JAYPEE TIMES

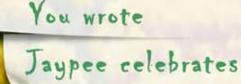


April 2012

HotSpots

- A little fairy born to Aditya Mehta & Divya Mehta on the 6th of March. Celebration time for the Mehta family.
- *We find Mr.Basu very engrossed in the chat session with this lady, at the Great Barrier Reef, Australia. I'm sure some very interesting discussion was taking place.
- Dipankar Ray spent his vacation with family in the snow of Gulmarg.
- Michael had a nice trip to Darjeeling, the queen of the hills.
- Mithun celebrated holi this time at Shantiniketan.
- ♦ Holi celebrated at corporate office.













for internal and private circulation only. Printed and Published by Corporate Conloor, 226/1 A.J.C. Bose Road, Kolkata – 700 020 +91 33 2289 0496 www.jaypee.j

Rapid Fire

Mr. Sukanta Singha

Manager Finance

- <mark>Q: Two things that your education/training has ta</mark>ught you?
- A: Sincerity & Honesty.
- Q: Two things that you have learnt from your work/real life?
- A: To maintain quality and not to keep work pending.
- Q: Two books on your must read list?
- A: Bio-Graphy of Swami Vivakananda and Mahabharat.
- Q: Two things you like about weekends?
- A: Spending time with family members and Official Works.
- Q: .Two things you cannot live without?
- A: Work load and Hygienic foods.
- Q: Two things you like about your job?
- A: Punctuality and Sincerity & to respect Senior People.
- Q: Two things you want to change in our work place?
- A: Attendance and Administration.
- Q: Two people you admire the most?
- A: Parents and My Big B' Mr. Jay Mehta.
- Q: Two places you would like to visit again.
- A: My Native Village and Gangavaram Sea beach at Visakapattanam.
- Q: What has been the turning point in your life?
- A: The Birth of My Daughter.







Quote of the Month

Many of the great achievements of the world were accomplished by tired and discouraged men who kept on working.

Quiz - Wizz

Baisakhi Facts

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

- Q1. Where does the Tulip festival in India takes place every year in April?
- Q2. What is the elephant or temple festival in Kerala known as more popularly?
- Q3. Baisakhi is the new year festival of which state?
- Q4. The Chithirai Festival is one of the biggest celebrations in Madurai in April. According to legends it is the wedding of which Indian god and Goddess?
- Q5. What does the word "Poila" stands for in Poila Baisakh, the Bengali New Years day?
- Q6. Ugadi is celebrated as New Year's Day in which two states of India?
- Q7. New Year's Day in Manipur is celebrated as?
- Q8. What is the lunar new year known as, which is celebrated in Kashmir?
- Q9. The New Year's Day For Gujratis Is Popular As?
- Q10. Cheti Chand is celebrated as New Year's Day by which community?







You Wrote

Potoler Dorma

By Anasua chanda (Back Office Executive)

Ingredients:

4 large parwal
Oil to fry
1 tbsp turmeric

Ingredients for filling:

1/2 cup of grated coconut
2 tbsp chopped cashew nut
1 medium size potato (boiled)
1 tbsp roasted powder of
(cumin & red chili)
1 tsp mango powder (amchur)

<mark>Ingredients (for gravy):</mark>

1/2 tsp of asafetida powder

1 tsp cumin powder

1 tsp coriander powder

1 tsp red chili powder

3 tbsp curd

1 tsp garam masala powder

(Mix all ingredients to a smooth paste and keep aside)

Method:

Scrape parwal well.

- Cut one side of mouth and scoop out pulp with the help of a tea spoon or knife.
- Marinate parwal with salt and turmeric for 2 mints.

Heat 1 the oil and fry grated coconut lightly.

Mash boiled potato.

Mix fried coconut with mashed potato, chopped cashew nut, mango powder, roasted spice powder, salt and sugar to taste.

Stuff mixed ingredients in each of every parwal.

- Close the mouth with gram flour dough and tie a thread (if necessary).
- Heat oil and fry them in slow four till parwal turn golden brown.
- Keep stuffed and fried parwal aside.
- Heat oil and put the fire slow.

Add mixed gravy paste and sauté.

Add half cup of water and let the gravy boil.

· Add fried stuffed parwal and mix well with gravy.

Jaypee Celebrates

