

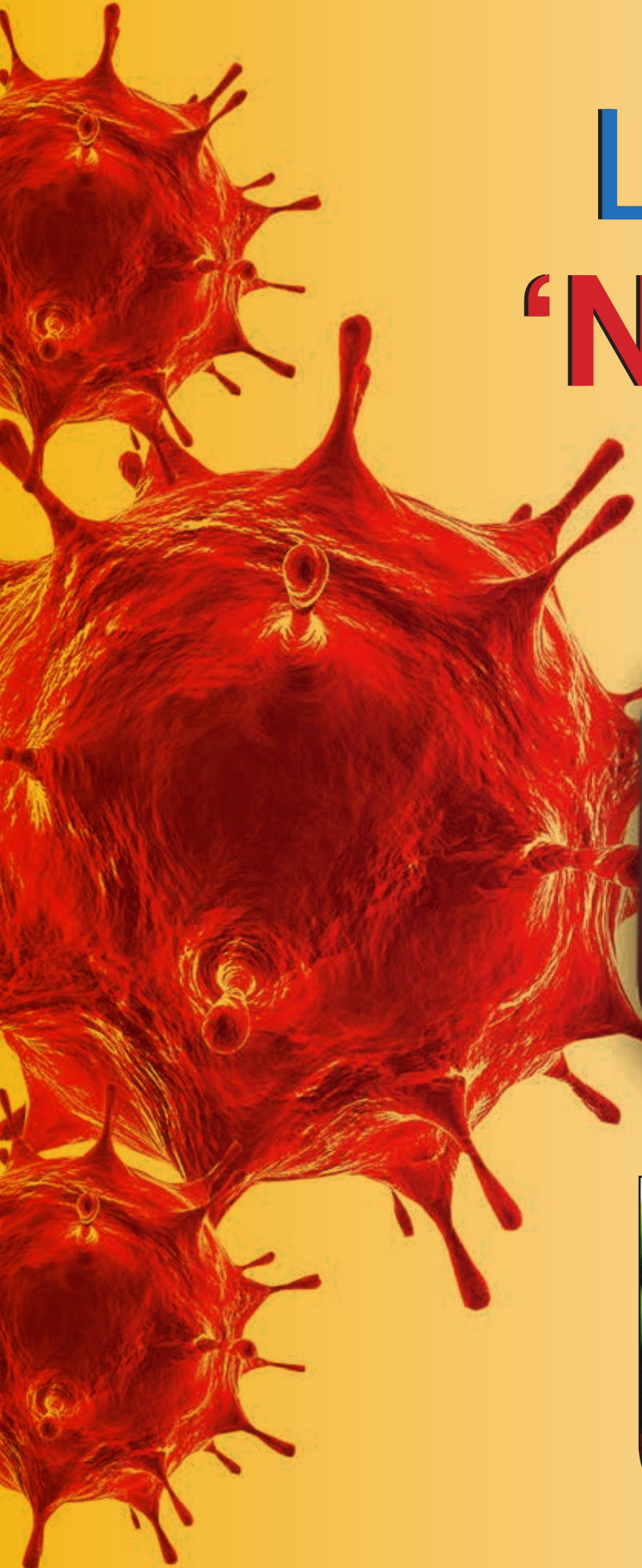


Edition IV / September 2020

Renaissance Times

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Dear Friends,

Shubho Mahalaya!

We are yet to see the back of the COVID-19 and in the last few months, all of us have adjusted to living in the 'new normal'. Increased attention to sanitisation and strict adherence to wearing of masks and maintaining social distancing have become our new habits. Human beings are capable of constantly learning, evolving and forging ahead. This pandemic-stricken world has also taught us many lessons but we continue to move ahead with hope and resilience.

The administration at Renaissance Township, led by its hard-working and tenacious team, have been working round-the-clock to keep you safe. Our township is sanitised every 10 days, labour hutments, which house our construction staff, are sanitised weekly. Construction labourers are screened and thermal scanning is conducted before the joining of a new person. A training programme for the township's security personnel is conducted every month to apprise them of best safety measures.

In this edition of Renaissance Times, we have spoken to some of our residents who have shared their experience of living and working in this 'new normal'. We have a special section dedicated to food wherein some of our talented home chefs have shared their favourite food recipes. Durga Puja is around the corner, so we have also added a section on what to expect in this year's celebrations. We have also introduced to the township the NoBrokerHood App --- a one-stop solution for an end-to-end control over all your important daily tasks, just the click of a button. Our endeavour is to give our township's residents safety and peace of mind.

And lastly, dear friends, stay safe and continue to follow all safety precautions; I am sure that together we will overcome this global crisis. You can reach out to our Shrachi Group representatives should you require any assistance during this time.

I would love to hear from you; so, feel free to write to me: **feedback.shrachi@gmail.com**.

Warm regards,

Rahul Todi

Managing Director, Shrachi Group

Living in the 'New Normal'

Residents of Renaissance Township speak about the changes that they have incorporated in their work and home lives in Covid times.

The COVID-19 outbreak and repeated Lockdowns have changed all our habits. We are all learning to survive, live, and work in this new normal. Coronavirus has evolved our lifestyle as we rely now more on technology and digital tools to conduct our daily activities. Renaissance Times spoke to some residents of the township who shared their experience of living and working through Covid times.

Susmita Ghatak, Teacher, Nursing College: I teach nursing in a college. So, when our college



made a Covid ward due to increase demand, I used to help there. If we did duty for a day, and then we would have to be in home quarantine for a week. My family and I sanitize ourselves immediately after reaching home. We use handwash at home because using sanitizers all the time is not good for the skin. People get rid of masks when they get home but this is incorrect. We must pull off the mask only after washing our hands and clothes. My family is practicing social distancing, using online transactions, and taking good care of our health. In my profession, we cannot just stop and relax; so, we conducted a number of webinars, online workshops about Covid and for our classes, we used the Zoom app. Our college is open only for the final year students as we need



more nurses now and they also need to start their career.

Surendra Kumar Sinha, Senior Branch Manager, PNB: My life as a banker has become tougher. My colleagues and I hired a car for Rs 1000 per day and travel 40 km to reach our branch. The area where we used to go was totally affected at that time. It was a bad situation then and even now. Not a single case of banker's death due to the Coronavirus was shown in the media. Nobody cared for us. However, the government thought about bankers and has closed banks on weekends and on days of complete lockdown. We take precautions but we are serving the public, therefore, always maintaining safe social distance is almost impossible. But we sanitize

our hands frequently and take precautions as much as possible.

Amlan Sarkar, Department of Agriculture, Government of West Bengal: I work for the West Bengal



state government. Though there is a 50 per cent rule of attendance but we are all still going to the office. I am using my bike and sometimes my car. We have a system of sanitizing the office premises at regular intervals. Thermal checking and regular use of sanitizers is mandatory inside the office. We used to meet farmers and people related to agriculture to discuss government policy and other things physically. But that has stopped completely now. We are doing our office meetings through



Skype or Zoom. In Renaissance Township, we are maintaining social distancing in the queues everywhere. Fruit and vegetable sellers are also sending groceries home.

Dr. Madhumoy Ari,

Gynecologist: As a doctor, I can say, vaccination and immunization are the only way to get rid of COVID-19, at least partially. My family and I are sanitizing everything, trying to maintain social distancing, and avoiding physical contact as much as we can. As a doctor, I have to go to the hospital. We are using PPEs, double layer of masks, and face shields

In rural hospitals where we are appointed, most patients do not have any awareness about Covid. But we are trying our best to make them realize seriousness of the situation and safety measures that need to be followed.

Arif Jahar, Teacher: In this new normal, life has radically altered.



Social distancing has changed to mental distancing. People are suspicious nowadays. I am a teacher and nowadays we are teaching online. We are using WhatsApp and Zoom for classes. I am just sharing notes as I do not think online teaching is the way. As a precaution, my family members and I are going out as less as possible. We are washing our hands frequently and sanitizing our home.

Durga Puja 2020: Here's what to expect



Maaschen (Goddess Durga is coming) --- It is the best time of the year for all of us in Bengal as the countdown to Durga Puja starts. This year, the celebrations will be of a different kind and likely to be more muted than before. Coronavirus is the demon that we fight this year. While precautions and safety will be given paramount importance, festivities will still carry on. Here's what to expect from Durga Puja in COVID-19 times:

- Wearing masks at pandals will be mandatory
- Social distancing will be maintained while queuing up for pandal visits
- No crowding to be allowed at pandals
- Use of technology to allow people to view rituals virtually from home
- Giant TV screens around the pandal to allow pandal-hoppers to watch from a safe distance
- Expect to walk through sanitisation tunnels
- Thermal guns and sanitisers will be deployed at puja gates
- Puja awards to be decided on efforts to make celebrations Covid-safe
- Expect Goddess Durga to sport a mask in many pandals; perhaps even carry sanitisers, thermal guns, gloves etc. instead of her usual weapons
- COVID-19 themed puja pandals, decorations, and lighting
- Greater number of get-togethers at home with friends and family

LOCKDOWN RECIPES

The prolonged Lockdown and work-from-home culture has ignited in the chefs in all of us. With families spending more time together and professionals working from home, the new normal has been a time for greater celebration of food. Three residents of Renaissance Township share their favourite food recipes for you to try at home.

Apple Pie

By Sarada Saha



I first tasted apple pie at the Glenary's Bakery, Darjeeling. The taste mesmerized me. From then on, I wanted to make Apple Pie. The wish was finally fulfilled on the occasion of my husband's birthday during the lockdown. It is very easy and anybody can try this at home.

Ingredients:

- Apple – 4 pieces
- Sugar – 70 grams
- Butter – 200 grams
- Flour – 300 grams
- Cinnamon Powder – ½ tea spoon
- Salt -1 tea spoon
- Baking Powder – ½ tea spoon
- Lemon Juice – 1 table spoon

Process:

- First peel the apples and cut them into small chunks
- Then, melt two table spoons of butter in a frying pan
- Now, add apple and sugar to it and cook until it becomes reddish brown
- After that, add lemon juice and cinnamon powder with it and stir for few minutes
- Now, turn off the oven and take the flour and add salt and baking powder with it and mix well
- Add chilled butter cubes with it and mix it

again until it looks like bread crumbs

- Now, add a little amount of water with it and make one fine dough
- Now grease the pie tin with butter
- Take a small amount of dough and make a round shape using rolling board and pin
- Now, cover the inside of pie tin with round shaped dough and press it from all sides to stick with the tin
- Make some little holes in the base using a fork
- After that, make another round shaped from the dough and cut it evenly into long stripes
- Now, pour the mixture of apples, lemon and cinnamon on pie base
- Place some of the stripes over the apple mixture vertically and give a small gap between two stripes. Now, place some of the stripes horizontally and make the pattern as shown in the picture
- Take a cooker and heat it with two cups of salt for 5-10 minutes on high flame
- Place a small stand over the cooker now and put the pie tin over the stand in the cooker
- Close the cooker now without whistle on a low flame and cook for five minutes
- Then, open the cooker and grease it with butter and again cook it on low flame for 45 minutes
- Let it cool for a few minutes and then remove the pie from the pie tin using a knife
- Your pie is now ready to eat



Dhuska

By Rina Sinha

Dhuska is a traditional dish from Jharkhand.

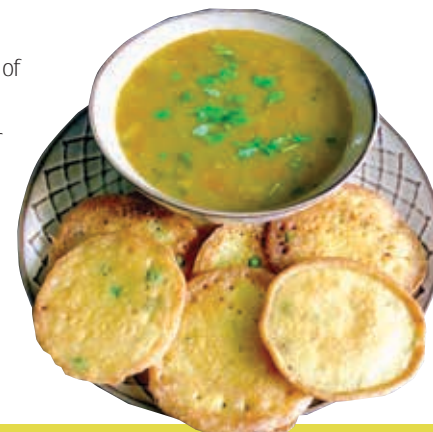
Ingredients:

- 2 cups rice
- ½ cup split chick pea
- ½ cup washed black gram
- ½ tablespoon of cumin seeds
- ½ tablespoon of red chili powder
- Mustard or refined oil
- Salt

Process:

- First take two cups of rice, half cup of split chick pea (*cholar dal*) and half cup of washed black gram (*wad dal/kolai*)
- Put some water and let them soak for 3 to 4 hours
- After that, drain the water and make a smooth and thick paste out of it using a mixer grinder
- Add a little water to it and remember that you should not make the batter thin

- Leave it for half an hour
- Now, add some salt for taste.
- Then, add half tablespoon of cumin seeds and same amount of red chili powder and mix
- Now, pour a ladle full of the batter to hot mustard oil or you can use refined oil too. Wait until the batter turns golden brown and looks a bit crispy.
- Your mouth watering Dhuska is now ready; serve it with any chutney, vegetable or non-vegetable curries



The Bread and Coconut Dessert

By Suchhanda Dutta



Ingredients:

- Milk 1 litre
- White Bread 5 pieces
- ½ cup of grated coconut
- Condensed milk
- 4 pieces of Cardamom (*elaichi*)
- Almond and Pistachio Nut (*pista*)
- Ghee

Remember, the whole recipe is cooked in low to medium flame.

Process:

- First of all, boil the milk for 30 minutes to make it dense. Also, put the 4 pieces of cardamom (*elaichi*) into the milk while boiling
- After 30 minutes, when the milk becomes dense take out the cardamom and add grated coconuts with the dense milk
- Again, boil the milk for 10 minutes
- Now, add the condensed milk and stir it well to make the dense milk thicker












- After that, remove the sides of the slices of bread and grind it well using a mixer grinder
- Add the ground bread crumbs with the milk and stir it well again for 5 minutes
- Now, take a bowl of any shape and brush it with ghee
- Pour the mixture into the bowl and let it cool for some time
- After that, freeze it for 6 to 8 hours
- Garnish it with almonds and pistachio nuts and serve it in room temperature



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-  Domestic help attendance tracking
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-  CAM bill system
-  One-touch SOS emergency alert
-  Lodging service request
-  Digital gate pass
-  Digital noticeboard
-  Society directory