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NEWSLETTER

DECEMBER 2025

A YEAR-END SPECIAL FROM TITU'S TALES

A STORY ABOUT GROWTH
AND GRATITUDE

BREWS THAT WARM THE WINTER

EXPLORING TIMELESS CUPS
OF CARE AND NOURISHMENT

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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!

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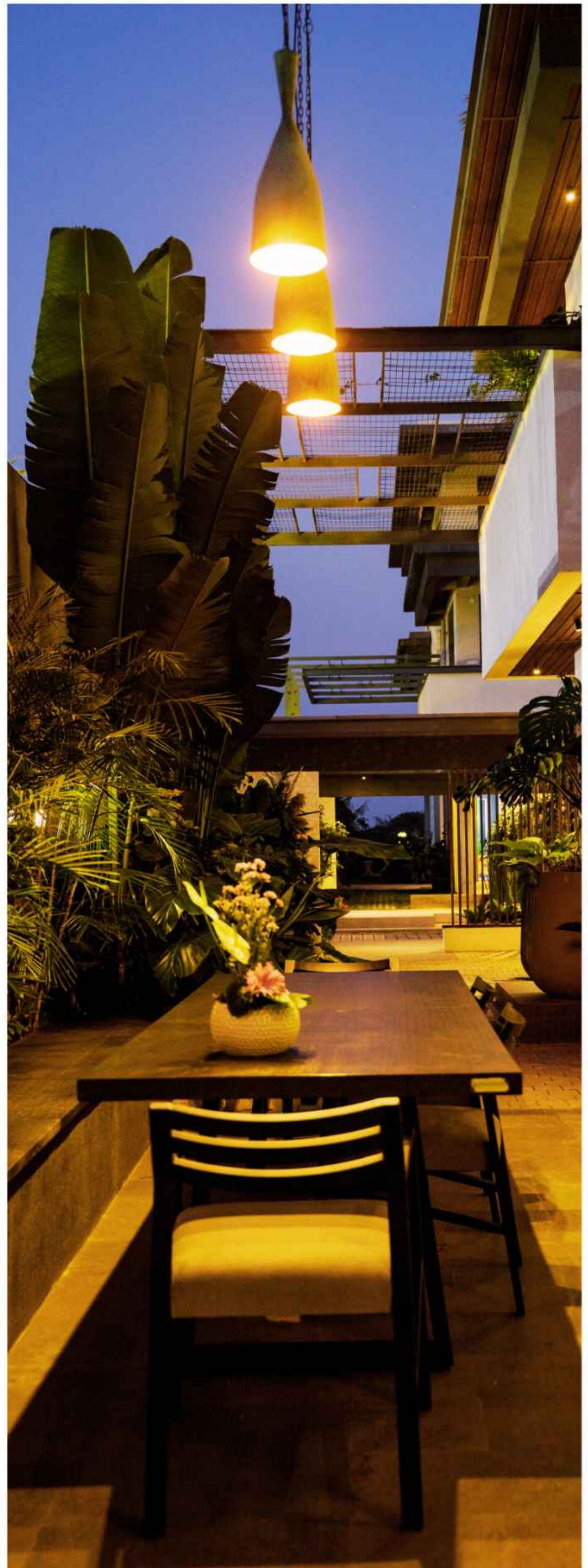


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Choosing Earth in a Season of Light

CEO's FOREWORD: NOVEMBER 2025

Dear Organo Community,
As December fills our homes with familiar warmth and colours, I wish you and your family a blessed Christmas season. It is a month that naturally slows our pace, invites gratitude and reminds us to step into the coming year with renewed clarity and purpose.

In recent conversations across Hyderabad's development circles, one topic has dominated attention. Land in our city now touches extraordinary numbers, and prices in areas like Neopolis have climbed from 35 crore to projections near 140 crore per acre. When land becomes this expensive, development begins to move upward. High towers, maximum built mass, reduced ground, less sky, less soil.

It is understandable. It is financially logical. Yet it also brings a quieter question into focus: what do we lose when we disconnect ourselves from the earth we build on.

As an architect, I have learned that people do not dream of height. We dream of light, trees, seasons, open sky, the feeling of soil in our hands, the view of our children running on land and not on podiums.

These are more than comforts. They are part of being human, reminders of our earliest memories and our deepest instincts to belong somewhere real, grounded, and alive.



At Organo, this belief guides every community we create. We build for families who want to stay close to nature and for ecosystems that need our protection as much as we need their presence. Human scale matters. Regenerative design matters. The ground beneath our feet matters.

As you welcome the new year, I hope you pause to ask yourself one simple question. What do you want to be closer to in the coming year. Concrete or earth.

Warmly,

Nagesh Battula

Founder & 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 & Dr Pavan



Organo Depalle: A Nature-First Retreat Home

Every Organo habitat begins with intent, but with Depalle, the intent was especially clear. The aim was not to create another plotted development or a weekend escape defined only by distance from the city. Depalle was envisioned as a retreat home shaped by architecture, landscape, and climate, where living itself feels quieter, slower, and more deliberate.

This meant designing a product that responds to how people unwind, reconnect, and restore themselves when they step away from routine.

Instead of adding layers of features, the focus was on removing excess and allowing the land to guide every decision.

Depalle is planned as a forest-integrated community where homes sit within a growing landscape rather than stand apart from it. The site, its vegetation, its light, and its natural airflow form the foundation of the design. Architecture here is not meant to dominate the setting but to belong to it. The result is a retreat home that feels grounded and composed, where built spaces and open spaces are equally important. Outdoor living is not treated as an occasional luxury but as a daily experience woven into the structure of the home.

Depalle is crafted for individuals who value clarity over complexity. Here, architecture supports restoration, and nature is not an escape but a constant companion.



Designing the Den in the Forest



A Home Shaped by Purpose

Retreat architecture is not regular architecture. It demands more clarity, more restraint and more intention. Depalle's homes are compact, efficient and open so that residents feel a sense of release the moment they step inside. Spaces flow into one another with simplicity. Walls hold privacy, but openings hold light and movement. Every room is positioned to offer a view of greenery or sky. This direct relationship with nature is one of the strongest features of the product.

The home feels spacious because outdoor areas are designed as functional extensions of indoor life. The experience is not confined to the built volume. It expands outward. This thoughtful balance allows the home to feel composed and adaptable, supporting everyday routines as well as moments of pause and retreat.



Climate-Oriented Design

Depalle's architecture works with climate rather than against it. Homes are oriented to reduce heat gain and capture prevailing winds. Windows are sized and positioned to support continuous cross ventilation. Deep overhangs allow light to enter without harsh heat. Shaded edges around the home protect walls and increase thermal comfort.

These details sound subtle but they shape the entire living experience. Indoor temperatures remain stable without constant mechanical cooling. Energy demand reduces naturally. This is comfort by design, not by consumption.

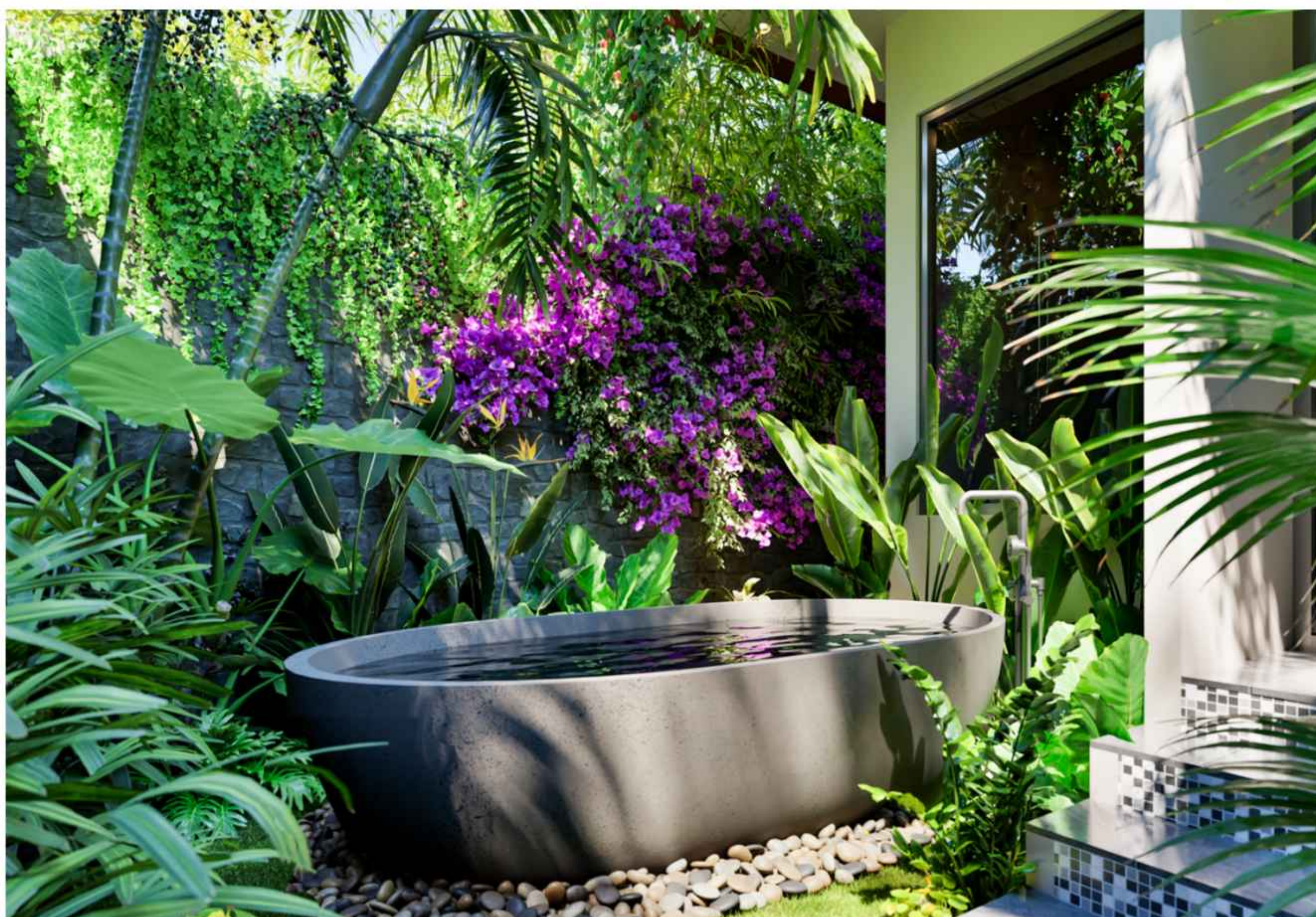
Cluster planning supports this microclimate approach. The distance between homes and their staggered arrangement create corridors of breeze that move through the community. The result is a habitat that stays naturally comfortable through most of the year.

This climate-led planning improves usability of the home. Rooms remain pleasant in afternoons, outdoor spaces stay usable, transitions between inside and outside feel effortless, so families rely less on systems and more on natural comfort overall.

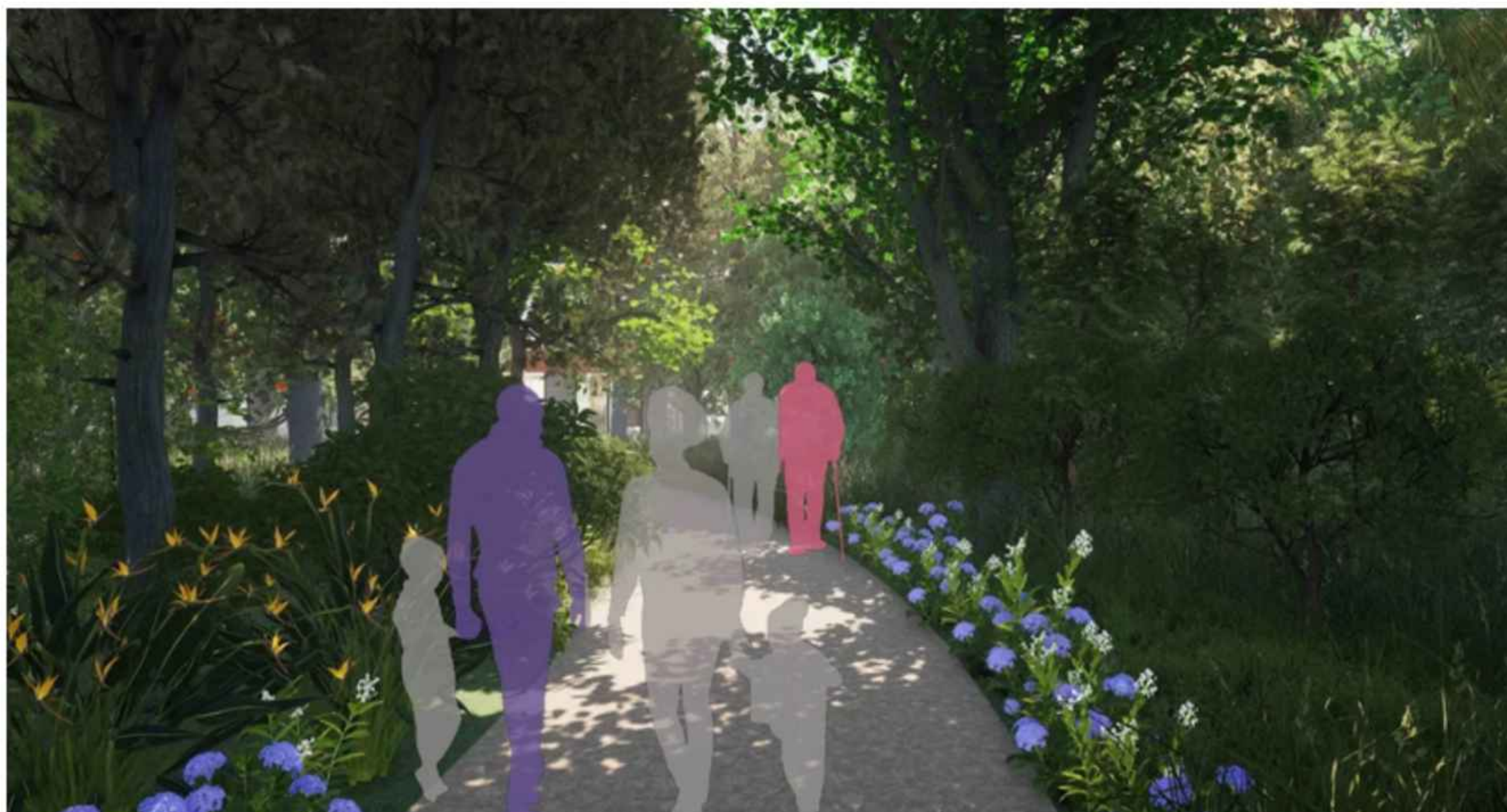
Outdoor Living That Redefines Retreat

Depalle's signature appeal lies in how outdoor living becomes part of everyday life. The open-sky bath brings sunlight, rain and fresh air into the private routine. The outdoor dining area encourages slow meals and conversations that do not feel rushed. The rooftop deck is a calm, elevated escape for gardening, reading or watching the sky change through the day.

These are not lifestyle gestures. They are purposeful design decisions that support wellbeing. When residents use these spaces, they naturally disconnect from the speed and structure of the city. The architecture guides them toward a slower rhythm, allowing everyday routines to unfold with greater ease, awareness, and a deeper sense of calm.



A Forest That Grows With The Community



One of Depalle's most defining design layers is the forest. The community is planned as a habitat that matures season by season. Native trees and layered vegetation create a forest cover that shapes temperature, shade and air quality. Homes along the forest edge feel private without being isolated. Walks through the community become sensory experiences shaped by light, texture and sound.

The forest is an investment that increases in value each year. It improves ecological health, creates a microclimate that supports comfort and enriches the living experience for families. This natural infrastructure supports pollinators, improves soil health and strengthens the overall resilience of the community.

Streets Designed for People

Depalle reimagines movement with pedestrian-first planning. Streets are calm, shaded and designed at a human scale.

The slower pace encourages walking, cycling and spending time outdoors. Children gain spaces that feel safe. Adults experience quieter, uninterrupted movement between home, commons and the forest edge.

This approach improves comfort and wellbeing. It also strengthens social familiarity because movement happens at eye level, not behind a steering wheel. When streets prioritise people, the community naturally becomes more cohesive.



Experience Inside the Home

The interior experience of a Depalle home is defined by clarity and calm. Rooms breathe with cross-ventilation. Openings frame views that ground the mind. Light moves gently through the day. Materials feel natural and reassuring. The architecture does not distract. It supports.

Residents describe the home as quiet. Not quiet in the sense of silence, but quiet in the sense of balance. Spaces feel unhurried. Corners feel purposeful. The relationship between indoor and outdoor spaces encourages a lifestyle that collects moments rather than obligations.

A Habitat That Grows Better With Time

Depalle is designed to mature beautifully. As the forest grows and the landscape strengthens, the homes benefit from more shade, softer air and richer ecological presence. Outdoor living spaces become more comfortable. Climate responsiveness becomes even more effective. Families gain a retreat that grows more meaningful year after year.

Depalle is not a static real estate product. It is a regenerative habitat that rewards patience and care.

The Essence of Depalle

Organo Depalle brings together architecture, landscape and climate to create a retreat home that feels restorative and intentional. It offers a product shaped by nature and supported by design intelligence. Depalle is for those who want a home that gives them space to settle, breathe and reconnect. It is not only a place to live. It is a place to return to.



Organo's Carbon Impact

PROJECT-WISE CONTRIBUTION

**Organo Antharam
(650 kW)**

369 tonnes/year

**Organo Kandawada
(824 kW)**

468 tonnes/year

**Organo Damaragidda
(610 kW)**

345 tonnes/year

**Organo Rurban Lofts
(400 kW)**

230 tonnes/year

**Organo Ibrahimipalle
(1200 kW)**

664 tonnes/year

**Organo Aloor
(1170 kW)**

664 tonnes/year

**Organo Palgutta
(978 kW)**

555 tonnes/year

**Total annual
CO₂ reduction**



**3,312 tonnes
of CO₂ saved
every year**

WHAT DOES IT REALLY MEAN?

Fuel

14.5 lakh litres
petro not burned

Road travel

Driving 400 times
around the Earth
by car

Air travel

17,600 one-way
flights Hyderabad
to Delhi

Homes

4,000 average
homes electricity
use offset for one
year

Trees

1.5 lakh mature
trees worth of
annual CO₂
absorption

Titu and the Tale of the Two Jars



Titu tilted his head. "Humans," he chirped softly, "always collecting things. We birds gather twigs and feathers... they gather feelings!"



The last sunrise of the year spilled softly across the rooftops, painting the sky in different hues of orange. The winter air was pleasant, and Titu, the ever-curious sparrow, perched on his favourite window ledge, watching the people below in quiet fascination.

Something was different that morning. The courtyard was bustling, paper streamers fluttered, pots of marigolds lined the walkway, and two shining glass jars were placed on a wooden table. One jar read "Jar of Joys," and the other, "Jar of Lessons."

Just then, 10-year-old Rhea and her little brother 8-year-old Aarav ran out, holding folded pieces of coloured paper. "Come on, Aarav!" Rhea called. "We need to drop our notes in before everyone gathers."

Aarav frowned, still half-asleep. "But why do we have a Jar of Lessons? Lessons are boring!"

Rhea smiled, dipping her paintbrush into a pot of gold paint to finish a banner that read: 'Goodbye 2025 - Thank You Anyway.'



“Because,” she said, “lessons are the reason we grow. Remember when we lost our cat? It broke our hearts, but it also taught us to care for all the strays that came to our gate. Even sad things can leave behind kindness.”

Aarav thought for a while and said, “So... the Jar of Lessons is like compost?”

Rhea laughed. “Exactly! It might not smell great at first, but it helps beautiful things grow.”

Titu puffed up his feathers proudly. He liked this girl’s wisdom. He, too, had collected his share of joys and lessons this year. There was the joy of finding a secret puddle that reflected the moon perfectly, and the lesson from getting his wing caught in a kite string. Both had taught him something about life, that freedom sometimes comes after a struggle.

By late afternoon, the courtyard buzzed with chatter and stories.

People came carrying folded notes, some smiling, some quiet, their faces softened by the warmth of memory. The air was scented with cardamom, aroma of food, and oud as the community gathered under the old peepal tree.

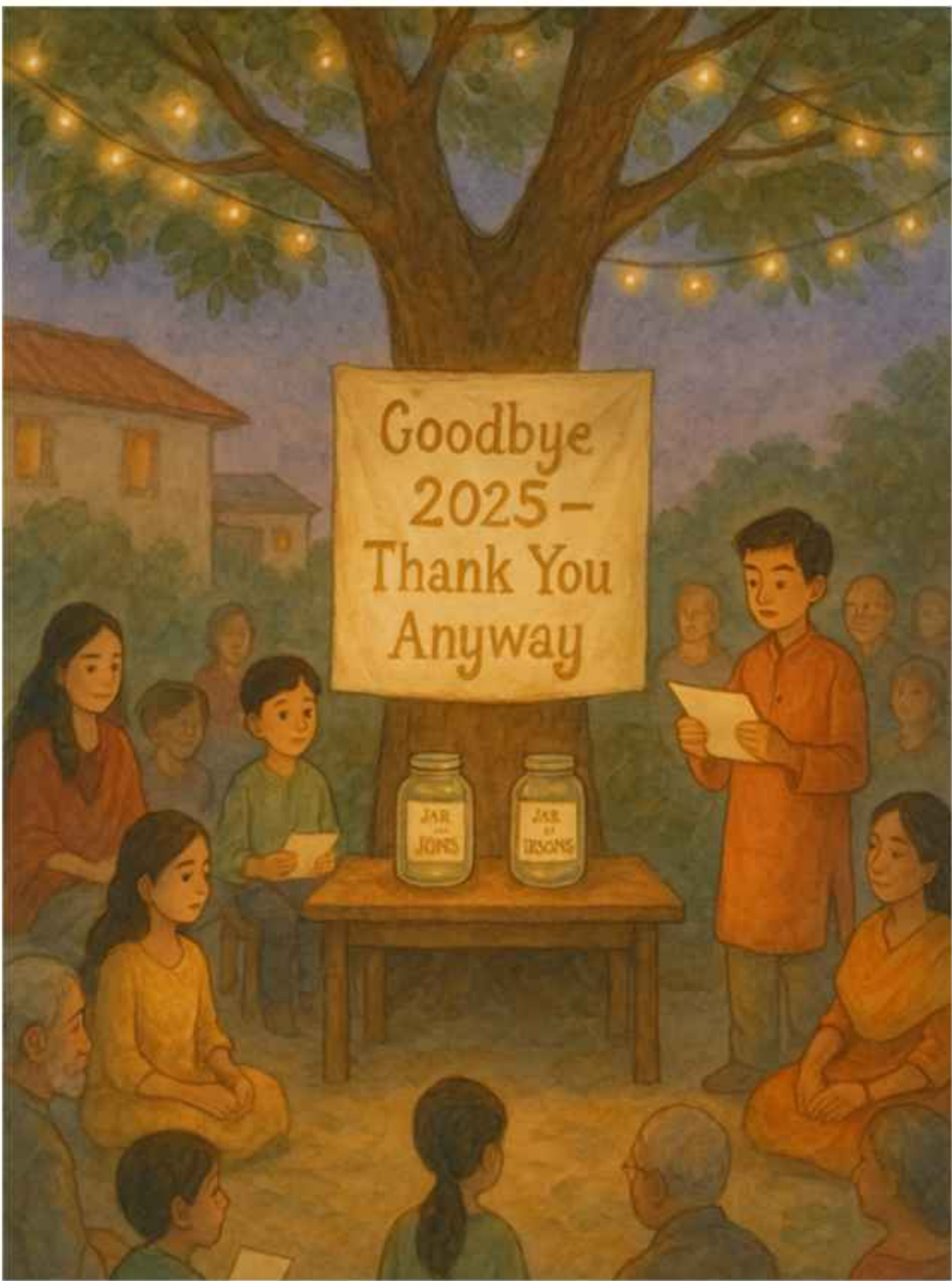
When the sun dipped behind the houses, someone began reading the notes aloud.

“I started my own garden. Half my plants died, but the others taught me patience.”

“I fought with my father but learned that love doesn’t always need perfect words.”

“I was scared to change jobs, but it turned out to be the best decision I made.”

Each note was met with laughter, sighs, and the occasional tear. The Jar of Joys sparkled with gratitude, while the Jar of Lessons glowed softly beside it, no longer the dull one, but equally full of light.



As night fell, fairy lights twinkled in the branches, and Rhea lifted both jars together. "Here's to the year that gave us everything - the smiles and the stumbles," she said. "Both made us who we are."

The crowd clapped, someone began to hum, and laughter rippled through the cool night air.

Up on the branch of the peepal tree, Titu began to sing a tune full of wonder and grace.

"Every feather, every fall, every flight,
Made us who we are tonight."



He looked up at the silver moon and whispered, "Thank you, year - for every joy and every lesson."

Somewhere between one heartbeat and the next, 2025 quietly turned into 2026.

Not with fireworks or noise, but with peace, gratitude, and the promise of new wings ready to take flight.



Every year brings its own jars = one of Joys, one of Lessons. When we look back with gratitude, we realise they were never separate at all. Both were quietly shaping us, teaching us how to fly stronger, wiser, and freer into the year ahead.

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Antharam
Slow Down Place



Rooted Childhood: Why Gardening Helps Kids Grow Better

If you ask anyone over thirty to recall a moment from childhood, their memories rarely begin indoors. They drift instead to open spaces, the sting of sunshine on the face, the cool grit of soil under fingernails, climbing low branches, picking tender leaves, or spending entire evenings outside without ever checking a clock. Those unstructured, sensory experiences stitched resilience into us long before we had words for it.

Children today inhabit a different landscape. Much of their world is contained within walls, mediated by glowing screens, organised schedules, and an urgency that leaves little room for slow discovery. They are more connected than any generation before them, yet less grounded. Their days are full, but their senses are underfed. And in this thinning of experience, something deeply formative is quietly slipping away.

Reintroducing children to nature is not nostalgia. It is developmental wisdom. At Organo, children naturally find their way back to the living world. A garden, whether an entire harvest field or a simple collection of pots, becomes a valuable companion in their growing years.



The Subtle Ways Gardening Shapes a Child

When a child presses a seed into the soil, they enter a relationship with time that is slower, steadier, and far more honest than anything a digital interaction offers. Seeds teach patience, not through instruction but through quiet expectation, an understanding that some things take as long as they need to.

As a child waters their plant, checks the soil each morning, and shields soft stems from harsh sunlight, responsibility settles into their routine. These small, consistent acts strengthen a child's sense of agency. Gardening also expands their sensory vocabulary, the peppery scent of crushed Tulsi, the rough edges of a leaf, the temperature shift between morning soil and evening soil. The world becomes textured again.

Somewhere in this slow, attentive care, empathy takes root. A child begins to understand that their presence affects another living thing. That awareness often spills naturally into how they interact with people, animals, and even themselves.



Nature's Quiet Influence on the Mind

A garden offers a child mental ease. In a world of overstimulation, natural settings gently recalibrate the mind. Children who spend even short, regular intervals with plants tend to settle more easily, focus for longer, and regulate emotions with greater steadiness. The act of observing a growing plant invites mindfulness without needing to name it.

Gardening also builds continuity. A pot that needs water tomorrow gives a child a small, steady anchor, a reason to return, a rhythm to follow. This rhythm fosters emotional resilience, especially in children who feel overwhelmed by the fast-moving structure of urban life. The combination of movement, observation, and gentle routine makes gardening a restorative, grounding practice.

A Growing Body Benefits from Growing Things

Beyond its emotional and cognitive gifts, gardening nurtures the body in ways few indoor activities can. Sunlight becomes a daily companion, offering natural Vitamin D, a nutrient crucial for immunity, bone strength, and mood regulation. Soil introduces children to friendly microbes that strengthen the gut and immune system. The physicality of gardening, digging, carrying, scooping, watering, quietly refines motor skills.

Perhaps the most transformative shift is in how children relate to food. When they grow their own spinach or coriander, vegetables cease to be abstract items on a plate. They become part of a cycle they participated in, sowing, tending, harvesting. Children who grow food are far more likely to taste it, enjoy it, and value it.

1. Seed Spy: Watching a Seed Sprout



Goal: See how a dry seed slowly becomes a plant.

Materials:

- 4-6 dried beans / chana / rajma
- Small transparent glass or jar
- Cotton or tissue
- Water
- Notebook + pencil

Steps:

1. Wet the cotton/tissue and place it at the bottom of the glass. It should be moist, not dripping.
2. Place the seeds along the glass wall so they're visible from the outside, half-tucked into the cotton.
3. Keep the glass near a window with indirect sunlight.
4. Ask your child to check the seeds every day at the same time.
5. Each day, lightly sprinkle water if the cotton looks dry.
6. In the notebook, ask your child to draw or write what they see:
 - Day 1: Just a seed
 - Day 2-3: Seed swells, skin wrinkles
 - Day 4-5: Tiny root appears
 - Day 6-7: Little shoot and leaves

2. Sun vs Shade: What Works Better?

Goal: Test how sunlight affects plant growth.

Materials:

- 2 identical small pots
- Same soil in both pots
- Same seeds (e.g., methi or coriander)
- Water
- Ruler
- Notebook

Steps:

1. Fill both pots with the same amount of soil.
2. Sow the same number of seeds in each pot at the same depth.
3. Label them: "SUN" and "SHADE".
4. Place:
 - **SUN** pot on a sunny windowsill/balcony
 - **SHADE** pot in a bright but indirect light spot
5. Water both pots with the same amount of water each day.
6. Once sprouts appear, ask your child to:
 - Measure plant height every 2-3 days.
 - Note colour (deep green/pale), strength (upright/bendy), number of leaves.
7. After 2-3 weeks, compare the two pots together.



3. Thirsty Plants: How Much To Water?

Goal: Understand what happens when plants get too little, too much, or just enough water.

Materials:

- 3 small pots with the same soil and same seeds (e.g., spinach)
- Measuring spoon / small cup
- Notebook

Steps:

1. Label the pots:
 - "LOW WATER"
 - "JUST RIGHT"
 - "TOO MUCH"
2. Sow seeds in all three pots in the same way.
3. Decide on a simple watering plan:
 - LOW WATER: 1 spoon every 2 days
 - JUST RIGHT: 2 spoons every day
 - TOO MUCH: 5 spoons every day
4. Follow this schedule for 2-3 weeks.
5. Ask your child to check:
 - Which pot germinates first?
 - Which leaves look healthiest?
 - Any yellowing/drooping/fungus?
6. Record findings and ask: "If you were a plant, which pot would you choose?"



4. Soil Detectives: Which Soil To Pick?



Goal: Compare how plants grow in different soils.

Materials:

- 3 small containers or pot.
- 3 soil types, for example:
 - Plain garden soil
 - Garden soil + compost
 - Sandy or very rocky soil
- Same seeds (e.g., methi)
- Water
- Notebook

Steps:

1. Fill each pot with a different soil type.
2. Label them: "PLAIN", "COMPOST MIX", "SANDY".
3. Sow seeds in all three pots the same way.
4. Water all equally.
5. Every 3-4 days, ask your child to observe:
 - Which pot grows more plants?
 - Which looks healthiest/darkest green?
 - Which soil dries out fastest?
6. At the end of 3-4 weeks, compare roots (gently pull out one plant from each pot).

5. Mini Compost Lab: From Waste To Soil

Goal: Show how kitchen waste turns into something useful for plants.

Materials:

- 1 transparent jar or box
- A bit of soil
- Vegetable peels / fruit scraps / dry leaves
- Spoon or stick
- Notebook (optional drawings)

Steps:

1. Put a thin layer of soil at the bottom of the jar.
2. Add a small layer of chopped kitchen scraps (no meat/oil): peels, used tea leaves, etc.
3. Cover with another layer of soil.
4. Repeat layers until the jar is half or $\frac{3}{4}$ full.
5. Keep it slightly moist (not wet) and cover loosely so air can enter.
6. Once a week, ask your child to:
 - Open and observe the smell, colour, and texture.
 - Gently mix the top layer with a spoon.
7. After 4-6 weeks, observe how the scraps turn into dark, crumbly soil-like material.



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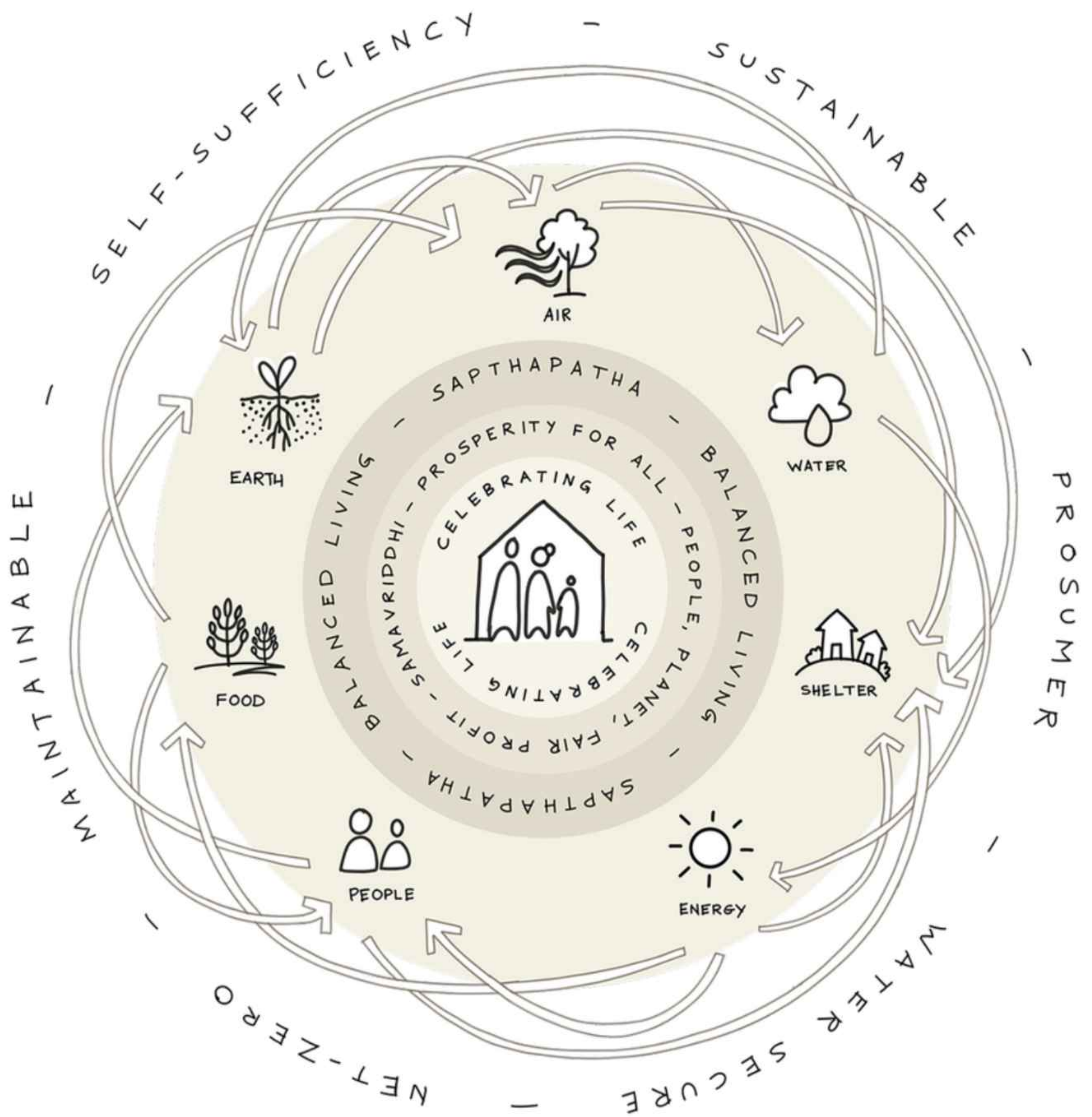


Building a Lifestyle, Not a Layout: Designing Rurban Communities at Organo



When people describe what draws them to an Organo community, they rarely begin with layout. They speak instead of a feeling. The quiet of shaded veedhis, the satisfaction of harvesting from a fruit forest, the comfort of recognising neighbours by name, the pleasure of watching children run freely between clusters. It is a lived experience that goes beyond a home. It is a lifestyle shaped consciously through rurban design.

At Organo Eco Habitats, planning begins with a simple belief. A community should not be a collection of buildings. It should be an environment that supports how people want to live. This means designing ecosystems where food, water, air, energy, earth, shelter and people, the seven strands of Sapthapatha, work together to create a regenerative, self-sustained way of life.



From Land to Life: Planning for Regenerative Living

Every Organo project begins by asking what the land wants to become. This is not conceptual poetry. It is practical design logic. The contours, soil, vegetation and water flow patterns guide where homes sit, where forests grow, where commons form, and where life naturally gathers.

In most urban developments, amenities are inserted into leftover spaces. At Organo, amenities are the spine around which life is designed. The club houses, goshala, food forest, retention pond, bio-pool, Rurban Commons, farm store and edible guilds are placed intentionally so that the community's everyday rhythms flow through them.

These spaces are not weekend attractions. They are woven into daily life. A morning walk automatically passes the forest guilds. A visit to the farm store becomes a chance to observe the seasonal harvest. Residents chatting near the retention pond enjoy cooler breezes created by native planting.



Designing Places Where People Naturally Meet

In rural life, social engagement is not forced through planned events. It emerges from how space is shaped. At Organo, this is achieved by carefully choreographing the movement of people through veedhis, commons and clusters.

Veedhis are planned as shaded, pedestrian-first pathways that invite slow movement. Width, planting palette and bends are calibrated to promote comfort and curiosity. Walking at a natural pace invites conversations more easily, and neighbours recognise each other without effort.

Clusters of homes are intentionally sized. Too large, and people retreat. Too small, and the environment feels restrictive. Organo clusters strike a balance that fosters familiarity while keeping privacy intact. The cluster forecourt, the shared entrance point, becomes a social threshold where greetings, short exchanges and unplanned interactions accumulate into a sense of belonging.



The Amenities That Shape a Regenerative Lifestyle

A regenerative community needs more than green spaces. It needs living systems that work together. This is why Organo’s amenities are designed not as decorative add-ons but as functional, productive and meaningful components.

The Goshala

The Goshala is a cultural and ecological anchor. Residents see where their milk comes from, how animals are cared for, and how nutrient cycles support soil and crops. Children understand food as part of an ecosystem, not a packaged product.



The Food Forest and Edible Guilds

Food forests and guilds are planned as multi-layered planting systems that mimic natural woodland. Fruit trees, herbs, shrubs, climbers and groundcovers create abundance across seasons, supporting soil health and biodiversity. Residents harvest collectively, forming a culture of shared labour, shared reward, and deeper connection to the land, strengthening community bonds naturally.



The Rurban Commons

Every community needs a place to gather. The Rurban Commons is designed as a flexible social heart where events, performances, discussions and workshops happen. It is not a clubhouse in the conventional sense; it is an open, breathable space that adapts to the community’s evolving needs, encouraging natural interactions, shared experiences, and a sense of collective ownership over time.



The Bio Pool and Water Systems

A bio-pool uses natural filtration to maintain clean water without chemicals. It becomes a recreational amenity and an educational experience. Combined with the rainwater harvesting network and retention ponds, it forms a water-sensitive infrastructure that regenerates groundwater and cools the microclimate.



Architecture That Supports Daily Wellbeing

Homes in Organo communities are not designed in isolation. They respond to the landscape. They face prevailing winds for ventilation, sit near planting that cools the air, and open into gardens that function as extensions of living spaces.

Deep overhangs, courtyards, green roofs, thinnai seating, and locally informed material palettes reduce heat gain while creating comfortable microclimates. These features reduce dependence on mechanical cooling and allow families to live in closer rhythm with seasonal changes.

A Lifestyle That Urban Living Cannot Produce

The value of a rural home goes far beyond its walls. It is the social ease of veedhi walking, the freshness of food grown nearby, the pleasure of seeing children safe and outdoors, and the sense of participating in an ecosystem rather than merely consuming from it.

Rurban living does not ask residents to change who they are. It gives them an environment that brings out a fuller version of life. When design, landscape, community and purpose align, a home becomes more than a place to thrive.



Let There be Spaces



The winter sunlight felt different - warmer, slower, as if it had taken a deep breath before touching the earth. A thin mist hugged the ground, and the fields beyond the community shimmered with dew. Tara stood with a steaming cup of masala chai, watching the faint patterns of sunlight stretch across the soil.

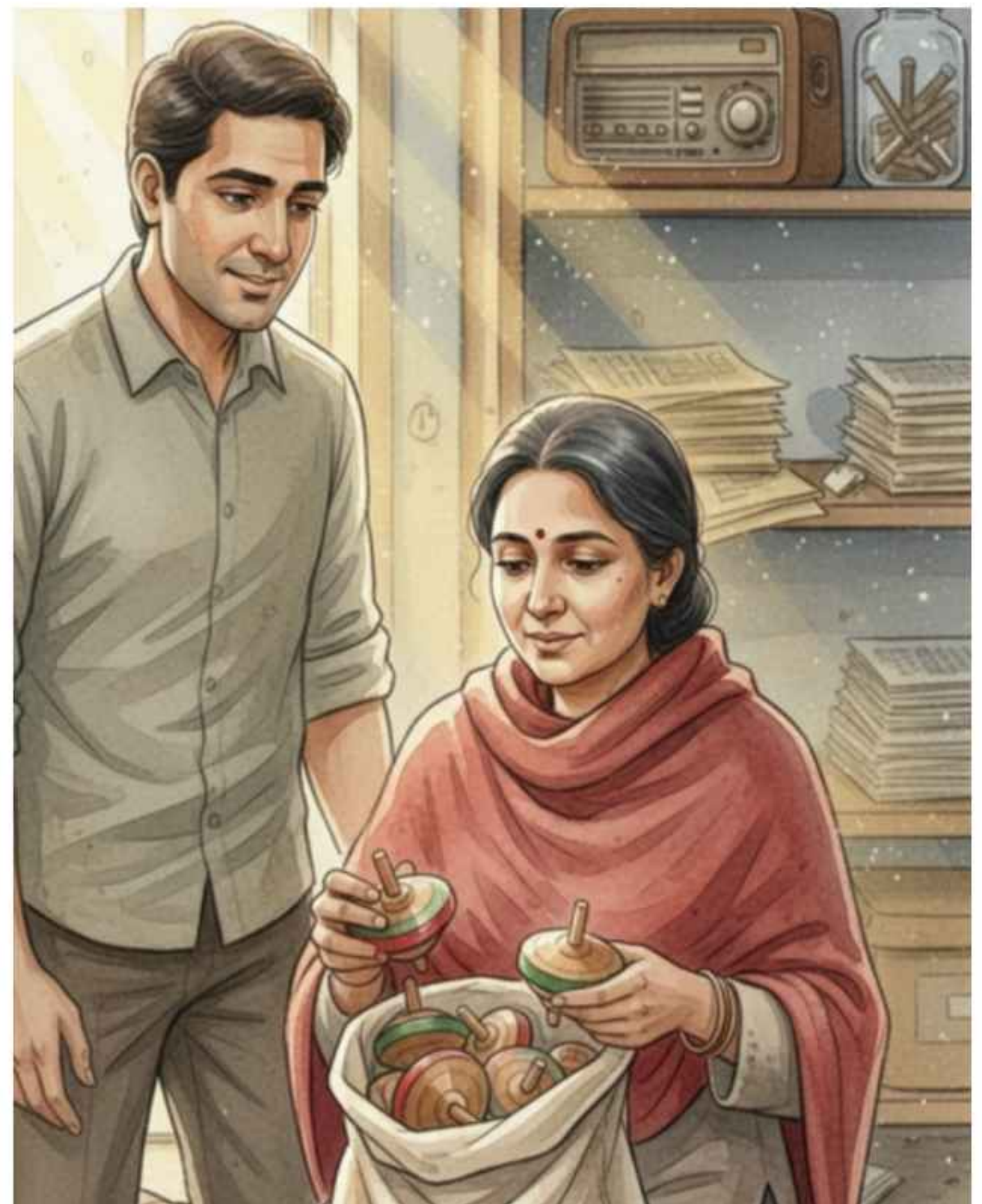
Arjun joined her a moment later, still sleepy, still carrying the quiet of the night in his voice. "Ready for today?" he asked, nudging her shoulder gently.

Tara nodded, though her chest tightened at the thought. Today, they were finally going to clear out the old storeroom - the one Arjun's father used as his little workshop. Ever since he passed away last year, the room had remained untouched, a quiet museum of memories behind a locked door.

When they opened it, a familiar scent rushed out. Metal, dust, old paper. Sunlight streamed through the tiny window, revealing shelves cluttered with forgotten treasures: jars of mismatched screws, an old radio he never got around to fixing, yellowing newspapers, and a stack of notebooks filled with neat handwriting.

Tara picked up a cloth bag and found inside a set of wooden spinning tops; lattoos, some painted, some half-done. "He used to make these for the colony kids," Arjun said softly, a hint of nostalgia warming his voice.

They sat quietly, each object reminding them of stories they had heard a hundred times yet suddenly felt new. A woollen scarf his father had been knitting for winter. A kite reel wrapped carefully in red thread. A tiny tin box filled with marbles - Arjun's childhood trove.





After a while, Arjun stepped outside to breathe. Tara followed, carrying one of the lattoos, the only one that looked complete. The sun had climbed higher, washing the fields in soft gold.

"Let's finish them," she said, holding up the half-painted tops. "All of them." Arjun looked at her, then at the lattoo in her hand, and smiled. "He would have loved that."

They sat under the large peepal tree by the edge of the community garden. With children occasionally peeking over their shoulders and the earthy scent of winter vegetables all around, they painted the tops in bright reds, greens, and blues. The work was slow, calming, almost like stitching a memory back together.

When they set the finished tops out to dry, a group of excited kids gathered around, choosing favourites and spinning them across the mud path. Their laughter rose into the cold air, filling the garden with a warmth winter couldn't steal.

"A beginning," Tara whispered.
 "From an ending," Arjun replied.

That evening, the entire community gathered for the year-end potluck on the lawn. Strings of warm yellow lights hung between trees. Someone played old Hindi songs on a speaker. Plates overflowed with chole-kulche, gajar halwa, and homemade rotis brought fresh from tawa to table.

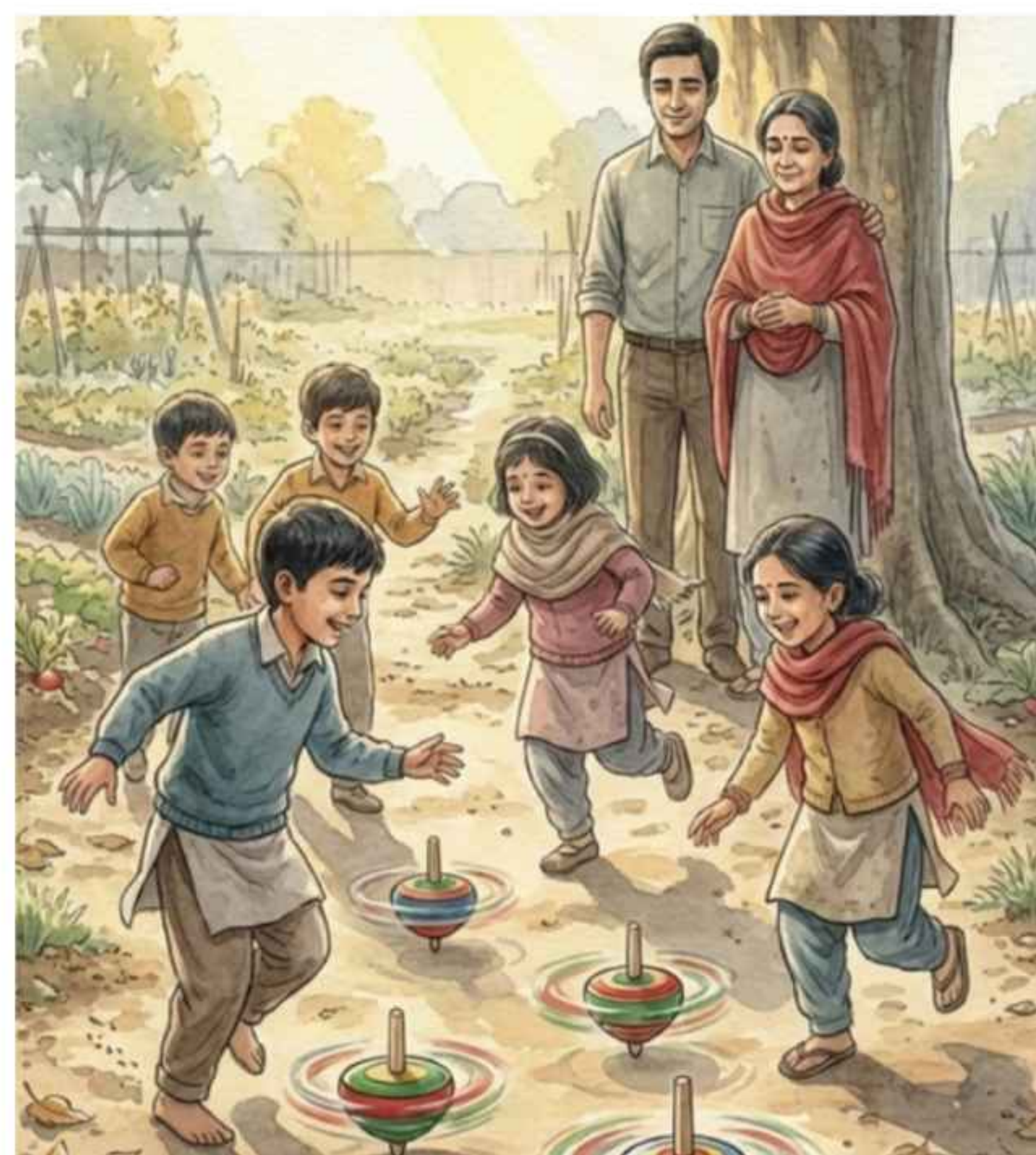
When asked what their most meaningful moment of the year had been, Arjun paused before answering.

"Realizing," he said gently, "that endings aren't final. They simply clear space, so something new, something beautiful can take its place."

Later that night, as midnight drew closer, Tara and Arjun walked back through the quiet paths. A faint winter fog curled around the garden beds. Under the peepal tree, the painted lattoos lay in a neat basket, waiting for the first sun of the new year.

A small reminder that beginnings rarely arrive with noise.

Sometimes, they slip in softly, like the turn of a season; quiet, steady, and full of promise.



Winter's Warming Brews: Tea Traditions Across Telangana and South India

The Medicinal Cup: Tea as Winter Wellness

When winter settles over South India, the ritual of tea transforms from daily habit into therapeutic practice. Steam rising from earthen cups carries more than warmth, it delivers carefully calibrated doses of spices, herbs, and heat designed to support the body through seasonal transitions. In the Indian tradition, tea isn't merely a beverage; it's liquid medicine, a preventive tonic that addresses winter's specific challenges while providing comfort and connection.

The art of winter tea lies in understanding how different spices and preparations serve distinct purposes. Some teas stimulate circulation, sending warmth to cold extremities. Others support immunity against seasonal illnesses. Still others aid digestion of the heavier foods winter demands. Each region has developed its own variations, reflecting local ingredients, climatic conditions, and accumulated wisdom about what the body needs when temperatures drop.



Telangana's Tea Culture: Bold and Warming

Irani Chai: Hyderabad's Signature Brew

Telangana's most iconic tea contribution comes from Hyderabad's Irani cafes, where strong black tea simmers for hours with milk, creating a distinctive caramel-colored brew. During winter, the proportions shift: more tea leaves, longer brewing times, sometimes a hint of additional spices. The result is a robust, almost chewy tea that provides immediate warmth and sustained comfort.

The extended brewing extracts maximum tannins and caffeine, creating a tea that jumpstarts cold winter mornings. The generous milk addition provides protein and fat, making Irani chai substantial enough to serve as breakfast companion. The sweetness, often significant, provides quick energy while the milk's richness ensures that energy releases gradually throughout the morning.



Adrak Wali Chai: Ginger's Fire

When winter brings its coldest days, Telangana households turn to adrak chai - ginger tea that announces itself with pungent aroma and delivers fierce warmth.

Fresh ginger, crushed or grated, releases its volatile oils when boiled with black tea. The resulting brew tingles on the tongue and creates a spreading warmth that reaches fingers and toes within minutes.

Ginger's medicinal properties make this more than comfort food. It stimulates circulation, aids digestion, reduces inflammation, and supports respiratory health.

During winter's cold and flu season, adrak chai becomes preventive medicine, many believe that regular consumption keeps seasonal illnesses at bay. The addition of tulsi (holy basil) leaves amplifies these protective properties.



Elaichi Chai: Cardamom's Subtle Elegance

For those who find ginger's heat too aggressive, elaichi chai offers gentler winter warmth. Crushed green cardamom pods release aromatic oils that perfume black tea with sweet, complex flavors. Cardamom's warmth works gradually rather than immediately, creating sustained comfort without ginger's sharp bite.

Beyond its aromatic appeal, cardamom aids digestion and provides subtle respiratory support. Its natural sweetness means less added sugar is needed, and its gentle warming properties make elaichi chai suitable for evening consumption when ginger's stimulating effects might interfere with sleep. Many families prepare elaichi chai for afternoon gatherings, its refined flavor complementing conversation without overwhelming the senses.



Andhra Pradesh: Spice-Forward Traditions



Masala Chai: The Multi-Spice Symphony

Andhra Pradesh's winter masala chai represents the ultimate expression of tea-as-medicine philosophy. A carefully balanced blend of ginger, cardamom, cinnamon, cloves, and black pepper transforms simple black tea into a complex therapeutic brew. Each spice contributes distinct medicinal properties that work synergistically.

Cinnamon helps regulate blood sugar, cloves provide antimicrobial benefits, black pepper enhances the bioavailability of other spices' compounds while adding its own warming heat. Together, these spices create a tea that addresses multiple winter health challenges simultaneously.

The preparation varies by household, some families toast whole spices before grinding, releasing deeper flavors. Others add fresh ingredients like curry leaves or lemongrass, creating signature variations. The commonality is the commitment to using winter's stronger digestive capacity to deliver concentrated doses of beneficial compounds.

Pepper Rasam: The Liquid Fire

While technically a soup rather than tea, pepper rasam functions as a medicinal hot beverage during Andhra's winters. Made from tamarind, tomatoes, black pepper, cumin, and curry leaves, this thin, spicy brew clears sinuses, stimulates digestion, and provides intense warmth. Consumed in small cups like tea, rasam serves as both appetizer and medicine.

The black pepper content, often significant, makes rasam particularly effective against respiratory congestion. The combination of sour tamarind and heating spices creates a brew that's simultaneously refreshing and warming. Many families drink rasam daily during winter, believing it prevents the sluggish digestion that cold weather can cause.



Tamil Nadu: Balance and Refinement



Kumbakonam Degree Coffee: The Southern Alternative

While technically coffee rather than tea, Tamil Nadu's filter coffee deserves mention for its role in winter wellness. The "degree" coffee of Kumbakonam, made with specific coffee-chicory blends and served in traditional tumblers, provides warmth without tea's tannins. The chicory adds a bitterness that aids liver function while creating the distinctive flavor South Indians prize.

During winter, coffee consumption often increases, with families gathering around steaming tumblers multiple times daily. The ritual of pouring coffee between tumbler and dabara (the accompanying saucer) aerates the liquid while cooling it to drinkable temperature - a performance that extends the warming experience beyond mere consumption.

Kashayam: The Medicinal Decoction

Tamil households turn to kashayam when winter wellness becomes urgent rather than preventive. This intense decoction combines dried ginger, black pepper, tulsi, coriander seeds, cumin, and sometimes jaggery into a potent medicinal brew. The spices are crushed, boiled until the water reduces by half, and consumed hot.

Kashayam isn't everyday drinking, it's intervention rather than maintenance. At the first sign of a cold, kashayam becomes the treatment of choice. Its intensity means small quantities suffice; a few ounces delivers concentrated doses of immune-supporting compounds. Some families prepare kashayam powder in advance, keeping it ready for immediate preparation when needed.



Poondu Rasam: Garlic's Healing Power

Another Tamil contribution that straddles the line between soup and tea is poondu rasam - garlic rasam. Whole garlic cloves simmered with tomatoes, tamarind, and warming spices create a brew with powerful antimicrobial properties. While pungent, poondu rasam's reputation for fighting off winter illnesses ensures its continued popularity among families across generations.

The garlic's sulfur compounds provide antiviral and antibacterial benefits, while the rasam's heat helps the body mobilize immune responses. Consumed at the first hint of illness, poondu rasam often prevents full-blown colds from developing and supports quicker recovery with comforting warmth.



Karnataka: Coffee Culture with Tea Alternatives

Haldi Doodh: Turmeric's Golden Warmth

Karnataka's winter evenings often feature haldi doodh - turmeric milk that glows golden in steel tumblers. Fresh or dried turmeric simmered in milk with black pepper and sweetened with jaggery creates a bedtime beverage that supports immune function while promoting restful sleep.

The black pepper enhances turmeric's curcumin absorption, making this combination more effective than turmeric alone. The warm milk provides tryptophan, supporting sleep, while turmeric's anti-inflammatory properties work overnight. Many believe regular haldi doodh consumption prevents winter joint stiffness and keeps immunity strong.



Badam Milk: Almond's Richness

For special occasions and particularly cold nights, Karnataka's badam milk provides luxurious warmth. Almonds soaked, peeled, and ground into paste are simmered with milk, cardamom, and saffron, creating a rich, creamy beverage that's simultaneously indulgent and nourishing, often shared as a gesture of care and affection during festive family gatherings.

The almonds provide protein, healthy fats, and vitamin E, while saffron adds its own warming properties and distinctive flavor. Cardamom aids digestion of the rich drink, ensuring that its nutrients provide sustained warmth without heaviness. Traditionally served to new mothers and growing children, badam milk represents nutrition at its most concentrated and deeply comforting.



Kerala: Lighter, Aromatic Infusions

Sulaimani: The Digestive Elegance

Kerala's sulaimani - black tea infused with lemon, cardamom, and sometimes cinnamon offers winter warmth without milk's heaviness. This clear, amber brew allows individual spice flavors to shine distinctly while providing digestive support and a gentle sense of post-meal lightness that helps the body unwind naturally.

The lemon adds vitamin C, supporting immunity during winter's cold season. The tea's clarity means it doesn't interfere with the digestive process in the way milk-based teas might. Many Keralites prefer sulaimani after heavy meals, its acidity and warmth aiding digestion while cleansing the palate and soothing the body comfortably through the evening.



Pathimugham Water: The Cooling Balance

Interestingly, Kerala's tradition includes pathimugham water even during winter, an infusion of pathimugham wood chips that creates a pink-tinted, slightly sweet beverage. While cooling by nature, its consumption during winter serves to balance the heating effects of other foods and spices, maintaining the body's natural internal equilibrium.

This balancing act represents sophisticated understanding: winter doesn't mean constant heating, but rather strategic warmth balanced with gentle cooling to prevent excess. The pathimugham water's subtle sweetness and cooling properties ensure the body doesn't become depleted by excessive warming spices while supporting overall wellbeing.



The Evening Ritual: Tea as Community Medicine

Across all regions, the evening tea ritual serves purposes beyond individual wellness. It creates natural gathering moments when families and neighbors congregate, sharing not just beverages but news, concerns, and connection. This social dimension represents its own form of medicine - the warmth of community combating winter's tendency toward isolation.

The timing of evening tea, typically between 4 and 6 PM, addresses the day's coldest hours, when temperatures drop but dinner remains distant. A warming cup bridges this gap, providing both comfort and sustenance while creating space for relationship building that sustains emotional health through winter's darker days.

Conclusion: The Wisdom in Every Sip

Telangana and South India's tea traditions demonstrate that winter wellness comes not from single miracle ingredients but from thoughtful combinations consumed consistently. Each regional variation reflects accumulated wisdom about which spices, preparation methods, and timing best support the body through seasonal challenges.

These aren't casual beverages but intentional medicines, carefully calibrated to deliver warmth, support immunity, aid digestion, and provide comfort. The diversity of preparations ensures that different needs and preferences are met: from ginger's fierce heat to cardamom's gentle warmth, from coffee's stimulation to turmeric milk's bedtime support.

In every steaming cup lies generations of wisdom about caring for the body through winter's demands, reminding us that the best medicine often comes not from pharmacy shelves but from kitchens where love, intention, and traditional knowledge combine to create healing in its most delicious form.



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News from Organo

Model House Launches at Organo Depalle and Organo Damaragidda

November was an active month for us. On 29th and 30th November, we launched the model house at Organo Depalle and the west-facing model house at Organo Damaragidda, offering customers an opportunity to experience the homes as they are meant to be lived in. At Depalle, the forest-led planning, outdoor living spaces, and quiet pedestrian streets brought forward the idea of a retreat home designed for restoration. At Damaragidda, the veedhi-based design, shared neighbourhood spaces, and climate-responsive homes reflected a more rooted rural way of living. Across both the projects, the model houses saw amazing interest, with new customers as well as existing buyers.



Organo’s Research Recognised at National Environment Seminar

Organo took part in the National Seminar on Environment and Waste Management, organised by the Forest College and Research Institute, Siddipet. We presented three research papers and two posters on biodiversity, zero-waste systems, and clean energy. The paper on Renewable Energy, presented by Rakesh Koti, received the First Prize for Best Oral Presentation, while the poster on Circular Economy in Solid Waste Management by V. Raghuram was awarded First Prize for Poster Presentation. These recognitions reinforce the link between Organo’s on-ground practice and its research-driven approach to regenerative living.



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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 – Design Management**

Location: Head Office
Qualification: B.Arch
Min. Exp.: 15
Max. Exp.: 20
No. of openings: 1

Skills Set

Design strategy, coordination, project governance, leadership, sustainability

● **Sr. Manager – Strategy & Comms**

Location: Head Office/ Bangalore
Qualification: MBA
Min. Exp.: 6
Max. Exp.: 8
No. of openings: 1

Skills Set

Brand campaigns, PR & social media strategies

● **Head - Marketing**

Location: Head Office
Qualification: MBA - Marketing
Min. Exp.: 12
Max. Exp.: 15
No. of openings: 1

Skills Set

Marketing strategy, brand growth, customer engagement, team management

● **Executive – PR & Social Media**

Location: Head Office/ Bangalore
Qualification: BBA/MBA
Min. Exp.: 3
Max. Exp.: 5
No. of openings: 1

Skills Set

Content calendars, agency coordination, platform publishing

● **Executive - Marketing**

Location: Head Office
Qualification: BBA & MBA – Marketing
Min. Exp.: 3
Max. Exp.: 5
No. of openings: 2

Skills Set

Multi-channel campaigns, event management, digital marketing

● **Manager – Digital Marketing**

Location: Head Office
Qualification: MBA - Marketing
Min. Exp.: 8
Max. Exp.: 12
No. of openings: 1

Skills Set

Paid campaigns (Google, Meta, LinkedIn), digital optimization

● **Sr. Architect**

Location: Head Office
Qualification: B. Arch
Min. Exp.: 10
Max. Exp.: 12
No. of openings: 1

Skills Set

Project lifecycle, GFC drawings, site management

● **Executive – Inside Sales**

Location: Head Office
Qualification: BBA/ MBA
Min. Exp.: 3
Max. Exp.: 5
No. of openings: 6

Skills Set

Communication, storytelling, customer engagement

● **Sr. Landscape Architect**

Location: Head Office
Qualification: B.Arch
Min. Exp.: 5
Max. Exp.: 8
No. of openings: 1

Skills Set

Landscape design, multidisciplinary collaboration

● **Assistant Manager – FOE/Help-desk**

Location: Head Office – Antharam
Qualification: Any Graduation
Min. Exp.: 2
Max. Exp.: 4
No. of openings: 2

Skills Set

Guest Handling, Tickets Management, Call Management

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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