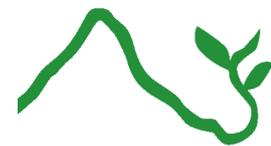




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QUALITY SEEDS FOR AFRICA



**Kenya Highland Seed
Co. Ltd.**
For greater production

ROYAL TIMES

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HAPPY CUSTOMER SERVICE WEEK



**Kenya Highland Seed
Co. Ltd.**

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QUALITY SEEDS FOR AFRICA



OCTOBER 4 - 8, 2021

CUSTOMER SERVICE WEEK!

For many of our Customers, the coronavirus pandemic turned life upside down. They moved from working in an office to working remotely. They learned to navigate workspaces shared with children and other family members. We decided to become a **reassuring and comforting voice** to all our customers who were often stressed and anxious. We have ensured that we get our Customers Orders delivered to them, in good condition and on time!



Some questions Like;

- When can I expect my delivery?
- Can I have my order shipped to my location?
- What are my payment options?

All this we have been able to address and satisfy our Customer needs!

THANK YOU FOR TRUSTING & BELIEVING IN US!

WWW.ROYALSEED.BIZ

LUCERNE/ ALFALFA



In dairy farming, feeding cost constitutes about 70% of the total cost of production. Farmers therefore must strive to reduce the feeding cost by availing alternative high-quality fodders to realize maximum production at a reduced cost. **Kenya Highland Seed Company** supplies **Lucerne Alfalfa** to the farming community with an aim of helping reduce the increased feeding cost through the purchase of commercial feeds.

Growing Royal seed Lucerne:

- Select an area with **well-drained soils**. Avoid any soils which are saline.
- Prepare the seedbed to a fine tilth
- Use certified seeds to sow on **rows 40- 45cm** apart on a fine, moist & weed-free seedbed at a rate of 4kgs per acre.
- Sow the seeds **shallowly at a depth of 10-15mm** & cover them with light soils because they may not emerge if sown deeper.
- The Lucerne **matures between 40-45 days**.
- Once ready, can be **conserved as hay or fed** when still green. However, when fed green, should be allowed to wilt to avoid bloating.



Available packaging;

50grms | 100grms | 250grms | 500grms | 1kg

Advantages of Royal Seed Lucerne:

- Highly palatable
- Fast growth rate and **matures at around 40 days**.
- High digestibility, **crude protein(12-15%)** & total digestible nutrients **TDN%(55-60%)**
- Very **fast recovery after cutting**
- High yields, under good management **yields, are more than 8 tons per acre**.
- Tolerant to all major **insects, diseases & nematode pests**.



WATERMELON CRIMSON SWEET

Have you had your juice today?

ENJOY!



Watermelon Crimson Sweet Juice is refreshing, naturally sweet, & satisfying. It is a perfect beverage on a hot day, after a workout, or any time you want to refresh yourself. With its high water content, **watermelon Crimson Sweet** is a perfect fruit for juicing.

Crimson Sweet Juice keeps us hydrated, It is also rich in Vitamins & Minerals such as Vitamin C, Vitamin A, Potassium, Magnesium, Vitamins B1, B5, & B6 which are healthy for our bodies.

RECIPE:

1. Rinse the watermelon and wipe dry. Using a knife, carefully cut in two equal parts to get two half circles.
2. Cut each of the halves in half again to get two wedges. If your watermelon is large, you may have to cut it three or four times.
3. Slice the pink part of watermelon flesh away from the rind.
4. Cube the fruit.
5. Add the cubed fruit into a blender.
6. Blend until smooth
7. Serve cold or at room temperature



SOUP RECIPE

WALTHAM BUTTERNUT AND CARROT NANTES SOUP!

INGREDIENTS:

1-Red King onion, 2-Carrot Nantes, 1-Waltham Butternut Ginger, 3-cloves Garlic, 1-sprig Rosemary, 2-sprig, thyme, Salt & Cooking oil

RECIPE:

1. Chop all your ingredients
2. Into your pot add 1 table spoon of cooking oil. Add your chopped red onion cook until golden brown
3. Add your ingredients i.e. carrots, butternut, ginger, garlic, thyme, rosemary, and salt.
4. Stir the ingredients and cover your pot for your ingredients to cook for 2-3minutes
5. Add 2cups of hot water and cover your pot for the ingredients to boil until they are tender and soft.
6. Once the carrots and butternut are soft and tender, leave it to cool down for a few minutes, then proceed to blend.
7. Once blended into a smooth mixture add it back to your pot to reheat.
8. Serve in a bowl while hot and enjoy.

COVID-19 BLESSING IN DISGUISE

The **Coronavirus 2019 (Covid-19)** pandemic started in China at the end of 2019, and by March of 2020, it had spread throughout the entire planet. For the better part of 2020 and 2021 COVID-19 has touched every country on earth. We've had to re-imagine and reinvent the way we do things. By now every person on earth has been affected directly or indirectly by the COVID-19.

The unprecedented nature of the COVID-19 pandemic has caused **disruptions in the workplace**. From the top brass of the organizations to janitors and sweepers, we have all had to adapt to new ways of working. Key decision-makers in organizations have to make tough decisions to keep their organizations afloat. They've had to take extreme measures so that their organizations sail through this unprecedented economic turbulence.

Employees have not been spared by this pandemic either. The truth is no one has been spared by the pandemic. Virtual workplace has become the new office. **Zoom, MS Teams, Meets, and other forms of cloud meetings have become the new boardroom.**

Despite all the negative things that we have experienced, the COVID-19 has made **us more disciplined, more creative, and more sympathetic towards other people**. I say we have become disciplined because now we've had to work while at home without someone looking over our shoulders. We've become more creative because we've had to find ways of engaging with our colleagues while not at the same location or office.

With all the negatives that have accompanied this pandemic, as a people, as **a society we have emerged strong**. We have emerged resilient and all-rounded individuals.

We have been **pushed out of our comfort zones**, and **forced to fly, and soar to greater heights for our organizations and for our families**. It has become apparent that all human beings are resourceful, creative, and strong. I mean, we've lost our loved ones, we've lost our businesses, and our social life and yet we continue to thrive in hardship.

In conclusion, yes, we want the **COVID-19 pandemic** to disappear so that we can enjoy our fresh air without masks, and be able to attend functions without restrictions. But still, we can't deny that **COVID-19** was a blessing in disguise. **We have become wholesome in our interactions and we are more appreciative of what we have**. We have become problem solvers because we realize that there are people and situations depending on us to solve problems without resulting to call for help.

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