

# FANATICAL VOICES

Integritycity's monthly newsletter offering goodies, special offers, tips and tricks, useful articles and latest news about Integritycity and its services.

## Welcome message from Siew Hwan, Chang Strategist (Finance and Operations) Integritycity Corporation



It's that time of the year again where we start off conversations with "Can you believe that it is already December?" Which brings us closer to another series of holidays and the other set of questions: "All set for the holidays?"

No doubt that there's always the temptation to spend, spend and spend during this festive season. Especially when the retailers mark down prices as we draw closer to the holidays. I don't intend to parrot the wise words of financial planners, but I will dispense some advice of my own. Remember, the greatest deal of this holiday season is the true meaning of the holidays - keeping yourself free of debt, free of worry and free to enjoy the holiday season!

With that, here's wishing all Happy Holidays and a Happy New Year!

Fanatically yours,

Siew Hwan, Chang  
Strategist (Finance and Operations)

## Tech Tips : Links

Our Fanatical Service Team has selected an assortment of their favorite Christmasy websites. Enjoy!



- o Make your own [holiday design boxes](#) and [holiday invitation cards](#)
- o Try [Christmas Sudoku](#) or [beat Rudolf at Tic-Tac-Toe](#)
- o Don't have a Christmas tree back home? Go to the Jan Brett website to [decorate a Christmas tree](#) online.
- o Snowflakes might be enough to put you in the mood for a white Christmas. Go to [LotsaSnow](#) to download the screensaver (only for the Mac)

Integritycity is providing links in the spirit of the holidays, and makes no representations regarding the applications or any information related thereto. Any questions, complaints or claims regarding the links and applications must be directed to the appropriate vendor.



## Tell A Friend

If you enjoy this newsletter and would like to share it with friends or colleagues, please forward it.  
Thanks!

## The Domain Name Sale is back!



**.MY DOMAINS**  
Usually RM100 per year  
NOW RM60 per year!



**.COM .NET .ORG DOMAINS**  
Usually RM55 per year  
NOW RM35 per year!

Sign up now to enjoy this discount!

Promotion period :  
30 November 2006 - 23 January 2007

Enter promotional code  
"DomainSale1106" when ordering to  
enjoy this discount.

[Click here](#) to visit our website and  
learn more >

## Thank you!

It's been an exciting year at Integritycity. A big thank you to everyone for your continued support. We look forward to celebrating further milestones with you in the years to come.

Seasons Greetings and a Happy New Year!

Fanatically yours,  
Fanatical Voices Editorial Team

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## Holiday Recipe : Bake your own cookies

Delight your family and friends with some lovely crumbly shortbread cookies this holiday season!



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**EASY**

Makes up to 5-dozen 3" cookies

**Ingredients:**

6 cups flour (720g)  
3 tsp. baking powder  
2 cups butter (480g)  
2 cups sugar (360g)  
2 eggs  
2 tsp. vanilla extract or desired flavoring  
1 tsp. salt

**To decorate:**

2 egg whites  
6 ounces (3/4 cup) of warm water  
1 teaspoon of cream of tartar  
450g icing sugar  
Desired coloring

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### Part 1 : Cooking and baking

1. Preheat oven for at least 1/2 hour before baking these or any other cookies.
2. Cream butter and sugar until light and fluffy. Add eggs and vanilla and mix well. Mix dry ingredients (flour, baking powder, salt) and add a little at a time to butter mixture. Mix until the flour is completely incorporated and the dough comes together.



3. Refrigerate dough for 1 - 2 hours.
4. Remove the chilled dough from the fridge. Roll out the dough to desired thickness.



5. Next, cut into desired shapes. We've picked a Christmas tree!



6. Next, place the cookie shapes on an ungreased baking sheet.



7. Bake at 350 degrees for 8 to 10 minutes, or until the cookies are just beginning to turn brown around the edges.



8. Transfer freshly baked cookies to a wire rack to cool.



## Part 2 : Making the icing and decorating the cookies

1. In a mixer bowl, pour in the warm water and egg whites. Using a whisk, mix for 30 seconds until frothy. Add the cream of tartar and mix for 10 more seconds. Add all the icing sugar at once and put the bowl on the mixer with the paddle attachment. At the slowest speed, mix for 10 minutes until the icing is stiff, thick and creamy. Add coloring to your icing as desired.



2. Next, decorate your cookies! You can either spread the icing generously over the cookies or use a piping bag.



3. Leave for at least 2 hours to set.



These cookies will keep fresh for up to 1 week stored in an airtight container. Good luck!

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## News and Updates

**12 Dec 2006**

Integrity launches [Nesh.com.my](http://Nesh.com.my), a fully interactive Flash website for NESH, one of Malaysia's SuperBrands.

**8 Dec 2006**

[AmberChia.com](http://AmberChia.com) goes live at an event in Bar SaVanh, with Amber herself giving the thumbs up to Integrity.

**4 Dec 2006**

New Zealand Natural chooses Integrity! We get to design their website, help them with their online branding, and enjoy great 100% all natural ice cream and smoothies!

**1 Dec 2006**

Integrity starts work on a brand consulting and interactive design project with Derma Essentials, a US-based cosmoceutical company headquartered in New York.

**25 Nov 2006**

Alex Lam, our Integrity M.D. and Ngeow Wu Han, our Chief Developer for the National Drug Substitution Therapy system provide system training to 350 doctors at Le Meridien.

**13 Nov 2006**

Federation of Private Medical Practitioners Associations, Malaysia (FPMPAM) engages the Integrity Interactive team to design a robust online National

Drug Substitution Therapy System for private practitioners to regulate the dispensing of drugs.

## FANATICAL VOICES - THE INTEGRICITY NEWSLETTER

### MAIL ISSUES

If you experience any difficulty reading our Fanatical Voices newsletter, please send an email to [fanaticalvoices@integricity.com](mailto:fanaticalvoices@integricity.com), stating the problem you encountered. Alternatively, you can view this issue [here](#).

### CONTACT US

Integricity Corporation Sdn Bhd  
36 Jalan SS 20/11, Damansara Utama, 47400 Petaling Jaya, Selangor, Malaysia  
Tel +60 3 7725 2500  
Website [www.integricity.com](http://www.integricity.com)  
Email [info@integricity.com](mailto:info@integricity.com)

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