JAYPEE





Hotspots

Jaypee Hot Spots

Don't Miss the lovely snaps of the grand Marriage party of Mr. Kumar Mehta.

BC India at Bombay turned out to be great success for Jaypee India. Cheers to our team.

Madhulina just came back from her Bombay Trip, and shares her pics taken at Marine Drive.

Sheikh Shajahan working at Kashmir site for HCC.

Holi is here so enjoy the festival of colours with your near and dear ones take nice snaps and share it with us in the next issue of our newsletter.

Rapid fire

Quiz - wizz!!!

Quote of the Month

You wrote

Jaypee celebrates









culation only Printed and Published by Corpo d, Kolkata - 700 020 +91 33 2289 0496 ww

Editor: Shreemonti Creative: Kami

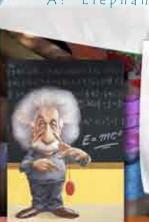
Rapid Fire

Mr. Bimal Kr Bera

Accountant

- Q: Two things that your education/training has taught you?
- A: Morality & knowledge.
- Q: Two things that you have learnt from work/real life?
- A: Self esteem and positive attitude.
- Q: Two books on your must read list?
- A: Mahabharata & Sarat Sahitya Samagra.
- Q: Two things that you like about weekends?
- A: Spending time with my family & close friends.
- Q: Two things you can't do without?
- A: Money & mobile phone.
- Q: Two things you like about your job?
- A: Good communication & group moral.
- Q: Two things you want to change in your workplace?
- A: All members are committed to, and are encouraged to, give and be their best.

 Ethical behaviour & practices are expected from all members of company.
- Q: Two people you are admiring the most?
- A: Shree Ramakrishna & Swami Vivekananda.
- Q: What has been the turning point in your life?
- A: Joining a MNC in Mumbai after completion of education.
- Q: Two places you would like to visit again?
- A: Elephanta caves (M.H.) & Jagannath Dev Mandir (Puri).





Quote of the Month

Success is blocked by concentrating on it and planning for it...
Success is shy - it won't come out while you're watching.

Tennessee Williams





Quiz

Holi

Holi festival has an ancient origin and celebrates the triumph of 'good' over 'bad'. The colorful festival bridges the social gap and renew sweet relationships. This time the quiz is dedicated to Holi as it is just round the corner... So Enjoy the quiz and of course the Holi.

Holi Hai !!!

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

- Q1. On the first day, bonfires are lit at night to signify burning of which demoness?
- Q2. What is the name of this demoness' brother?
- Q3. What is the red color used in Holi called?
- Q4. What is the major ingredient used in making Thandaai, the special drink served during Holi?
- Q5. Which is the color that symbolizes wisdom, joy and happiness?
- Q6. Who was asked to sit in the pyre with Holika
- so that he can be burnt to death?
- Q7. Who popularised the tradition of Holi?
- Q8. Who was the demon king's brother killed by?
- Q9. In Vrindavan and Mathura, where Lord Krishna grew up,

the festival of holi is celebrated for 16 days, what is it known as?

Q10. What is Holi popularly known as in West Bengal?



The winner of February is Anasua Chanda!!!

Answers of previous quizz:

- 1. Bangladesh

- 4. Shankar-Ehsaan-Loy
- Bangabandhu National Stadium in Dhaka, Bangladesh

- 8. 11 Kqs
- 10. 49





You Wrote

Mixed salad

by Dipankar Ray

Ingredients:

1 carrot

1 big Cucumber

1 small cabbage

1 Capsicum

1 cup Sweet Corn

1 cup boiled pasta/ Macaroni

1/4 cup green peas

Lettuce

2 tsp Mayonnaise

1 tsp Mustard Sauce

1 tsp Salad dressing sauce

1 1/2 tsp Fresh Cream

Olive oil for dressing

Butter for greasing

salt to taste

Black pepper powder to taste

Chat Masala powder to taste

How to make Mixed Salad (Method)

Cut all the vegetables in medium size pieces. Light boil all the vegetables excluding cucumber and capsicum. Take a small bowl and mix all the sauces, take a big bowl grease it with butter and mix all the ingredients dress it with olive oil, pepper, and chat masala. Keep it in freezer and serve cool. Served: 4-5

Note: Non-vegetarians can add boiled pieces of chicken, fish, and prawn with it



Jaypee Celebrates

