

July 2010

## HotSpots

Mr. Thomas visited Thimpu for the Bhutan Expo 2010, and was almost robbed by the local police, rest of the story he may narrate.....but he is mesmerized by the scenic beauty of Bhutan

Do you know Mr. Dipankar Ray is not only great with his public relation skills but is even better with his cooking recipes. As he keeps on experimenting at the kitchen every now and then

Yogita Sharma is getting married so team Jaypee 's best wishes for her

When you find Sanjay Nath roaming inside the office premises bare footed ,it means ,too much of work for him for the day...

Mr Boral after a long day of work, relaxes to the melodies of Rabindrasangeet

Last but not the least do not forget to browse through the re-launched website of your company log on to [www.jaypee.in](http://www.jaypee.in)

### Content

Jaypee HotSpots

Rapid fire

Quiz - wizz!!!

Quote of the Month

You wrote

Jaypee celebrates



# Rapid Fire

## Dipankar Ray

GM Marketing Jaypee

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

A: Knowledge/perseverance

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

A: Sincerity and honest approach towards clients

Q: Two books on your must read list?

A: Srimad Bhagavad Gita / Pather Panchali

Q: Two things that you like about weekends?

A: Homemade delicacies/family

Q: Two things you can't do without?

A: Self respect /dignity

Q: Two things you like about your job?

A: Meeting new challenges/and new people

Q: Two things you want to change in your workplace?

A: Nothing

Q: Two people you are admiring the most?

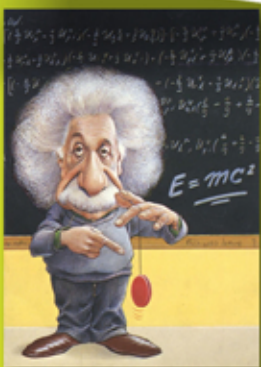
A: Netaji Subhash Chandra Bose/PM Manmohan Singh

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

A: Marriage

Q: Two places you would like to visit again?

A: Amaranth caves/Goa



### Quote of the Month

*"Coming together is a beginning,  
keeping together is a progress,  
working together is success"*



## World Cup

### South Africa 2010

"All work and no play makes jack a dull boy"  
So what are you waiting for?

As the soccer fever is soaring high lets go  
for a brain storming session!!

Do not forget to send me the answers at  
...shreemonti@jaypee.in and if you are  
the first one to come with all the correct  
answers your name will be published in  
the next issue....



- Q1. Which team won the first World Cup?
- Q2. How many times did Brazil win the World Cup?
- Q3. Which was the fastest World Cup goal?
- Q4. Which are the teams with the most red cards in the World Cup till 2010?
- Q5. Who is the maximum number of goal scorer in the history of World Cup?
- Q6. Where did the 2002 World Cup take place?
- Q7. Which is the host country for World Cup 2014?
- Q8. Who was the captain of the World Cup winning team Argentina in the year 1978?
- Q9. In which year the penalty shootouts were introduced for the first time in the World Cup?
- Q10. What does FIFA stand for?





# You Wrote

## "Pancakes with spinach covered by garlic"

by Kamil

### Pancakes dough ingredients:

- App. 60 grams of wheat white flour, sifted
- Two whole eggs
- 1 liter of milk
- 2 table spoons of oil
- Pinch of salt
- Oil for frying

### Filling ingredients:

- 600 gram of grated spinach leaves
- Two onions
- 5 garlic cloves
- One egg
- 100 gram of cottage cheese or better grated parmesan or other yellow cheese
- Double cream or sour cream



### Method: Pancake

Pour the cold milk into the deep pan or bowl, add salt, eggs and oil. Add the flour slowly into the milk (use as much as it needs to make dough thick, but it still has to be liquid). The best option is to use electric blender for mixing the ingredients.

Heat the flat frying pan; add a little bit of oil. When it's hot, pour a ladle or small cup of dough and make it even surface - like "dosa". Fry it on both sides.

### Method: Filling

Chop onions very fine and fry it on a pan with oil on a little fire. When it's soft add smashed garlic, but don't burn it.

Add grated spinach leaves (if they are whole leaves boil them in water before to make it soft). You can add a few spoons of water, keep it under cover on a small fire for 5 minutes.

Add small pieces of cottage cheese or grated parmesan then add 2 table spoons of double cream. Add salt, pepper and grated chilly spice - not too much. When it's ready take it off the fire. Put one or two spoons of filling into the center of every pancake. And spread it from left side to right. Roll it to make them look like on the photo.

### Method: Sauce (not necessarily)

Smash 3-4 garlic cloves, add 200 ml of double cream or natural yoghurt, add two spoons of mayonnaise. Add salt and pepper mix it together properly. Cover ready pancakes.



ENJOY !!!

# Jaypee Celebrates

In June  
the Birthdays celebrated



Mr  
B. Bhattacharya  
Accountant

**2<sup>nd</sup>**

Mr  
Bikas Roy  
Sr. Foreman

**8<sup>th</sup>**

Mr  
S. Das  
Chief Construction  
Engineer

**23<sup>th</sup>**

Mr  
S. Singha  
Sr. Engineer

**13<sup>th</sup>**

Mr  
S. Dutta  
Sr. Engineer

**28<sup>th</sup>**

Mr  
A. Borai  
Sr. Manager

**28<sup>th</sup>**

Mr  
H.K. Basu  
MD

**30<sup>th</sup>**

Upcoming birhtdays...

H. K. Katti 22.07

R.P. Chowdhary 05.07

P. K. Baid 09.07

S.S. Singh 05.07

M. Harikishan 06.07