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NIC Newsletter

March 2006



FOCUS MONTHLY

This month we focus on Martin Boone of Eton Travel.

Martin is a Director of this busy Eton-based travel agency which was established in 1969.

Having worked for Eton Travel for 11 years, Martin's main role within the organisation is Operations Manager for Specialist Sales.

Eton Travel consists of various departments:

- **Business Travel**
(for the corporate traveller)
- **Retail & Leisure**
(for the general public)
- **Events**
(for conferences and incentives)
- and **Detonate**.

Detonate is a specialist department which looks after the needs of the music and entertainment industry. They arrange travel and accommodation for bands, DJs and film industry personnel.

As with most businesses, there is often a funny tale to tell and Martin relates one incident where his colleague Kristian received a call from a passenger who had been offered a night time flight. It transpired that she did not like to take flights during the night as she feared the pilots would



not be able to see where they were going. Kristian very tactfully explained that with the use of modern aircraft technology, pilots were not required to steer the plane by eyesight alone!! This is a true story!!

Martin explains why NIC International are important to Eton Travel: "Eton Travel has a wonderful working relationship with NIC. In a demanding and often stressful environment it is reassuring to be able to depend on a company who are friendly,

professional and reliable. Above all we see NIC as our friends."

Thank you for those kind words Martin (we'll send you the cheque next week!!)



Menu of the Month

This recipe is supplied courtesy of Tatyana Sibthorpe, Contracts Co-ordinator for Meeting Protocol Worldwide

From Russia With Love **Russian Borsch**

- 2 litres Beef stock**
- 2 medium size potatoes**
- 1 beetroot**
- 2 carrots**
- 1 large onion**
- 1 small white cabbage**
- 220g tin of chopped tomatoes**
- 1 clove garlic**
- 2 tbs fresh chopped parsley**
- 2 bay leaves.**

Peel the potatoes and cube them. Peel the carrots and beetroot and grate them. Finely chop the cabbage, onion and garlic.

Put the potatoes and cabbage in the boiling stock and simmer. Add the bay leaves.

In a large frying pan, lightly brown the onions and garlic and then add the grated carrots and beetroot. Simmer the mixture in the frying pan for a couple of minutes then add the chopped tomatoes and warm through. Check on the potatoes and cabbage and when they are almost done add the contents from the frying pan. Simmer for a further couple of minutes and remove the bay leaves. Finally add the chopped parsley.

Variations: • In the Ukraine they add garlic with the parsley. • In South Russia they add some green peppers.

Enjoy!

Welcome to Joe Roberts



We'd like you to join us in welcoming Joe Roberts who has joined our ranks full time. Joe was previously working for NIC part time but as we have grown, it soon became apparent that he would be needed on a more permanent basis.

Welcome to the team, Joe!