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Mark: HYDERABAD PARADISE BIRYANI

HYDERABAD PARADISE BIRYANI

US Serial Number: 86041354

Application Filing Date: Aug. 19, 2013

Filed as TEAS Plus: Yes

Currently TEAS Plus: Yes

Register: Principal

Mark Type: Service Mark

Status: Abandoned because the applicant failed to respond or filed a late response to an Office action. To view all documents in this file, click on the Trademark Document Retrieval link at the top of this page.

Status Date: Jul. 09, 2014

Date Abandoned: Jun. 05, 2014

Mark Information

Mark Literal Elements: HYDERABAD PARADISE BIRYANI

Standard Character Claim: Yes. The mark consists of standard characters without claim to any particular font style, size, or color.

Mark Drawing Type: 4 - STANDARD CHARACTER MARK

Goods and Services

Note: The following symbols indicate that the registrant/owner has amended the goods/services:

- Brackets [...] indicate deleted goods/services;
- Double parenthesis (...) identify any goods/services not claimed in a Section 15 affidavit of incontestability; and
- Asterisks *.* identify additional (new) wording in the goods/services.

For: Catering services; Restaurant services featuring Indian cuisine

International Class(es): 043 - Primary Class

U.S Class(es): 100, 101

Class Status: ACTIVE

Basis: 1(a)

First Use: Jun. 21, 2013

Use in Commerce: Jun. 21, 2013

Basis Information (Case Level)

Filed Use: Yes

Currently Use: Yes

Amended Use: No

Filed ITU: No

Currently ITU: No

Amended ITU: No

Filed 44D: No

Currently 44D: No

Amended 44D: No

Filed 44E: No

Currently 44E: No

Amended 44E: No

Filed 66A: No

Currently 66A: No

Filed No Basis: No

Currently No Basis: No

Current Owner(s) Information

Owner Name: SFO Reprographics LLC

Owner Address: First floor
891 W Hamilton Ave
Campbell, CALIFORNIA 95008
UNITED STATES

Legal Entity Type: LIMITED LIABILITY COMPANY

State or Country Where Organized: CALIFORNIA

Attorney/Correspondence Information

Attorney of Record - None

Correspondent

Correspondent Name/Address: SFO REPROGRAPHICS LLC
891 W HAMILTON AVE FL 1
CAMPBELL, CALIFORNIA 95008-0402
UNITED STATES

Phone: (408)701-0405

Fax: (408)379-6907

Correspondent e-mail: s_gundapaneni@hotmail.com

Correspondent e-mail Yes
Authorized:

Domestic Representative - Not Found

Prosecution History

Date	Description	Proceeding Number
Jul. 10, 2014	ABANDONMENT NOTICE MAILED - FAILURE TO RESPOND	
Jul. 09, 2014	ABANDONMENT - FAILURE TO RESPOND OR LATE RESPONSE	
Dec. 04, 2013	NOTIFICATION OF NON-FINAL ACTION E-MAILED	6325
Dec. 04, 2013	NON-FINAL ACTION E-MAILED	6325
Dec. 04, 2013	NON-FINAL ACTION WRITTEN	81856
Dec. 04, 2013	ASSIGNED TO EXAMINER	81856
Aug. 27, 2013	NOTICE OF PSEUDO MARK E-MAILED	
Aug. 26, 2013	NEW APPLICATION OFFICE SUPPLIED DATA ENTERED IN TRAM	
Aug. 22, 2013	NEW APPLICATION ENTERED IN TRAM	

TM Staff and Location Information

TM Staff Information

TM Attorney: JUN, WON KYUNG WENDY

Law Office Assigned: LAW OFFICE 103

File Location

Current Location: TMEG LAW OFFICE 103 - EXAMINING
ATTORNEY ASSIGNED

Date in Location: Jul. 09, 2014

Side - 1



NOTICE OF ABANDONMENT
MAILING DATE: Jul 10, 2014

The trademark application identified below was abandoned in full because a response to the Office Action mailed on Dec 4, 2013 was not received within the 6-month response period.

If the delay in filing a response was unintentional, you may file a petition to revive the application with a fee. If the abandonment of this application was due to USPTO error, you may file a request for reinstatement. Please note that a petition to revive or request for reinstatement **must be received within two months from the mailing date of this notice.**

For additional information, go to <http://www.uspto.gov/teas/petinfo.htm>. If you are unable to get the information you need from the website, call the Trademark Assistance Center at 1-800-786-9199.

SERIAL NUMBER: 86041354
MARK: HYDERABAD PARADISE BIRYANI
OWNER: SFO Reprographics LLC

Side - 2

UNITED STATES PATENT AND TRADEMARK OFFICE
COMMISSIONER FOR TRADEMARKS
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SFO REPROGRAPHICS LLC
891 W HAMILTON AVE FL 1
CAMPBELL , CA 95008-0402

To: SFO Reprographics LLC (s_gundapaneni@hotmail.com)
Subject: U.S. TRADEMARK APPLICATION NO. 86041354 - HYDERABAD PARADISE BIRYANI - N/A
Sent: 12/4/2013 8:53:12 PM
Sent As: ECOM103@USPTO.GOV
Attachments: [Attachment - 1](#)
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**UNITED STATES PATENT AND TRADEMARK OFFICE (USPTO)
OFFICE ACTION (OFFICIAL LETTER) ABOUT APPLICANT'S TRADEMARK APPLICATION**

U.S. APPLICATION SERIAL NO. 86041354

MARK: HYDERABAD PARADISE BIRYANI

86041354

CORRESPONDENT ADDRESS:
SFO REPROGRAPHICS LLC
891 W HAMILTON AVE FL 1
CAMPBELL, CA 95008-0402

CLICK HERE TO RESPOND TO
<http://www.uspto.gov/trademarks/teas/r>

APPLICANT: SFO Reprographics LLC

CORRESPONDENT'S REFERENCE/DOCKET NO :
N/A

CORRESPONDENT E-MAIL ADDRESS:
s_gundapaneni@hotmail.com

OFFICE ACTION

STRICT DEADLINE TO RESPOND TO THIS LETTER
TO AVOID ABANDONMENT OF APPLICANT'S TRADEMARK APPLICATION, THE USPTO

MUST RECEIVE APPLICANT'S COMPLETE RESPONSE TO THIS LETTER **WITHIN 6 MONTHS** OF THE ISSUE/MAILING DATE BELOW.

ISSUE/MAILING DATE: 12/4/2013

Introduction

The referenced application has been reviewed by the assigned trademark examining attorney. Applicant must respond timely and completely to the issue(s) below. 15 U.S.C. §1062(b); 37 C.F.R. §§2.62(a), 2.65(a); TMEP §§711, 718.03.

Section 2(d) Refusal Based on Likelihood of Confusion

Registration of the applied-for mark is refused because of a likelihood of confusion with the mark(s) in U.S. Registration No(s). 4208745 and 4047868. Trademark Act Section 2(d), 15 U.S.C. §1052(d); *see* TMEP §§1207.01 *et seq.* See the enclosed registration(s).

General Principles in Determining Likelihood of Confusion

Trademark Act Section 2(d) bars registration of an applied-for mark that so resembles a registered mark that it is likely a potential consumer would be confused, mistaken, or deceived as to the source of the goods and/or services of the applicant and registrant. *See* 15 U.S.C. §1052(d). A determination of likelihood of confusion under Section 2(d) is made on a case-by case basis and the factors set forth in *In re E. I. du Pont de Nemours & Co.*, 476 F.2d 1357, 177 USPQ 563 (C.C.P.A. 1973) aid in this determination. *Citigroup Inc. v. Capital City Bank Grp., Inc.*, 637 F.3d 1344, 1349, 98 USPQ2d 1253, 1256 (Fed. Cir. 2011) (citing *On-Line Careline, Inc. v. Am. Online, Inc.*, 229 F.3d 1080, 1085, 56 USPQ2d 1471, 1474 (Fed. Cir. 2000)). Not all the *du Pont* factors, however, are necessarily relevant or of equal weight, and any one of the factors may control in a given case, depending upon the evidence of record. *Citigroup Inc. v. Capital City Bank Grp., Inc.*, 637 F.3d at 1355, 98 USPQ2d at 1260; *In re Majestic Distilling Co.*, 315 F.3d 1311, 1315, 65 USPQ2d 1201, 1204 (Fed. Cir. 2003); *see In re E. I. du Pont de Nemours & Co.*, 476 F.2d at 1361-62, 177 USPQ at 567.

Taking into account the relevant *du Pont* factors, a likelihood of confusion determination in this case involves a two-part analysis. *See In re E. I. du Pont de Nemours & Co.*, 476 F.2d 1357, 1361-62, 177 USPQ 563, 567 (C.C.P.A. 1973); *In re 1st USA Realty Prof'ls Inc.*, 84 USPQ2d 1581, 1584 (TTAB 2007); *see also In re Dixie Rests. Inc.*, 105 F.3d 1405, 1406-07, 41 USPQ2d 1531, 1533 (Fed. Cir. 1997). The marks are compared for similarities in their appearance, sound, connotation and commercial impression. TMEP §§1207.01, 1207.01(b). The goods and/or services are compared to determine whether they are similar or commercially related or travel in the same trade channels. *See Herbko Int'l, Inc. v. Kappa Books, Inc.*, 308 F.3d 1156, 1164-65, 64 USPQ2d 1375, 1380 (Fed. Cir. 2002); *Han Beauty, Inc. v. Alberto-Culver Co.*, 236 F.3d 1333, 1336, 57 USPQ2d 1557, 1559 (Fed. Cir. 2001); TMEP §§1207.01, 1207.01(a)(vi).

Comparison of the Mark(s)

In a likelihood of confusion determination, the marks are compared for similarities in their appearance,

sound, meaning or connotation, and commercial impression. *In re E. I. du Pont de Nemours & Co.*, 476 F.2d 1357, 1361, 177 USPQ 563, 567 (C.C.P.A. 1973); TMEP §1207.01(b)-(b)(v). Similarity in any one of these elements may be sufficient to find the marks confusingly similar. *In re White Swan Ltd.*, 8 USPQ2d 1534, 1535 (TTAB 1988); see *In re 1st USA Realty Prof'ls, Inc.*, 84 USPQ2d 1581, 1586 (TTAB 2007); TMEP §1207.01(b).

Applicant's mark HYDERABAD PARADISE BIRYANI in standard characters and the registered mark(s) PARADISE BIRYANI POINTE in standard characters and plus design are highly similar, because they share the same terms PARADISE BIRYANI. The additional wording/term HYDERABAD in applicant's mark does not change the commercial impression of applicant's mark from registrant's mark, because the term is descriptive and must be disclaimed. See disclaimer requirement below.

The term POINTE in registrant's mark does not obviate the likelihood of confusion, because, as the last term in the mark, it is not the dominant term. Consumers are generally more inclined to focus on the first word, prefix, or syllable in any trademark or service mark. See *Palm Bay Imps., Inc. v. Veuve Clicquot Ponsardin Maison Fondée En 1772*, 396 F. 3d 1369, 1372, 73 USPQ2d 1689, 1692 (Fed. Cir. 2005); *Presto Prods., Inc. v. Nice-Pak Prods., Inc.*, 9 USPQ2d 1895, 1897 (TTAB 1988) ("it is often the first part of a mark which is most likely to be impressed upon the mind of a purchaser and remembered" when making purchasing decisions).

Although marks are compared in their entireties, one feature of a mark may be more significant or dominant in creating a commercial impression. See *In re Viterra Inc.*, 671 F.3d 1358, 1362, 101 USPQ2d 1905, 1908 (Fed. Cir. 2012); *In re Nat'l Data Corp.*, 753 F.2d 1056, 1058, 224 USPQ 749, 751 (Fed. Cir. 1985); TMEP §1207.01(b)(viii), (c)(ii). Disclaimed matter is typically less significant or less dominant when comparing marks. See *In re Dixie Rests., Inc.*, 105 F.3d 1405, 1407, 41 USPQ2d 1531, 1533-34 (Fed. Cir. 1997); *In re Nat'l Data Corp.*, 753 F.2d 1056, 1060, 224 USPQ 749, 752 (Fed. Cir. 1985); TMEP §1207.01(b)(viii), (c)(ii).

Finally, the design element in one of registrant's mark does not obviate the likelihood of confusion because for a composite mark containing both words and a design, the word portion may be more likely to be impressed upon a purchaser's memory and to be used when requesting the goods and/or services. *Joel Gott Wines, LLC v. Rehoboth Von Gott, Inc.*, 107 USPQ2d 1424, 1431 (TTAB 2013) (citing *In re Dakin's Miniatures, Inc.*, 59 USPQ2d 1593, 1596 (TTAB 1999)); TMEP §1207.01(c)(ii); see *In re Viterra Inc.*, 671 F.3d 1358, 1362, 101 USPQ2d 1905, 1908, 1911 (Fed. Cir. 2012) (citing *CBS Inc. v. Morrow*, 708 F. 2d 1579, 1581-82, 218 USPQ 198, 200 (Fed. Cir. 1983)). Thus, although such marks must be compared in their entireties, the word portion is often considered the dominant feature and is accorded greater weight in determining whether marks are confusingly similar, even where the word portion has been disclaimed. *In re Viterra Inc.*, 671 F.3d at 1366, 101 USPQ2d at 1911 (Fed. Cir. 2012) (citing *Giant Food, Inc. v. Nation's Foodservice, Inc.*, 710 F.2d 1565, 1570-71, 218 USPQ2d 390, 395 (Fed. Cir. 1983)).

Comparison of Goods/Services

The parties' goods/services are identical because both parties provide restaurant services.

Response Guidelines

Although applicant's mark has been refused registration, applicant may respond to the refusal(s) by

submitting evidence and arguments in support of registration.

Disclaimer

Applicant must disclaim the descriptive wording “HYDERABAD” and “BIRYANI” apart from the mark as shown because it merely describes an ingredient, quality, characteristic, function, feature, purpose or use of applicant’s goods and/or services. *See* 15 U.S.C. §§1052(e)(1), 1056(a); *In re Steelbuilding.com*, 415 F.3d 1293, 1297, 75 USPQ2d 1420, 1421 (Fed. Cir. 2005); *In re Gyulay*, 820 F.2d 1216, 1217-18, 3 USPQ2d 1009, 1010 (Fed. Cir. 1987); TMEP §§1213, 1213.03(a).

Specifically, the attached evidence from Wikibooks shows this wording refers to a variety of Biryani made using basmati rice from India. Applicant provides restaurant services featuring Indian cuisine. Therefore, the wording merely describes the type of cuisine applicant features or serves at its restaurant.

A “disclaimer” is a statement that applicant does not claim exclusive rights to an unregistrable component of a mark; it does not affect the appearance of the mark. TMEP §1213. An unregistrable component of a mark includes wording and designs that are merely descriptive of the goods and/or services, and is wording or an illustration that others would need to use to describe or show their goods and services in the marketplace. 15 U.S.C. §1052(e); *see* TMEP §§1209.03(f), 1213.03 *et seq.*

A disclaimer does not physically remove the disclaimed matter from the mark, but rather is a written statement that applicant does not claim exclusive rights to the disclaimed wording and/or design separate and apart from the mark as shown in the drawing. TMEP §§1213, 1213.10.

The following cases further explain the disclaimer requirement: *Dena Corp. v. Belvedere Int’l Inc.*, 950 F.2d 1555, 21 USPQ2d 1047 (Fed. Cir. 1991); *In re Brown-Forman Corp.*, 81 USPQ2d 1284 (TTAB 2006); *In re Kraft, Inc.*, 218 USPQ 571 (TTAB 1983).

Applicant may submit the following standardized format for a disclaimer:

No claim is made to the exclusive right to use “HYDERABAD” and “BIRYANI” apart from the mark as shown.

TMEP §1213.08(a)(i); *see In re Owatonna Tool Co.*, 231 USPQ 493 (Comm’r Pats. 1983).

TEAS PLUS APPLICANTS MUST SUBMIT DOCUMENTS ELECTRONICALLY OR SUBMIT FEE: Applicants who filed their application online using the reduced-fee TEAS Plus application must continue to submit certain documents online using TEAS, including responses to Office actions. *See* 37 C.F.R. §2.23(a)(1). For a complete list of these documents, *see* TMEP §819.02(b). In addition, such applicants must accept correspondence from the Office via e-mail throughout the examination process and must maintain a valid e-mail address. 37 C.F.R. §2.23(a)(2); TMEP §§819, 819.02(a). TEAS Plus applicants who do not meet these requirements must submit an additional fee of \$50 per international class of goods and/or services. 37 C.F.R. §2.6(a)(1)(iv); TMEP §819.04. In appropriate situations and where all issues can be resolved by amendment, responding by telephone to authorize an examiner’s amendment will not incur this additional fee.

/W. Wendy Jun/
Trademark Examining Attorney
Law Office 103
United States Patent and Trademark Office
571-272-8810
wendy.jun@uspto.gov

TO RESPOND TO THIS LETTER: Go to http://www.uspto.gov/trademarks/teas/response_forms.jsp. Please wait 48-72 hours from the issue/ mailing date before using the Trademark Electronic Application System (TEAS), to allow for necessary system updates of the application. For *technical* assistance with online forms, e-mail TEAS@uspto.gov. For questions about the Office action itself, please contact the assigned trademark examining attorney. **E-mail communications will not be accepted as responses to Office actions; therefore, do not respond to this Office action by e-mail.**

All informal e-mail communications relevant to this application will be placed in the official application record.

WHO MUST SIGN THE RESPONSE: It must be personally signed by an individual applicant or someone with legal authority to bind an applicant (i.e., a corporate officer, a general partner, all joint applicants). If an applicant is represented by an attorney, the attorney must sign the response.

PERIODICALLY CHECK THE STATUS OF THE APPLICATION: To ensure that applicant does not miss crucial deadlines or official notices, check the status of the application every three to four months using the Trademark Status and Document Retrieval (TSDR) system at <http://tsdr.uspto.gov/>. Please keep a copy of the TSDR status screen. If the status shows no change for more than six months, contact the Trademark Assistance Center by e-mail at TrademarkAssistanceCenter@uspto.gov or call 1-800-786-9199. For more information on checking status, see <http://www.uspto.gov/trademarks/process/status/>.

TO UPDATE CORRESPONDENCE/E-MAIL ADDRESS: Use the TEAS form at <http://www.uspto.gov/trademarks/teas/correspondence.jsp>.

• Bay leaves	2
• Green cardamoms	10
• Black peppercorns	25-30
• Cinnamon	3 inch stick
• Oil	1 tablespoon + to deep fry
• Onions, sliced	5 large
• Caraway seeds (shahi jeera)	1/2 teaspoon
• Cloves	10
• Ginger paste	1 tablespoon
• Garlic paste	1 tablespoon
• Red chilli powder	1 tablespoon
• Yogurt	1 cup
• Fresh coriander leaves, torn	2 tablespoons
• Fresh mint leaves, torn	2 tablespoons
• Pure ghee	4 tablespoons
• Black cardamoms	2
• Saffron (kesar), mix in 1/4 cup milk	a few strands

Method

Heat five to six cups of water in a deep pan. Add drained rice, salt, bay leaves, five green cardamoms, seven to eight black peppercorns, one cinnamon stick and cook till three fourth done. Drain and set aside. Heat sufficient oil in a kadai and deep-fry half the onion slices till golden. Drain and place on an absorbent paper. Grind caraway seeds, one cinnamon stick, remaining black peppercorns, cloves and remaining green cardamoms to a fine powder and set aside. Take mutton pieces in a bowl. Add ginger paste, garlic paste and salt and mix. Add the spice powder, red chilli powder, half the fried onions crushed, yogurt, coriander leaves, half of the mint leaves and one tablespoon oil and mix. Let it marinate for about two hours in the refrigerator. Heat two tablespoons ghee in a pan, remaining cinnamon and black cardamoms and cook till fragrant. Add remaining onion

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and black cardamoms and sauté till fragrant. Add remaining onions and sauté till light golden. Add marinated mutton, stir and cook on high heat for three to four minutes. Cover, reduce heat and cook till almost done. Heat the remaining ghee in a thick-bottomed pan. Spread half the rice in a layer. Spread the mutton over the rice. Sprinkle remaining torn mint leaves. Spread the remaining rice. Sprinkle saffron milk. Cover and cook under dum till done. Serve hot with a raita of your choice.

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Recipe **Discussion** Read Latest draft Edit View history

Cookbook:Hyderabad Biryani

The latest reviewed version was checked on 21 July 2011. There is 1 pending change awaiting review.

Cookbook | Ingredients | Recipes | Cuisine of India

Hyderabadi Biryani is a popular variety of **Biryani**. The Hyderabadi Biryani is so named as it is seen mainly in the city of Hyderabad, **India**. The blending of **mughlai** and **Andhra cuisines** in the kitchen of the Nizam (leader of the historical Hyderabad state), resulted in a dish called the Hyderabad Biryani. It, like other biryanis, is made using **Basmati rice** which is only found on the **Indian subcontinent**. The **spices** and other ingredients remain the same, however the method of preparation involves more time.

It is usually accompanied with **Dahi ki Chutney**, **Raita** (a yogurt dish) or **Mirchi ka Salan**.

There are 2 styles of preparing this variety. The *Katchi* Biryani is prepared with the *Katchi Yakhni* method (with raw gravy). The raw **meat** is marinated in **curd** and cooked only by the *dum*, or the baking process, which is done with **rice**. This is a challenging process as it requires meticulously measured time and heat to avoid overcooking or undercooking the meat. In *Pakki* Biryani, where the meat is cooked with all the accompanying spices and then the rice is simmered with the resultant gravy redolent of mace, *ittar* and *kewra* in a sealed vessel with **saffron** and **cardamom**. It is accompanied by side dishes like *Mirchi ka Salan*, *Dhansak* and *Bagara Baingan*.

The meat used in the preparation is usually **mutton**, **beef** - popularly called Kalyani Biryani - or, less frequently, **chicken**.

There is also a **vegetarian** version of the Hyderabadi Biryani in which the place of the meat is taken by a mixture of vegetables such as **carrots**, **peas**, **cauliflower** and **potato**. The vegetarian version is called 'tarkari' biryani. The Hyderabadi Biryani version of the mixed Vegetable Biryani is the "*Tahiri*".

See also: *Cookbook:Katchi Biryani*

Ingredients [edit]

- 1 kg **chicken** preferably in 16 pieces and a couple of drumsticks
- 1 kg **Basmati rice**
- 1 cup finely chopped **onions**

- 2 tsp [ginger](#) and [garlic](#) paste
- 3 tsp [chilli powder](#)
- ½ tsp [turmeric](#)
- 100 g [cashew nuts](#)
- 4 or 5 [bay leaves](#)
- 4 or 5 [cloves](#)
- 2 cm long [cinnamon](#) sticks
- 6 to 10 green [chiles](#) ground to paste
- 3 or 4 [cardamom](#) pods
- 1 or 2 tsp [cumin](#)
- 2 cups [mint leaves](#)
- 1 cup [coriander leaves](#) (cilantro)
- 2 tsp [coriander powder](#)
- ½ tsp [garam masala powder](#)
- 1 cup [coconut milk](#)
- 1 [lemon](#)
- 1½ tsp [salt](#) (according to taste)
- 1 cup [ghee](#) (clarified butter)
- ½ cup [yogurt](#)
- 1 cup [oil](#),
- 2 tsp dried [coconut powder](#),
- few strands of [saffron](#),
- 2 cups finely sliced [onions](#),

Procedure [\[edit\]](#)

1. Make deep incisions on the chicken flesh - deep enough for spices to get absorbed but making them too deep could render the pieces smaller. Mix turmeric, chilli powder, salt, garlic paste, yogurt, and half-lemon's juice. Thoroughly apply this paste onto the meat flesh and let marinate for an hour.
2. Heat about 100 ml of oil. Roast cumin, cloves, cinnamon, depodded cardamom, bay leaves, ½ spoon cumin, 1 spoon coriander powder, and finally add onions(2). Wait a couple of minutes to add mint leaves. When onions turn slight brown, add marinated chicken and cook for about 20-30 min. It should NOT be fully cooked at this stage; add garam masala and coconut powder and turn off flame when about ¾ cooked. Gravy should not be much, chicken pieces should look roasted.

cooked. Gravy should not be much, chicken pieces should look roasted.

3. Meanwhile, while the chicken is still cooking, prepare the biryani rice. Slightly rinse 3 cups of basmati, and add water little less than the volume of the rice itself so that its only half cooked preferably in an electric cooker. Amount of water actually depends on kind of rice at hand and your experience helps to judge it. Also add 1-2 teaspoons of salt to it. Take a few semi-cooked grains of rice and colour them with diluted saffron for garnishing.
4. You will need a utensil of about 12" (300 mm) base. Place about half of semi-cooked rice in it. Next, layer half of chicken on it again topped by a layer of rice (half of the remaining). One more layer of remaining chicken, finally with layer of rest of the rice on top ends the rice-chicken layering stage.
5. Heat oil and deep fry half the sliced onions to golden brown. Similarly fry cashew. Garnish the top layer with these two along with 100 ml ghee, coconut milk, saffron rice grains and coriander. Lid the vessel and try making it airtight (but no pressure should build up). Put on high flame for 5 min before reducing it to low flame. The flame should NOT be at the vessel's centre, but on one side of it. Wait for 2-3 min and turn the vessel to heat other next part on its circumference. This way, keep rotating the vessel every 2-3 min for about 20 min. Every time you turn it, carefully disturb the contents by a shake/jerk so as to avoid settling of ghee at the bottom.
6. Put off the flame and wait for about 10 min before opening. Before serving, mix the medley from the bottom. Serve with boiled egg halves. Enjoy. Rightly and carefully made, its an epicure's paradise.

External links [[edit](#)]

- [Kachchi Aqni ki Dum Murgh Biryani](#) ↗
- [Recipe for Biryani](#) ↗

 Wikipedia has related information at [Hyderabad biryani](#)

[More: Recipes](#) | [Rice recipes](#) | [Indian recipes](#)

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DESIGN MARK

Serial Number

85124078

Status

REGISTERED

Word Mark

PARADISE BIRYANI POINTE

Standard Character Mark

Yes

Registration Number

4047868

Date Registered

2011/11/01

Type of Mark

SERVICE MARK

Register

PRINCIPAL

Mark Drawing Code

(4) STANDARD CHARACTER MARK

Owner

PARADISE BIRYANI INC DBA PARADISE BIRYANI POINTE CORPORATION NEW
JERSEY 1677 OAK TREE ROAD EDISON NEW JERSEY 08820

Goods/Services

Class Status -- ACTIVE. IC 043. US 100 101. G & S: Cafe and
restaurant services; Restaurant; Restaurant and bar services;
Restaurant and bar services, including restaurant carryout services;
Restaurant and cafe services; Restaurant and catering services;
Restaurant services. First Use: 2007/10/26. First Use In Commerce:
2007/10/26.

Disclaimer Statement

NO CLAIM IS MADE TO THE EXCLUSIVE RIGHT TO USE "BIRYANI" APART FROM
THE MARK AS SHOWN.

Filing Date

2010/09/07

Examining Attorney

MITTLER, ROBIN

Print: Dec 4, 2013

85124078

Attorney of Record
Mark J. Ingber

PARADISE BIRYANI POINTE

DESIGN MARK

Serial Number

85373450

Status

REGISTERED

Word Mark

PARADISE BIRYANI POINTE

Standard Character Mark

No

Registration Number

4208745

Date Registered

2012/09/18

Type of Mark

SERVICE MARK

Register

PRINCIPAL

Mark Drawing Code

(3) DESIGN PLUS WORDS, LETTERS AND/OR NUMBERS

Owner

BIRYANI POINTE PARADISE LLC LIMITED LIABILITY COMPANY NEW JERSEY 1677
OAK TREE ROAD Edison NEW JERSEY 08820

Goods/Services

Class Status -- ACTIVE. IC 043. US 100 101. G & S: Cafe and
restaurant services. First Use: 2007/10/23. First Use In Commerce:
2007/10/23.

Disclaimer Statement

NO CLAIM IS MADE TO THE EXCLUSIVE RIGHT TO USE "BIRYANI" APART FROM
THE MARK AS SHOWN.

Description of Mark

The mark consists of a design of a chef with a plate of food in brown
above the term "PARADISE" in blue both superimposed against an orange
rhombus shape, and the wording "BIRYANI POINTE" in white superimposed
against a red swath that intersects the lower point of the rhombus
shape.

Colors Claimed

The color(s) orange, brown, blue, red and white is/are claimed as a

Print: Dec 4, 2013

85373450

feature of the mark.

Filing Date

2011/07/18

Examining Attorney

ROBERTSON, DEIRDRE

Attorney of Record

Mark J. Ingber



Paradise

BIRYANI POINTE

To: SFO Reprographics LLC (s_gundapaneni@hotmail.com)
Subject: U.S. TRADEMARK APPLICATION NO. 86041354 - HYDERABAD PARADISE BIRYANI - N/A
Sent: 12/4/2013 8:53:13 PM
Sent As: ECOM103@USPTO.GOV
Attachments:

UNITED STATES PATENT AND TRADEMARK OFFICE (USPTO)

**IMPORTANT NOTICE REGARDING YOUR
U.S. TRADEMARK APPLICATION**

USPTO OFFICE ACTION (OFFICIAL LETTER) HAS ISSUED
ON **12/4/2013** FOR U.S. APPLICATION SERIAL NO. 86041354

Your trademark application has been reviewed. The trademark examining attorney assigned by the USPTO to your application has written an official letter to which you must respond. Please follow these steps:

(1) **READ THE LETTER** by clicking on this [link](#) or going to <http://tsdr.uspto.gov/>, entering your U.S. application serial number, and clicking on "Documents."

The Office action may not be immediately viewable, to allow for necessary system updates of the application, but will be available within 24 hours of this e-mail notification.

(2) **RESPOND WITHIN 6 MONTHS** (*or sooner if specified in the Office action*), calculated from **12/4/2013**, using the Trademark Electronic Application System (TEAS) response form located at http://www.uspto.gov/trademarks/teas/response_forms.jsp.

Do NOT hit "Reply" to this e-mail notification, or otherwise e-mail your response because the USPTO does NOT accept e-mails as responses to Office actions.

(3) **QUESTIONS** about the contents of the Office action itself should be directed to the trademark examining attorney who reviewed your application, identified below.

/W. Wendy Jun/
Trademark Examining Attorney
Law Office 103
United States Patent and Trademark Office
571-272-8810
wendy.jun@uspto.gov

WARNING

Failure to file the required response by the applicable response deadline will result in the ABANDONMENT of your application. For more information regarding abandonment, see <http://www.uspto.gov/trademarks/basics/abandon.jsp>.

PRIVATE COMPANY SOLICITATIONS REGARDING YOUR APPLICATION: Private companies **not** associated with the USPTO are using information provided in trademark applications to mail or e-mail trademark-related solicitations. These companies often use names that closely resemble the USPTO and their solicitations may look like an official government document. Many solicitations require that you pay “fees.”

Please carefully review all correspondence you receive regarding this application to make sure that you are responding to an official document from the USPTO rather than a private company solicitation. All official USPTO correspondence will be mailed only from the “United States Patent and Trademark Office” in Alexandria, VA; or sent by e-mail from the domain “@uspto.gov.” For more information on how to handle private company solicitations, see http://www.uspto.gov/trademarks/solicitation_warnings.jsp.

*** User:wjun ***

#	Total Marks	Dead Marks	Live Viewed Docs	Live Viewed Images	Status/ Search Duration	Search
01	9	5	4	4	0:01	*h{v1:2}d{v1:2}r{v1:2}b*[bi,ti]
02	7015	N/A	0	0	0:03	*p{v1:2}r{v1:2}d*[bi,ti]
03	3383	N/A	0	0	0:02	*b{v1:2}r{v1:2}n*[bi,ti]
04	6	0	6	6	0:01	2 and 3
05	81	0	81	78	0:02	*paradise*[bi,ti] and ("043" or a or b or 200)[ic] not dead[ld]
06	38	0	38	25	0:01	*paradise*[bi,ti] and ("042" or a or b or 200)[ic] not dead[ld]

Session started 12/4/2013 7:23:47 PM

Session finished 12/4/2013 7:57:49 PM

Total search duration 0 minutes 10 seconds

Session duration 34 minutes 2 seconds

Default NEAR limit=1ADJ limit=1

Sent to TICRS as Serial Number: 86041354

From: TMDesignCodeComments
Sent: Tuesday, August 27, 2013 00:19 AM
To: s_gundapaneni@hotmail.com
Subject: Notice of Pseudo Mark for Serial Number: 86041354

Docket/Reference Number:

The USPTO may assign pseudo marks, as appropriate, to new applications to assist in searching the USPTO database for conflicting marks. They have no legal significance and will not appear on the registration certificate.

A PSEUDO MARK may be assigned to marks that include words, numbers, compound words, symbols, or acronyms that can have alternative spellings or meanings. For example, if the mark comprises the words 'YOU ARE' surrounded by a design of a box, the pseudo mark field in the USPTO database would display the mark as 'YOU ARE SQUARE'. A mark filed as 'URGR8' would receive a pseudo mark of 'YOU ARE GREAT'.

Response to this notice is not required; however, to suggest additions or changes to the pseudo mark assigned to your mark, please e-mail TMDesignCodeComments@USPTO.GOV. You **must** reference your application serial number within your request. The USPTO will review the proposal and update the record, if appropriate. For questions, please call 1-800-786-9199 to speak to a Customer Service representative.

The USPTO will not send any further response to your e-mail. Check TESS in approximately two weeks to see if the requested changes have been entered. Requests deemed unnecessary or inappropriate will not be entered.

To view this notice and other documents for this application on-line, go to <http://tdr.uspto.gov/search.action?sn=86041354>.

NOTE: This notice will only be available on-line the next business day after receipt of this e-mail.

Pseudo marks assigned to the referenced serial number are listed below.

PSEUDO MARK:

HYDER A BAD PARADISE BIRYANI

HYDERABAD PARADISE BIRYANI

SEA FOOD

- Nellore Fish Curry** 9.99
Fresh fish cooked in nellore style tamrind sauce and spices.
- Shrimp Curry** 9.99
Shrimp cooked in onion, tomato and Indian

BREADS

- Naan** 1.49
Leavened flour mixed with oil, milk and many more ingredients and baked in tandoori oven
- Butter naan** 1.99
Naan made with leavened flour cooked in tandoori oven
- Garlic Naan** 1.99
Naan cooked with garlic on the top along with cilantro, exotic flavour
- Tandoori roti** 1.49
Whole wheat flour used to make bread in tandoori oven
- Tandoori paratha** 1.99
Multi layered whole wheat bread

DESSERTS

- Double ka meeta** 3.99
Hyderabad style bread pudding, garnish with pistachio and almond flakes.
- Qubani ka meeta** 4.99
Creamy delicious sweet made out of dried apricot, dates and rose petals served with ice cream r heavy

BEVERAGES

- Mango lassi** 1.99
Fresh yogurt blended with mango pulp
- Soda can** 1.49
- Coke, sprite, etc** 1.99
- Indian soda** 1.49
- Thumps up, Fanta, etc** 1.99
- Masala chai**

THE STORY OF BIRYANI

Biryani is derived from the Farsi word 'Biryan'. In Farsi, Birian means 'Fried before cooking'.

Some say it came from Persia via Afghanistan to Northern India and then through Mughal courts and fusion of cooking influences from Persia.

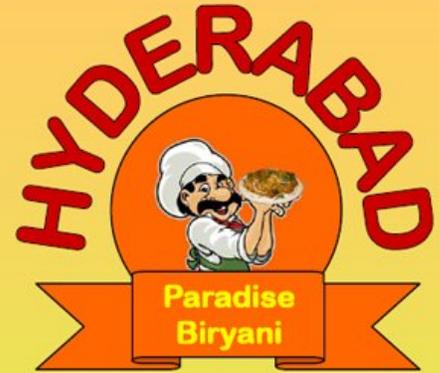
Aurangzeb brought it to Hyderabad when he invaded South.

It was a royal dish of the Nawabs and Nizams and came to be known as a celebration dish.

Hyderabad Biryani is traditionally made with uncooked, marinated lamb. It is layered at the bottom of a pan with rice in various stages of 'doneness'; the topmost is more pre-cooked. Than the rice nearest the meat that is only 25 percent cooked. The point is to have perfectly cooked meat with flavorful rice.

The Nizam's Kitchen boasted of 49 kinds, which included Biryani made from fish, quail, shrimp, deer and hare; today there are over two dozen varieties in India alone.

The blending of Mughlai and local cuisines in the kitchens of the Nizam, ruler of the historic Hyderabad State, resulted in the creation of Hyderabad Biryani.



Hours
Monday-Friday 00:00-00:00
Saturday 00:00-00:00
Sunday 00:00-00:00

55 Dempsey Rd
MILPITAS, CA 95035
Ph No:408-493-6199

Trademark/Service Mark Application, Principal Register

TEAS Plus Application

Serial Number: 86041354

Filing Date: 08/19/2013

*NOTE: Data fields with the * are mandatory under TEAS Plus. The wording "(if applicable)" appears where the field is only mandatory under the facts of the particular application.*

The table below presents the data as entered.

Input Field	Entered
TEAS Plus	YES
MARK INFORMATION	
*MARK	HYDERABAD PARADISE BIRYANI
*STANDARD CHARACTERS	YES
USPTO-GENERATED IMAGE	YES
LITERAL ELEMENT	HYDERABAD PARADISE BIRYANI
*MARK STATEMENT	The mark consists of standard characters, without claim to any particular font, style, size, or color.
REGISTER	Principal
APPLICANT INFORMATION	
*OWNER OF MARK	SFO Reprographics LLC
INTERNAL ADDRESS	First floor
*STREET	891 W Hamilton Ave
*CITY	Campbell
*STATE (Required for U.S. applicants)	California
*COUNTRY	United States
*ZIP/POSTAL CODE (Required for U.S. applicants only)	95008
PHONE	(408)701-0405

FAX	(408)379-6907
EMAIL ADDRESS	s_gundapaneni@hotmail.com
AUTHORIZED TO COMMUNICATE VIA EMAIL	Yes
LEGAL ENTITY INFORMATION	
*TYPE	LIMITED LIABILITY COMPANY
* STATE/COUNTRY WHERE LEGALLY ORGANIZED	California
GOODS AND/OR SERVICES AND BASIS INFORMATION	
*INTERNATIONAL CLASS	043
*IDENTIFICATION	Catering services; Restaurant services featuring Indian cuisine
*FILING BASIS	SECTION 1(a)
FIRST USE ANYWHERE DATE	At least as early as 06/21/2013
FIRST USE IN COMMERCE DATE	At least as early as 06/21/2013
SPECIMEN FILE NAME(S)	\\TICRS\EXPORT16\IMAGEOUT16\860\413\86041354\xml1\ FTK0003.JPG
SPECIMEN DESCRIPTION	digital image of marketing material used in commerce
ADDITIONAL STATEMENTS INFORMATION	
*TRANSLATION (if applicable)	
*TRANSLITERATION (if applicable)	
*CLAIMED PRIOR REGISTRATION (if applicable)	
*CONSENT (NAME/LIKENESS) (if applicable)	
*CONCURRENT USE CLAIM (if applicable)	
CORRESPONDENCE INFORMATION	
*NAME	SFO Reprographics LLC
INTERNAL ADDRESS	First floor
*STREET	891 W Hamilton Ave
*CITY	Campbell
*STATE	

(Required for U.S. applicants)	California
*COUNTRY	United States
*ZIP/POSTAL CODE	95008
PHONE	(408)701-0405
FAX	(408)379-6907
*EMAIL ADDRESS	s_gundapaneni@hotmail.com
*AUTHORIZED TO COMMUNICATE VIA EMAIL	Yes
FEE INFORMATION	
NUMBER OF CLASSES	1
FEE PER CLASS	275
*TOTAL FEE PAID	275
SIGNATURE INFORMATION	
* SIGNATURE	/subramaniam NG/.
* SIGNATORY'S NAME	Subramaniam Narayana Gundapaneni
* SIGNATORY'S POSITION	Member
SIGNATORY'S PHONE NUMBER	(408)701-0405
* DATE SIGNED	08/17/2013

Trademark/Service Mark Application, Principal Register

TEAS Plus Application

Serial Number: 86041354

Filing Date: 08/19/2013

To the Commissioner for Trademarks:

MARK: HYDERABAD PARADISE BIRYANI (Standard Characters, see [mark](#))

The literal element of the mark consists of HYDERABAD PARADISE BIRYANI.

The mark consists of standard characters, without claim to any particular font, style, size, or color.

The applicant, SFO Reprographics LLC, a limited liability company legally organized under the laws of California, having an address of

First floor,
891 W Hamilton Ave
Campbell, California 95008
United States

requests registration of the trademark/service mark identified above in the United States Patent and Trademark Office on the Principal Register established by the Act of July 5, 1946 (15 U.S.C. Section 1051 et seq.), as amended, for the following:

For specific filing basis information for each item, you must view the display within the Input Table.

International Class 043: Catering services; Restaurant services featuring Indian cuisine

In International Class 043, the mark was first used by the applicant or the applicant's related company or licensee predecessor in interest at least as early as 06/21/2013, and first used in commerce at least as early as 06/21/2013, and is now in use in such commerce. The applicant is submitting one(or more) specimen(s) showing the mark as used in commerce on or in connection with any item in the class of listed goods and/or services, consisting of a(n) digital image of marketing material used in commerce.

[Specimen File 1](#)

The applicant's current Correspondence Information:

SFO Reprographics LLC
First floor
891 W Hamilton Ave
Campbell, California 95008
(408)701-0405(phone)

(408)379-6907(fax)

s_gundapaneni@hotmail.com (authorized)

A fee payment in the amount of \$275 has been submitted with the application, representing payment for 1 class(es).

Declaration

The undersigned, being hereby warned that willful false statements and the like so made are punishable by fine or imprisonment, or both, under 18 U.S.C. Section 1001, and that such willful false statements, and the like, may jeopardize the validity of the application or any resulting registration, declares that he/she is properly authorized to execute this application on behalf of the applicant; he/she believes the applicant to be the owner of the trademark/service mark sought to be registered, or, if the application is being filed under 15 U.S.C. Section 1051(b), he/she believes applicant to be entitled to use such mark in commerce; to the best of his/her knowledge and belief no other person, firm, corporation, or association has the right to use the mark in commerce, either in the identical form thereof or in such near resemblance thereto as to be likely, when used on or in connection with the goods/services of such other person, to cause confusion, or to cause mistake, or to deceive; and that all statements made of his/her own knowledge are true; and that all statements made on information and belief are believed to be true.

Signature: /subramaniam NG/. Date Signed: 08/17/2013

Signatory's Name: Subramaniam Narayana Gundapaneni

Signatory's Position: Member

RAM Sale Number: 86041354

RAM Accounting Date: 08/19/2013

Serial Number: 86041354

Internet Transmission Date: Mon Aug 19 11:41:59 EDT 2013

TEAS Stamp: USPTO/FTK-208.30.2.66-201308191141595316

35-86041354-5002e4aaab616fef5fa7768ec22a

e22874388d274f7bc535458db8e3fcdf38f0fd-D

A-9320-20130806153155243138

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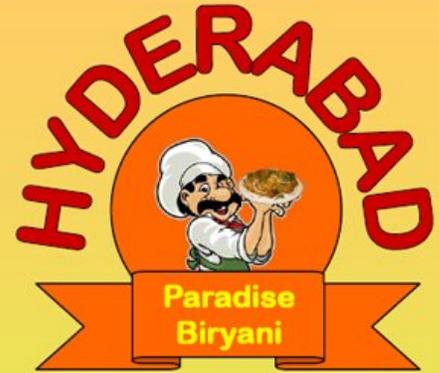
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