

# JAYPEE TIMES



December 2011



## HotSpots

- ◆ The last month of the year has finally arrived. The season of partying and loads of fun. This is the Christmas issue of the newsletter.
- ◆ Dipankar Ray for a change Trying the Tough Rider at the Bombay Road factory.
- ◆ "Office office snap" at the HO.
- ◆ Aditya Mehta busy shooting at the factory for the corporate AV.
- ◆ Team Excon.



## Content

Jaypee HotSpots

Rapid fire

Quiz - wizz!!!

Quote of the Month

You wrote

Jaypee celebrates



# Rapid Fire

Mr. Tarun Mazumdar

Project Engineer

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

A: Honesty and Integrity.

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

A: To face problems and to overcome them.

Q: Two books on your must read list?

A: Civil Engg handbook & Feluda.

Q: Two things you like about weekends?

A: Spending time with family & Chatting with childhood friends.

Q: .Two things you cannot live without?

A: Family & Good food at weekends.

Q: Two things you like about your job?

A: The nature of the job is challenging & Creative.

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

A: Mentality of the employer towards employee & PRW's

Q: Two people you admire the most?

A: Subhash Chandra Bose & Swami Vivekananda.

Q: Two places you would like to visit again.

A: Annapurna & Kanchenjunga.

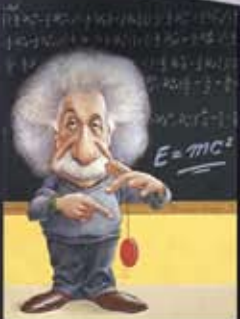
Q: What has been the turning point in your life?

A: Yet to come.



## Quote of the Month

"Good better best never let it rest...until your good is better and better is best"



# Quiz - Wizz

## Christmas Facts

Christmas is a yearly festival that makes merry the Jesus birth. Christmas celebrations usually come together the memorial of 'birth of Jesus with different traditions, many of which have been affected by previous winter celebrations. Customs contain the show of Holly, Christmas trees and Nativity scenes, the exchange of cards and gifts and the coming of Santa Claus (Father Christmas) on Christmas morning or Christmas Eve. So here is your Christmas Quiz.

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



Q1. What city was Jesus born in?

Q2. Name the three kings that went to see baby Jesus.

Q3. In what direction did the kings see His star?

Q4. What gifts were presented to baby Jesus?

Q5. What does the word Christ mean?

Q6. What is the name of the Christmas snowman?

Q7. Who was the Christian leader from Myra?

Q8. Where is Santa Claus's workshop located?

Q9. In legend, what did St. Nicholas drop down the chimney?

Q10. What reindeer names does Santa Claus call out?



The winner of previous  
Quiz - Wizz is:

 R. B. Choubey

Answers:

1. Lord Vishnu.
2. Lord Krishna in Dwapar Yuga.
3. Durga.
4. Mustard Oil.
5. Festival of lights.
6. Ayodhya.
7. Mahabir & Swami Dayanand Saraswati.
8. Tamil Nadu.
9. Bandhi Chhor Divas.
10. Ashwin.



# You Wrote

## Christmas Fruit Cake

By Michael D'Cruze (Back Office Sales)

### Ingredients:

- ◇ 1/8 cup chopped dried cherries
- ◇ 1/8 cup chopped dried mango
- ◇ 1/4 cup dried cranberries
- ◇ 1/4 cup dried currants
- ◇ 2 tablespoons chopped candied citron
- ◇ 1/4 cup dark rum
- ◇ 1/2 cup butter
- ◇ 1/4 cup packed brown sugar
- ◇ 1 egg
- ◇ 1/2 cup all-purpose flour
- ◇ 1/8 teaspoon baking soda
- ◇ 1/4 teaspoon salt
- ◇ 1/4 teaspoon ground cinnamon
- ◇ 1/4 cup unsulfured molasses
- ◇ 2 tablespoons milk
- ◇ 1/4 cup chopped pecans
- ◇ 1/4 cup dark rum, divided



### Method:

1. Soak cherries, mango, cranberries, currants, and citron in 1/4 cup rum for at least 24 hours. Cover tightly, and store at room temperature.
2. Preheat oven to 325 degrees F (165 degrees C). Butter a 6x3 inch round pan, and line with parchment paper.
3. In a large bowl, cream together butter and brown sugar until fluffy. Beat in egg. Whisk together flour, baking soda, salt, and cinnamon; mix into butter and sugar in three batches, alternating with molasses and milk. Stir in soaked fruit and chopped nuts. Scrape batter into prepared pan.
4. Bake in preheated oven for 40 to 45 minutes. Cool in the pan for 10 minutes, then sprinkle with 2 tablespoons rum.
5. Cut out one piece parchment paper and one piece cheesecloth, each large enough to wrap around the cake. Moisten cheesecloth with 1 tablespoon rum. Arrange cheesecloth on top of parchment paper, and unmold cake onto it. Sprinkle top and sides of cake with remaining rum. Wrap the cheesecloth closely to the surface of the cake, then wrap with paper. Place in an airtight tin, and age for at least 10 weeks. If storing longer, douse with additional rum for every 10 weeks of storage.

# Jaypee Celebrates

In December

the Birthdays celebrate

HAPPY BIRTHDAY

Mithun  
Chowdhury

Sales Executive

27<sup>th</sup>

Partha  
Bandyopadhyay

Sr. Project  
Engineer

3<sup>rd</sup>

Tapas Singha

Store Keeper

16<sup>th</sup>