



#Unite2FightCorona

# The Sikka Times

Updated on 15-06-2021

Sensex 52,474.76

NIFTY 15,799.35

Gold 50,420.00  
10 grm

Silver 7230  
100 grm

Dollar 73.23

Euro 88.68

Pound 103.31



## QUICK LOOK

6 Highlighter hacks you probably didn't know  
Page-3

'The Family Man 2' review: A lengthy but befitting follow-up  
Page-3

Recipe: Moong Dal Halwa  
Page-3

Djokovic defeats 13-time champion Nadal in 'greatest' French Open display  
Page-4

The Kongas Kootam Join the mega celebration 17th June 2021  
Page-4

## CBSE decision on Class XII marking likely to be delayed

After ten days of gathering inputs and deliberating on how to assign marks for Class XII students from the Central Board of Secondary Education, an expert panel is largely in favour of using a combination of final exam scores from Class X and XI, and internal marks from Class XII. Officials say the panel may take a few more days for a final decision, although it was scheduled to submit its recommendation on Monday. Class XII board examinations, scheduled to be held in May, Officials say the panel may take a few more days for a final decision, although it was scheduled to submit its recommendation on Monday.

Class XII board examinations, scheduled to be held in May, were cancelled because of the COVID-19.

## India expected to grow at 8.3%, says World Bank

India's economy is expected to grow at 8.3% for Fiscal Year 2021-22 as per the World Bank's latest projections. This rate, however, masked the damage caused by the "enormous" second wave of COVID-19.

The world economy is expected to expand 5.6% , the fastest post-recession growth rate in eighty years, but global output will still be 2% below pre-pandemic projections by year-end.

The growth rate forecasted for India for 2021-22, the World Bank is an upward revision from its January forecast of 5.4%. However this revision "masks significant expected economic damage from an enormous second COVID-19 wave and localized mobility restrictions since March 2021," the report says, adding that activity will follow the same but less pronounced collapse and recovery seen in last year's COVID wave.

"Activity will benefit from policy support, including higher spending on infrastructure, rural development, and health, and a stronger-than[1]expected recovery in services and manufacturing," the report says.

For FY 2022-23 growth is expected to slow to 7.5% as a result of the pandemic's lingering effects on the balance sheets of households, companies and banks and possibly low levels of consumer confidence and heightened uncertainty around job and incomes.

For India the massive COVID-19 wave had undermined the sharper than expected rebound in activity for the second half of FY 2020-21 – particularly in services, according



to the Bank. Since March, foot traffic around retail spaces has slowed to below a third of what it was in pre-pandemic times.

For the world as a whole, losses to per capita income will not be reversed by 2022 for some two-thirds of emerging market and developing economies, the Bank said. Low income countries that have lagged in vaccinations have witnessed a reversal in poverty reduction, with the pandemic exacerbating insecurity and other long-standing challenges.

"While there are welcome signs of global recovery, the pandemic continues to inflict poverty and inequality on people in developing countries around the world," World Bank Group President David Malpass said in a press statement. "Globally coordinated efforts are essential to accelerate vaccine distribution and debt relief, particularly for low-income countries. As the health crisis eases, policymakers will need to address the pandemic's lasting effects and take steps to spur green, resilient, and inclusive growth while safeguarding macroeconomic stability," he said.

## Petrol, diesel prices hiked again, rates at new high.

Petrol and diesel prices on June 1 scaled new highs across the country after they were hiked for the 17th time in a month.



Petrol price was increased by 26 paise per litre and diesel by 23 paise a litre, according to a price notification of State-owned fuel retailers.

In Delhi, petrol hit an all-time high of ₹94.49 a litre, while diesel is priced at ₹85.38 per litre.

Fuel prices differ from State to State depending on the incidence of local taxes such as VAT and freight charges. Rajasthan levies the highest value-added tax (VAT) on petrol in the country, followed by Madhya Pradesh and Maharashtra.

The price of petrol, which had already crossed the ₹100-mark in several cities in Rajasthan, Madhya Pradesh and Maharashtra, breached the psychological barrier in Mumbai on Saturday. Tuesday's price increase was the second since then.

Petrol now costs ₹100.72 a litre in Mumbai and diesel comes for ₹92.69 per litre.

The increase on June 1 is the 17th increase in prices since May 4, when State-owned oil firms ended an 18-day hiatus in rate revision they observed during Assembly elections in States like West Bengal. In 17 increases, petrol price has risen by ₹4.09 per litre and diesel by ₹4.65 a litre.

## Free vaccines, food to cost India an additional \$11 billion

India will need to spend an additional 800 billion rupees (\$11 billion) to provide free vaccines and food to millions of people devastated by the deadly coronavirus wave, people with knowledge of the matter said.

The government will earmark an additional 700 billion rupees for providing food to the poor and other eligible groups until November, said the people, who asked not to be identified as the numbers aren't public. The administration will need an extra 100

billion rupees to providing food to the poor and other eligible groups until November, said the people, who asked not to be identified as the numbers aren't public. The administration will need an extra 100 billion rupees to provide free vaccinations, they said.

Prime Minister Narendra Modi agreed Monday to provide free inoculations, reversing a policy where states ended up competing for supplies for certain age categories, leading to severe shortages. His administration also has been criticized for its handling of the second wave of the virus, which has killed thousands of people in India.

In an address on national television, Modi said all Indians above age 18 can be vaccinated for free starting June 21, to speed up the inoculation drive.

The government may not have to tap the bond market for the funds, the people familiar said, citing the 991.2 billion-rupee dividend the government received from the central bank and expected inflows from asset sales. With the extra money, the government will end up spending a total of 1.3 trillion on providing food, the people said, and has set aside 350 billion rupees for vaccinations in the budget.

A finance ministry spokesman declined to comment.

Even after accounting for the bumper dividend from the Reserve Bank of India and better growth numbers that should result in higher tax revenue, the "fiscal math will likely worsen," said Madhavi Arora, an economist with Emkay Global Financial Services Ltd. in Mumbai. That's because of

higher payouts on food and fertilizer subsidies as well as for a rural jobs-guarantee program. There's also a risk that the asset-divestment program could raise less money than anticipated.

India has administered 232 million doses since the world's biggest vaccination drive began Jan. 16, with 3.4% of the population now fully immunized.



# CHAIRMAN'S MESSAGE



Hope is the essence of life. Many of us could not even live a life of peace without having hope deep inside the heart. Life is unpredictable, hard and can be seemingly impossible at times. Things go out of hand and beyond of our control many times. Hope helps us keep the fight on and improves the chances of making our life better.

So in these difficult times I urge you all to stay united. Stay strong. Stay safe. Stay healthy.

Take good care of yourself & your family.



Greatest regard & prayers,  
Gurinder Singh Sikka  
Chairman

## COVID TESTING & VACCINATION CAMPS BY SIKKA



## TREE PLANTATION DRIVE BY SIKKA



## IN THE PRESS



# CONSTRUCTION UPDATE - JUNE 2021



• T-B2 (Famed) Lift wall plaster work in progress • T-B1 (Esteem) Tile work in progress • T- B2 Penthouse block-work in progress • Stone work in progress at gate near park side • Stone work at Landscape of T-D1 & D2 near commercial block • Landscape brickwork in progress at non tower - Commercial • Non tower Stone material shifting for landscape use • Housekeeping work in phase-1 in progress • Landscape stone work in progress.



SECTOR 143, NOIDA



Door repair, plumbing repair & fixing, DB dressing, wiring testing & putty work in Jubilant Tower • Wiring, plaster & other repair work in Cheer Tower • Floor level marking, housekeeping & chipping work in Airy Tower • Brick, railing, tile, external plaster, scaffolding removal, chipping, shaft plumbing & door frame work in Jolly Tower • Chipping, plaster repair & frame fixing work in Concord Tower • Tank waterproofing, plaster & tile repair work in Luxor Tower.



SECTOR 98, NOIDA EXPRESSWAY



Office Tower:- Facade work in progress on 12th floor • Aluminium frame making work in progress • Aluminium section cutting work in progress • Rear Block:- Upper basement slab reinforcement binding work in progress • Non-Tower road side retaining wall casting done • Retail Block:- Ground floor staircase brick work in progress • Retail Block :- 1st floor roof slab reinforcement binding work in progress.



SECTOR 79, NOIDA



Lift brick-work, stone fixing, railing fascia casting and tile fixing work in progress • Terrace slab conduiting, tile fixing, plaster work and lintel steel binding work is in progress • Plaster work, column casting, wall steel binding and conduiting work is in progress • Villa slab casting, stair shuttering and brick step work is in progress.



SAHASTRADHARA ROAD, DEHRADUN



T5 slab shuttering work • T4 slab shuttering work • T8 lift pit shuttering work • T4 plaster work • T3 roof slab shuttering work • T9 water proofing work.



RAJPUR ROAD, DEHRADUN



Basement Floor - PCC dressing is in progress • 6th Floor - POP work in 3bhk is in progress • Terrace Floor - Outer walls side plaster of Rear OHT • Material shifting is in progress.



## 6 Highlighter hacks you probably didn't know

It's been a few years since highlighters entered the essentials category in our makeup kits. Whether you've been using it on your high points after contouring to further accentuate your face or adding a little to your moisturiser for an all-over glow, you've most likely found a highlighter you like. But are you making the most of it?

### Make your foundation work double-duty

If you're using a liquid highlighter,

you can mix it with your foundation which gives you a fabulous glow.

### Try highlighter (strategically) on your body

Let those shoulders and collarbones glow with a dust of highlighter.

### Wear it on your lips

If you're creating a bold smoky eye and want to pair a muted yet statement-making lip look with it, try wearing highlighter on your lips.

### Don't forget your eyebrows

"The use of a strong pigmented highlight under the brow—on your brow bone—can immediately help accentuate the face.

### Use it on the inner corners of your eyes

There's nothing like a small dot of highlighter on the inner corners of your eyes to wake you up.

### Use it as part of your eye makeup

A little highlighter on the centre of your eyelid—especially after you've used a brown hue all over—can instantly elevate your look. You can, of course, go ahead and try this with brighter eyeshadow colours as well. Also, feel free to mix some powdered highlighter with an old eyeshadow shade that seems to have lost its lustre to create a whole new colour. The combinations are endless.



## 'The Family Man 2' review: A lengthy but befitting follow-up



In the thick of things and trying to avert an imminent threat, a group of National Investigation Agency (NIA) officers ruminate on why politicians can't look at an issue without being driven by the politics of it all. An officer states that irrespective of whether they agree with an ideology or not, their duty is to serve the country in the interest of national security. Nothing else matters. They agree in unison and gear up for the rest of the fight, knowing well what's at stake.

Season 1 of Raj and DK's *The Family Man* was an absorbing, though a tad overdrawn, story of how these invisible and unsung heroes, led by Srikant Tiwari (Manoj Bajpayee), counter a terror operation. They left us on a cliffhanger.

A follow-up to a worthwhile series is usually tricky and weighed down by expectations. Nevertheless, Raj Nidimoru and Krishna DK hold on to their nerves and deliver yet again. Season two is also lengthy, takes its own time to set the stage for a high on-adrenaline clash replete with well constructed action sequences, and ultimately triumph.

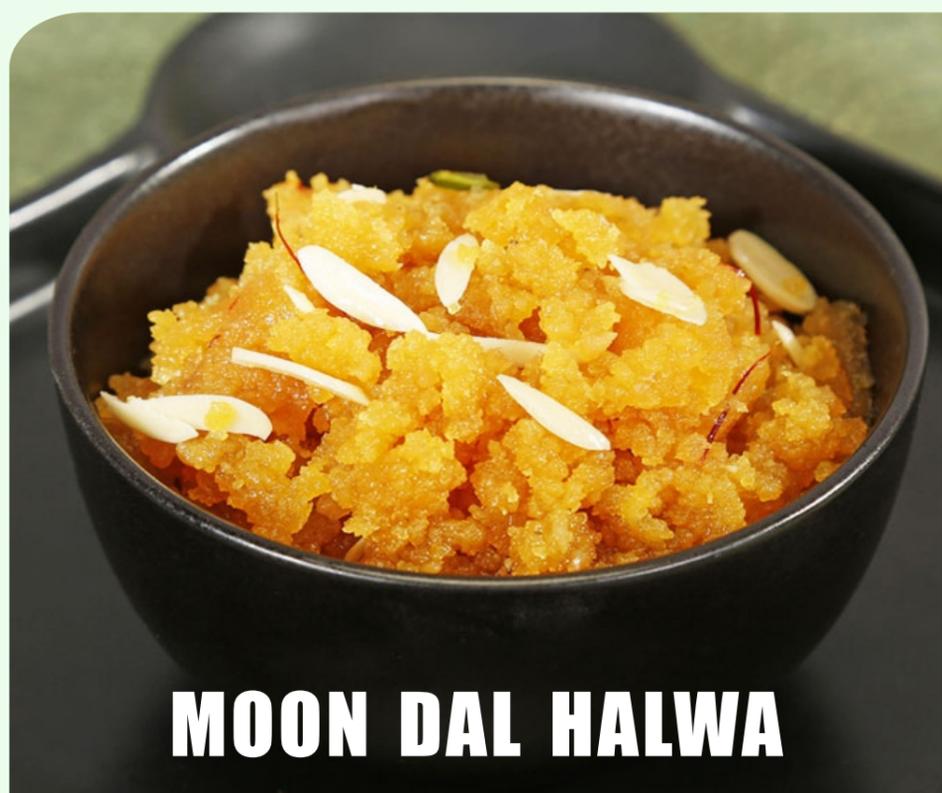
As Srikant Tiwari, Manoj Bajpayee is all earnestness and stoic, holding our attention even during the sluggish portions. Meanwhile, rising slowly as a fiery nemesis and making us take a new look at her is Samantha Akkineni.

It did take me a while to shake off her star image. She might have gone rustic and sported darker make-up in her Telugu film *Rangasthalam*, but she was still required to look glamorous in it. This series is her test, to make us believe she can play a rebel named Raji, from Sri Lanka, fighting for an independent State.

*The Family Man* is not at all serious. Srikant is dealing with a crisis and ideally it shouldn't be a laugh aloud moment, but I laughed at his distraught look when he struggles to understand new-age terminology such as 'feminazi'. Srikant might have moved to a corporate job and thereby to salad and pasta from vada pav, but the young gen is a different beast for him to understand.

With nine episodes, and the actual adrenaline rush portions only beginning from episode 4, this is an unhurried, slow burn series coming from a good writing and sound technical team. Stick with it, and it's both immersive and fun.

Oh, and there's more coming.



## MOON DAL HALWA

Moong dal halwa is a classic Indian sweet dish made with moong lentils, sugar, ghee and cardamom powder. Moong dal halwa tastes not only delicious but is also aromatic and makes for a great celebration dessert. The mouth melting texture, unique aroma and taste is what makes this so special.

### Ingredients

- 3 cup moong dal
- water (for soaking)
- 1.5 cup ghee / clarified butter
- 3 tbsp rava / semolina / suji
- 6 cup milk
- 3 cup sugar
- 15 cashew (chopped)
- 15 almond (chopped)
- 1.5 tsp cardamom powder

### METHOD:

- Firstly, rinse the moong dal and soak for 2 hours.
- Drain off the water and transfer to a blender.
- Blend to a slightly coarse paste adding water if required. keep aside.
- In a large kadai heat ½ cup ghee and add 1 tbsp rava.
- Roast on low flame until the rava turns aromatic. adding rava helps to give good texture to halwa.
- Now add in prepared moong dal paste and mix well.
- Keeping the flame on medium, mix until the moong dal absorbs the ghee.
- Continue to cook breaking the lumps.
- Cook until the mixture turns crumble and grainy texture.
- After 20 minutes, the mixture turns crisp.
- Now add 2 cup milk, few saffron. you can alternatively use water or milk and water combination.
- Stir continuously, until the mixture absorbs all the milk.
- The mixture will start to hold shape leaving the kadai.
- Now add 1 cup sugar and mix well.
- The sugar starts to melt and turns the mixture watery.
- Continue to cook on low flame breaking lumps in between.
- Cook until the mixture starts to separate the ghee and turns golden brown. take approximately 60 minutes.
- Now add 5 cashew, 5 almond and ½ tsp cardamom powder. mix well.
- Finally, enjoy moong dal halwa garnished with more nuts.

Chef Dhan Singh Bhandari



## Djokovic defeats 13-time champion Nadal in 'greatest' French Open display



Novak Djokovic handed 13-time champion Rafael Nadal only his third defeat in 16 years and 108 matches at the French Open on Friday to reach his sixth Roland Garros final in an epic showdown which even beat the country's Covid-19 curfew.

In their 58th career clash, Djokovic triumphed 3-6, 6-3, 7-6 (7/4), 6-2 and stays on course to capture a 19th major and become the first man in over 50 years to win all four Slams twice.

Djokovic, the 2016 champion in Paris who had also beaten Nadal at the 2015 tournament, will face Stefanos Tsitsipas in Sunday's final in what will be his 29th championship match at the Slams.

Tsitsipas had earlier become the first Greek to reach a Grand Slam final with a 6-3, 6-3, 4-6, 4-6, 6-3 victory over Germany's Alexander Zverev.

Nadal, 35, who would have been the oldest finalist at the French Open in the modern era, remains tied on 20 majors with Roger Federer.

"It was a privilege to face Rafa in such an incredible match," said Djokovic after four hours and 11 minutes of intense action.

"Tonight it was my greatest ever match in Paris."

It was his second win in eight meetings in Paris with Nadal, a sequence which also included three losses in finals.

It was Nadal's first defeat in 14 semi-finals in the French capital.

"Probably it was not my best day today, even if I fought," said Nadal.

"Sometimes you win, sometimes you lose. I had a big chance. There were some crazy points but there was fatigue there."

Djokovic finished with 50 winners; Nadal committed 55 unforced errors under the relentless assault.

Djokovic had two break points in the opening game of the first set which stretched to 10 minutes but was unable to convert.

## ENTERTAINMENT

**JAGAME THANDHIRAM** NETFLIX

EXCLUSIVELY FOR

**THE KONGAS KOOTAM**  
A GLOBAL FAN EVENT

JOIN THE MEGA CELEBRATION  
17<sup>TH</sup> JUNE 2021 | 4.00 PM IST

LIVE on Netflix India

### WIN GOLD COIN

We feel honoured to say thanks and really appreciate you all for being our precious clientele. It gives us the immense pleasure to introduce a stirring referral scheme for our existing customers. Colors of joy, prosperity and happiness have knocked on your doors with exciting offers. We, at Sikka family have always welcomed our patrons with such attractive offers because to make our association stronger and more extensive. We are offering a unique "REFERRING" scheme for the month of June. As our valuable clients you just have to give us the reference and undeniably win the gold coin\* (T & C apply) in favor of every reference.

5 GRAM GOLD COIN	1 BHK FLAT
10 GRAM GOLD COIN	2/3/4 BHK FLAT
10 GRAM GOLD COIN	IN KAPITAL GRAND MINIMUM 250 SQFT. OFFICE SPACE
NO LIMIT ON NUMBER OF REFERRALS	

(\*If the reference is converted into a booking you will get)

For More info: [pro@sikka.in](mailto:pro@sikka.in)

Renault Mayapuri

**RENAULT TRIBER**  
space for everything

the safest among 7-seaters

GLOBAL NCAP

FOR SAFER CARS

TRIBER

crmsales.mayapuri@renault-india.com  
7042690016/17

B-88/2, Mayapuri Industrial Area, Phase-1, New Delhi-64

1. India expected to grow at 8.3%, says World Bank  
<https://www.thehindu.com/business/Economy/india-expected-to-grow-at-8-3-says-world-bank/article34762989.ece>
2. Petrol, diesel prices hiked again, rates at new high  
<https://www.thehindu.com/business/Economy/petrol-diesel-prices-hiked-again-rates-at-new-high/article34697224.ece>
3. Free vaccines, food to cost India an additional \$11 billion  
<https://economictimes.indiatimes.com/news/economy/finance/free-vaccines-food-to-cost-india-an-additional-11-billion/articleshow>
4. CBSE decision on Class XII marking likely to be delayed  
<https://www.thehindu.com/news/national/cbse-decision-on-class-xii-marking-likely-to-be-delayed/article34806923.ece>
5. 'The Family Man 2' review: A lengthy but befitting follow-up  
<https://www.thehindu.com/entertainment/movies/the-family-man-2-review-a-lengthy-but-befitting-follow-up/article34725259.ece>
6. 6 highlighter hacks you probably didn't know  
<https://www.vogue.in/beauty/content/best-highlighter-make-up-hacks-you-probably-didnt-know>
7. Djokovic defeats 13-time champion Nadal in 'greatest' French Open display  
<https://www.thehindu.com/sport/tennis/roland-garros-djokovic-defeats-13-time-champion-nadal-in-epic-french-open-semi-final/>

Copyright @ Sikka. All rights reserved. Strictly for internal circulation.  
Email : [info@sikka.in](mailto:info@sikka.in) , website : [www.sikka.in](http://www.sikka.in) , For E-Newsletter visit : [www.sikkatimes.com](http://www.sikkatimes.com)

Disclaimer : The Sikka Times editorial team is not liable or responsible for any news, views and internal links for the legal authenticity. All the news items and right-ups published in 'The Sikka Times' have been sourced from the above mentioned reference.

Request your contribution to this newsletter at email : [pro@sikka.in](mailto:pro@sikka.in)

(Send your accomplishment outside of work, success, stories, rhymes, poetry, paintings and artworks from children, unique personal stories etc. and your valuable feedback for this newsletter)

Address : Sikka House, C-60, Main Vikas Marg Preet Vihar, Delhi-110092, India.

Toll Free- +91 1140500000

Sikka is a member of :



CREDAI



MEMBER