



[www.edibleroutes.com](http://www.edibleroutes.com)

## Fresh Homegrown Organic

**On the Loose: Green Dreams**  
Small solutions for the apocalyptic atmosphere.

- IndianExpress

**This Organic Is Sowing Seeds Of Hope In India**  
By Encouraging Kitchen Gardeners

- Huffington Post



Farm No. 8 (Corner of Mother Mary School Road), Ayanagar Phase 5, New Delhi, 110047  
Phone: 9730013876 or 981 107 1751  
[info@edibleroutes.com](mailto:info@edibleroutes.com)



EdibleRoutes



@edibleroutes



edible\_routes

# What is Edible Routes?

Our aim is to create regenerative and diverse ecosystems that also provide food for your body and soul.

**1**

We conduct workshops and provide ongoing support for kitchen gardeners.

**2**

We design and build urban food gardens in confined spaces like terraces, backyards and balconies.

**3**

And we help set up and run organic farms in & around cities.

Picture a world where all our food is grown within walking distance of where we live.

We find ways for people to grow locally and eat seasonally. All you need is a little space and a commitment to the soil.

# Consulting

Ever wanted to actually do some farming at your “farm” house?

We love the earth and love converting barren and underused land into healthy, productive food forests. Our design strategies minimize environmental impact and ensure that existing natural systems are safeguarded and resources used most efficiently.

Edible Routes Consulting provides step-by-step guidance on how to efficiently design, plan, build and manage organic farms and edible landscapes.

- 1** Give us a call at 858 708 7886 or 981 861 1336. We'll have a chat, understand what you want, and set up a time to see your property.
- 2** We'll visit your land to gain a deeper understanding of the scope of the project, available resources and your needs.
- 3** We'll send you a proposal with the terms, deliverables and fees of the project.
- 4** We'll share our final design with you for comments and approval.
- 5** Edible Routes will implement the project with its team and your local staff.

# Volunteer @Farm8

Farm No. 8 is our office, warehouse, nursery, workshop space and agriculture lab – generally, it's a place to have fun caring for the earth and experiment with all things homegrown.

## Here's what our favorite volunteers are saying

My life choices have changed ever since I got involved with Edible Routes. I recycle most of my plastic waste, and compost all my kitchen waste. I also grow a lot of my own food.

- Ruchi Budhiraja Warikoo

Volunteering/learning at Edible Routes since 2015 has given me a lot of hands on knowledge and I have had the opportunity to meet some lovely like-minded people.

Shreyaa Shah -

Edible Routes gives me a sense of being back home. And I also end up with bits of knowledge about growing and tending that I can take back to my father's fields.

- Ranjan Nautiyal

# Products



Bone Meal



Gardening peg



Multi vita



Neem oil



Premium Potting Mix



Vermicompost



Watering can

Please get in touch for bulk orders at [info@edibleroutes.com](mailto:info@edibleroutes.com)