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NEWSLETTER

APRIL 2026

ORGANO ALOOR:

DESIGNING HOMES THAT
YIELD TO THE FOREST

A MEANINGFUL SUMMER FOR CHILDREN:

HOW THE HOLIDAYS CAN
DO MORE THAN JUST PASS

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All contributions are welcome!

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TABLE OF CONTENTS

- 02 CONTRIBUTORS
- 04 FOREWORD
- 05 THE SLOW LIFE IN PICTURES
- 07 ORGANO ALOOR: DESIGNING HOMES THAT YIELD TO THE FOREST
- 11 ORGANO ANTHARAM (INDIA'S FIRST BESS-INTEGRATED COMMUNITY)
- 12 TITU'S TALES: THE TASTE OF SUMMER
- 15 ORGANO RURBAN LOFTS: WHERE EVERY SQUARE FOOT HAS A PURPOSE
- 20 A MEANINGFUL SUMMER FOR CHILDREN: HOW THE HOLIDAYS CAN DO MORE THAN JUST PASS
- 27 DESIGNING WITH THE LAND: HOW ECOLOGY SHAPES ORGANO'S COMMUNITIES
- 32 THE YELLOW GATE CHRONICLES | EPISODE 3
- 35 SUMMER IN A JAR: WHY PICKLE MAKING STILL MATTERS
- 40 NEWS FROM ORGANO
- 43 PROJECT PROGRESS

Chevella: A Region Finding Its Moment

CEO's FOREWORD: APRIL 2026

Dear Organo Community,

A new financial year has begun. It brings with it fresh energy, new targets, and a deeper sense of responsibility. For us, this is also a moment to reflect on where we are building, and why.

Over the past few months, my attention has increasingly been drawn to Chevella.

There are places that grow because of noise and speed. And then there are places that grow because the conditions are right. Chevella feels like the latter.

When you look closely, you begin to see a pattern emerging. Infrastructure is strengthening. Investments are taking shape. Larger institutions are committing to this region. But beyond all this, there is something more fundamental. The land still holds its character. The scale is still human. The rhythm is still intact.

Growth is not new to cities. What is rare is growth that still allows life to breathe.

Chevella today stands at that intersection. Where connectivity improves, opportunities expand, and yet the essence of the place remains undisturbed.



At Organo, we have always believed that the future of living lies not in reacting to congestion, but in choosing better starting points. In many ways, Chevella represents that choice.

As we step into this new year, we do so with clarity and confidence. Not just in what we are building, but in where we are building.

Some regions are planned. Some are promoted. And some simply begin to reveal themselves over time.

Chevella, I feel, is one such place.

Warmly,
Nagesh Battula
Founder & CEO, Organo Eco Habitats

A Slow Life In Pictures

Shot by Dr. Geeta Aurangabadkar at Organo Naandi & Dr. Pavan Reddy in Organo Antharam



A Slow Life In Pictures

Shot by Mathan Ramaiah from Organo Naandi & Mr. Bhatia in Organo Antharam



Organo Aloor: Designing Homes That Yield to the Forest

Reading the Land as the First Design Act

At Organo Aloor, the design process begins with observing the land rather than drawing over it.

The site unfolds as a series of rolling hills shaped by vegetation, soil movement, and natural water flow. These gentle undulations create subtle variations in level, shade, and microclimate. Tree clusters define pockets of coolness, while natural depressions guide the movement of rainwater.

Instead of simplifying this terrain, the design chooses to work with it. The land is treated as a living system, not a surface to be corrected. Every design decision begins with understanding how this system functions.

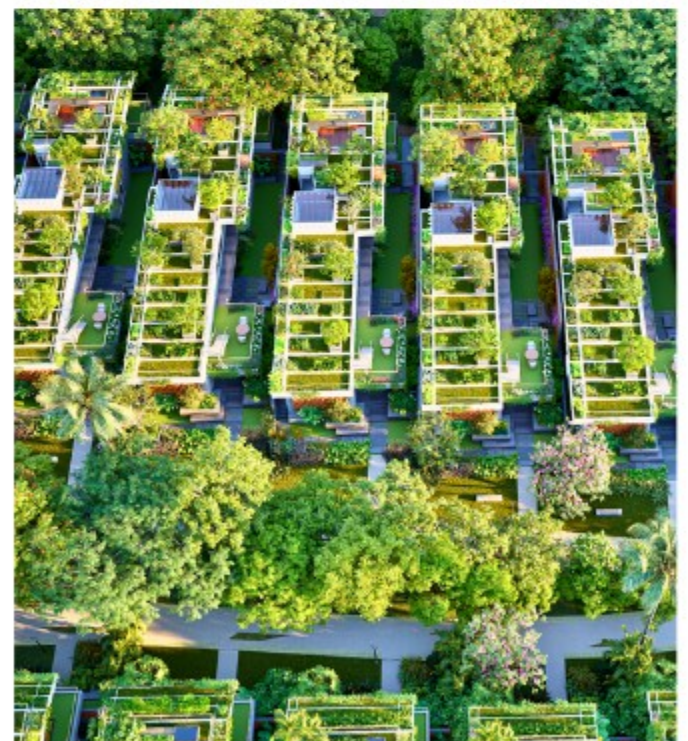


Positioning Homes Within the Landscape

In most developments, contours are flattened to create uniform plots. At Organo Aloor, the contours become the framework for placement.

Homes are aligned along natural slopes, allowing the terrain to remain largely intact. This reduces excavation and preserves the relationship between soil, water, and vegetation. Instead of a rigid grid, the layout adapts to the land's geometry.

Each home sits at a slightly different level, responding to its immediate surroundings. This creates a settlement that feels dispersed and organic rather than imposed. The landscape remains continuous, with built form existing as one layer within it.



Architecture That Works With the Landscape

The idea of yielding is expressed through a high level of architectural control rather than absence.

At Organo Aloor, every built form is carefully calibrated to sit in balance with the terrain. Rooflines remain low and horizontal, allowing continuity across the landscape. Materials are selected for their ability to weather naturally and belong to the setting over time.

This is not a reduction of architecture, but a deliberate refinement of it. The design avoids unnecessary visual dominance, allowing the forest to remain the primary experience while the built form supports how it is inhabited.

From a distance, homes appear integrated with the terrain. As one moves closer, the detailing, proportions, and spatial intent become more evident, revealing architecture that is precise, considered, and deeply connected to its context.



Framing Light, Air, and View

The relationship between interior spaces and the landscape is shaped through careful placement of openings.

Windows are oriented to capture specific conditions. Some frame distant views across the hills, while others open into dense vegetation. This creates a layered visual experience where the landscape is encountered at different depths.

Ventilation follows natural patterns of wind across the terrain. Openings are aligned to allow air to move through the home, maintaining comfort without excessive dependence on mechanical systems.

Light is often filtered through trees or shaded by overhangs, softening its intensity. Interiors change character through the day, responding to shifting light and air rather than remaining static.



Extending Living Beyond Walls

Homes at Aloor are designed to extend beyond enclosed spaces.

Verandahs, sit-outs, and semi-open areas act as thresholds between interior and forest. These are not secondary spaces but essential parts of daily living. They allow residents to remain connected to the outdoors while staying protected from heat and rain.

Daily routines begin to move into these spaces. Morning tea, conversations, and quiet moments naturally shift outdoors. The boundary between inside and outside becomes gradual rather than fixed.

Over time, the forest is no longer something viewed from within the house. It becomes part of how the home is lived.



From Design to Daily Awareness

The impact of this approach is not only visual but experiential.

When homes respond to land, climate, and vegetation, they begin to shape behaviour. Residents become more aware of seasonal changes, shifts in light, and patterns of breeze. The landscape is no longer static. It becomes something that is noticed and understood. This awareness develops gradually. It is not imposed by design but enabled by it.

At Aloor, architecture does not isolate residents from the environment. It creates conditions where people can live with it more closely. Comfort emerges from alignment with the land rather than resistance to it.

In this way, the home becomes more than a built structure. It becomes a place where everyday life remains connected to the rhythms of the forest.

Organo Antharam

India's First BESS-Integrated Community

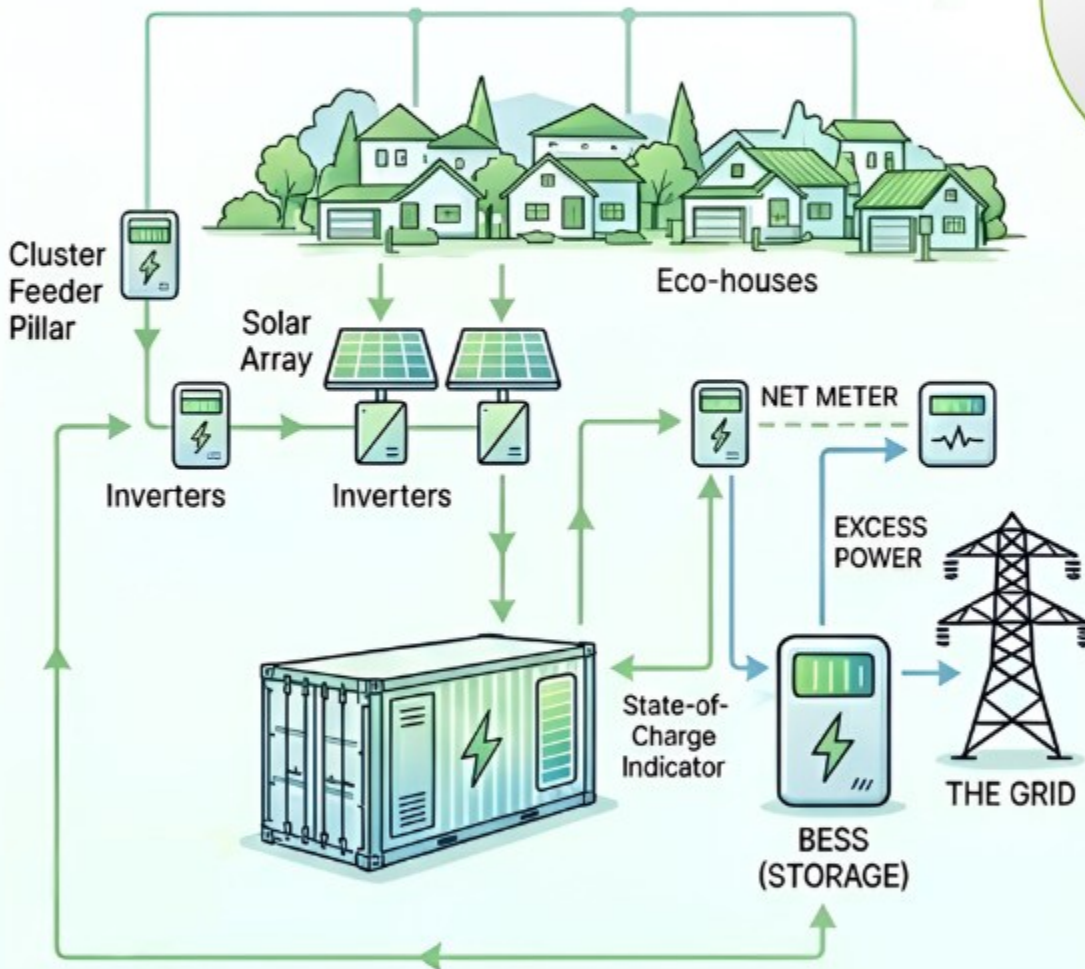
INDIA'S
FIRST

By pioneering India's first residential BESS, we've achieved true energy independence. This smart integration orchestrates multiple power sources to eliminate waste and ensure a resilient, self-sufficient ecosystem. For residents, it guarantees a future-proof home where clean, uninterrupted power is a standard.

The Heart of the System

**500kVA /
608kWh**

Centralized
Energy Storage



The 4-Way Energy Mix

Solar PV

Maximizing clean energy harvest.

The Grid

Integrated as a final unified failsafe.

Battery Storage

High-capacity dispatchable power.

Diesel Generators

Integrated as a final unified failsafe.

The BESS Impact

Zero Waste

Stores surplus solar energy.

Grid Safety

Stabilizes voltage and frequency.

Peak Shaving

Reduces costs and eco-footprint.

Instant Backup

Seamless recovery during outages.

Titu's Tales: The Taste of Summer

The sun blazed high over the courtyard, turning the stone floor warm enough to make little Tara hop from one foot to another.

"Why is summer so... hot?" she groaned, fanning herself with a notebook.

Before anyone could answer, Titu the Sparrow swooped in through the window and landed near a steel plate filled with sliced mangoes.

"Because," Titu chirped, pecking gently at a piece, "summer is nature's way of slowing you down... and feeding you right."

Tara raised an eyebrow. "Feeding me right? With heat?"



Just then, Ammamma walked in carrying a tall brass glass. "Here," she said, handing it to Tara. "Aam panna."

Tara took a sip. Tangy, cool, and slightly sweet—it felt like a breeze inside her.



"How does this help?" she asked.

Titu fluttered closer. "Every summer food has a purpose. Raw mango cools your body and keeps you from falling sick in the heat."

Over the next few days, Tara began to notice something. Summer in her home wasn't just about surviving the heat—it was about a rhythm of foods that seemed to understand it.

In the mornings, there was curd rice with a hint of mustard seeds.

By afternoon, slices of watermelon rested in steel bowls, glistening like rubies.

Evenings brought buttermilk, spiced just right.

And always, there were mangoes—golden, juicy, impossible to ignore.



One afternoon, Tara spotted her brother Arjun reaching for a packet of chips.

"Wait!" she said. "Why don't you have some of this instead?"

She handed him a bowl of chilled cucumbers with a sprinkle of salt.



Arjun made a face... then took a bite. "Okay... that's actually good."

Titu puffed up proudly. "Summer foods are like nature's own air-conditioners," he said.

"They hydrate you, cool you, and give you energy without making you feel heavy."

That evening, the whole family gathered in the kitchen. Ammamma showed them how to make fresh fruit chaat.

Shalini added a twist with a dash of chaat masala. Rajesh squeezed in some lime.

Even Arjun helped chop (a little reluctantly).

"What if we share this?" Tara suggested.



Soon, small bowls of colorful summer fruits made their way to neighbors. In return came glasses of rose sherbet, tender coconut water, and even homemade kulfi.

Their home filled with laughter, clinking glasses, and the sweet smell of mangoes.

As the sun dipped and the air cooled, Tara sat by the window with Titu.

"So summer isn't just about the heat," she said thoughtfully.

Titu shook his tiny head. "It's about listening—to your body, to the season, and to the wisdom that's been in your home all along."

Tara smiled, licking mango juice off her fingers.

That day, she understood—summer wasn't something to fight.

It was something to taste.

Seasonal foods are nature's way of caring for us. When we eat with the season, we stay healthy, happy, and connected to tradition.



Organo Rurban Lofts: Where Every Square Foot Has a Purpose

Designing Within Limits, Without Feeling Limited

At Organo Rurban Lofts, the 1200 sq.ft home is not treated as a reduced version of something larger. It is designed as a complete idea in itself.

The focus is not on how to fit everything in, but on how to remove what is unnecessary. This shift changes the way space is approached. Instead of adding more, the design works by refining what already exists.

The result is a home that feels measured and intentional. It does not rely on size to create comfort. It relies on clarity.

This clarity shapes how the home is experienced. Spaces flow easily, light opens them up, and every element feels purposeful. Over time, the home feels open, comfortable, and complete without relying on excess.

Where Movement Shapes Space

The layout is built around how people move through the home.

Living, dining, and kitchen areas are brought together into one continuous space. This is not just about openness as a visual quality. It allows daily routines to overlap naturally. Cooking, eating, and gathering happen within the same spatial field, without separation.

This continuity makes the home feel active and connected. There are no abrupt transitions, no spaces that feel isolated from the rest.

Bedrooms, while smaller in size, are carefully planned. Storage is integrated, doors slide away when needed, and circulation remains unobstructed. The space works efficiently without feeling constrained.



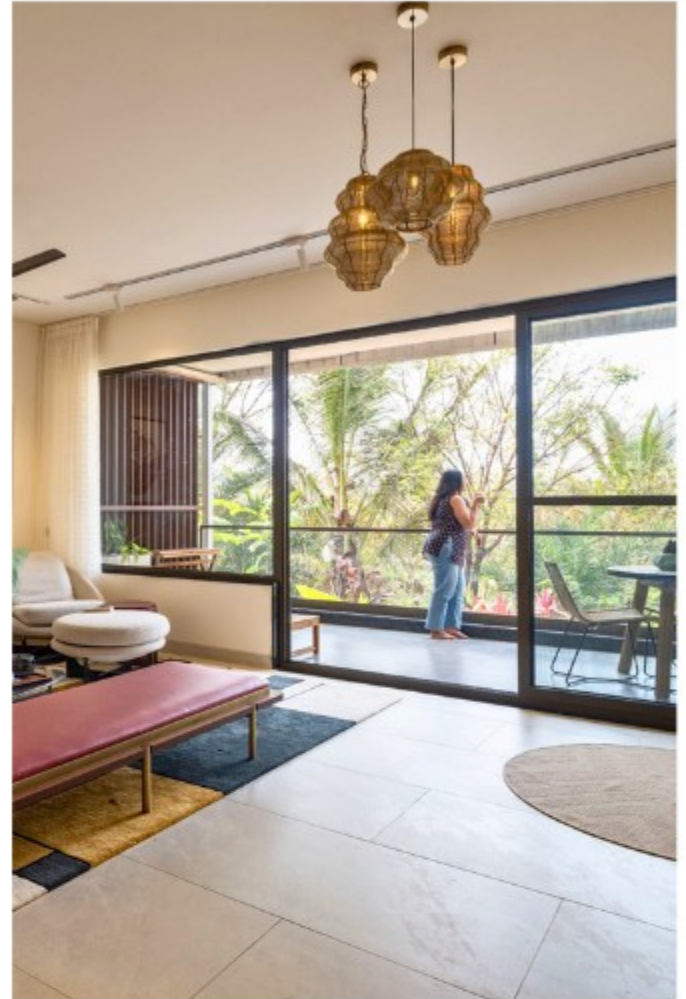
Making Every Element Work Harder

A noticeable aspect of the home is how each element performs more than one role.

A counter becomes a place to eat, work, or pause. Storage is built into walls and furniture, often hidden but easily accessible. Spaces are not fixed in use. They adapt through the day depending on what is needed.

This approach reduces clutter without making the home feel engineered. The flexibility is subtle. It supports everyday life without drawing attention to itself.

Over time, this efficiency becomes intuitive. Residents do not think about space management. They simply use the home naturally.



Extending the Sense of Space Outward

The perception of space changes significantly at the edges.

Balconies are not leftover areas. They are usable parts of the home. A place to sit in the morning, pause in the evening, or spend quiet time between routines.

More importantly, the home does not look into built surroundings. It opens toward greenery. Food forests, pathways, and planted landscapes become part of what residents see every day.

This connection shifts how the home feels. It feels less enclosed, even though the physical size remains the same.

Light, Air, and the Changing Interior

The experience of the home is shaped by how light and air move through it.

Large windows bring in daylight across most of the day, reducing dependence on artificial lighting. At the same time, they frame the outside environment in a way that keeps it present within the home.

Air circulation is supported through the placement of openings, allowing the home to remain comfortable through natural ventilation.

These are not features that demand attention. But over time, they define how the home feels. Light shifts, shadows move, and the interior changes subtly through the day.



A Community That Feels Like an Extension of Home

The thinking behind the home continues into shared spaces.

At Rurban Lofts, areas like the alfresco dining space, natural swimming pond, and co-working zones are not treated as amenities. They are part of everyday life.

Their design encourages use without forcing it. People move into these spaces naturally. A meal shifts outdoors. Work extends into shared areas. Conversations continue beyond the home.

Community is not created through programming. It emerges through how space is designed.



A Home That Stays Quiet

The interiors are intentionally restrained.

Clean lines, neutral tones, and minimal detailing create a calm environment. Surfaces reflect light, storage remains integrated, and visual clutter is reduced.

The space does not try to impress. It supports.

Over time, this restraint allows the home to adapt. It becomes personal without losing its clarity.

A Different Way to Understand Space

At Organo Rurban Lofts, space is not measured only in square feet.

It is measured in how well it works.

How easily it adapts.

How connected it feels to its surroundings. Every square foot has a purpose. And because of that, the home feels more generous than its size suggests.



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ANTHARAM



Rurban Hive



A Meaningful Summer
for Children: How the
Holidays Can Do More
Than Just Pass

When summer did not need to be planned

It arrived, and children stepped into it. Days unfolded without structure. Mornings were spent outdoors, afternoons drifted into quiet exploration, and evenings found their way back to play. There was no urgency to “use time well.” And yet, it was used well.

In that slowness, something important happened. Children observed, experimented, got bored, and discovered ways to engage with the world around them. Today, that rhythm has changed.

For many children, summer is experienced indoors. Time is often mediated through screens, schedules, or carefully designed routines. Open spaces have reduced. Unstructured time has quietly disappeared. Even rest is something to be managed.

This shift is not sudden. It is the result of how our environments and lifestyles have evolved.

But it brings us back to a simple question. What is summer really for?



Why Unstructured Time Still Matters

Children do not learn only through instruction. They learn through presence.

Unstructured time allows them to explore without being directed. It creates room for boredom, and from that boredom often comes curiosity. When a child is not constantly occupied, they begin to ask questions, notice patterns, and engage more deeply with what is around them.

These moments cannot be replicated through structured activity alone.

A child growing microgreens on a windowsill begins to understand growth and patience. A child observing waste being sorted in a simple waste management workshop begins to understand responsibility. These are small acts, but they create lasting impressions.

Summer, in this sense, is not a pause in learning. It is a shift in how learning happens.

Reconnecting Children with Nature

One of the most valuable aspects of summer is the opportunity to reconnect with the natural world.

In simple activities like growing microgreens, tending to a balcony garden, or spending time understanding how plants respond to light and water, children begin to form a relationship with nature. They see change happen over time. They learn that growth requires attention.

These are not lessons that need to be taught. They are experienced.

Even something as small as observing soil, planting seeds, or watering plants regularly can create a sense of continuity that is often missing in everyday life.



Understanding Food and Farming

Farming introduces children to a different sense of time.

Through activities like balcony farming and natural farming practices, they begin to understand that food does not appear instantly. It is grown, cared for, and harvested over time. This awareness changes how they relate to what they eat.

It also introduces the idea of effort. Those things require patience, consistency, and attention.

In a world where most things are immediate, this shift in understanding becomes valuable.

Learning Through Making

There is something deeply grounding about making things by hand.

DIY workshops and simple craft activities such as pot painting or botanical illustration allow children to slow down and focus. The process becomes more important than the outcome. Mistakes become part of learning rather than something to avoid.

These activities do not demand perfection. They encourage engagement.

And in that engagement, children develop patience, attention, and confidence in their own ability to create.



Building Awareness Around Sustainability

Sustainability is often spoken about as a large idea. For children, it needs to be experienced in small, everyday ways.

Workshops on zero-waste living and waste management help translate abstract concepts into tangible actions. Sorting waste, understanding composting, or learning how everyday choices impact the environment creates a direct connection between action and outcome.

These experiences are simple, but they build awareness that can shape behaviour over time.

When children understand these ideas early, they carry them forward naturally.

Encouraging Creativity and Independent Thinking

Creativity does not come from constant instruction. It comes from space.

When children are given the freedom to explore different activities, whether it is growing something, making something, or simply observing, they begin to develop their own ways of thinking.

A child experimenting with planting, sketching, or crafting is not just learning a skill. They are learning how to think independently, how to solve problems, and how to express themselves.

These are abilities that stay far beyond the summer.



Creating the Right Conditions

A meaningful summer is not about adding more activities. It is about creating the right conditions.

Conditions where children can spend time outdoors.

Where they can engage with real materials. Where they can observe, participate, and reflect.

The role of adults is not to structure every moment, but to create opportunities and step back.

What children do with that space often becomes their most valuable learning.

Eco Summer Workshop for Green Champions

At Organo Et School, learning extends beyond classrooms into real-world experiences. This summer, the school brings a one-day Eco Workshop designed to help children connect with nature, sustainability, and their surroundings in a more meaningful way.

Activities Include

- Biodiversity & Plant Documentation
- Storytelling Session & Nature Scavenger
- Solar Energy Activity
- My Waste, My Responsibility

Date: 26th April 2026

Time: 9:00 AM – 4:00 PM

Age: 8-13 years

Venue: Organo Rurban Lofts, Chevella, Hyderabad

Fee: ₹2000 per participant



Register Now

The day is structured around hands-on sessions that encourage exploration, observation, and participation in an outdoor setting.

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DAMARAGIDDA



Model Home | Living Room

Designing with the Land: How Ecology Shapes Organo's Communities

It Begins Before Design

At Organo, design does not begin with buildings or layouts. It begins with understanding the land.

Every site is first read as a system. Its contours, water movement, wind patterns, vegetation, and soil are studied not as constraints, but as cues. This shifts the role of planning. Instead of asking how to fit development onto land, the process begins by asking how the land already works.

At Ibrahimpalle, this approach shapes the masterplan in quiet but fundamental ways. Natural drainage lines are retained and strengthened through swales and ponds. Streets curve with the terrain rather than cutting across it. Vegetation is layered to create transitions instead of boundaries.

What emerges is not a layout imposed on land, but one that grows from it.



When Landscape Starts Leading

Once the land is understood, landscape is no longer treated as an afterthought. It begins to lead decisions.

Water, for instance, is not managed after planning. It shapes planning. At Ibrahimpalle, rainwater is guided through existing paths, collected in retention zones, and allowed to recharge the ground. These are not hidden systems. They are visible, lived parts of the environment.

Planting follows a similar approach. Trees, shrubs, and ground layers are arranged not just for visual richness, but to create shade, support biodiversity, and influence microclimate.

In this way, landscape is not decoration. It becomes infrastructure.



Where Architecture Finds Its Place

As the landscape begins to define the structure, architecture takes on a different role.

At Aloor, homes are not placed after clearing the land. They are positioned within it. Existing trees are mapped and preserved. Built forms are adjusted to fit between them. The terrain is not flattened, but worked with.

This results in architecture that feels quieter, but more deliberate. Verandahs, courtyards, and breezeways are not stylistic choices. They are responses to light, air, and vegetation. They allow the interior and exterior to remain connected.

Here, architecture does not try to stand apart. It finds its place within a larger system.

How Space Between Homes Begins to Matter

Once built form responds to land, the next layer is how these homes relate to each other.

At Deepalle, this is explored through density. Instead of maximising the number of units, the spacing between homes is treated as a design decision. The gaps are not leftover areas. They are what hold the landscape together.

This distance allows uninterrupted views of canopy and terrain. It reduces direct visibility between homes, creating privacy without walls. It also supports ecological continuity, allowing soil systems and vegetation to remain active.

Even movement changes. Walking through the community becomes a passage through landscape rather than a path between structures.



When Landscape Starts Shaping Community

With land, landscape, and built form aligned, the final layer begins to emerge, how people interact within this environment.

At Damaragidda, shared spaces are not isolated amenities. They are embedded within the landscape. Paths connect homes to farms, open spaces, and gathering areas in a way that encourages movement and discovery.

These spaces are not announced. They are encountered.

As residents move through the landscape, interactions happen naturally. Conversations begin along paths. Shared activities emerge around common spaces. Community forms not through planning alone, but through how spaces are experienced.



A Way of Designing That Stays Consistent

Each of these projects responds to a different site. The terrain changes. The vegetation changes. The spatial character shifts.

But the approach remains consistent.

Design begins with the land. Water is retained where it moves. Wind is used rather than blocked. Soil is preserved. Planting is layered. Built form adapts.

There is no template being repeated. Only a way of thinking that is carried forward through how spaces are experienced.

What This Means for Everyday Life

The impact of this approach is not limited to planning or architecture. It becomes part of daily living.

A shaded path makes walking easier. A verandah aligned to breeze improves comfort. A water body becomes part of seasonal experience. A farm edge becomes a place for interaction.

These are not features that stand out individually. Together, they shape how people move, pause, and connect.

Over time, the environment begins to guide behaviour in quiet ways.



Design That Feels Settled

Designing with the land is not about doing less. It is about doing what is necessary with clarity.

When land is understood first, architecture becomes more precise. When ecology shapes planning, communities become more livable.

The result is not just a well-designed place, but one that feels settled.

Not because it has been imposed carefully, but because it belongs.

organo[®] KANDAWADA



Model Home | Balcony

The Yellow Gate Chronicles

Episode 3: The Woman Who Refused to Let Things Die

Years passed. The garden aged with its keepers. Dev's knees chafed at squatting. Lata's fingers trembled just enough to make delicate work dangerous. The old Amaltas still thundered its gold over the gate each year, but some branches took longer to leaf out. The plumeria's heartwood hollowed quietly.

Enter Meera, their eldest, the one the family called "Doctor" even though her medical degree was strictly horticultural.

By the time Meera returned to the Yellow Gate house, the garden had already lived several lives.



It had been Lata's gamble with smuggled seeds. Dev's fragrant kingdom of roses and primroses. Naina's sentimental banana experiment that fruited only after she left. Gardens, like families, collect personalities.



But time leaves its own fingerprints. When she moved back into the Yellow Gate house to help with her parents, she found relics of former glory everywhere: dried stems where gladioli had once burned, a corner where marigolds had staged annual riots, a rosebush sulking in a pot that was too small.

And at the edge of the yard, like a patient on a hospital bed, stood a seedless lemon tree; leafless, skeletal, dismissed.

"It's dead," the neighbour announced helpfully over the wall. "Cut it down. Plant something new."

"Dead?" Meera stepped closer, fingers brushing the bark. "No. This one is just stubborn."

She scraped back a thin line of bark. Faint green glowed beneath. Her mouth curled. "You're not getting off that easily," she told the tree.

What followed looked, to the untrained eye, like madness. She pruned brutally, transforming the once spindly, desperate tree into a bare frame that made the neighbours suck in their breath.

"She's killed it," someone whispered.

Meera didn't listen. She mixed compost and ash, whispered recipes of her own into watering cans, shaded the roots in the fiercest heat. On some evenings, her parents would find her leaning against the trunk, speaking softly to it in a tone halfway between scolding and coaxing.



"You will not embarrass me," she muttered once, aware of how ridiculous she sounded and not caring at all.

Then, one hesitant morning, the miracle began. Tiny green specs appeared along the branches, like punctuation marks on a once-blank page. Leaves unfurled. The tree, embarrassed into performance, burst into bloom.

By the time the season turned, the "dead" tree had become a chandelier of lemons. They hung heavy, cool to the touch, skin thin and fragrant. When Meera brought a bowlful into the kitchen, Lata actually clapped, delighted like a child.

"You brought it back," she said.

"No." Meera smiled, placing a lemon in her mother's wrinkled palm. "It decided not to go."



Later, in that same rejuvenated soil, Meera planted an amla sapling. It was unremarkable at first—a stick with ideas. But as years folded over one another, it thickened, stretched, rooted itself into the family's story. By the time Dev walked with a stick and Lata took to an armchair by the window, the amla was a silent guardian in the corner of the yard, bending over the house like someone listening closely.

The garden had watched Meera argue with branches, bully reluctant roots, and coax life back into corners others had already abandoned.

Some people plant gardens.
Some inherit them.

And a few rare ones refuse to let them fade.
The Yellow Gate garden had already belonged to dreamers and romantics.

Now it belonged to a stubborn doctor who believed that if life was still whispering beneath the bark, it deserved another chance.

The garden, apparently, agreed.

Summer in a Jar: Why Pickle Making Still Matters



A Season That Brings More Than Heat

Summer in South India has always meant more than rising temperatures. It brings a shift in rhythm, in how homes function, what is cooked, and what is prepared for the months ahead.

Among these seasonal practices, pickle making holds a quiet but important place. As raw mangoes arrive in markets and the sun turns steady and harsh, homes begin preparing something that will last well beyond the season.

This is not incidental. Pickle making is closely tied to climate. Heat, dryness, and seasonal produce come together to make this the ideal time. What began as a practical response gradually became a cultural habit that continues across generations.



More Than Taste: The Role of Pickles

Pickles were never just about flavour.

In hot weather, appetite tends to reduce, and meals become simpler. A small portion of pickle stimulates taste and brings balance to everyday food. The ingredients themselves are functional. Raw mangoes provide vitamin C, salt aids preservation, and spices like mustard and chilli support digestion while preventing spoilage.

Before refrigeration, this method allowed food to be stored safely for long periods. Oil acts as a protective layer, while the spice mix ensures stability.

This combination of preservation, nutrition, and taste is what keeps pickles relevant even today.

Many Pickles, One Season

Summer pickling in South India is not centred around a single recipe. It is a layered practice that varies across regions and households.

In Andhra and Telangana homes, it is common to prepare more than one type of pickle. Gongura, made from sorrel leaves, offers a sharp tang and is often valued for its iron content. Magaya, prepared from sun-dried mango strips, develops a deeper, more concentrated flavour over time.

Some pickles are meant for immediate use, while others are stored for months. The methods differ, the textures change, but the purpose remains the same, to preserve what the season offers in abundance.

Within this variety, certain pickles come to represent the season itself. Among them, Avakaya holds a distinct place.



Why Avakaya Remains Central

Avakaya stands out not just for its taste, but for the way it is prepared and carried forward in households.

It is typically made in larger quantities, often as a planned activity. Mangoes are sourced carefully, spices are measured precisely, and the mixture is stored to be used over weeks and months.

The process involves waiting. Once prepared, the pickle is left to mature. Over a few days, the mango absorbs oil and spices, gradually developing its depth of flavour. Its ingredients are balanced with purpose. Raw mango provides freshness and acidity. Mustard powder acts as both flavour and preservative. Chilli powder adds heat, and gingelly oil binds the mixture while protecting it.

This balance has allowed Avakaya to remain a constant across generations.

Choosing the Right Mango Matters

A good Avakaya begins with the right mango.





In Telangana and Andhra regions, sour local varieties are preferred. These mangoes should be firm, fibrous, and distinctly tangy. The seed must be hard, and the flesh should not show signs of ripening.

Freshness is important. Mangoes are washed and dried completely before cutting. Even a small amount of moisture can affect shelf life.

They are cut into medium-sized pieces with the seed shell intact. This helps retain structure and allows the pieces to absorb spices gradually.

Making Avakaya at Home

Though widely made, Avakaya relies on care at every step.



Ingredients:

- Raw sour mangoes (cut into pieces)
- Red chilli powder
- Mustard powder
- Salt
- Turmeric
- Gingelly (sesame) oil
- Garlic (optional)

Method:

- Wash mangoes thoroughly and dry them completely. No moisture should remain.
- Cut into medium pieces with the seed shell intact.
- Mix chilli powder, mustard powder, salt, and turmeric evenly in a dry vessel.
- Add mango pieces and coat them well with the spice mixture.
- Pour gingelly oil generously so the pieces are fully covered.
- Transfer into a clean, dry jar.
- Store in a cool place and mix gently once a day using a dry spoon.

Within 5 to 7 days, the pickle matures and develops its characteristic taste.

A Practice That Stays Relevant

Pickle making continues not out of necessity, but because it still makes sense.

It brings together season, nutrition, and time. It reflects a way of living where preparation follows climate and availability rather than convenience alone.

Even today, a jar of Avakaya in the kitchen is more than a condiment.

It is a reminder that some practices endure because they continue to hold value.

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RURBAN LOFTS



Model Home | Balcony View

News from Organo

Rurban Home Expo 2026

The Rurban Home Expo 2026, held at HICC Novotel, Hyderabad, brought together over 400 families exploring a different approach to living. Over two days, the expo created space for meaningful conversations around how homes can respond to climate, landscape, and evolving urban conditions.

Organo showcased 10+ eco-habitats, each designed to address different user needs and interests while staying rooted in ecological thinking. What stood out was the nature of engagement. Visitors were not just evaluating homes as products, but as long-term living environments. There was a clear interest in how design, open spaces, and landscape can shape everyday comfort and wellbeing.



BESS Inauguration at Organo Antharam

Organo Antharam has taken a significant step in community-scale energy management with the introduction of a centralized Battery Energy Storage System (BESS).

The 500 KVA / 608 kWh installation integrates solar power, grid supply, battery storage, and diesel backup within a single system. This allows energy to be stored, distributed, and managed more efficiently based on demand.

Beyond ensuring uninterrupted power, the system improves energy quality and reduces dependence on conventional sources. This marks an important move towards energy systems that are more stable, efficient, and aligned with long-term sustainability at a residential community level.



Organo Et School: Expanding Sustainability Education

Organo Et School continues to extend its work in sustainability education through structured programs and community engagement.

In March 2026, Early Years Programs (EYP) were conducted at Avinya International School and Indus International School, engaging around 70 educators. These sessions focused on practical ways to integrate sustainability into early childhood education through everyday classroom practices. Through these initiatives, the EYP Sustainability Program has now reached around 250 educators.

Organo Et School was also featured on the United Nations' Global #Act4SDGs platform, recognising its efforts in promoting sustainability through education.

In parallel, experiential learning activities such as pot painting and botanical illustration were conducted across communities including Aparna Zenith, Aparna Grande, Aparna Sarovar, and Aparna Cyber Life. These programs encouraged hands-on engagement with environmental awareness among both children and adults.



PROJECT PROGRESS

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INSPIRED BY VILLAGES OF INDIA



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BESPOKE ECO HABITATS





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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