

November 2010

TIMES

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Jaypee HotSpots

Rapid fire

Quiz - wizz!!!

Quote of the Month

You wrote

Jaypee celebrates

HR corner

HotSpots

Congratulations to the lovely couple (Kumar and Preety) for their engagement on 17th October. The grand party took place at Hyatt Regency. Don't miss out the snap of the event.

Jaypee welcomes our new HR Ms. Rimi Ghosh to the Jaypee Family.

Mr. H.K Basu just came back from his trip to America with family, and he says he enjoyed every bit of it, also got some lovely snaps for our newsletter.

It's the Director's (Mr. Aditya Mehta) birthday 29th November, the Jaypee family wishes him all the success in life.

Jaypee's very own Shanto is again back to the corporate office after his vacation at Kashmir.

Mr. Kamil loved the sunrise in Puri.

Last but not the least WISH YOU ALL
A VERY, VERY HAPPY DIWALI!!!



DIWALI

Rapid Fire

Mr. Nicholas Thomas Manager Sales

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

A: To treat success and failure at equal levels.

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

A: To be disciplined and focused.

Q: Two books on your must read list?

A: Jeffrey Archer's bestsellers.

Q: Two things that you like about weekends?

A: To unwind with my wife and daughter.

Q: Two things you can't do without?

A: Food & water.

Q: Two things you like about your job?

A: Meeting people from different regions of India.

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

A: Leg pulling.

Q: Two people you are admiring the most?

A: My family.

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

A: My marriage.

Q: Two places you would like to visit again?

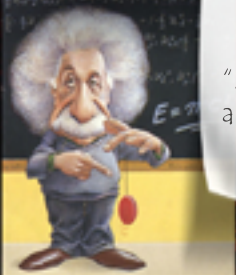
A: Thimpu and Chennai.



Quote of the Month

"Success has a simple formula: do your best, and people may like it".

Sam Ewing



DIWALI

Quiz - Wizz

History of Indian Panorama

The History of Indian Cinema has been very rich, with contributions from the great maestros, today we take great pride for them, this time the quiz is dedicated to Indian Cinema and its legends. Take the quiz and see whether you can be the lucky winner this time.

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



- Q1. Name the first full length Indian motion movie.
Q2. Who is known as the father of Indian Cinema?
Q3. Name the first Indian Talking film.
Q4. Which was Guru Dutt's debut film as a director?
Q5. Name V.Shantaram's famous film which is believed to have inspired the Hollywood movie "The dirty Dozen".
Q6. Who was casted opposite Ashok Kumar in the film "Achhyut kanya"?
Q7. Name Satyajit Ray's debut film which won 11 International Prizes.
Q8. Name the legendary Director of the movies Ankur, Nishant, Manthan and Bhumika.
Q9. The Film "Do Bigha Zameen " won International award at Cannes Film Festival in the year 1953 , who was the Director of the Film?
Q10. Name the First film released under R.K films banner.



The winner of previous
Quiz - Wizz is:

Mr. Sandip Sarkar

Congrats !!!

Answers:

1. Row of lamps
2. Lord Indra
3. Dhanteras
4. Baman Avatar
5. Bihu
6. Navratri
7. Bal Gangadhar Tilak
8. Bhai Phota
9. 10 days

DIWALI

You Wrote

Wheat Flour Coconut Burfi

by Anasua Chanda

This is a quick and tasty burfi with whole wheat flour. Wheat flour is roasted in ghee till it turns light golden in color. Then the grated jaggery and dried coconut powder is added to the wheat flour. Milk helps in moulding the wheat flour mixture into burfi or laddoo.

Makes: around 12 Wheat Flour Coconut Burfi.

Ingredients:

Wheat Flour 1 Cup

Jaggery 3/4 Cup

Sesame Seeds 3 Tbsps

Dry Coconut Powder 1/4 Cup

Ghee 2 Tbsps

Milk 1/8 Cup



Method of preparation:

Grease a 7 X 5 inch dish with a drop of ghee and keep aside.

Mash the jaggery into powder without any big chunks with help of a pestle.

Grind dry coconut pieces into fine powder using a spice grinder.

Heat ghee in a nonstick pan on medium – low flame.

Add wheat flour and fry for around 5 minutes by stirring continuously.

Once wheat flour turns to light golden color, stir in jaggery powder, dry coconut powder and sesame seeds.

Cook on low flame till the jaggery starts to melt (around 2 minutes).

Add milk to wheat flour mixture which makes it turn wet and crumbly.

Pour the cooked wheat flour mixture into greased dish.

Press the warm wheat flour mixture with back of a small bowl or wide spatula to tighten it into a block.

The top becomes soft and while the mixture is little warm, make perforations to cut later into 2 inch blocks.

Let the golpapdi cool off to room temperature before you carefully cut them again into pieces.

Store tight in a clean dry jar and serve wheat flour burfi as a snack or dessert.

Notes: Make sure not to overcook once the jaggery is added.

Suggestions: Warm up the jaggery in microwave for couple of seconds to ease the mashing with pestle. Cooking jaggery for long time might harden it and its practically impossible to form the mixture into a burfi or laddu.

ENJOY !!!

DIWALI

Jaypee Celebrates

In November
the Birthdays celebrate

Ms
Shreemonti Mukherjee

Corporate
Communication

24th

Mr
Subhajit
Bhattacharyya

Factory

11th

Mr
Bimal Kumar Bera
Accountant

3rd

Mr
Rabin Kumar Dan
Contracts

16th

Mr
Rabi Lochan
Mukherjee

Electrical engineer

27th

Mr
Aditya Mehta

Director

29th

Mr
Sakti Kumar Roy

Sr. Purchase
Manager

30th

Mr
Kalyan Hazra

Construction
Manager

1st

Mr
Nirmal Nayak

Supervisor

15th

Mr
Subodh Pal

Store Keeper

12th

Mr
Gaur Chandra
Mandal

Factory

22nd

Mr
Dilip Kumar Ghorai

DGM - Projects

9th

Mr
Soumen Mondal

Store Keeper

4th

Mr
Sadhan Chakraborty

Store Keeper

27th

HAPPY BIRTHDAY

Special Birthday

DIVALI

My plans for recruitment.....

by Rimi Ghosh (HR)

I need about 100 bricks in no particular order in a closed room with an open window. Then send 2 or 3 candidates in the room and close the door. Leave them alone and come back after 6 hours and then analyze the situation.

1. If they are counting the bricks ... I'll put them in the accounts department.
2. If they are recounting them. I'll put them in auditing.
3. If they have messed up the whole place with the bricks. I'll put them in engineering.
4. If they are arranging the bricks in some strange order. I'll put them in planning.
5. If they are throwing the bricks at each other. I'll put them in operations.
6. If they are sleeping. I'll put them in reception
7. If they have broken the bricks into pieces. I'll put them in information technology.
8. If they are sitting idle. I'll put them in human resources.
9. If they say they have tried different combinations, yet not a brick has been moved. I'll put them in sales.
10. If they have already left for the day. I'll put them in marketing.
11. If they are staring out of the window. I'll put them on strategic planning.

And then last but not least.

12. If they are talking to each other and not a single brick has been moved. Congratulate them and I'll put them in top management!

Relax guys just kidding!!!

Wish you all a sparkling Diwali!!