became a story, bittersweet as its bulbs, fragrant with lessons to savour.



Sunrise at
organo[®]
NAANDI



A Greener Glow: Sustainable Decoration Ideas for the Festive Season

Festivals are fun, each ritual a way to reconnect slowly, as you do rangoli, paint diyas, make snacks and wrap gifts, but they can also create waste that lingers far beyond the season. With a little thought, we can keep our homes festive while making choices that respect the earth.

Here are some ideas to make your celebrations beautiful, traditional, and sustainable.



1. Rangoli the Earth Will Thank You For

Rangoli is most beautiful when it's simple, natural, and safe for soil, birds, and ants. Rice flour is the perfect base, and with a few kitchen or garden ingredients, you can create a full palette.

Method 1: Quick Dry Mix (Easy & Fast)

- Works best for soft, pastel shades.
- Mix 1 part natural pigment powder to 4 parts rice flour.
- Do not exceed 1:1, or the mixture may turn clumpy and hard to sprinkle.

Colour Sources:

- White: Plain rice flour
- Yellow: Turmeric powder
- Golden/Orange: Sun-dried marigold petals, ground fine
- Red: Kumkum or dried hibiscus petals, powdered
- Green: Dried spinach powder or henna
- Pink: Beetroot powder or hibiscus
- Blue: Dried butterfly pea (blue pea/aparajita) flowers, powdered
- Brown: Coffee grounds or cocoa powder (blended with flour to soften intensity)



Method 2: Slurry + Drying (Deeper Colours, More Time)

This gives brighter, longer-lasting shades, but takes 1–2 days.

Boil your chosen ingredient in water until the liquid is richly coloured.

- Turmeric → yellow
- Marigold petals → orange
- Hibiscus or beetroot → pink/red
- Butterfly pea flowers → blue
- Spinach leaves → green

2. Strain the liquid. Mix with an equal amount of rice flour (1:1 ratio) to make a slurry.

3. Spread thinly on a tray. Sun-dry for 1–2 days (or oven-dry at 50–60°C until crisp).

4. Grind & Sieve into a smooth powder.

Example: For a deep pink powder, boil 1 cup hibiscus petals in 2 cups water. Mix the liquid with 1 cup rice flour into a slurry. Sun-dry fully, grind, and sieve, ready to use.

This method is more time-consuming, but it will create strong, even colours that you might want.

Tips for Application

- Sieve powders before use to avoid lumps.
- For neat filling, use a paper cone and tap gently.
- If indoors, lightly mist the finished rangoli with water to help it stay in place (but don't soak).
- After the festival, sweep up and compost, everything is biodegradable.

2. Green Gift Wrapping

Gifts are a wonderful part of this festive season, both the giving and the getting. And as joyful the act is of wrapping and unwrapping, paper can be a huge contributor to unrecyclable waste. Remember the shinier the paper, the slicker it feels, the more plastic or nature-damaging coating it contains. So we have some workarounds for you.

Consider brown paper, newspapers, re-use old gift bags, maybe re-use a gift wrap for a smaller gift if the wrap got damaged while opening. Cloth or an unused napkin with a ribbon works too!

- **Brown paper** - This is an incredibly versatile way to gift. You can write shlokas, or wrap with jute or cotton string, perhaps add a spring of tulsi or marigold. Re-use old gold ribbon and elevate the gift with the contrast of brown and gold.
- **Newspaper** - Layer newspaper and decorate with cut stamps used in block print that are dipped in paint. Paint over it directly, write messages, make a bag.
- **Cloth Wrapping** - Wrap gifts in organza left over cut-pieces, old saree fabric, jute cloth with lace, or block print in plain cloth.



3. Decorating Diyas the Natural Way

Clay diyas are festive essentials, but mass-produced versions are often painted with acrylics that can leach toxins when lit. Try these earth-friendly ideas instead:

- **Natural Pigments** - Coat with rice flour + turmeric for gold, or beetroot powder for pink.
- **Thread Wrapping** - Wind cotton or jute thread around the rim for texture; secure with rice paste.
- **Grain or Pulse Borders** - Apply a thin layer of flour paste and press in whole grains or lentils.
- **Leaf Accents** - Place diyas in shallow plates lined with banana or mango leaves.

Always leave the inside uncoated so the flame burns safely.

When the diyas go out and the garlands wilt, what's left should be able to return to the earth.



4. After the Festival: Let Flowers Keep Giving

Compost Them

Wilted marigolds, roses, or jasmine break down quickly in compost, adding valuable organic matter to balance kitchen waste. Petals can also be scattered as mulch around potted plants.

Partner with Flower Upcycling Agencies

If you have more flowers than you can compost:

- Phool.co - Converts floral waste into incense and biodegradable products.
- Help Us Green - Turns flowers into compost and eco-materials.
- Local Hyderabad Drives - Many RWAs and NGOs collect floral waste during festivals; check with your community network.

A Celebration in Harmony with the Earth

Sustainable decorating isn't about doing less, it's about doing differently. By using what's at hand, working with natural materials, and thinking about the afterlife of every item we bring home, we make sure our celebrations leave no trace but joy.

This season, let your home glow with light and colour, and the quiet satisfaction that beauty and responsibility can live side by side.





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KANDAWADA

2nd Floor | Terrace

Designing Around Food: Farms as the Structural Spine of Living

In most urban neighborhoods, food is distant and invisible. It arrives through supply chains that conceal its origin and cost to the environment. At Organo communities, food is not an afterthought. Farming is placed at the center of planning and becomes the structural spine around which homes, clusters, and shared spaces are organized. This approach restores visibility, participation, and balance.



Farming at Three Scales

Across our projects, farming is integrated at three scales of design:

1. Household Level

Every home, whether low-rise Rurban Lofts or G+2 typologies like Kandawada, each has space to practice farming, sometimes via square foot gardens, in other typologies like Aloor and Naandi, larger spaces are provided. Families can directly grow herbs, vegetables, and leafy greens in their own plots, encouraging an appreciation of fresh grown food but also fostering a deeper connection with not just the earth, but those who toil on it to feed us.

2. Cluster Level

All projects are designed to support shared kitchens. These are intended as active spaces where neighbors can prepare and share food together, whether intentionally around celebrations, or spontaneously as potlucks. Alfresco kitchens are designed to bring families together for collective dining during everyday meals as well as festivals, encouraging conversation over meals that deepen connections.



3. Community Scale

Larger farms, food forests or agro-voltaic farms are core to each community. The size of the farms are dictated by careful planning of available land, balanced against the food requirements not just of people but nature. Food forests and a cow hostel of Gir cows that provide A2 milk and manure for natural fertilizers. Antharam follows intercropping methods, ensuring diverse cultivation across seasons. Crop selection is determined by the soil, available water, the climate and the community need.

This three-tiered system makes food visible and accessible at every step of community life.



Closed-Loop Food and Soil Systems

Designing around food also means designing for soil. Organo demonstrates this through its closed-loop systems. Food waste from homes and community kitchens is segregated and sent to a biogas plant or composting. The by-products - slurry rich in nutrients and biogas converted into electricity are cycled back into farming and cooking. Compost pits provide enrichment for garden spaces for residents and the collective community needs.

In Naandi, cow dung from the goshala is also used for vermicomposting pits where earthworms convert organic matter into nutrient-rich vermicast. This creates a steady source of natural fertilizer for the farming areas. Other by-products, like Jeevamrutham (a mixture of cow dung, cow urine, gram flour, and jaggery), further improve soil texture and vitality.

The result is a design where soil is not depleted but constantly replenished, and food cycles remain visible and accountable within the community.

Kitchens, Clusters, and Community

Farming also shapes the way social life is designed. At Organo, the veedhi-inspired layouts include Rachabanda nodes; small gathering spaces where neighbors meet, often next to farming patches. At Antharam, these nodes are social clusters, anchored by varying amenities, in other projects, these are sheltered benches.

Community kitchens at Organo have a purpose of not just enabling fresh food, but also community engagement by residents with the staff to make cooking a collective activity. Encouraging the exchange of recipes and seasonal food practices. Kandawada's Rurban Hive combines community kitchens, alfresco dining, and a banquet hall as a deliberate cluster of food-oriented spaces.

These elements are not decorative but functional. They ensure that food is not only grown but also celebrated together. Borrowing curry leaves from a neighbor's garden, preparing festival sweets outdoors, or sharing surplus vegetables are all practices supported by the placement of these spaces in pedestrian-first layouts.



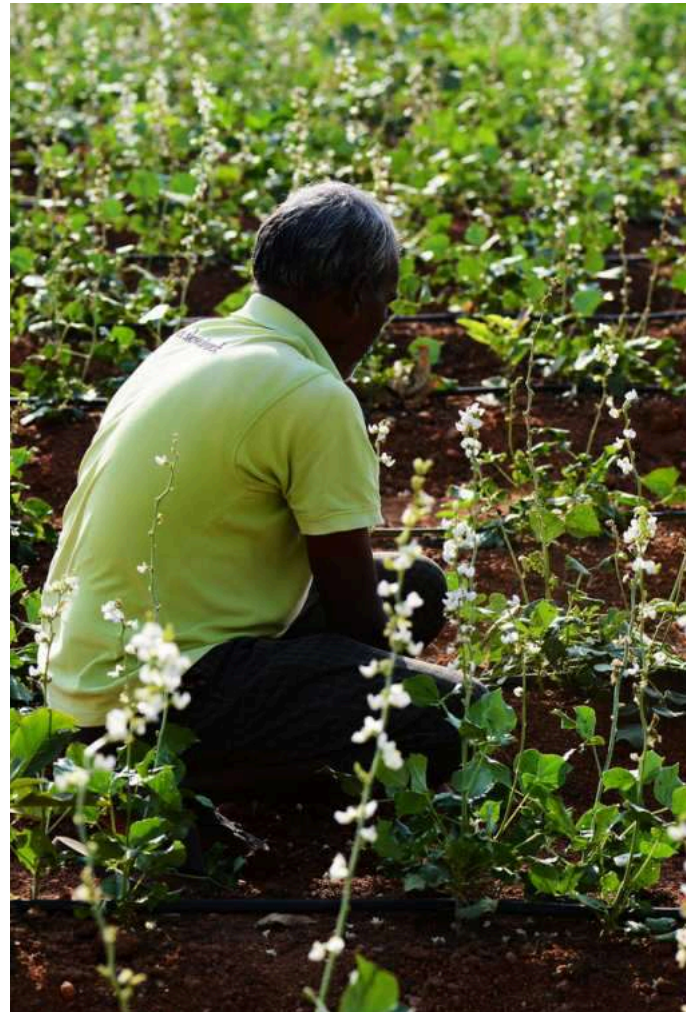
Food and the Seven Strands

The centrality of farming is also tied to the Organo framework of Sapthapatha: seven strands of sustainability that guide every eco-habitat.

- **Food:** Kitchen gardens, children's farms, vegetable plots, orchards, and food forests.
- **Water:** Rainwater harvesting structures, dug wells, and reuse of treated wastewater for irrigation.
- **Earth:** Fertilizer preparation yards, yards for composting, vermicomposting pits improve soil health.

- **Energy:** Biogas plants and solar installations that support farming and reduce grid dependence.
- **Shelter:** Homes designed with yards and kitchens oriented to bring food-growing into daily life.
- **Air:** Afforestation zones and bio-fences that improve microclimate and biodiversity, while also protecting crops.

These strands are not treated separately. They are interdependent: soil enriches water retention, forests support pollination, kitchens generate compost that returns to farms. Food becomes the strand where all others converge.



Cultural Practices Sustained by Design

Food is also cultural memory, and design allows this memory to continue in daily routines. Organo's Farm Store and kitchen support traditional food practices by providing fresh A2 milk, paneer, and ghee prepared using the bilona method. At Antharam, seed banks preserve indigenous varieties, ensuring continuity across generations. Damaragidda integrates seasonal farming so that families can directly connect festivals and rituals with what is grown in their community.

Residents frequently recall how these practices echo their own childhood experiences; of farms, orchards, and shared kitchens. By integrating such elements into modern eco-habitats, design ensures that cultural continuity is not lost but re-anchored.

Closing Reflection

At Organo, designing around food is not a gesture. It is a deliberate choice to make farming the backbone of community planning. It recognises that food, the act of consumption and cooking itself forms the glue for communities.

From backyards to children's farms to collective fields, every scale is designed to keep food visible, participatory, and accountable.

The result is not just fresh produce, but a way of living where soil, kitchens, and clusters are inseparable. For residents, this translates into healthier food, stronger bonds, and continuity of traditions. For us as product designers, it is proof that food is not a secondary layer but the structural spine that sustains well-being, culture, and community.



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ANTHARAM
Ground floor | Backyard

Regional Modak Variations: A Culinary Journey Through India's Ganesh Chaturthi Traditions

Ganesh Chaturthi celebrations across India are incomplete without the beloved modak, Lord Ganesha's favorite sweet. While the essence remains the same, a sweet dumpling offered with devotion, each region has crafted its own unique interpretation, reflecting local ingredients, cooking techniques, and cultural preferences. This culinary diversity transforms the simple modak into a fascinating journey through India's rich gastronomic heritage.

Maharashtra: The Classic Ukadiche Modak

The steamed rice flour modak from Maharashtra represents the most traditional form of this sacred sweet. It's pristine white exterior conceals a heart of jaggery and coconut that melts beautifully in the mouth.

Ingredients:

- 1 cup rice flour
- 1 cup water
- ½ tsp ghee
- Pinch of salt
- ½ cup grated coconut
- ½ cup jaggery
- ½ tsp cardamom powder

Method: Heat jaggery with 2 tbsp water until it dissolves. Add coconut and cardamom, cook until thick. For the outer covering, boil water with ghee and salt, gradually add rice flour while stirring continuously to avoid lumps. Cook until the dough comes together. Shape the warm dough around spoonfuls of filling using modak molds or hands, then steam for 10-12 minutes.



Gujarat: The Festive Gud Modak

Gujarati modak embraces the state's love for jaggery-based sweets, creating a richer, more indulgent version that's often prepared during community celebrations.

Ingredients:

- 1 cup wheat flour
- ½ cup ghee
- ½ cup jaggery
- ½ cup mixed nuts (almonds, cashews)
- ½ tsp cardamom powder
- Pinch of nutmeg

Method: Roast wheat flour in ghee until aromatic. Melt jaggery separately and strain to remove impurities. Combine the roasted flour with melted jaggery, add chopped nuts and spices. Mix well and shape into modaks while the mixture is still warm and pliable.



Tamil Nadu: The Aromatic Kozhukattai

Tamil Nadu's kozhukattai brings South Indian flavors to the modak tradition, often incorporating curry leaves and mustard seeds for a unique savory-sweet balance.

Ingredients:

- 1 cup rice flour
- 1¼ cups water
- 1 tsp sesame oil
- Salt to taste
- ½ cup grated coconut
- ⅓ cup jaggery
- Few curry leaves
- ½ tsp mustard seeds

Method: For the filling, heat oil, add mustard seeds and curry leaves. Add coconut and jaggery, cook until thick. For the covering, boil water with oil and salt, add rice flour gradually while stirring. Cook until it forms a smooth dough. Wrap the filling in portions of dough, shape into dumplings, and steam for 15 minutes.



Karnataka: The Nutty Kadubu

Karnataka's version often incorporates generous amounts of cashews and creates a slightly denser texture that's particularly satisfying.

Ingredients:

- 1 cup rice flour
- 1 cup coconut milk
- ½ cup cashews, chopped
- ½ cup palm jaggery
- 2 tbsp ghee
- ½ tsp cardamom powder

Method: Heat coconut milk and gradually add rice flour, stirring continuously to prevent lumps. Cook until it forms a smooth dough. For filling, heat ghee, roast cashews until golden, add palm jaggery and cardamom. Shape the coconut milk dough around the nut filling and steam until cooked through.



Andhra Pradesh: The Spiced Kudumulu

Andhra's kudumulu brings subtle spicing that reflects the region's love for complex flavors, often including a hint of green chilies for contrast.

Ingredients:

- 1 cup rice flour
- 1 cup water
- 1 tsp ghee
- ½ cup coconut, grated
- ¼ cup jaggery
- 1 green chili, finely chopped
- ½ tsp ginger, grated
- Few curry leaves

Method: Prepare filling by sautéing ginger and green chili, add coconut and jaggery, cook until thick. Make dough with boiling water, ghee, and rice flour. Shape around filling with curry leaves pressed into the exterior for aroma, then steam until done.



Bengal: The Rich Narkel Modak

Bengali modak celebrates the region's expertise with coconut and milk-based sweets, creating an incredibly rich and creamy variation.

Ingredients:

- 1 cup fresh coconut, grated
- ½ cup condensed milk
- 2 tbsp ghee
- ½ tsp cardamom powder
- 1 cup rice flour
- 1 cup milk
- 2 tbsp sugar

Method: Cook grated coconut with condensed milk and ghee until thick and fudge-like. For the covering, heat milk with sugar, gradually add rice flour while stirring. Cook until smooth. Shape the milk-based dough around coconut filling and garnish with pistachios.

Conclusion

Our regional variations of modak demonstrate how a single sacred sweet can embody the diverse culinary traditions across this vast sub-continent. Each version reflects local ingredients, cooking methods, and taste preferences while maintaining the spiritual significance that makes modak an essential part of Ganesh Chaturthi celebrations.

Whether steamed, shaped, or spiced, every modak carries the devotion and cultural heritage of its region, making the festival truly a celebration of India's unity in diversity.

Try it and tell us which is your favourite. And in fact, why stop at this month? Try them whenever you feel like a healthy dessert!



Singing in the Rain

Ishita and Rohan barely had any time in the mornings, evenings were inevitably loaded with the occasional spillover from work, and at either end, came the call home. The weekend was a whirl as they tried to squeeze in errands, chores, exercise, socialising and if lucky, a few hours of TV or doomscrolling as they wind down from the hustle of the weekend.

Both when they met had bonded over their love of the season, with cherished memories of getting caught in the rain and enjoying it together as they dated. But now, as schedules and the daily grind left its mark, they didn't sound as pleased about monsoons as they chatted with their friends over a meal one day.

The cold and heat they could deal with but what to do about the traffic and the yucky wetness when it rained and they had to step out? The extra hassle of clothes not drying and city-monsoon stains on clothing. Everyone agreed, a little sadly, remembering they used to love the season, when getting drenched was fun.

Now, this Saturday afternoon found them deferring a trip out as it was one of those afternoons when the clouds had been sulking all morning, and they had no desire to be stuck in traffic or navigate sewage and dirt steeped puddles.

It was a morning of promise, the air was heavy, the sky wore a deep shade of grey, and a cool breeze had begun to weave its way through the curtains.

An untypical weekend, without agenda, each unwound, slowly settling into something eventually. Rohan was on his laptop when he noticed the first drop splatter against the window. Ishita, in the bedroom cleaning up her cupboard, caught the faint earthy scent that followed.



"Rohan! It's raining!" she called out. Wending her way to the window, despite her professed frustration with the season now, her heart gladdened. She took deep breaths, each one not filling her lungs enough as she tried to enjoy that evanescent fragrance of petrichor.

He came into the room, and she said, "Doesn't it smell amazing?" They stood breathing in deeply, and then as the rain intensified when they looked at each other, there was a smile.

The street glistened, the leaves danced as fat raindrops drummed a different beat on each, and the sky rumbled in the distance. Without another thought, Rohan grabbed Ishita's hand and said, "Let's go!"

Before Ishita could protest, they were outside, barefoot on the terrace, feeling the rain kiss their skin. The water was cool, the wind playful, and they laughed like children, splashing through little puddles. They tilted their heads back, letting the drops fall on their faces, feeling as if nature had decided to press a reset button just for them.



When they were drenched enough to start shivering, they ran back in, leaving wet footprints on the floor.

Ishita changed into a dry kurta while Rohan lit up the kitchen stove. Soon, the aroma of fresh ginger tea filled the home, along with the comforting sound of pakoras sizzling in oil.



They carried their plates to the window, where they sat side by side, watching the rain stitch silver lines across the view outside.

Just then, Rohan's phone buzzed on the table. He picked it up and laughed. "Six missed calls from the guys. The match started half an hour ago." Ishita giggled, handing him his tea. "And you promised you wouldn't miss it!" They exchanged a smile, both silently aware that the rain had stolen their plans and given them something far better.

As the downpour softened into a gentle drizzle, they wrapped themselves in a blanket on the swing. The world outside seemed washed clean; trees greener, the air fresher, even the distant city noise hushed. The rain had slowed time, making space for stillness and togetherness.



When evening arrived, they walked to the garden, where rainwater still clung to the petals and dripped rhythmically from the leaves. Fireflies began to flicker in the corners, and the sky held a faint glow from the last of the setting sun.



Rohan smiled and said, "Every season has its magic, but monsoon, it makes you feel everything." Ishita nodded, holding his hand tighter, silently grateful for the rain that gave them moments like this, moments where life wasn't about doing, but simply being.

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News from Organo

October 30, 2023 our very own Meena Murugappan was part of the 5th ET Excellence Panel Discussion.

As usual, she was articulate, passionate and clear headed providing the audience a cogent yet simply shared perspective on our 'why' and 'how'.

Organo Eco Habitats won an award as Pioneer in Eco-Community Developments.

It's been a good month!



Spotlighting Merit and Awarding Entrepreneurial Spirit



In an eventful night of spectacle and ceremony, the fifth edition of the ET Excellence Telangana was held in Hyderabad on Wednesday, July 30th, at the Novotel Hyderabad Convention Centre & HICC. The event served as a platform to celebrate the significant strides made by some of the pioneering entrepreneurs and highlight the stories of dynamic individuals driving Telangana's progress across diverse sectors.

The prestigious ceremony was organized by Optimal Media Solutions, a division of The Times of India, with Brihaspathi Technologies Ltd as Presenting Sponsor. Powered by Sponsor: Organo Eco Habitats, and supported by Pride Motors as Luxury Car Partner and WeConnect as Trophy Partner. The evening was inaugurated on a spiritual note with Ganesh Vandana performed by a talented young troupe.

These awards honor remarkable contributions from SMEs, MSMEs, start-ups, emerging brands, entrepreneurs, and business leaders across various sectors, including Corporate, Retail and E-commerce, Education, Real Estate and Infrastructure, Science and Technology, Innovation and AI, Entrepreneurship, Sustainability and CSR, Arts and Culture, Media and Entertainment, Tourism and Hospitality, Healthcare and Wellness, Manufacturing, etc. They acknowledge the dedication, expertise, and perseverance that define true business leaders.

The award ceremony was preceded by an expert panel sharing their insights on 'The Necessity of Business



Dr. Jalachari Ella, Mahankali Srinivas Rao (MSR), Dr. P Narayanam & Meena Murugappan



Zaggle), Mahankali Srinivas Rao (MSR), Dr. Jalachari Ella (Managing Director, Ella Foods), and Meena Murugappan (Director, Organo Eco Habitats). Their shared expertise across various sectors made for an interesting and engaging discussion on evolving work lives and ecosystems. Raj P Narayanam highlighted the need for preparedness and

goals and survival. MSR opined that start-ups must be ready for change and create their own opportunities, as Dravin said, survival of the fittest. In an uncertain market, businesses need to constantly reinvent themselves quickly. Dr. Jalachari Ella mentioned the role of leadership in cultivating an agile work culture with a positive mindset and playing on one's strengths. She also spoke about fostering innovation by eliminating the fear of failure; building inclusive teams with multi-faceted talents is the way for human intelligence to stay ahead of AI. Meena Murugappan asserted on business' responsibility to provide sustainable solutions in order to satisfy consumers' changing needs, i.e., sustainability is not a trend, it's a future-proof business responsibility towards clients. However, Narayanam noted that the rapid change and move towards AI-driven working models is especially distressing in a country like India. In conclusion, businesses must be agile and responsive to change.



Rajasekhara Papolu



Meena Murugappan

Understanding the purpose and knowing 'why' one runs a business is necessary. Rajasekhara Papolu, Managing Director, Brihaspathi Technologies Ltd, also took to the stage and provided the audience with inspiring words. He credited entrepreneurs for creating jobs and changing societies. "I don't know any entrepreneur without hurdles in life. But a risk-taking attitude will always be rewarded," he added.

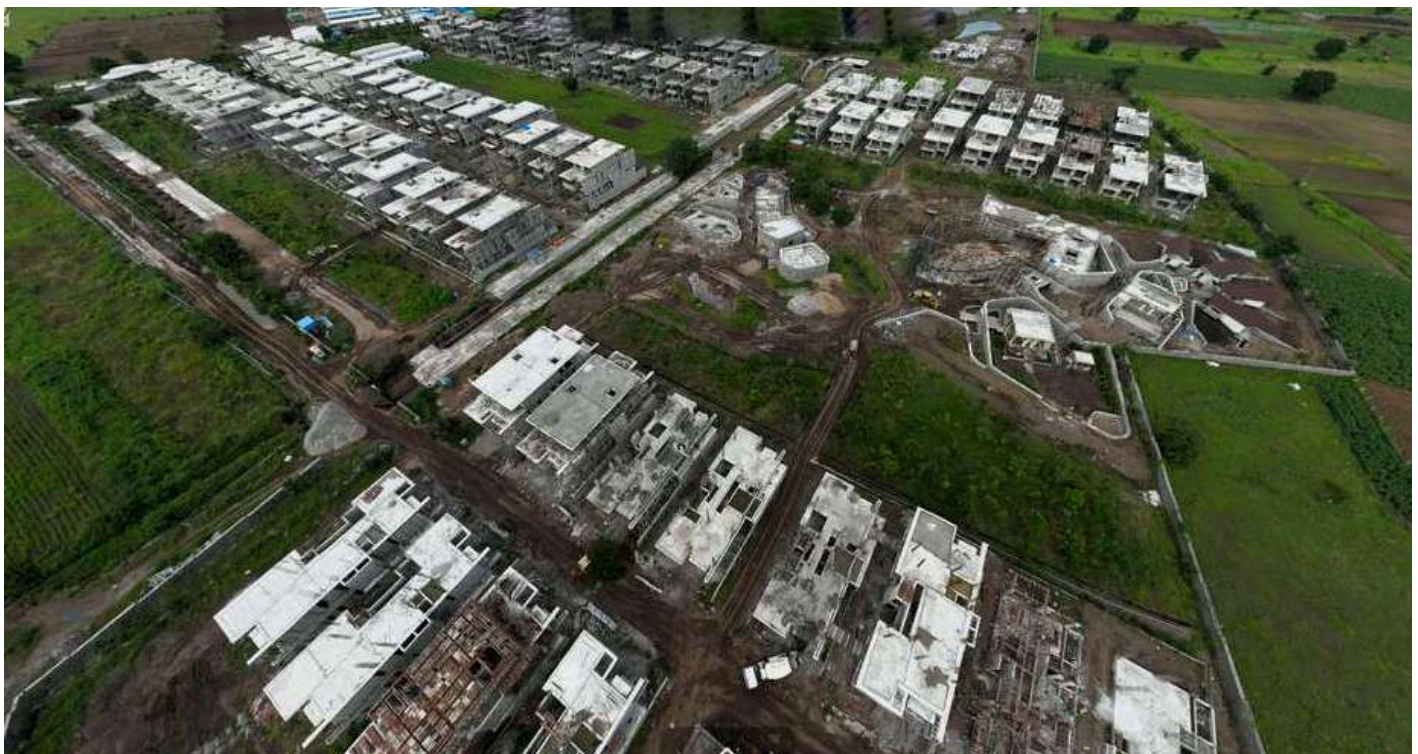
Actress and activist, Dia Mirza, graced the event as the Guest of Honour. Her elegant presence and poise made the night much more graceful as she presented the winners with their respective awards.

Alongside the award distribution, the evening provided entertainment with more dance performances. As the ceremony concluded, the guests moved to dinner and enjoyed the sumptuous meal, refreshing cocktails, and live music by Band Circles.

In conclusion, the ET Excellence Awards 2025 were a grand celebration, setting the precedent for rewarding inspiration and achievements in entrepreneurship.

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Job Opportunities

We're hiring passionate individuals who believe in sustainability and making a meaningful impact. If you're a team player who thrives on creating simple, innovative solutions for Rurban communities, join us! Be part of our mission to drive positive change and shape a better future together.

● Head Treasury

Location: Head Office

Qualification: Minimum Bachelor's degree in finance, Accounting, or a related field

Min. Exp.: 10

Max. Exp.: 18

No. of openings: 1

Skills Set:

Expertise in treasury creation, ESG funding, and green finance.

Collaborating with ESG-focused institutions and green bond fund companies.

Strong understanding of project finance, term loans, land finance, CC, and OD facilities.

Expert on ROC compliance and corporate governance practices.

Exceptional negotiation, communication, analytical skills.

● Jr. Interior Designers

Location: Head Office

Qualification: B.Arch

Min. Exp.: 1

Max. Exp.: 4

No. of openings: 2

Skills Set:

Collaborate with the team, develop innovative design concepts, create 3d designs & renders, Sustainable Design is plus, space planning, interior design, design detailing, site supervision and FF&E.

● Interior Designer

Location: Head Office

Qualification: Bachelor's or Master's degree in Interior Design or a related field from a premium institution.

Min. Exp.: 5

Max. Exp.: 10

No. of openings: 1

Skills Set:

Proven experience in residential interior design.

A demonstrated ability to create aesthetically pleasing and functional spaces. Proficiency in digital design tools - AutoCAD, SketchUp, Lumion, Enscape, Revit, Adobe Creative Suite, and other relevant software.

● Sr. Architect

Location: Head Office

Qualification: B. Arch

Min. Exp.: 10

Max. Exp.: 12

No. of openings: 1

Skills Set

Must have completed entire life cycle of projects with experience in GFC drawings, coordination with external stakeholders and Site Management., Revit LOD 300 is Must. Working experience in residential projects.

● Sr. Manager – MEP

Location: Head Office

Qualification: B.Tech - Mech/Elec

Min. Exp.: 12

Max. Exp.: 15

No. of openings: 1

Skills Set

Coordinating with Site execution team for MEP related procurement and installations & Commissioning.

Preparing and implementing MEP schedules for execution across all sites.

Technical tender documents review and assessment and rating the vendors.

Evaluate and select contractors based on performance, quality, and cost-effectiveness.

● GM MEP

Location: Head Office

Qualification: B.E - mechanical or electrical (mandatory); MTech/Postgraduate degree preferred Certifications in LEED/IGBC, energy management, or similar are a plus.

Min. Exp.: 15

Max. Exp.: 20

No. of openings: 1

Skills Set

Residential or mixed-use experience in MEP systems

Deep exposure to HVAC, electrical systems, plumbing & sanitation, STP/WTP, BMS, and solar.

Effective site coordination across execution. quality and system reliability.

Management of consultants, vendors, engineers, and PMs.

● GM OFM

Location: Head Office

Qualification: B.E - Strong technical expertise in MEP systems, PPMs, utilities management, and compliance.

Min. Exp.: 2

Max. Exp.: 3

No. of openings: 1

Skills Set

Proven leadership in managing multi-site FM operations, customer success, and business financials.

Experience participating in handover of new residential projects, including coordination with construction and delivery teams.

Demonstrated ability to lead large teams, manage vendors, and resolve resident issues effectively.

What you liked, didn't like or would like to have added, all comments are welcome! Or, maybe you would like to contribute a poem, a story, food and garden hacks, recipes, an article or a point of view on sustainable living?

All contributions are welcome!

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