

TIMES

June 2011

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HotSpots

Jaypee HotSpots

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Quiz - wizz!!!

Quote of the Month

You wrote

Jaypee celebrates

30th of June is the marriage anniversary of our Chairman, We Wish Mr & Mrs Jay Mehta the lovely couple a very happy anniversary.

Jaypee family welcomes all the newcomers to the organization, Sumit, Sriparna, and Arup Kumar. All the best .

Mr H.K Basu just came back from his New zealand trip, and he says he is mesmerized by the scenic beauty of the place. He shares a few snaps of the trip.

Mr.Dipankar Ray brought a lovely flavor of adventure in the picture of the way to the Gorumara forest.

Mr .Thomas went for a vacation to Mandarmani.

Sriparna has an interest in photography, don't miss the lonely boat snap across the Ganges.



Rapid Fire

Ms. ANASUA CHANDA

Back office Executive

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

A: Patient hearing and execution of duty.

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

A: Efficiency and Honesty .

Q: Two books on your must read list?

A: The White Tiger by Arvind Adiga and The Zahir by Paulo Coelho

Q: Two things you like about weekends?

A: Spending time with family and freaking out with friends

Q: .Two things you cannot live without?

A: Music and good food

Q: Two things you like about your job?

A: My work and cooperation of other employees.

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

A: The washroom.

Q: Two people you admire the most?

A: My parents

Q: Two places you would like to visit again.

A: A interior village called Koraput (Orissa) and North East

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

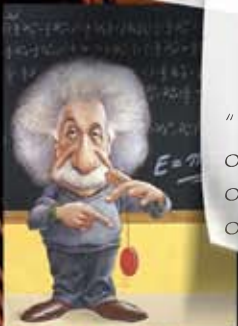
A: Yet to come



Quote of the Month

"Let not him who is houseless pull down the house of another, but let him work diligently and build one for himself, thus by example assuring that his own shall be safe from violence when built".

Abraham Lincoln



Quiz - Wizz

Summer Facts

Pop music in India is quite popular, this time we decide to make the quiz a bit melodious and so it's a quiz on Indian pop music....

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

- Q1. Which Indian actor makes a cameo appearance in the original music video of Adnan Sami's "Lift Karade" song?
- Q2. Strings :- a band which is almost became a household name in India with hits like "Duur" and "Anjane Kyon" is a band from which country?
- Q3. Leslie Lewis and Hariharan came together to form which music band?
- Q4. Shankar Mahadevan teamed up with which famous Indian Poet for the album "Breathless" ?
- Q5. What is the name of the all girl pop-band that was created by Indian music station Channel V via a nation wide talent search?
- Q6. Who dedicated the evergreen song "Jaanam Samjha Karo" to Pancham Da(R.D.Burman)?
- Q7. What is Apache Indian's original name?
- Q8. Which was Lucky Ali's first album?
- Q9. Who is singer Saagarika's famous brother?
- Q10. "Purani Jeans" which till today is one of the most popular numbers amongst college students in India was sung by whom?



The winner of previous
Quiz - Wizz is:

Mr. Dipankar Ray

Answers:

Congrats !!!

1. M. A. Chidambaram Stadium, Chennai.
2. Pune Warriors India and the Kochi Tuskers Kerala.
3. Super Over.
4. 94.
5. Sachin Tendulkar.
6. Subrata Ray Sahara.
7. Chennai Super Kings
8. Mumbai Indians.
9. Lalit Modi.



You Wrote

Tikka Paneer Butter Masala/ Chicken

By Dipankar Ray (G.M Marketing)

Ingredients:

1/2 Kg Tikka Paneer (4 long skewers)
1kg tomato
1 tsp garlic
2 tsp ginger
100 gm butter
200 ml fresh cream
1/2 tsp pepper
Green chilli
Salt and sugar to taste
Grated Cheese



How to make Tikka Paneer Butter Masala

Boil the tomato, drain the extra water, remove the skin and seeds. Blend the pulp in the mixer.

Put the tomato pulp in a Kadhai and dry up the extra water in the pulp.

Take the butter in another kadhai, add the ginger and garlic, Sauté until light brown

Mix the tomato pulp, fry a bit and mix the cream partially and Reduce the heat and cook until the gravy becomes thick. Finally add paneer cubes and green chills. Add salt and sugar to taste, you can also add red chilli powder (optional). Garnish paneer with cream, pepper and grated cheese
Serve hot with butter nun or paratha

Note :- Paneer can be replaced by chicken tikka or tandoori

Jaypee Celebrates

In June

the Birthdays celebrate

HAPPY BIRTHDAY

Mr. Buddhadeb
Bhattacharyya

Account Assistant

2nd

Mr
Sanatan Das

JCB Operator

2nd

Mr. Tushar
Chakraborty

Accountant

20th

Mr
Sayan Singha

Sr. Civil Engineer

13th

Mr
Sujoy Dutta

Resident Engineer

28th