
AIRTEL BALANCE IN CUT TIIH TAWP DAN

April ni 10, 2011 zing dar 2:18 by NgaihdanTha-a (reproduced from misual.com)

Airtel-ah hian kan subscribe loh pui subscribe angin sms a rawn thleng thin a, balance a ti hek duhin a ngeiawm thin khawp mai, a tih tawp dan tlem te han tarlang zawk ila:-

*121# ah stop tih thawn la Your request to stop services has been received. We shall be back to you in a few minutes with the options. Dial 578785 (Tollfree) and set your favourite song as hello tune - tiang hian sms a rawn thleng ang. Heng ho hi a rawn lang ang a -

The following vas are activated on your airte 1: Jobs 2: Astrology On Demand (Horoscope) 3: Airtel Talkies 4: Hello Tunes (HT) 5: Airtel Radio 6: Missed call Alert (MCA) 7: Friendz Chat 8: Cricket updates 9: Jokes 10: Devotional services 11: Other Services.

1 tih chhu la, sent leh rawh. Confirm-na tur a rawn lang ang a, 1 tih bawk chhu leh la sent leh rawh. Ti khan a tawp a ni mai. Unsubscribe-na sms a rawn thleng ang. 1 chu i tawp ta reng mai, tinawn tinawn rawh, a tawp vek hma loh chuan ti la, chuan i balance ti hektu ho kha i ti tawp vek thei ang.

emaw

*121# dial la, main menu 1: My airtel my offer 2: Balance and validity 3: Coupon recharge 4: Start service 5: Stop service - tiang hian a rawn lang ang. 5-na hi i sim-a service (pawisa cut-tu) lanna tur a nih avangin reply/answer ah kal la, 5 tih chhu la, sent rawh.

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(MCA) 7: Friendz Chat 8: Cricket updates 9: Jokes 10: Devotional services 11: Other Services - heng ho hi engemaw pawisa ti hektu a ni a, i subscribe miah loh pawn a lo in subscribe teuh thin avangin a mal te tein i ti tawp vek dawn a ni.

Entirman; 1-na khi job a ni a, reply-ah kal la 1 tih chhu la sent rawh, confirm-na tur a lo lang ang, 1 tih bawk chhu leh la sent leh rawh.

Ti khan reilote hnuah i unsubscribe-na sms a rawn thleng ang a. 1 chu unsubscribe ta phawt mai a, *1 tih chhu la main menu-ah i lut anga a bul atangin tinawn tinawn la, a tawpah chuan a zo mai ang. Tiang hian kar tin emaw ti ziah rawh, i top up tjun tam te hian service a lo awm duh bik a, tih nawn tih nawn a ngai thin.

Tihdan dang leh chu - 1909 an start DND tih thawn la, tlemin a buaithlak deuh a, i ti fuh thei a nih chuan sms advertisement te, eng eng emaw sms a rawn thleng thin kha a tawp vek mai ang. Sim zawng zawngah a tih theih vek, a tangkai khawp mai.

Tihdan dang a la awm bawk a, hetiangin - (Tin, kei chu *121*5# ka dial a ka paih mai. A awlsam lutuk)

*121# ah khan a chang chuan a deactivate theih loh a awm tlat thin. Customer care call kher a deactivate tir kher ngaih chang a awm leh thin.

Nepnawi**Rawtuai Pickle siam dan****Mamawhte:**

1. Rawtuai - 1 kg
2. Aieng - 20 gms
(thirfian lian 1½)
3. Chi - 100 gms (no chanve)
4. Purun var - 50 gms
5. Jeera powder - thirfian lian 1
6. Kurtai/chini - thirfian lian 3
7. Sawhthing - bung tawi te
8. Acetic acid - thirfian lian 1 emaw
vinegar thirfian lian 4
9. Hmarcha sen dip - thirfian lian 2
10. Tel - pava 1

Siam dan

1. Rawtuai chu sin te tein chan la, tui alah chhum so bawrh bawrh la, thli hul la, pho hul deuh la, tel a chanve hmangin kang ang che.
2. Masala leh a behbawm zawng zawng rawt dip la, sawhthing leh purun var te nen (tui tlem tein tihdawng la) tel la bangah kang la, rawtuai kan tawh chu telh la, kurtai emaw chini telh bawh rawh.
3. Minute 2-3 vel i chhuan hnuin acetic acid telh la, bottle rawng zau fai takah thun ang che.
4. Ni tin nisaah emaw pho ziah la, kar 1 hnuah a ei theih ang.
(*hetiang chiah hian Baibing Pickle pawh a siam theih*)

Ar Pum Roast**Mamawhte**

1. Ar - 1 (1½ kg vel)
2. Sawhthing - inchi khat bial vel
3. Purun var - bul 1
4. Ser tui - 1 tbsp
5. Soyasauce - 3 tsp

6. Chi - mahni duh ang tawh
7. Ghee - 1 pava

1. Ar a puma roast atan chuan ar naupang deuh a tha. A theih chuan talh hnuah puah hmain darkar 2 atanga darkar 3 vel khai phawt hnuah puah chauh a tha. Hei hian a ti hnip deuh thin.
2. Ar chu fai taka puah a, ut lo tawka rawh tur a ni.
3. Ar chu a kawchhungte phawrh turin fimkhur takin a awm ruhno awmna laiah a tak tan zawngin zai kak a, a ril phawrh tur a ni. A mawng kha fimkhur takin rek kua ang che. A ke kha a khupah tan la, ulh thlep deuhin a ril i phawrhna kuaah khan a bawp pahnih chu thun la, a mawngkuaah khan a rawn lawr dawn a ni. A mawngkua leh a ril i phawrhna kua kha a inhnaih lutuk chuan a peh awl a, a inhnaih lutuk tur a ni lo. Ar chu a nghawngah tan la, a thlaki thlep bawh la, tichuan roast mai theih a ni ta. (hei hi 'dressing' an ti)
4. Sawhthing densawm tui sawr te, sertui te, soya sauce te, purun densawm tui te, chi nen pawl a, ar chu chhung lam leh pawn lamah ngun taka chulh tur a ni a, darkar khat vel tal dah rih tur a ni.
5. Ghee chhuan sat a, a sen deuh thap thlengin ar chu thirbelah chhuan a, ngun takin chawklet vel ang che. A chawhleh nan hian thirkut hman a, arsa chu chhun chik chung a chawhleh tur a ni.
6. Duh ang a sen rual thap hunah a hminna tawh tur tui leih a chhum tur a ni.
7. Duh chuan sawhthing te, purun var te, a tui kan sawrna fu leh tomato te a chhumnaah hian telh theih a ni.