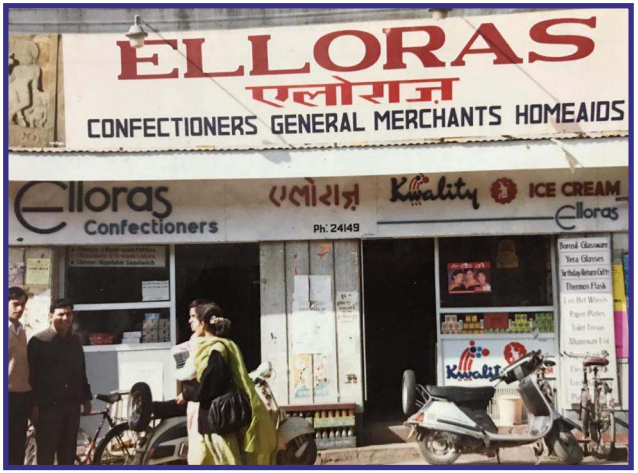


A picture from the season of 2024, newly renovated store of Ellora Homeaids

Mixing Flour and the Family

"The Baker's Chronicle"



A Picture from the season of 1990

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(Grand Children of
Mrs & Mr OP Gulati)

Baking My Stories

'Yesterday, Today & Tomorrow THE GENERATIONS'

Ellora Homeaids has been one of the prominent bakeries in Doon. We are privileged that our third generation is now engaged in the family trade, and we can proudly say that we have been

happily baking for you

THE ORIGINAL SHOP
E
SINCE 1953

The conception phase of writing this publication came into being during the lockdown in the year 2020-21, but I couldn't find time to jot down the points. Giving it a final shape was not possible during those days because the daily routine had completely changed. The whole day was spent with the family. Our children were at home for 20 months, taking online classes from their respective colleges situated in different cities. Now that I have committed myself to bring the publication to its destination.



A Picture from the season of 2015

Milkmaid

The Ancient Ellora

Ellora came into existence a little later, while the family business commenced in the year 1953 in the name and style of Milkmaid, at the shop, which later became Anupam Shawls. Fortunately, we acquired a larger premises (adjacent to the present Central Stores), & started operating under the name and style of "ELLORA".

The entire Gulati family served as pillars of support for ELLORA in various ways.

Anglo-Indians and the Catholic community contributed significantly to our business during that period. Rich Fruit Cake (Plum Cake), Military Bread (also known as Army Loaf), German Bread, French Bread, Uncut Aata Bread, and Dinner Rolls were among their favorites.

Rusks and Biscuits were kept loose in glass jars and dispensed in brown paper envelopes, by weight. Initially, we had only a few varieties of biscuits. The packaging concept later emerged, and LD/PP materials were introduced for packaging. This innovation allowed Rusks and biscuits to be stacked, saving time.

Breads were stored unsliced until customers requested otherwise, and they were sliced using a wooden mould to ensure even thickness.

Nowadays, the variety of Rusks and Biscuits are extensively stocked as they have become the backbone of our business. Tourists from all over India visit our outlet to purchase our preparations because we have been

happily baking for you

THE ORIGINAL SHOP

E

SINCE 1953

Dedication Beyond Limits

Dad's Unwavering Commitment to Work



In the heart of Secunderabad (Hyderabad), our father Mr OmPrakash Gulati, a humble soul, served as an instructor in an army school. The shifting tides of time compelled him to redirect his passion and profession, responding to the pressing needs of the era.

Since my very existence, I've been an avid observer of Dad's diligent and dedicated work, whether within the family shop or the comforting confines of our home.

During our school years, a plethora of responsibilities, from crafting diverse sandwiches to meticulously packaging dry fruit packets and gift boxes, and overseeing the production of plum puddings, fell under Dad's vigilant gaze.

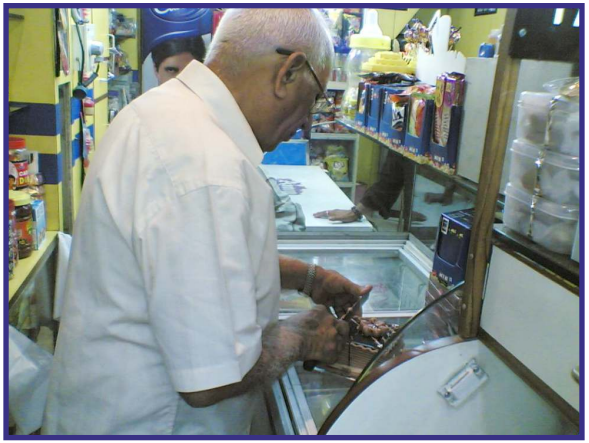
Subsequently, in 1998, Dad, along with our family, gave life to "Opees" — a production unit named in his honor.



A picture from the season of 2017 - Me with Mom & Dad at the showroom

This unit exclusively catered to Ellora Homeaids, esteemed educational institutions, hotels, and cafes in the township.

Unyielding in his commitment, even an unfortunate home accident in 2016 resulting in a broken hip joint did not deter Dad. He continued to embrace work at both Ellora and Opees, dedicating his mornings to one and afternoons to the other.



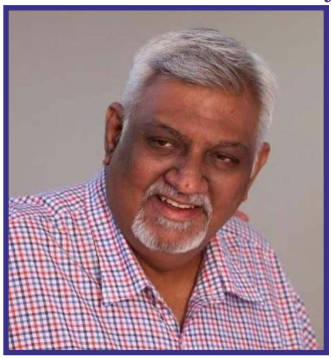
A Picture from the season of 2007 - Dad at the showroom

During the peak of the COVID-19 pandemic, both Mom and Dad were compelled to isolate fully. Despite the challenges, Dad, relying on a walker post an extended preventive quarantine, remained actively engaged. He insisted on receiving daily performance reports, reflecting his enduring dedication to the business.

An aficionado of cutting yellow papers used in baking plum cakes, Dad's precision in this task was unmatched by anyone among us or even the staff. His unwavering commitment to perfection symbolizes the essence of Ellora & Dad, where dedication knows no bounds.

Cherished Memories

Ellora's Journey with Big Bee



Similar to Dad's commitment at the shop, "Big Bee" (Rajesh Bro.) worked with unwavering interest and dedication, radiating a jovial spirit with both customers and staff.

Having successfully graduated from the PUSA Institute in Delhi, specializing in Bakery and Nutrition, Big Bee and I shared the same counter at Ellora from 1989 to 2005. However, as Ellora expanded, he redirected his focus to Opees, the production unit, requiring full-time attention.

Big Bee embraced a philosophy of "trial, error & perfection," refining newly introduced products until they reached their best form. He enjoyed crafting his own recipes for innovative products. His dedication remained steadfast until a fortnight before he peacefully passed away on April 27th, 2018. Now, all that remains are cherished memories and his enduring blessings.



A Picture from the season of 1998 - Big Bee at the showroom

Although Opees was established in 1998, its formal retail operations began in April 2002. For 15 years, Opees supplied a Coffee chain until our retail business expanded, leading us to redirect our focus. Currently, Bhabhi Ji (Jyoti) and Nephew (Aniroodh), a successful graduate from IHM PUSA Bombay, manage Opees. They diligently follow the guidelines set by Dad and Big Bee.

Aniroodh shares Big Bee's passion for developing new products and recipes based on customer demands. Additionally, Garima, Dad's eldest granddaughter and my niece, continues to contribute valuable ideas for enhancing and improving the outlet, even after a recent renovation. Gratitude to you, "Garima."
Shreya beta & Harmohinder Singh ji also deserve a big applaud for the successful completion of our newly renovated showroom. Shreya came all the way from Indore to redesign the outlet.



Mrs Jyoti My Bhabhi



Opee's Bakers

Garima My Niece





Aniroodh My Nephew

Family Harmony and Support

A Tapestry of Blessings

With the abundant blessings and daily well-wishes from Mom, coupled with insightful ideas for improvement from my brother, Dr. Rakesh, and sister-in-law, Dr. Archana, my family and I have been navigating life's journey together.



A Picture from the season of 2023 - Dr Rakesh & Me at our newly renovated showroom

My ever-supportive wife, Sugandha, has been a constant companion, offering her assistance at work during odd hours of the day. Not only does she



Dr Archana - My Bhabhi



A Picture from the season of 2020 - My Soul mate Mrs Sugandha & Me at our showroom

seamlessly step in for me at the premises, but I was delighted to hear from our clients that, on the very first occasion, she interacted with them in a flawless, professional, and exceptionally polite manner.



Sugandha has consistently stood by my side in every situation, proving to be an invaluable partner. Our twin children, Pragya and Parth, have also emerged as strong pillars of support for our business. They actively participate in various activities and adeptly manage both the outlet and residence, ensuring a harmonious balance whenever we are away.

Here's to celebrating and applauding the unwavering dedication of Sugandha, Pragya and Parth. Their collective efforts contribute significantly to the success and well-being of our family and business.

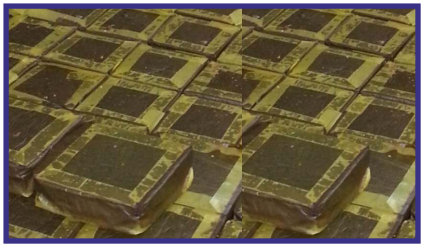


Where there's Pragya, there's Parth – and where they are, success follows.

Festive Fusion

Anglo-Indian Heritage and Christmas Cheer at Ellora

As mentioned earlier, Doon witnessed a substantial population of Catholics and Anglo-Indians during the inception of Ellora. This cultural diversity has made Christmas a bustling and significant festival at Ellora. During the Christmas week, festive delights such as Plum Cakes, Plum Puddings, Mince Pies, and Cookies take center stage. Similarly, the Easter week sees high demand for Easter Eggs, Hot Cross Buns with Raisins & Cinnamon, and Easter Cakes with Walnuts.



Plum Perfection
A Culinary Symphony
of Festive Delight
#Christmas Traditions
#Delicious Heritage

Fun Fact

Contrary to popular belief, Plum Cake, also known as Rum Cake, does not contain any rum. However, these baked treats taste exquisite when served with a splash of "Rum." Traditionally, a plum cake or pudding is heated over a charcoal fire on a wire gauge until it turns red-hot. A measure of Brandy (or Rum as a substitute) is then added, creating a sizzling sound. This delightful treat is served with "Rhenish," a top-quality white wine that adds to the auspicious atmosphere. This fascinating culinary insight was shared by Mrs. U. D'Souza during a class in St. Joseph's Academy.

Surprisingly

In 1990, on Christmas Eve, Big Bee and Virendra Bhai had a brilliant idea: dressing up as Santa Claus. They sourced and appropriately dyed a Santa

costume. When Santa made his debut appearance at Ellora, staying both inside and outside the premises for three hours, it caused a temporary traffic chaos. The news of the first Santa Claus in Doon at Ellora made headlines in the local newspaper the next morning. Since then, it has become a tradition for Santa Claus to be present outside the outlet on Christmas Eve and Christmas Day. The Santa Claus costumes are now readily available in the market, marking a festive legacy at Ellora.



A Picture from the season of 2005

Gourmet Extravaganza

Navigating the Culinary Wonders of Ellora














We are renowned for our extensive range of products, boasting approximately 250 items at our outlet. Allow us to showcase some of our most renowned offerings.

Milk Rusks, also known as Toasts, are available in Round, Oval, and Rectangular shapes. The Round and Oval variants include a touch of powdered cardamom, while the rectangular ones are enriched with fennel seeds (Saunf).

Equally popular is our Butter Biscuit, available in a myriad of variants such as Pista, Badam, Chocolate Nut, Coffee, Plain Fingers, Badam Fingers, Pista Fingers, Honey Almond Fingers, and Shrewsbury, among others.

Another crowd-pleaser is the Plum Cake, also known as Rich Fruit Cake. As I've previously shared, it comprises flour, eggs, butter, sugar, a blend of spices, raisins, black currants, orange peal and Tutti Frutti. While traditionally produced from mid-December to the first week of January, its popularity has made it a year-round delight.

Our Stick Jaws, also recognized as Butter Toffees, Fresh Toffees, or "Desi Ghee waali Toffiyaan," though not containing any Ghee, and "Qual Toffs," a term coined by Welham Girls, are exceptionally popular.

The Coconut Macron cookie, containing egg white, is noteworthy for not including flour in its ingredients. Instead, the baking tray is dusted with flour to prevent sticking.

Cake Rusks, containing eggs, are golden, evenly baked rectangular rusks that boast a taste reminiscent of a toasted tea cake.

Recently Launched:
Explore our latest additions to the collection, featuring an array of delightful cookies:

Chocolate Almond
Honey Oatmeal
Date & Walnut
Blueberry
Red Velvet
Butterscotch
Raisin & Oats
Honey Multigrain
Honey Almond Sticks
Chocolate Brownie Cookies

A little-known fact

Back in 1982, Ellora made culinary history by introducing its first vegetarian burger, priced at a mere Rs. 3/-. This pocket-friendly delight featured a generously sized potato cutlet, a satisfying filling, and even included a slice of cottage cheese.

During those days, the traditional chocolate pastry with its firm icing and the pineapple pastry were both priced at Rs. 1.25 each. Prices were quoted in multiples of dozens at that time. Shortly after, Ellora introduced the Black Forest Pastry at Rs. 2.50, becoming an instant hit. Pastries were made in multiples of 12, and this new variety often sold out quickly.

One memorable day, just before closing time, it was discovered that only two Black Forest pastries remained in the tray after several days since the launch. As fate would have it, a man on a two-wheeler approached with his daughter seated behind him, expressing a special fondness for the Black Forest pastries. Without hesitation, Ellora decided to reopen, allowing the man to purchase the last two pastries. He handed over a five-rupee note, and as the shutters closed once again, it felt like a dream had come true.

Celebrities and Cravings

A Culinary Haven at Ellora Homeaids

On and off, celebrities have been gracing Ellora Homeaids with their presence. In earlier times, we were often caught off guard as cameras weren't always loaded. Despite this, Ellora has been a preferred choice for celebrities since the early '80s.

Interesting Insight

Sh. Rajiv Gandhi visited Ellora a couple of months before assuming office as Prime Minister. During his visit, he purchased some bakery items and a crate of cold drinks, which were then packaged in glass bottles. When we declined to accept payment from him, he insisted on paying for the items himself. He even ensured that the driver accompanying him returned the empty bottles after the weekend.

The lineup of notable visitors to Ellora includes Devki Nandan Pandey from All India Radio, ZM Zaheer from Hum Log, Vinod Dua and his colleague Neena Gupta (Ketki), Sushma Seth and Divya Seth from Hum Log, Rahul Roy, Robin Singh (the famous cricketer from the '90s), Baa from the recent and popular serial 'Saas Bhi Kabhi Bahu Thi,' Mahima Chaudhary, Chandrachoor Singh, Sushant Singh, Inspector Daya, and many more.



From Schoolhood to Sweet Success

My Journey as BAKERIWALA with Ellora

I have been attached to our establishment, Ellora, since the beginning of my school days. This connection was forged as both my elder brother, Dr. Rakesh, and I used to head straight to Ellora from our school, St. Joseph's Academy, every day, accompanied by our father.



A Picture from the season of 1990 - Dr Rakesh & Me with Dad at showroom

In the year 1982, when I was in the 7th standard, I found myself bored at home on the first day of vacation. Seeking guidance from my mother on where to go and what to do, she suggested that I spend my time at the shop. This marked the inception of my journey as a "BAKERIWALA."

Some loyal customers would wait for their turn and request me to attend to them. I became a favorite of my Tauji, who entrusted me with tasks like filling bank pay-in slips, managing income tax challans, and depositing cash at the bank. At that time, Ellora operated as a single business entity with traditional earthen ovens behind the "U"-shaped counter. This space above the ovens served as an ideal proving ground for "Khameer" products, especially during winters, providing better results than

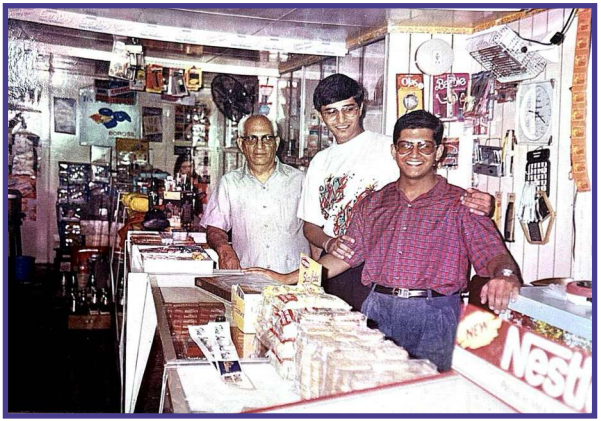
even the expensive imported proving chambers available today.

The entire process, from mixing to proving, baking, packing, and confectionery work like Cakes, Pastries, and Stick Jaw Toffee, was carried out behind the primary counter. I found joy in spending the entire day at the shop, sometimes even skipping lunch at home.

When I switched schools to St. George's College Mussoorie, I would often skip Dilaram Bazaar and continue till Astley Hall, staying at the shop until closing time during weekends. Throughout my college life, except during exam preparations, I spent the entire day at the shop. As previously mentioned, Big Bee and I worked together at the same premises from 1989 to 2005. I learned a great deal about business from him and enjoyed a period of ease with his support.

I could travel out of town without worries.

Upon getting married to Sugandha in 1998, we went on extended vacations for almost a week during the next couple of years. In 2002, due to differences within the family, we faced a hurdle, and the bakery business continued under the name and style of "Ellora Homeaids - The Cakes & Bakes Shoppe." Despite the



A Picture from the season of 1990 - Dr Rakesh & Me with Dad at showroom

challenges, we overcame them, and today our distinguished products attract loyal clients, including hoteliers, cafes, and corporate customers who appreciate our unmatched quality in today's competitive market.

As of now, I have been working at Ellora since 1982, spanning more than four decades. I have remained loyal to Ellora in every respect, whether it was a single business entity supporting the entire Gulati family or after the split. Ellora has been my second home, if not my first, as I spend more than 12 hours a day on the premises. I cherish interactions with our long-time clients and fellow patrons.

In the '80s and '90s, Sundays were particularly busy, entertaining students from Welham Girls & Boys Schools and Doon School. Welhamites and Doscos dominated the day, with students from Col. Brown School, Hope Town Girls School, Shigally Hills School, Asian School, Indian Military Academy and RIMC also contributing to our business. Even when boarding schools in Mussoorie St. Georges, MIS, GNFC, MMS & CJM to name a few reopened, students would come with their parents to collect cosmetics, toilet kits, locks, keys, and more. Notable favorites among school children included Stick Jaws, Lemon Tarts, Traditional Chocolate Pastry, Chicken Kathi Roll, Chicken & Egg Sandwich, Dairy Milk Chocolates, Uncle Chips, Maggi, Wai Wai, and Coke Cans. These schools provided significant business for Slush, Fountain Pepsi/Coke, or Soft-serve Ice Cream.

Over time, trends shifted, and schools began handling their students' needs. Ellora transitioned into providing Gift Packs and Hampers, catering to corporates &

retail customers alike. Nowadays, gifting hampers is trendy, starting from the New Year through festivals like Lohri, Holi, Raksha Bandhan, Eid, Dusshera, Diwali & many more. We observe maximum cake sales on Valentine's Day, Mother's Day, Father's Day, and Daughter's Day. Easter and Christmas weeks also bring substantial business to all bakeries in the Doon Valley.

After accumulating insights over more than four decades, I have ventured into Bakery Consultancy. Anyone setting up a bakery can seek consultation, and I offer various packages tailored to the client's needs. During the lockdown period, I also provided Online Consultancy Services.

From Lockdown to Nationwide

Ellora Homeaids Goes Digital in 2020

During the first lockdown in 2020, when our cherished clients' taste buds were yearning for their favorite delicacies, I felt inspired to create a website that would allow our products to be delivered to their doorsteps nationwide. With the assistance of my digital team and Mr. Anuj Rastogi (owner at Jugal Kishore & Co.), I successfully accomplished this

visit us @
https://pro.unogreencard.com/QDTIQQ

QDTIQQ

mission in a short span of time. By clicking on the link, or by scanning the QR CODE our patrons can now order their favorite delicacies from Ellora Homeaids Dehradun, reaching their destinations nationwide.

Dear Anuj is more than just an official printer; he is akin to family. His invaluable assistance has been a constant for me over the last two decades.



From Classrooms to Counters

Digitalizing Ellora Homeaids

Since childhood, I have harbored a fondness for electronics and gadgets.

I am grateful for Bhatia Ma'am's generosity when she used to permit me to attend computer science classes in the computer room, especially when our Economics teacher was absent during the 10th standard at St. Joseph's Academy. It was her open-mindedness that inspired me, and later, I opted for Computer Science as a fifth subject in the 12th standard at St. George's College. Initially, Computer Science wasn't offered as a fifth subject there, but the interested group managed to convince Bro. Carroll, the then Principal. Today, I can proudly say that primarily, Bhatia Ma'am and Bro. Carroll both played a significant role in the digitalization efforts at our establishment, Ellora Homeaids. Love you, Bro. & Love you, Ma'am.

We have digitalized our billing, final accounting, stock maintenance, and publicity.

From Flour to Headlines

Navigating Business, Society, and the News

With his excellent workmanship, Dad not only played a pivotal role in the business management but also actively contributed to various social organizations' management committees. He served diligently in associations such as Doon Bakers Association, General Merchant Association, Dun Udyog Vyapar Mandal, Rajpur Road Vyapar Samiti, Lions Club Shiwalik, and Arya Samaj Dehradun, among others. The bakery, akin to my family, has been a central part of my life. Simultaneously, I have actively participated in diverse activities, holding membership in Rajpur Road Vyapar Samiti, where I served as the president for two consecutive years. Additionally, I held the position of vice president in the Doon Bakers Association and currently hold one of the 28 vice president roles in the Doon Udyog Vyapar Mandal. Notably, two of our sister concerns, trading under the names Fantasy Bakers and Ovenly (formerly Khuranas), are flourishing in my favorite city, "Indore." My active involvement has also brought me frequently into the limelight through media coverage.



HAT BUSINESSMEN HAVE TO SAY

The parking and traffic system has been changed since Diwali and we are suffering losses since then. The MDDA parking is far from the Astley Hall area and se on four wheelers seldom der to park their cars there and n walk on foot to our shops. r association has met the SSP this issue but to no avail. Arun Thakur

administration to ensure proper parking to all. Mohammad Rizwan

I would say the business has been badly hit since Diwali. We want the restoration of the parking facilities on the roadside as the customers find it convenient to park vehicles there. We are requesting the authorities to restore the former condition, failing which we will sit on a dharna on this issue. Anupam Gulati

The business has been hit, as our customers do not get proper place to park the vehicles. There is no parking place on our stretch and the customers prefer to go to places with better parking es. It is the duty of the

Proper parking is the need of the hour specially when the number of vehicles is increasing day by day. It is a known fact that customers go to shops and establishments, which have pro parking facilities. Sunil



बेकरी व्यवसायी ने की प्लास्टिक से तौबा

देहरादून। किसी भी बड़े आंदोलन के लिए कम लोगों की एक पहल की जरूरत है। कुछ ऐसी ही शुरुआत दून बेकरी एसोसिएशन के नेतृत्व एवं एसोसिएशन के सदस्यों के अनुपम गुप्ताजी ने की है। उनके यहां अब प्लास्टिक नहीं, बल्कि पेपर बैग में ग्राहकों को चमचम ही ग्राहक को दी जाएगी।

रविवार को देहरादून हलवाई एसोसिएशन, देहरादून बेकरी एसोसिएशन व स्वाथ सुरक्षा विभाग के संयुक्त तत्वावधान में आयोजित कार्यशाला में उन्होंने ये प्रण किया। बल्कि शाम होते-होते इस पर अमल भी कर दिया। इस मुहिम के तहत कई और व्यवसायियों ने भी न सिर्फ अपनी दुकानों पर प्लास्टिक का इस्तेमाल कम से कम करने का संकल्प लिया है, बल्कि जल्द ही प्लास्टिक के खिलाफ संयुक्त प्रयास शुरू करने का आश्वासन भी दिया। जल्द ही हलवाइयों और बेकर्स की ओर से कोएलिशन अगेंस्ट प्लास्टिक पॉल्यूशन बनाने की घोषणा की। इससे पूर्व गति फाउंडेशन के अनूप नौटियाल ने प्लास्टिक वेस्ट रिड्यूस पर अपनी प्रस्तुति दी। उन्होंने आंकड़ों के माध्यम से बताया कि देहरादून में रोज तीन लाख किलो कूड़ा पैदा हो रहा है, जिसका बड़ा हिस्सा प्लास्टिक है। उन्होंने मिठाई व्यवसायियों और बेकर्स का आह्वान किया कि वे प्लास्टिक कूड़ा कम करने के सहयोग करें। (जासं)

मजदूरों की विदाई से उद्योग जगत में चिंता

कई कर रहे रुकने का आग्रह, कुछ ने वापस आने पर दिया अच्छे वेतन का भरोसा

देहरादून। लॉकडाउन खुलने का सिलसिला शुरू हुआ तो मजदूरों के जाने की रार खुल पड़ी। इससे व्यापारियों, उद्यमधारकों और उद्यमियों के सामने अपने-अपने प्रतिष्ठान चलाने की चुनौती खड़ी हो गई है। प्रतिष्ठान मालिक एक ओर जहां अपने मजदूरों को रुकने का आग्रह कर रहे हैं, वहीं कुछ लोग चूंकि मजदूरों को अपना वेतन का पर्याप्त टेंकर वापस लुढ़काने की तैयारी में जुट गए हैं। जिसे वह भी है कि जो मजदूर अपने घरों को लौट चुके हैं वह लौटने की तैयारी में हैं यह जान वापस आएंगे इसकी कोई गारंटी नहीं है।



जो मजदूर अपने घर के लिए रौद्र रूप हैं उनकी



हमारे यहां 60 प्रतिशत काम करने वाले बाहर के हैं। लॉकडाउन की अवधि पता नहीं कब तक चलेगी। इस समय उनकी मदद भी की। हमेशा तो होती, लेकिन स्थिति जबकी है। लॉकडाउन खत्म होने पर सभी को दोबारा बुलाया जाएगा। इसके बाद जो काम करवा है, उसका ज्यादा रोजगार चाहिए।

–रोजेश साई भाकर
फैक्टर डिजाइनर



मजदूरों को कमी की चिंता जायज है। हमें उनके



लॉकडाउन के कारण मजदूरों को परेशानी हुई। उनकी



हमारे यहां जो एक मजदूर था, वह भी अपने घर



देर के निर्णय में चार घंटे बाद कई मजदूर अपने घरों



उनके यहां काम करने वाले 5 लोगों

पास मिस्त्री, जगह, एरा और पड़ताल आदि के लोग काम रह हैं। मिलजुल सभी को यहां रोक लिए हैं। उनके लिए रास्ता, खाने, रहने की व्यवस्था की है। हमने के साथ मीटिंग कर उन्हें यहीं रहने को कहा गया है। अगर हमने ये कुछ जारी है, तो उन्हें दोबारा बुलाया जाएगा।

–आनंद स्वरूप
गुप्ता, आनंदम ब्लॉट

मैं जाने की बहुत रोने से मालिक और हमने के लिए। बिलकुल मजदूर यहां जाएंगे तो एक बड़ी समस्या ही समझी है। जिसका मजदूरी को यहीं रुकने के लिए, प्रोत्साहित करना चाहिए। उन्हें आश्वासन देना चाहिए कि उन्हें यहीं रोजगार उपलब्ध कराया जाएगा।

–अमित मारवाह, फूल
इंडस्ट्री एसोसिएशन के कंवेनियर

चाहा गया था। कुछ जो मजदूर थे, वह भी अपने घर चले गए हैं, मिलजुलकर यहीं रहने हैं। काम कम है, इसलिए उनसे से काम करवाया जा रहा है। जो चले गए हैं, उनसे संपर्क किया जा रहा है। थोड़े दिनों में चार हजार मजदूर यहीं आने के इरादे रखते पहुंचे। लिखित तौर पर काम करेंगे तो मजदूर यहीं आने के लिए तैयार हैं।

–चंद्रशेखर, नक्शा फूटवर

को लौटना चाहते हैं। कई तो टौट भी पहुंच हैं। उनके के सामने अब मजदूरों को कमी एक चिंता है। समस्या मजदूरी मजदूरों को घर न लौटने को कह रहे हैं। जिससे दो गया है। हालांकि काम प्रभार से काम लेकर। जिसमें शिफ्ट तौर पर यह एक बड़ी समस्या है।

–नवीन वर्मा, उदीप
उद्योग व्यापार मंडल

हैं कि वह पूर्व की भांति काम करेंगे। जो चले गए हैं उनसे दोबारा भी संपर्क कर ही है। हालांकि काम को बढ़ाने के लिए कुछ समय लगेगा।

–अनुपम गुप्ताजी
एलांस ट्यूटर्स



दुकानों पर बचे तेल से बनाया जाएगा बायो–डीजल



को कागज की पैकिंग में मिलेंगे दून के बेकरी प्रोडक्ट

ने हलवाइयों और बेकर्स ने वर्कशॉप में लिया संकल्प, कई दुकानों में आज से बंद होगी प्लास्टिक पैकिंग

मार्इ मिर्ची रिपोर्टर

देहरादून। जल्द ही दून के मशहूर बेकरी प्रोडक्ट प्लास्टिक नहीं बल्कि खुबसूरत कागज की पैकिंग में मिलेंगे। इस संबंध में रविवार को देहरादून के बेकर्स और हलवाईयों ने संकल्प लिया है। एफएसएसएआई की वर्कशॉप में कई बेकर्स और दुकानदारों ने आज के बाद (रविवार) से ही प्लास्टिक का इस्तेमाल न करने का संकल्प लिया और इस बारे में अधिकारियों को बता भी कर्इ।

एफएसएसएआई (फूड सेफ्टी एंड स्टैंडर्ड अथॉरिटी), देहरादून बेकर्स एसोसिएशन और देहरादून हलवाई एसोसिएशन और से कानूनी जानकारियों को लेकर कार्यशाला का आयोजन हुआ था। इसमें हलवाईयों के अलावा कई बेकर्स उपस्थित रहे। इन्हें एफएसएसआई ने सभी कानून और खाद्य सुरक्षा के बारे में जानकारी दी। कार्यशाला का उद्घटन प्लास्टिक के बैन पर रहा। सभी ने एक सुर में प्लास्टिक को भी बोले



कार्यशाला में बोलतीं डाम. अधिकारी पिंकी दत्ता।

कार्यशाला में दी गई जानकारियां

- कुकिंग ऑयल तेल बार बार इस्तेमाल नहीं किया जाए।
- कर्मचारियों को पुराना तेल बेचा नहीं जाए।
- प्लास्टिक प्रदूषण के खिलाफ जरूरी कार्रवाई जाए।
- 1-5 माह से कम का बच्चे से रखे काम न कराया जाए।
- खाद्य पदार्थों को खुले वस्तुओं के न रहने दिया जाए।

नोटिफाय, डाम. अधिकारी, खाद्य सुरक्षा सुरक्षा अधिकारी, सहित एसोसिएशन के पदाधिकारी व्यवहार किए।

बेकरी व्यवसायी ने की प्लास्टिक से तौबा

देहरादून: किसी भी बड़े बदलाव के लिए बस छोटी सी एक पहल की जरूरत है। कुछ ऐसी ही शुरुआत दून बेकरी एसोसिएशन के अध्यक्ष एवं एलीरा होमप्रोडक्ट्स के संचालक अनुपम गुलाटी ने की है। उनके यहां अब प्लास्टिक नहीं, बल्कि पेपर स्ट्रॉ व लकड़ी का चम्मच ही ग्राहक को दी जाएगी।

रविवार को देहरादून हलवाई एसोसिएशन, देहरादून बेकरी एसोसिएशन व खाद्य सुरक्षा विभाग के संयुक्त तत्वावधान में आयोजित कार्यशाला में उन्होंने ये एलान किया।

TIMES CITY

RESIDENTS, TOURISTS STRUGGLE TO FIND PARKING SPACE IN NAINITAL | 4

HOW SENGAR'S CLOSE WITH EVERY ASSEMB

Will minimise plastic use, say bakers, confectioners

'Mechanism To Collect Used Cooking Oil From Restaurants Soon'



The Ellora's bakery decided to stop using plastic straws and plastic spoons after attending the session

सैंवाद

दुविधाओं से भरे आए थे पर संतुष्ट होकर लौटे व्यापारी



From Elevation to Emotion

Nostalgic Reflections on Ellora Homeaids' Journey

In these beautifully framed memories from the past, each picture encapsulates a cherished moment in the rich tapestry of Ellora Homeaids. The front elevation of our renovated showroom stands as a testament to the seamless blend of modernity and warmth, inviting customers into a space where tradition meets contemporary charm.

Within the pages of Traveller Magazine, our family story unfolds, capturing the essence of our journey. It's a testament to the unique fusion of tradition, business, and an unwavering commitment to excellence that defines us.

The picture of Mom and Dad, framed with love, radiates the joy of building a lasting legacy together. It's a snapshot frozen in time, embodying the heart and soul of our family and Ellora Homeaids.

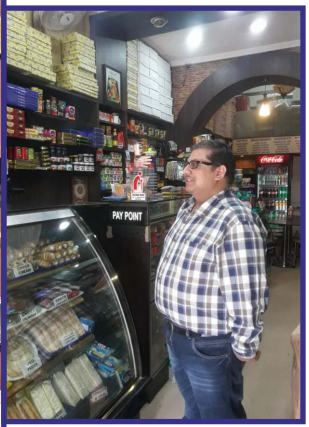
The timeless image of Dad and Tau Ji, elegantly framed, encapsulates the strength of familial bonds that have driven our family's success. Together, they have been the pillars supporting our journey.

In the workshop, a framed moment captures the dedication and passion that goes into crafting the finest products at Ellora Homeaids. It's a glimpse into the heart of our operations, showcasing the hands-on commitment that has defined our craftsmanship.

Completing the collection are framed Facebook memories, a visual journey through special events and behind-the-scenes glimpses. These framed snapshots reflect the dynamic evolution and vibrant spirit of Ellora Homeaids over the years. Each frame holds not just a picture but a story, a chapter in the continuing saga of our family and business.



Front Elevation of our newly renovated showroom Ellora Homeaids



A moment of pure happiness in the heart of Ellora Homeaids' transformation



Mom & Dad at the showroom



Dad & Tau ji at the showroom



Unveiling the Tapestry of Tradition and Triumph
Our Family's Journey Featured in Traveller Magazine



Icing perfection at Ellora Homeaids





Crafted to Delight

From Golden Crusts to Sweet Indulgences



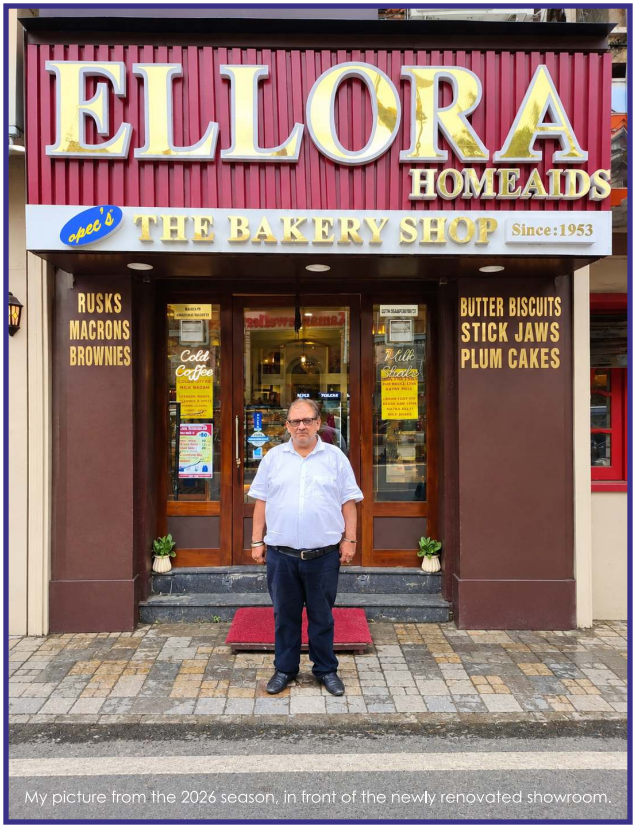










My picture from the 2026 season, in front of the newly renovated showroom.