



THE ABC FARMS NEWSLETTER

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Immerse into farmland magic and ABC Farms Culture.

JULY EDITION



ABC Eco Farms Bhivri- Breathing life into architecture and reviving sustainability as a way of life.



A soft haze lingers over the Pune skyline. As the city grows, concrete and industry continue to spread, slowly making room for progress while pushing nature to the edges. Yet, pockets of wilderness remain. Places where nature is not forgotten, but woven back into the way we live. Sohrab Chinoy, the founder of ABC Farms, has built one such place. A life rooted in the rhythms of nature. A careful, living work that honors the cycle of growth, and reminds us what it means to belong to the land again.



At ABC Eco Farms in Bhivri, a quiet village in the hills of Pune, Mr. Chinoy has created a small paradise. At the Farm, it's a quiet pocket of calm where nature is still allowed to lead. Tucked just beyond the ghats, the farm is not far from the city. While development and construction spread across nearby hills, ABC Farms remains a green refuge. A place where nature and farming exist in harmony. Entering inside reveals how equipped and abundantly verdant the farm is, with vibrant moss spreading over damp, rich soil, overlapping cacti of dragonfruit vines, herbs collected like souvenirs from around the globe, coffee shrubs surrounding all the cottages and homes, lily pads snuggling in recycled bathtubs, endless varieties of plants, fruiting, and flowering trees that are glowing in the misty monsoon. The farm is covered with dragonfruit cacti, passion fruit vines, budding coffee cherries, macadamia nuts, vanilla orchids, two varieties of olive trees, limes, lemons, custard apples, pomelos, and coconut palms. This lush farm is sustained by the rainwater harvested on the property that pumps into a tank for long-term storage.



A unique feature at Bhivri is the heritage wooden homes sourced from Trivandrum and restored here. The story began with a photograph. Mr. Chinoy noticed the traditional wooden architecture in the background of a picture from his colleague.

That glimpse sparked a search in Kerala, tracking down similar homes. Once found, Mr. Chinoy traveled there himself to secure them. The structures were disassembled, transported, and rebuilt over two years on the farm. Made entirely of wood with sloping clay-tile roofs — no steel, no concrete — they stand as a tribute to traditional craftsmanship and sustainable living.



A stunning restaurant holds down as the heart of the property, it earlier hosted the Woodstock cafe, for a nostalgic 70's themed experience with music, farm fresh ingredients and an intoxicating ambience. The Shisha cafe also spent a while located here in the hills, before moving back to the city in the mills. The interiors are captivating and hold you hostage, with large displays of woodwork, inlaid stone tiles, wood counters made with tree bark and a wood-fire oven that Mr. Chinoy engineered.

The architecture is a reflection of Mr. Chinoy's countless achievements recycled and reimagined, his bold integration of nature with building, and his respect for the natural world. The stone walls and bark soffit on the bar counter were built with recycled materials. The stone used came from the borewell digging nearby, which turned into a beautiful backsplash. The large arched brickwork windows on all sides of the ground floor were inspired by Laurie Baker's genius architecture, a style and methodology that is revered by Mr. Chinoy.



The farm feels like an easy escape, away from the chaotic city noise, alarming traffic congestion, careless littering, and the stacked apartment buildings that overlook tar roads. An architecturally magnificent, ideologically inspiring body of living and breathing land and buildings that seamlessly blend into farm life and forest ecosystems.

The property doesn't just feel like a temporary relief from city life — it continues to linger even after you leave. As a reminder that city life is not a hopeless wasteland, it just needs the nourishment of natural life.





Recipe of the month

Goat Cheese Ice Cream

- 1 ½ cups ABC Farms whipping cream
- 2 cups ABC Farms milk
- 4 egg yolks
- $\frac{2}{3}$ cup sugar
- $\frac{1}{4}$ cup ABC Farms wild honey
- 200g ABC Farms Goat Cheese
- 1 ½ tablespoon vanilla essence

First whisk together your egg yolks, sugar, and honey, till the sugar dissolves. In another pot add your milk and cream on medium low heat. Once it starts simmering add a few spoonfuls of the hot milk mixture into the egg yolk to temper it.

Whisk till incorporated, turn off the heat on the milk. Mix both together, and add in grated goat cheese and vanilla, then mix till it melts completely. It will be grainy but the mixture should not separate. In case it does you can hand blend or process it in your mixer.

Now, add the mixture back on the heat till it thickens like the first stages of a custard, this can take up to five minutes. Refrigerate this mix overnight and churn according to machine instructions.

Once churned, store and freeze, in 24 hours it will set and be ready to scoop and enjoy!

Follow @abcfarms for more fun recipes, exciting new products, and important updates.

Events & Updates

Workshops held at our Experience Center in Salunke Vihar.

Balcony Gardening Workshop by Grow Lab

Rohan and Stuti from Grow Lab teamed up with Neel from O'naturale Farm to bring you their expertise in natural growing methods and guide you on your gardening journey.



Pasta & Salad Making Workshop with Pastel by Palak



Pastel by Palak hosted its first ever workshop with ABC Farms. Offering a guided experience to young learners on how to make a delicious meal from scratch.

We made a brown butter pasta sauce with our Mature Indi-Parm and Fetta Salad with ABC Farms cheese.

Shop ABC Farms ricotta, Indi-parm, and Fetta to make it yourself.

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