

Madam Sartha

In brief:

In 2006, Mdm Sartha was recognised by MCYS for 30 years of dedicated service as a foster mother. Having started in 1976, Mdm Sartha has raised over 12 children to date.

To Mdm Sartha, a key to becoming a good foster parent is patience and to treat the foster children like your own. There is no room for favouritism or differentiation between your children and the foster children, she says. Mdm Sartha says her days spent looking after foster children are time well-spent.



Madam Sartha



Patience - key to fostering

As a foster mother, the welfare of her foster children is always at the back of Madam Sartha's mind, even when she is on vacation.

During a holiday to India many years ago, Mdm Sartha recalls calling home to check on her foster children every night.

This earned Mdm Sartha some rebuke from her friends who questioned the need for the phone calls. My friend would ask, "Why are you calling home? If anything happens to the children, are you going to fly home?"

"But I would be restless if I didn't call home and I could not sleep at night," she adds.

In 2006, Mdm Sartha was recognised by MCYS for 30 years of dedicated service as a foster mother. Having started in 1976, Mdm Sartha has raised over 12 foster children to date. Currently, she is looking after a 13-year-old boy, Derrick*, whom she has raised as a baby.

When asked for her reason of becoming a foster mother, Mdm Sartha gave all the credit to her late daughter. She revealed that it was her late daughter, who was fond of babies, who had encouraged Mdm Sartha to join the Fostering Scheme many years ago.

Fostering has also helped Mdm Sartha get through the grieving process of her daughter's death as she found meaning and pleasure from caring for these children.

These days Mdm Sartha has her hands full looking after Derrick who has special needs. While her days might be busy, looking after Derrick leaves her fulfilled and happy.

When asked what in particular made her happy, Mdm Sartha did not hesitate to reply that it was the little things that Derrick did for her, such as getting her a glass of water or calling her Amma (mother).

She adds that now Derrick would always look out for her. For instance at wedding dinners, he will get the food for her so she does not need to queue for it. Derrick's good manners extend to family members and guests too as he is quick to serve them drinks whenever they visit Mdm Sartha.

"My family likes Derrick; they say he is well-mannered. Whenever family members travel overseas, they would often buy gifts for Derrick and during Deepavali, they would always buy gifts or give ang paos to Derrick," she adds.

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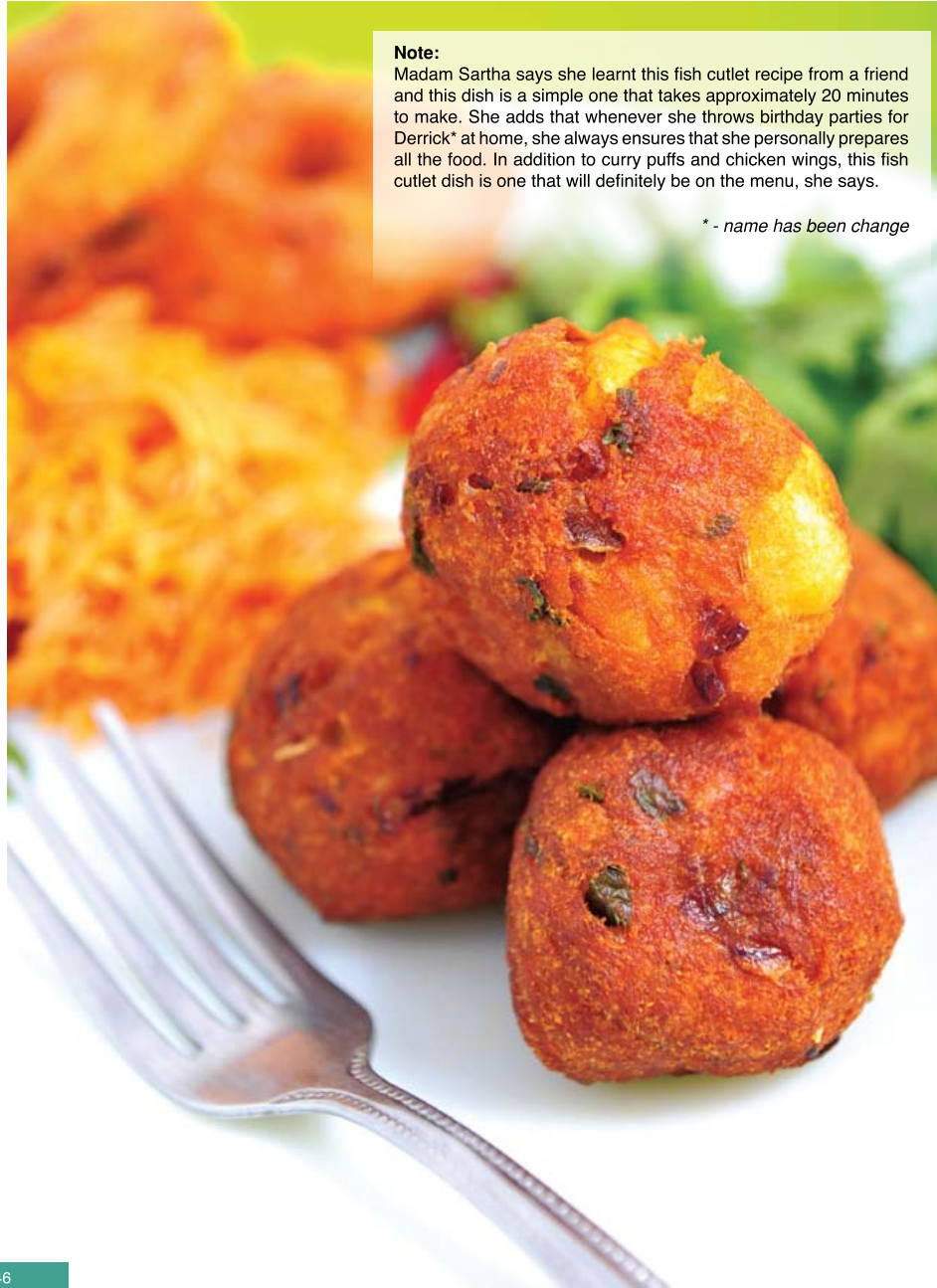
* - name has been change



Memento

Whenever Derrick* participates in his school's athletic events, he can be sure that his biggest supporter, Madam Sartha, will be there. "Derrick is good in sports, so wherever he goes to compete, I will be there to cheer him on," she adds.

* - name has been change



Note:

Madam Sartha says she learnt this fish cutlet recipe from a friend and this dish is a simple one that takes approximately 20 minutes to make. She adds that whenever she throws birthday parties for Derrick* at home, she always ensures that she personally prepares all the food. In addition to curry puffs and chicken wings, this fish cutlet dish is one that will definitely be on the menu, she says.

* - name has been change



Fish Cutlets

Ingredients:

- ½ kg mackerel
- ½ kg potatoes
- 2 big onions(200g)
- 2 red chillies
- 1 small piece of ginger(50g)
- 2 tablespoons fish curry powder
- ½ tablespoon black pepper
- 1 teaspoon cumin powder
- ½ teaspoon turmeric powder
- 3 tablespoons corn flour
- 1 egg
- 3 coriander leaves
- Salt (as required)
- Oil (as required)

STEP

01

Wash the potatoes and boil them in a pot of hot water till cooked. Peel away the skin and mash the potatoes when cool. Set aside.

STEP

02

In another pot, boil the fish and add turmeric powder. After boiling, peel away the fish skin and separate it from the fish meat. Mince the fish meat.

STEP

03

Chop finely the ginger, onions, coriander leaves, red chillies and place them in a big bowl.

STEP

04

Add egg, corn flour, salt, fish curry powder, cumin powder, black pepper, fish meat and potatoes. Mix them well.

STEP

05

Form into patties.

STEP

06

Pour oil as required into a frying pan. Fry the patties in hot oil till cook.

