

JAYPEE TIMES



September 2011

HotSpots

◊Wish your mentor a Happy Teachers Day on 5th of September on the occasion of Dr. Sarvapalli Radhakrishnan's Birthday.

◊A very Special Birthday for the Jaypee family, Mr Kumar Mehta is celebrating his birthday on the 5th of September.

◊Congratulations to Surajit Konwar who is tying the knot this October .Hope we will get to see the photographs soon.

◊Mr Hirak Kumar Basu celebrated his marriage anniversary last month.

◊Mr. Dipankar Ray on his last visit to Arunachal captured a Jaypee machine working at MLA hostel building construction site, with his camera lenses.

Content

Jaypee HotSpots

Rapid fire

Quiz - wizz!!!

Quote of the Month

You wrote

Jaypee celebrates



Rapid Fire

Mr. Shobhit Chandak

Manager Finance

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

A: Don't Follow the herd... be the lion
People Management

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

A: Know your facts before speaking
Evasion

Q: Two books on your must read list?

A: HARRY POTTER series by J K Rowling and the RAMAYAN Series
by Ashok K Banker

Q: Two things you like about weekends?

A: Late night Parties with friends and
sleeping and FOOD!!!!

Q: Two things you cannot live without?

A: My Pressure medicines :D haha no no
Seriously.... My LOUD Music and My
Gadgets.

Q: Two things you like about your job?

A: My Desk.
Some of my Colleagues

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

A: Playing passing the pillow and delaying work.
Unnecessary creating confusion which leads to fights

Q: Two people you admire the most?

A: Superman.
Shiva

Q: Two places you would like to visit again.

A: Rishikesh for adventure sports.
McLeodganj (dharamshala) in the north.

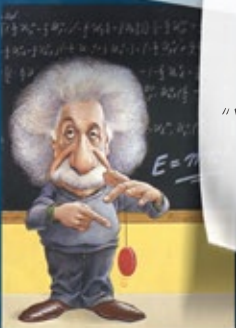
Q: What has been the turning point in your life?

A: Yet to come.



Quote of the Month

"When your work speaks for itself,
don't interrupt."



Quiz - Wizz

Heritage Facts

The architecture of India is rooted in its history, culture and religion. Indian architecture progressed with time and assimilated the many influences that came as a result of India's global discourse with other regions of the world throughout its millennia-old past. This time the quiz is dedicated to the Historical monuments of India, Hope you will enjoy.

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



Q1. Who built the Agra Fort.?

Q2. Hampi group of monuments is situated on the southern bank of which River.?

Q3. In honour of Saint Shaikh Salim Chishti, the Mughal emperor Akbar, the great, founded a magnificent city on Sikri ridge. What is it known as.?

Q4. Elephanta caves by the Mauryas were anciently known as.?

Q5. Name the highest tower in India.?

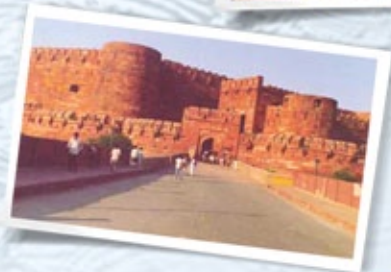
Q6. Who built the first Mahabodhi Temple of the temple complex.?

Q7. Where is Humayun Tomb located.?

Q8. The Rock Shelters of Bhimbetka are in the foothills of which mountains on the southern edge of the Central Indian plateau.?

Q9. What was The Chhatrapati Shivaji Terminus, in Mumbai, formerly known as.?

Q10. The Konarak temple was designed in the form of a huge chariot drawn by seven spirited horses. The sanctum symbolises which architectural style.?



The winner of previous Quiz - Wizz is:

Sanjay Nath

Answers:

Congrats !!!

1. Annie Besant.
2. Renunciation/Sacrifice.
3. 1857 May10.
4. A.O.Hume.
5. Amritsar.
6. Subhash Chandra Bose.
7. Md.Iqbal.
8. Indira Gandhi.
9. Chandra Shekhar Azad.
10. Rabindra Nath Tagore.

You Wrote

Vegetable Pakora

Talking about traditional dishes in rainy seasons, Pakora is popular in South Asia especially in India. It is really easy and quick to cook recipe. Especially in rainy days people enjoy rain by serving tea with Pakora.

Ingredients:

- ◊ 1 cup Chickpea Flour (Besan)
- ◊ 2 tbsp Oil
- ◊ 1 teaspoon Ground Cumin
- ◊ 1 1/2 teaspoon Salt
- ◊ 1/2 cup Waters
- ◊ 1 Potato
- ◊ 1 small Cauliflower
- ◊ 2 Cabbage
- ◊ 5 sliced Spinach
- ◊ 1 1/2 cup Sliced Onion
- ◊ 1-2 each Chopped Green Chilies



How to make Vegetable Pakora

Boil the potato until just tender, peel and chop finely.

Finely chop cauliflower and onion. Shred the cabbage and spinach.

Mix first set of ingredients well. Beat in a blender for 4-5 minutes to incorporate air (this will make the batter fluffier).

Let batter rest 1/2 hour in a warm place.

Add the vegetables and mix in evenly.

Deep fry in oil that is heated to 375°

Drain on paper towels and serve immediately.

Serve with cilantro or mint chutney or tomato ketchup

Jaypee Celebrates

In September

the Birthdays celebrate



Special.
Birthday

Kumar Mehta

Director

5th

Surajit Konwar

Sales Executive

30th

Asim Kumar Das

Jr. Civil Engineer

26th

MD. Jamal

Tower Crane Operator

15th

Anil Kumar

Electrician cum
Mechanic

4th

Karna Bishui

Concrete Pump
Operator

16th

Bablu Das

Elect. Engineer

22nd

Prakash Saha

Jr. Engineer (Civil)

3rd