

Get  
intimate  
with  
nature



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



# Western Ghats



The Western Ghats can be seen from space. The Northern part of this range, from the Tapi River near Surat to the Terekhol creek in Goa, is called the Sahyadri. The Sahyadri range is 640 km long from north to south, and is 10 to 20 kms in width on east-west axis. The average elevation is 1,200 meters, the tallest peak being Kalsubai (1,646 m) near Igatpuri. See end of brochure for detailed map of nearby mountain ranges, valleys, lakes, rivers etc.

A “Ghat” in common language means a pass and hence the colloquial and rather derogatory term for a local here in Maharashtra coined by “outsiders” is “Ghati” or “the one who lives in the



Western ghats as seen from space

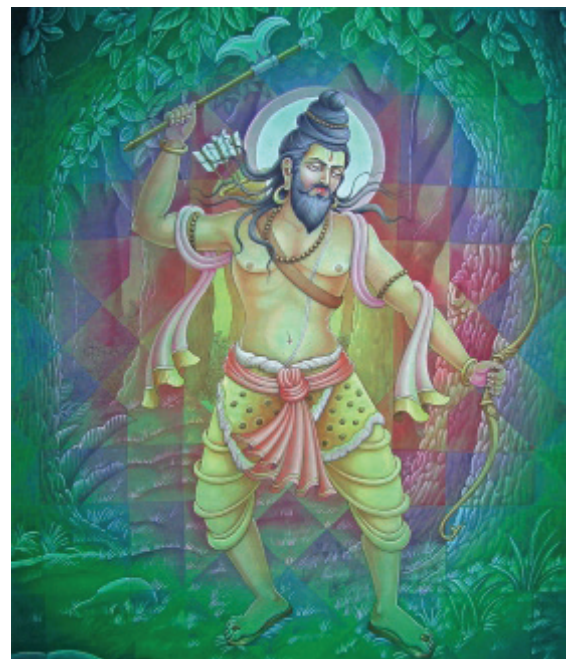


Black and Orange Fly-catcher

Ghats”. To reach from the Konkan (flat, coastal land that exists between the Western Ghats and the Arabian Sea, which is known as “Kanara” in Karnataka and “Malabar” in Kerala) to the Deccan Plateau, an eastwardly sloping plateau consisting of “Maval” (forested area with lava rocks at its base, forms the approach to all hills in the Ghats) and “Desh” (vast plateau where most of the towns and cities are located), or vice-versa, one must pass through a Ghat or a pass. Many of these ghats are now motorable roads.

This coastal belt is spotted with temples dedicated to Parshuram, the hot-tempered Brahmin who in “Puranic” stories of ancient India rid the world of the Kshatriya (warrior) caste 21 times over. He is one of the seven immortals in Hindu stories that live in all the four yugas (eons) and are still supposed to be alive in hiding in this age of darkness that we live in, The Kali Yuga.

The Western Ghats is one of the world’s biodiversity hotspots with over 5,000 flowering plants, 139 mammals, 508 birds and 179 amphibian species. At least 325 globally threatened species occur here.



Parshuram, Image by Dutch Artist, Pieter Weltevrede

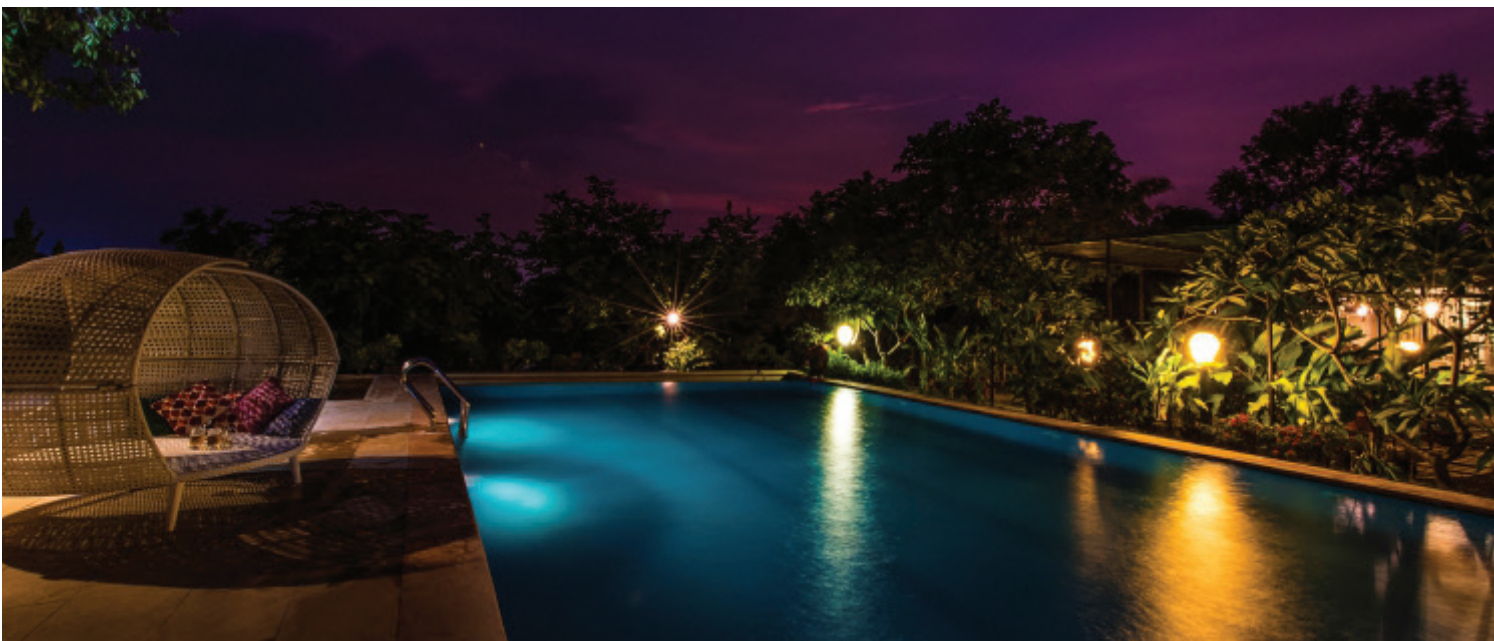


# Tooth Mountain Farm concept & evolution

A labor of love, that began in 2006, that started with a simple wish for a plant-lover to have her own land to nurture her “babies”. TMF started as a plant nursery initially. The land acquisition itself took over 15 years now consisting of a total of 20 acres.

I studied Hotel Management in “Les Roches”, Switzerland, but worked in media due to my family legacy, but kept wanting to go back to my roots in hospitality. What started as renting our farm-house out on the weekends to make an additional income.. Became this boutique farm stay.

Tooth Mountain Farm (TMF) is a collective effort of an entire family, Mr. Prem Sagar, our financier, Neelam Sagar, for her untiring spirit and love for nature and plants, Shabnam Gupta – an original and least eccentric artist I ever met, to whom we owe the architecture and interiors of this place, Ganga Kadakia – the true artist in the family who created the nearby Art Village, and whose art work is on display here and me, Shiv Sagar – the hospitality professional and farmer who has put everything together.

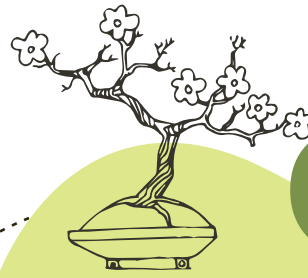


# Our Journey



## 2006-07 Land Acquisition & Beginning of a long journey

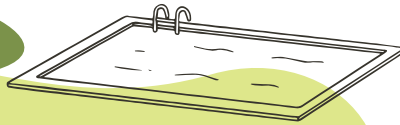
The acquisition of the TMF land around the ancestral land parcel bought in 70's, started in 2006. There were more than 10 smaller land pockets with more than 400 people on each 7/12 extract, which had to be acquired. This painstaking process involved meeting disputing family members, listening and empathizing with their stories and a lot of personal charm.



## 2008 Toothmountain Nursery

It was a place where Neelam could put her entire collection of plants and bonsais. She often still tells us, that they are her real children, and she loves them more than she loves us. The flora fauna on this land is the inspiration behind Tooth Mountain Farms, a boutique farm-stay.

## 2012-13 The Swimming Pool



We used to visit on the weekends, swim in the lake and walk around the wilderness. The 15- meter pool was made for my dad, who had broken his "femur-head bone" in an accident during the shooting of a movie "Charas" ( 1976, starring Dharmendra and Hema Malini ), so that he could exercise his broken leg.

## 2014 The out-house



This structure was created after the construction of pool. It initially consisted of only 2 rooms. One mine, (now named Ashmantak) and one for my younger sister Ganga, (now named Amaltas). The main villa consisted of two rooms, Parijat was my parents' room, and Palash was my elder sister-Shabnam's room, with each family member having got their own room we thought we were done!



## 2017 Pond-liner

A successful experiment on one portion of the lake, a special, thick material was coated onto the surface of a specially designed cavity. The lake would completely dry up in the peak of summer, and the water from the bore-well and "well" would also start to become infrequent. This was a major boost to have ample water for agriculture and the plants throughout the year.



## 2018 Restaurant Construction starts

It was becoming very important to have a full-fledged kitchen and restaurant keeping in mind our future expansion of Tooth Mountain. So it was designed by my talented elder sister, Shabnam Gupta. The construction took over 1.5 years.

**2009**  
Main Villa  
Construction



A rudimentary farm house was constructed by my parents, Mr. Prem Sagar, Son of the late film and television personality, Dr. Ramanand Sagar, and my mother, Mrs. Neelam Sagar for them to come and stay on the weekends. It was their retirement home away from the city.

**2010**  
Pitching a  
Man-Made Lake



In the lowest contour of the land, (a place where all the water during the monsoon season naturally accumulated), we pitched a lake on more than an acre of land. The first bore-well on the land is situated right next to the lake. Later we realized, the best way to store large amounts of rainwater, is through a bore-well recharge, as the ground water table itself becomes the best and largest reservoir.

**CORPORATE BOOKING**



**2015**  
First Corporate  
Booking

We received our first corporate booking, after my brother-in-law Puneesh Gupta, convinced us for the potential of the place for renting it out as Bed and Breakfast on the weekends. Initially guests could cook of their own or get their own cooks.

**2016**  
Basant Rani



The room, Basant Rani was added, taking our tally of rooms to five. Ganga's studio attached to her bed room was converted into one additional room. Each room was named after a flowering tree that grew on the property. Basant Rani was designed by my architect and interior designer friend, Mr. Sandesh Prabhu. It continues to be my most favorite room in the entire property.

**2019**  
Going Organic



We stopped using chemicals on the farm since 2015. This was the year we started growing all our organic produce for the farm-to-table restaurant. We also started bringing in the animals like cow etc. Which help for agriculture. The staff quarter was shifted as per Vastu and the office construction began.

**2020**  
Land Acquisition  
Completed!



After a seemingly endless period of 15 years, all the lands were finally acquired, and the necessary permissions taken. Phew! What a journey it has been! When we visit the farm and see our guests enjoying the Place it gives us immense joy

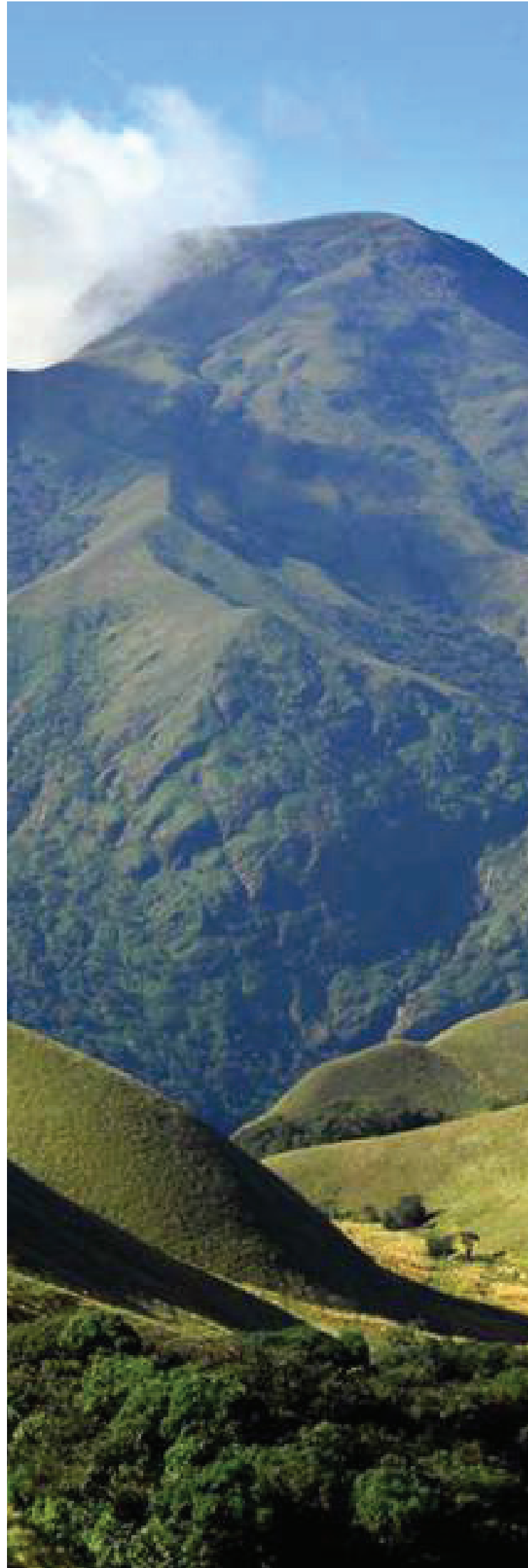
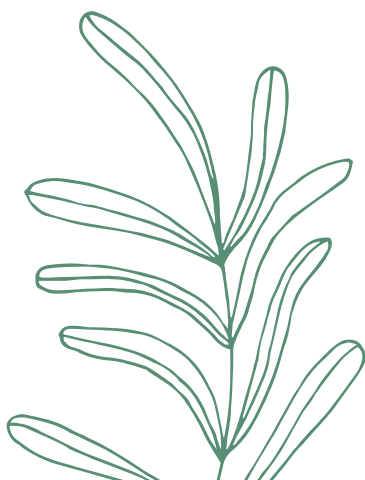


# Philosophy

Tooth Mountain Farms believes in protection and adhering to the natural laws of nature. Humans are a very small part of nature, not separate from her. Modern Science often refers to nature as a separate identity than human kind. Nature is all-powerful, super intelligent and the mother of humankind. It is the ego of humans, that makes them believe that they are superior than nature. This has created most of the problems of the modern world such a global warming and destruction of natural habitats, eco-systems and environments.

Tooth Mountain Farms wishes to preserve, protect and encourage ancient systems of farming, cultivation and living, using modern technology when required, but not tampering with life and creation. When we cannot create, we have no right to take life and thereby interfere in the higher intelligence of nature, and tamper with her systems, or modify them, which we believe are perfect and cyclical in nature. We only help facilitate those natural systems to develop by themselves on our lands.

This is general guideline and philosophy that we follow whether it is our products, our farm-to-table restaurant or any other development that we do on our property. We do believe in a holistic and sustainable approach of body, mind and soul. This philosophy is naturally present in the Indian culture. Somewhere along the way it was lost. Now it is being revived, and we are very excited about that!!



# Ramanand Sagar Foundation

Ramanand Sagar Foundation (RSF) is a non-profit company registered in Mumbai, India. In a deep desire to take forward the ideals and vision of the late film-maker, writer, visionary and humanist – Dr. Ramanand Sagar (Papaji), RSF was set up by the heirs of “Papaji”. Spear-headed by his fourth son, Mr. Prem Sagar and his family, RSF wishes to take the vision and mission of “Papaji” of a new, vibrant, confident India, that is able to learn from its past leaving out what is not relevant in it. India has been predicted to be the “Vishwa Guru” or “Guru of the world” To preserve the bio-diversity in this region, we wish to support and help any efforts towards maintaining the rich and diverse species found in this massive bio-diverse hot-spot. If you wish to know more and help us in our efforts, and get involved as a volunteer or donor get in touch with us through our website. 10% of all the profits of TMF go to the foundation for its non-profit efforts.

Visit our website–  
[www.ramanandsagarfoundation.com](http://www.ramanandsagarfoundation.com)

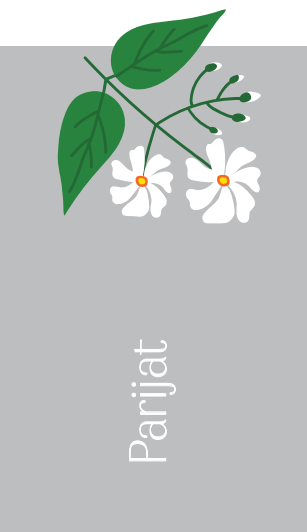




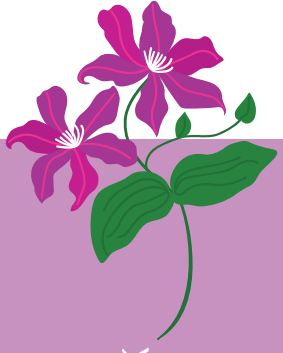
# Farm-Stay

Tooth Mountain Farm-stay has five uniquely styled, air-conditioned, suite-rooms with attached bathrooms each named after a flowering tree that grows on the property.

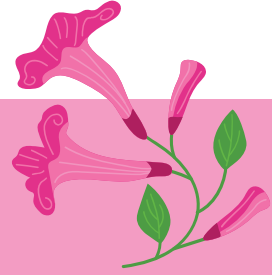
The farmhouse comprises of two structures – the main villa, which has two rooms (Palash and Parijat) and the outhouse, which has 3 rooms (Amaltas and Ashmantak share a common verandah, Basant Rani is on their back side). The main-villa has the activities hall with games and the only television set on the property. The outhouse is located next to the swimming pool.







Ashmantak



Basant Rani



Amalats





# Farm Cafe

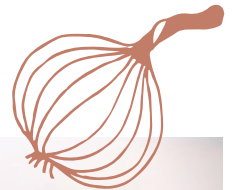


A 60-seater restaurant with rustic interiors (32 seats in non-smoking section and 28 seats in the smoking section), designed by Shabnam Gupta- the famous and eclectic interior designer from Mumbai. The restaurant is situated in the midst of organic farming and dense green landscaping and a huge lawn for parties and banquets outside the restaurant. We use no chemicals in our food, and most of the food is foraged from our farm or Sister farms.

Adjoining to the restaurant is our multi-layer organic farming set up, where we grow most of our vegetables. We also have an herb garden where we grow our essential herbs. All the milk and milk products are from A2 desi cow following ethical practices of ethical dairy. We make our own “paneer”, “mawa”, “yogurt”,

“ghee” and “white butter”. Our wheat is crushed locally in the local village’s grinding-machine. Our eggs come from our chicken pen. We don’t kill or harm any animals on the property. Though we serve non-vegetarian food, we encourage you to try out our vegetarian options and vegan options.

Watch out for our pop-ups for regional cuisines of India, which happen from time to time with various chefs. Also follow our social media handles for music festivals, bands and live performances dates. These events are reservation only. For large corporate events and banquets for 100-200 pax contact us through our website.









# Farm-made



We have an entire range of various farm-made products. We make these special products using the highest hygiene standards and never touched by hand. The raw materials are either grown at the farm using sustainable farming methods or then sourced from reliable vendors, whose methodology we study before approving them. Products are made in batches and so there is no consistency between two batches. No chemicals or preservatives are used, follow instructions on labels.

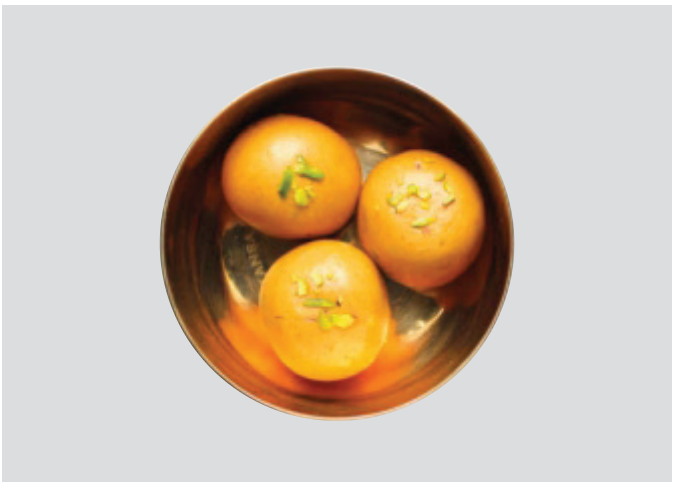
We have an entire range of sun-dried pickles, Conserves (jams), chutneys, spreads, sauces of various seasonal fruits. Dairy products like A-2 ghee, paneer and various Indian sweets

made from “mawa”. Our gluten-free papadam range is extensive and they are all freshly hand-made. Please check with us for what is available and fresh to buy as the range is continuously changing. Certain products only are available through out the year.

We use local “adivasi” (Tribal) woman to make these products for us at a section behind the restaurant. All products are hand-crushed and hand-made using only traditional machines.

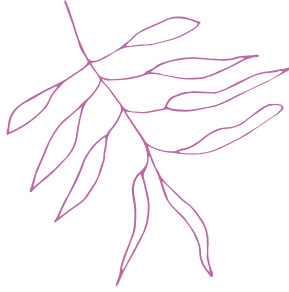
You can also buy it online on our website, [www.toothmountainfarms.com](http://www.toothmountainfarms.com). We ship all over India. We do contact-less home deliveries in Mumbai and Pune.







# Things to do



The nearby mountain ranges offer a view and activity that nature enthusiasts and adventure lovers will remember. You can sign up with one of our naturalists for a nature trail or a guided trek to Tooth Mountain. One can enjoy kayaking in the lake. The football field can be used for cricket, badminton or just about any other sport you wish for. You have a sprawling lush green lawn to yourself- to repose and unwind. From horse-riding at a nearby farm to golfing, we have it all to keep you busy in nature.

## Boating and Kayak in lake



## Swimming Pool



## Visit to Art Village



## Games - Indoor Sports







**Cycling to Hatnoli village**



**Village Tours**



**Visit to peacock life warehouse**



**Visit our Birds in the Bird Pen**



**Pay a visit to “Badal” and “Shani”**



**Go on a nursery tour**



# Future expansion

We are terribly excited about the future. No doubt that the world has changed post-corona virus, but if we look at the hardships that humanity went through during these trying times in a positive light, something is emerging out of all the chaos and tragedy.

We are almost being forced by nature to mend our ways. Even before the corona-virus hit us, we at Tooth Mountain intuitively felt the direction the world needed to head into. Corona has simply reinstated our belief in an alternative reality, which is not based on commerce and capitalism alone.

We wish to become a role model for all farms in India. Farmers need not be the poorest in the value-chain since they play the most

important role of providing the basic sustenance to human-kind. Agro-tourism and Farm stays are the way that they can generate a substantial income and do value-adds on their produce, selling it directly to customers and hence moving up the value chain. For city dwellers they get a chance to interact with the farmers, and learn the mysterious ways of nature, which are infinite. Get in touch if you want to be our franchisee.







Other than adding more cottages we are also planning an alternative treatment spa and wellness center. We are also adding sporting facilities and camping sites for our more adventurous guests.



**Tooth Mountain Hospitality Pvt. Ltd.**

Karjat Road, Next to N. D. Studios, Off Chowk Village, Hatnoli. Maharashtra - 410 206

---

 For Reservation : +91 99690 30207     [info@toothmountainfarms.com](mailto:info@toothmountainfarms.com)     [toothmountainfarmsandnursery](https://www.facebook.com/toothmountainfarmsandnursery)  
 For enquiry : +91 77389 82229     [toothmountainfarms.com](https://www.toothmountainfarms.com)     [toothmountainfarms](https://www.instagram.com/toothmountainfarms)