

JAYPEE TIMES

August 2011

Content

Jaypee HotSpots

Rapid fire

Quiz - wizz!!!

Quote of the Month

You wrote

Jaypee celebrates

◊ 31 States,
1 618 Languages,
6400 Castes,
6 Religion,
6 Ethnic Groups,
29 Major festivals
& 1 Country!
Be Proud to be an Indian!..
Happy Independence Day .
Celebrate 15th August, with a hope that
we will make our country PERFECT.

◊ Hirak Kr Basu celebrated his birthday at Mumbai with his lovely family, have a look into that snap.

◊ Great news for Jaypee family as last month the new factory at Bombay Road Kolkata was inaugurated.

◊ Rashbehari Chowbey got some nice snaps for our newsletter from Lucknow.

◊ 13th August is Raksha bandhan, Celebrate Rakhi with your dear ones and send us pictures.



Rapid Fire

Mr. Harsh Kumar Katti

Engineer

Q: Two things that your education/training has taught you ?

A: Keep learning/achieve perfection.

Q: Two things that you have learnt from your work/real life?

A: Perfection/have knowledge of whats going around.

Q: Two books on your must read list?

A: Men of steel by Veer Sanghvi/Five point some one by chetan bhagat.

Q: Two things you like about weekends?

A: Sleeping long/Outing in the evening.

Q: .Two things you cannot live without?

A: Good sleep and cool breeze.

Q: Two things you like about your job?

A: Friendly environment and growth.

Q: Two things you want to change in our work place?

A: Lethargy and undercover.

Q: Two people you admire the most?

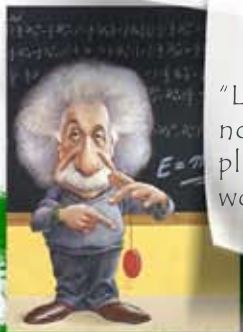
A: Shri Ratan Tata and Our Chairman Sir.

Q: Two places you would like to visit again.

A: Switzerland and Canada.

Q: What has been the turning point in your life?

A: Joining Jaypee.



Quote of the Month

"Long years ago, we made a tryst with destiny and now the time comes when we shall redeem our pledge... At the stroke of the midnight hour, when the world sleeps, India will awake to life and freedom."

Jawaharlal Nehru
independence, August 15 1947.



Quiz - Wizz

Independence Day Facts

Independence Day - August 15, 1947, the most important day in the history of India, the day when the long suppressed nation found utterance, it was the day when India got independence from the British rule. So lets celebrate our Independence day. Enjoy the quiz dedicated to 15th August.

So what are you waiting for send me your answers
shreemonti@jaypee.in,
And get your name published in your newsletter.



Q1. Who was the first woman president of Indian National Congress?

Q2. What does the Saffron colour in our Nation flag stand for?

Q3. When did the first war of Independence start?

Q4. Who was the founder of Indian Nation Congress?

Q5. Jalianwala bagh Massacre took place in which city?

Q6. Mahatma Gandhi was referred as the father of the Nation by whom?

Q7. Who composed the song "Sare Jahan se Acha"?

Q8. "Vanar Sena" which participated in the freedom struggle of India was led by whom?

Q9. Who started the Hindustan Social Republican Association IN 1928?

Q10. Gandhiji was referred as "Mahatma" by whom ?



The winner of previous Quiz - Wizz is:

Anusua chanda

Answers:

Congrats !!!

1. Puri.
2. Gundicha Temple.
3. Balabhadra.
4. Balabhadra, Subhadra.
5. Lord of the Universe
6. Nila Chakra.
7. Purusottama Mahatmya.
8. Indradyumna.
9. Akshaya Trutiya.
10. ISKCON Hare Krishna movement.



You Wrote

ALOO DUM BANARASI

By Sumit Mallick (Executive)

Ingredients:

Large Potatoes – 1kg.
Peas –115 gms
Sultanas –55gms
Ghee –115 gms
Onions–115 gms
Tomatoes–115 gms
Ginger–30 gms
Garlic–15 gms
Red chilli–15 gms
Coriander powder–15 gms
Haladi–15 gms
Garam masala whole–6gms
Salt –to taste
Green dhania–1/4 bunch
Green Chilli–5gms
Curd–55gms



How to make ALOO DUM BANARASI

Method: Sauté little chopped onions. Add boiled peas, salt, green chilies and little red chillies. cook for a few minutes. Add washed sultanas and use for stuffing. cut the large potatoes into half and scoop cut inner portion. Stuff with the above stuffing and join both the sides with tooth picks and the batter made of flour, water and egg.

Curry: Brown sliced onions into hot fat. Add garam masala whole. Add ground masala. Cook till masala leaves the ghee separate. Add chopped tomatoes and cooked for a few minutes add beaten up curd. Add brown potatoes and cook till the potatoes are tender. sprinkle chopped dhania on top. Serve hot.

Jaypee Celebrates

In August

the Birthdays celebrate



Kamal Singh
Malra

Service Technician

30th

Anusua Chanda

Back Office Exec

14th

Anjan Saha

Sr. Civil Engineer

13th

Amit Mondal

Civil Engineer

16th