



PINOY88 CELEBRATES HALLOWEEN WITH KIDS, COSTUMES, AND CANDIES

Halloween was always a fun event in the Pinoy88 home base and this year, it still didn't disappoint. This year's Pinoy88's Halloween event last October 29 may not be as big as it was in years past, but it was obvious that everyone had their own share of the fun.

As done every year, the children of Pinoy88 employees were invited to do trick or treating in costume. The different teams and departments were instructed to prepare decorations and candy for the kids before the event and most everyone seemed pretty ready and excited once the kids started doing their rounds to collect their treats. Some Pinoy88 employees even came to work in costume and everyone seemed keen on satisfying their sudden craving for sweets. It was obvious that it wasn't just the kids who enjoyed dressing up and eating candy during Halloween.

It was a fun and spooky day, but we here at Pinoy News Ngayon believe that the event could be better narrated by the photo collage in the next page.

PINOY88 HALLOWEEN EVENT



FEATURED EMPLOYEE OF THE MONTH: GLYSA BULE
just in Time for Christmas

Glysa Bule, 25, is probably one of those really lucky people whose life you see broadcasted on TV.

Imagine this: she was a Typhoon Ondoy victim. Her family's house in Belmonte, Quezon City got flooded in ways that she had never seen before. "...Parang hopeless na kasi yung time lang na yun halos lahat washed out na talaga sa baba. Nagtry kami na kahit yung sarili na lang namin yung masave namin. Umakyat kami, pero yung (palabas sa) roof ayaw mabuksan..." They almost drowned, but thankfully they were helped by their neighbors and they were able to get out safely. "Nanginginig ka na, pero thankful ka pa rin na buhay ka... After nung Ondoy, feeling mo na lang thankful ka na lang na kahit papano, buhay pa rin kayo." Glysa shared with us during our interview with her.

Her story isn't new. We've all heard the stories of tragedy and hope that resulted from Typhoon Ondoy's violent onslaught.

What makes Glysa's story unique, then? Perhaps it's the fact that after everything that happened to her and her family, after Ondoy took out its wrath upon them and thousands of other families, Glysa and her family were gifted with a generous blessing of P80,000 from a TV contest. "After nung kay Ondoy, merong mga days na wala kaming pasok, so nakakanood ako ng TV, sa GMA. Nagtry lang ako. Naisip ko na madali lang 'to, kasi sa mga days na wala 'kong pasok makakanood ako. Nagtake lang ako ng chance... Sumali ako sa mga contests nung mga sponsors..."

"Tapos nagulat na lang ako nung Week 3... Nasa Megamall ako nun nung tumawag yung kaofficemate ko, si Kathy. Sabi niya, 'Be, nanalo ka. Ikaw ba yun, Glysa Bule?'" Sabi ko, 'Shucks, di ko alam—Oo nga, Be! Ako yun! Sumali ako!' Tapos yun na. Di pa rin talaga ko maka-paniwala."

Pretty soon, her family and then all their neighbors knew that Glysa won the contest. It didn't take long for the story to circulate here in the office either.

Her story is the kind that you hear on TV specials that you sometimes doubt the reality of or from friends who say they have relatives who have friends who are acquaintances with those who were lucky enough

"Una naming binili higaan kasi wala talaga kaming mahigaan nun... Iniisip na rin naming lumipat. Although mahirap din kasi matagal na rin kaming nagstay dun sa lugar namin. Pinag-iisipan na nga rin ng ate ko, kasi sa safety rin namin. Everytime na may konting ulan tinataas na namin lahat nung gamit namin tapos pag yung tubig tumataas ng hanggang bewang sa labas, lalabas na kami ng bahay. So parang, ang hirap naman ng ganun na wala ka nang nasasave... Ang laking tulong talaga (yung P80,000)."

Glysa believes that winning the contest opened up new opportunities for her and her family; it was indeed a blessing for them. And as the Christmas season begins, she and her family look forward to a happy Christmas and new beginnings. "Early Christmas gift na 'to para sakin... Narinig yung prayers ko. Kahit na ba back to zero lahat, lahat ng pinundar mo nawala... Sabi ko nga, siguro nga kung merong nawala, merong babalik na masmaganda."





CHRISTMAS RECIPES

With Christmas coming up, everyone's gearing to come up with the best possible celebration for the holidays. Food is an essential part of celebrating any occasion and a Philippine Christmas definitely has its staples. The PNN staff did some research and found these recipes of some of the more popular foods that Filipinos like to see on their Noche Buena table or feel a certain type of Christmas nostalgia for.

Filipino-style Christmas Ham

Ingredients:

- 3 kilos pigue or pig's leg without the bones and with the skin and fat intact
- 9 tbsps sugar
- 8 tbsps salt
- 1 1/2 tps vetsin
- 2 tps prague powder or salitre powder



Directions:

How to prepare the ham

1. Mix all dry ingredients in a bowl.
2. Rub the seasonings or mixed dry ingredients well into the meat. Set aside the seasoned meat in a glass bowl. Cover and refrigerate for one day.
3. Tie the ham tightly into a ball with string preferably cotton crochet string. Remove and drain the meat juices that were left in the glass bowl and set aside for injecting.
4. Using a large syringe enough to fit the meat juices, inject the flavored meat juice all around the ham in small doses.
5. Set the ham aside in a covered glass bowl inside the refrigerator. Repeat the injecting process daily until no juice is left.
6. Keep the ham inside a plastic bag in the freezer for a month or more.

How to cook the ham

1. Add enough pineapple juice to cover the ham at about 3/4's level or not quite to the top of the ham.
2. Add brown sugar, just enough to sweeten the pineapple juice mixture, bay leaves and crushed garlic.
3. Cook the mixture in a teflon-type, heavy pot over a low fire until the meat becomes tender. Watch out that the meat doesn't get burned. You can prevent overbrowning by turning the meat from time to time.
4. Cool the meat and slice into pieces.

(source: Filipino Foods: Sweet Ham for Christmas

<http://www.filipino-foods.com/filipino-recipes/sweet-ham-for-christmas-recipe>)

Puto Bumbong

Ingredients:

- 1 Kilogram malagkit (glutinous) rice, mixed with
- 125 grams ordinary rice
- 1 pc mature coconut, shredded
- butter or margarine
- violet food coloring
- banana leaves
- water
- salt
- sugar

Directions :

How to cook puto bumbong

1. Soak malagkit and ordinary rice mixture in salted water with violet food coloring for 1 hour.
2. Let dry overnight by putting inside a flour sack.
3. Put something heavy on top to squeeze out water.
4. Mixture is ready for cooking the following morning.
5. Heat steamer (lansungan) with enough water.
6. Put a small amount of rice mixture inside bamboo tubes(bumbong).
7. Attached bamboo tubes to lansungan or steamer.
8. When steam comes out of bamboo tubes, remove and immediately push out puto bumbong.
9. Top with coconut shred and sugar before serving.

Source: Filipino Vegetarian Recipe.Com:

Puto Bumbong

http://www.filipinovegetarianrecipe.com/native_delicacies/puto_bumbong.php

Bibingka

Ingredients :

- 3 eggs
- 3/4 cups sugar
- 1-1/4 cups coconut milk
- 2 cups all-purpose flour
- 4 tps. baking powder
- melted margarine, almost at room temperature (as long as it doesn't solidify)
- grated cheese

Directions :

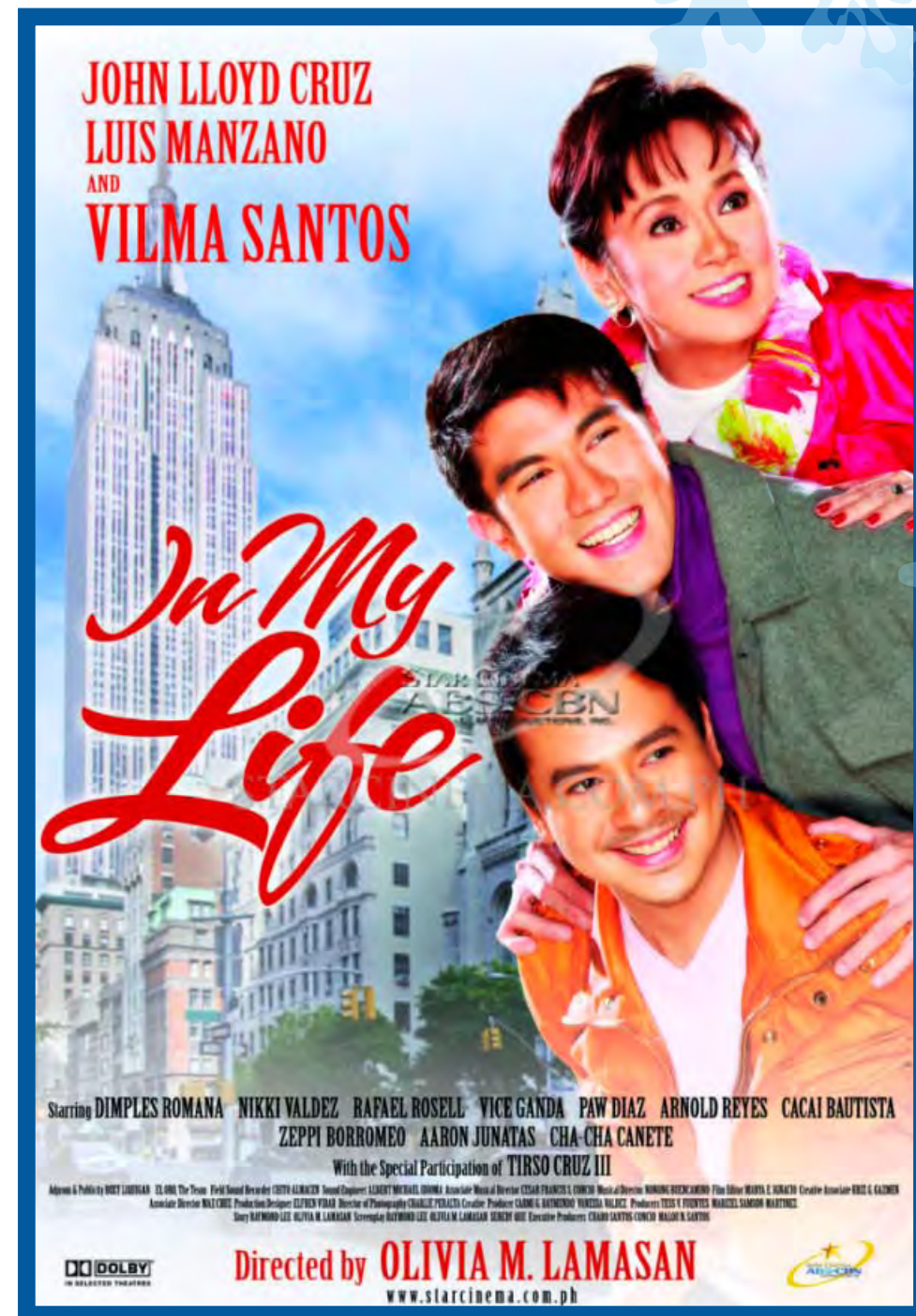
How to cook bibingka

1. Beat the eggs well until light and creamy.
2. Dissolve the sugar in 1/2 of the coconut milk.
3. Mix and sift dry ingredients and add by spoonfuls to sugar and coconut milk mixture.
4. Add the rest of the coconut milk alternately with the dry ingredients, starting with the dry ingredients, and ending with the dry ingredients. Beat well. Add the well-beaten eggs and melted margarine.
5. Line four small round pans with banana leaves. Pour mixture into pans, spreading it thin and evenly.
6. Bake in a pre-heated hot oven (375 F). When cooked, brush the top with butter and sprinkle with grated cheese and sugar. Serve with grated coconut.

(Source: Pinoy Food: Bibingka Recipe:

Bibingka Royal

<http://pinoyfoodblog.com/baking-recipes/bibingka-recipe-bibingka-royal/>



FEATURED PRODUCT OF THE MONTH: DVDs

In My Life starring John Lloyd Cruz, Luis Manzano, and Vilma Santos was a hit, not just in the Philippines, but also abroad. Thus, it shouldn't be a surprise that it's one of the hottest selling DVD movies here at Pinoy88. Pinoy88 is selling the best and the latest Pinoy movies, teleseryes, and telenovelas in quality DVD format. Worried about our DVDs not playing in your DVD players? No worries! Our DVDs are rated "ALL" and are compatible with any region and any DVD player. Why settle for cheaper, low-quality DVD copies when you can get them at an affordable rate and with better quality? At Pinoy88, you can be sure that you're not just getting your favorite movie, teleserye, or telenovela; you're also getting insured quality.