JAYPEE

March 2012









Rang Barse

Colours are the most joyous part of the Holi celebrations. They add life and vitality to the festival making it most vibrant of all. The sight of Holi is so beautiful to watch; as the entire atmosphere gets filled with the clouds of colours... to match with the cheerful mood of the people nature itself wears its best and most colourful clothes. So here is the time to feel the colours and understand their significance in your life.

Red symbolizes: action, confidence, courage, vitality

Pink symbolizes: love, beauty-



Brown symbolizes: earth, order, convention

Orange symbolizes: vitality with endurance

Gold symbolizes: Wealth, prosperity, wisdom

Yellow symbolizes: wisdom, joy, happiness, intellectual energy

Green symbolizes: life, nature, fertility, well being

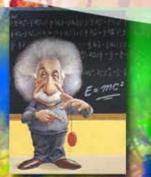
Blue symbolizes: youth, spirituality, truth, peace



Purple symbolizes: Royalty, magic, mystery

Indigo symbolizes: intuition, meditation, deep contemplation





Tip of the Month

Before going to play Holi apply either castor oil or olive oil to the hair. The oil will form a layer over the hair and when you will wash you hair the colors will come off easily.

HOLISPECIAL



Green would be my choice, it has the freshness.

Discovered liking for RED since marriage, before this I liked sky blue.



Mazentta: This is the famous "Badure rang" ...
deadliest of all colours does not go off easily,
stays atleast for a week.

Royal blue, I have started liking this colour because my better half loves it.



Red the eternal colour of love is my all time favourite.





When it's Holi, I love to put the silver colour on my friends as they look like aliens.

Holi Hit Receipe

Thanda

Ingredients:

011/2 liters Water

02 cups Sugar

o1 tosp Almonds

of the Matermelon seeds skinned of 1/2 the Khuskhus (Poppy seeds) of 1/2 the Saunt (Aniseed) of 1/2 the Cardamom Powder of 1/2 the Rosewater of 1 the Whole peppercorns of 1/4 cup Dried or fresh rose petals

Method for Thandai drink: o Soak sugar in 1/2 liter of the water used. Keep

aside.

o Wash clean all other dry ingredients, except

cardamom if using powder.
o Soak in 2 cups of remaining water. Keep aside.

o Allow all soaked items to stand for at least 2 hours.

o Grind all soaked ingredients to a very fine paste. (not sugar)

o Use a stone grinder (manual or electric) if possible.

o When the paste is very fine, mix remaining water.

o Place a strong muslin strainer over a large deep vessel. Or tie a strong muslin cloth over rim of vessel and use to strain.

o Press through muslin with back of palms,

extracting the liquid into vessel.

o Add remaining water, a little at a time to extract more.

o Pour back some of the extract and press, repress.

o Repeat this process till the residue becomes dry and husk like.

o Add milk, sugar and rosewater to the extracted

olf using cardamom powder mix it in with the milk.

o Mix well. Chill for a hour of two before serving.

Jaypee Celebrates

