

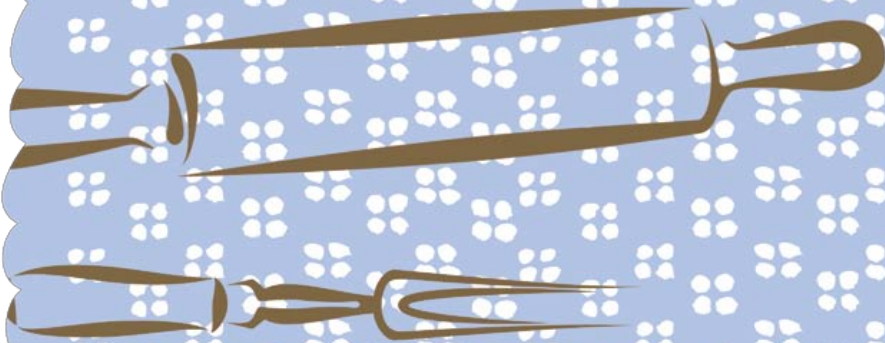
Madam Khamساتun Bte Suradi

In brief:

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"My main intention is to help these foster children and give them some love and care. I just want to try to help as best as I possibly can," says Mdm Khamساتun.



Madam Khamساتun Bte Suradi (right) with her daughter, Rozlinawaty

All in the family

To fight off the pangs of boredom she felt after her retirement as a shipping clerk, Madam Khamsatun Bte Suradi once harboured the thoughts of adopting a child. It was during this period when her husband brought home a newspaper clipping about the Fostering Scheme that steered Mdm Khamsatun towards becoming a foster mother instead.

Before she made the weighty decision to become a foster mother, Mdm Khamsatun sought out the opinions and support of her family members - a practice that has prevailed even till today. Explaining the reason for this decision-making process, she says, "Without my children and husband's support, I can't do this by myself."

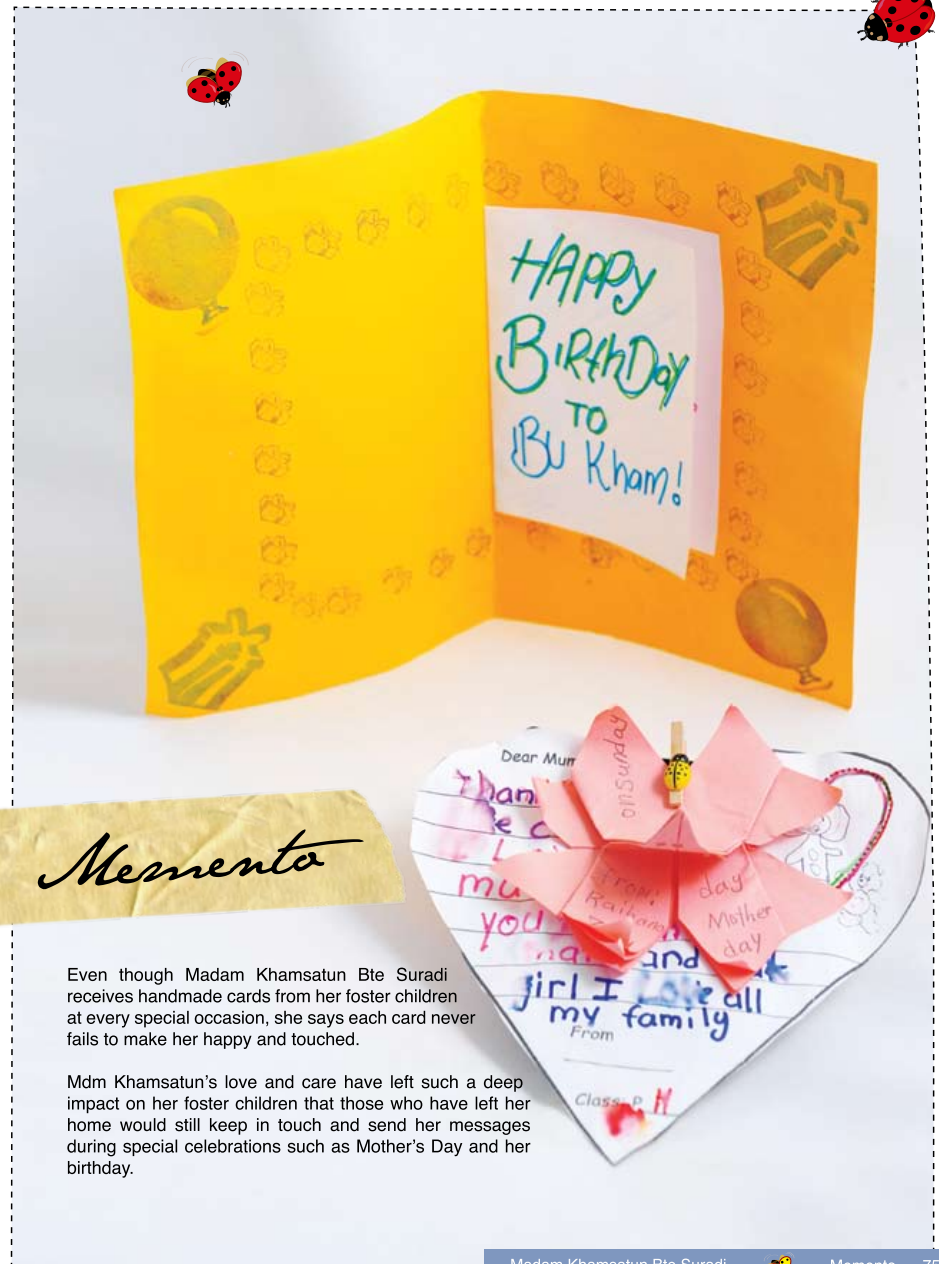
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Having family members pitching in makes her work a lot easier. Her daughter, a former tutor, often helps out with the school-going foster children's studies. "Since my son drives, he supports me by sending the foster children to school when they are late, when they need to attend extra classes or when I need to go to school to see the teacher," she says. She adds that her husband is her confidante when she faces issues caring for the foster children.

As a foster mother, Mdm Khamsatun sees her duty as one who can inculcate in the foster children a sense of discipline. She also views herself as a source of support for the foster children, with whom they can raise issues and problems. The family does this by holding regular discussions with the foster children once or twice a month. These discussions allow the foster children to air any thoughts on issues or problems that they may face at home or in school.

Mdm Khamsatun says she has come to realise that there are families in Singapore that need help after joining the Fostering Scheme. "Before I joined the Fostering Scheme, I didn't know that Singapore has such needy families. I thought our families were alright."

This new perspective is what fuels Mdm Khamsatun to keep going, despite remarks from curious outsiders who say that she should spend her retirement resting and taking it easy. "My main intention is to help these foster children and give them some love and care. I just want to try to help as best as I possibly can," says Mdm Khamsatun.



Memento

Even though Madam Khamsatun Bte Suradi receives handmade cards from her foster children at every special occasion, she says each card never fails to make her happy and touched.

Mdm Khamsatun's love and care have left such a deep impact on her foster children that those who have left her home would still keep in touch and send her messages during special celebrations such as Mother's Day and her birthday.



Note:
 "I didn't like cooking as a teenager," Madam Khamsatun says candidly. "It wasn't until after I got married that I learned how to cook and gradually liked it."

These days, however, Mdm Khamsatun says she does not cook much as these duties have been passed to the maid. However, she enjoys making this savoury roll, which is one of her favourite recipes. Apart from these ingredients, Mdm Khamsatun says cooks can substitute the pancake filling with other ingredients such as carrots, potatoes or peas.



Savoury Roll

Ingredients:

Mix into batter

- 1 Egg
- 500g plain flour
- Water to mix
- Pinch of salt

- Cooking oil
- 2 eggs (beaten)

Pancake filling

- 300g minced beef or chicken
- 2 big potatoes (cut into small cubes)
- 2 tablespoons meat curry powder
- Few coriander leaves chopped finely
- Salt to taste
- 6-8 cloves garlic
- 1 big onion
- 3 cm ginger

Pancake Filling

STEP 01 Blend garlic, onion and ginger to create a paste.

STEP 02 Heat some oil in wok and fry the blended garlic, onion and ginger.

STEP 03 Add in the curry powder, stir and fry well.

STEP 04 Add in the meat and potato cubes, leave to cook.

STEP 05 Add salt to taste and coriander leaves. Set aside.

Pancake

STEP 01 Heat up the non-stick frying pan.

STEP 02 Pour one scoop of the pancake batter into the heated pan.

STEP 03 Spread batter in the pan into a thin layer till cook.

Pancake Roll

STEP 01 Add the pancake filling to the pancake and roll.

STEP 02 Dip the roll in the beaten egg and then deep fry.

