

Madam Susanna Daniels

In brief:

As the foster mother of two 10-year-old children, Madam Susanna Daniels would be the first to attest to how vastly different the two children are.

But these differences in personality only go to show how unique and special each child is - and she loves them all the same.

In her opinion, before a person considers becoming a foster parent, it is vital that the person has the capacity to love the foster children. "You must love children, otherwise how to be a foster parent?" she added.



(From left) Madam Susanna Daniels with her daughter, Desiree, and her sons, Emmanuel and Zephan. The baby and boy in front are foster children.



As different as night and day

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Take the issue of homework, for instance. While her 10-year-old foster son, Jim*, is playful and has to be prodded before he does his homework, Mdm Susanna says the other foster child, Kate*, is diligent and does her homework without the need to be asked.

But these differences in personality only go to show how unique and special each child is - and she loves them all the same.

As both children have grown up in the family since they were babies, Mdm Susanna says the family has developed such close ties that her children and the foster children regard each other as siblings. Without a hint of favouritism in the family, Mdm Susanna's children have learnt that there is no difference in treatment between them and the foster children.

Long-time close family friend Mr Andrew Norfor says he has seen how the foster children have matured and grown for the better. For instance, he says he has witnessed Jim grow from a reserved and introverted boy to one who now

expresses his thoughts and feelings better. As for Kate, he says that she used to be afraid of him and would run and hide whenever he came to visit. Now she is no longer shy and interacts with Mr Norfor without any reservations.

Fostering has also changed Mdm Susanna as well. Admitting that she was hot-tempered in the past, she says that raising foster children has mellowed her, as becoming a foster parent requires her to be patient with the children, without resorting to physical punishment.

Would Mdm Susanna recommend fostering to other parents? The answer is a definite yes as it is a "good thing to do", she says. She has even been featured in the Eurasian Association Newsletter and Catholic News, sharing her experiences and helping raise awareness for the MCYS Fostering Scheme.

In her opinion, before a person considers becoming a foster parent, it is vital that the person has the capacity to love the foster children. "You must love children, otherwise how to be a foster parent?" she added.

* - names have been changed



Memento

While some mothers only receive cards during special celebrations, the opposite is true for Madam Susanna Daniels, who says she often receives cards from her foster child Kate* even if it isn't a significant occasion.

"Kate likes making cards, so each time she makes a card for me, I would put it on my bedroom wall," Mdm Susanna says. "In the card, she would write words like 'You're the best mother' and 'I love you Mummy'."

"I always feel happy and blessed to receive these cards."

* - name has been changed





Note:

The monkey-gland beefsteak recipe is a dish that reflects Madam Susanna Daniels' African cultural heritage. Describing the dish as "beef in sweet-sourish sauce", Mdm Susanna says the dish is often eaten with rice on the side.

As the dish can be prepared in less than 30 minutes, Mdm Susanna says she has been cooking this dish regularly since obtaining the recipe from her aunt seven years ago. When asked if her foster children like this dish, she jovially replies, "They like anything I cook!"



Monkey - Gland Beefsteak

Ingredients:

- 3 medium onions – chopped
- 15ml cooking oil
- 30ml tomato sauce
- 15ml of wine
- 45ml Worcester sauce (mixture of 30ml vinegar, brown sugar and 15ml chutney)
- Salt and pepper
- 500g beefsteak
- Mixed herbs (optional)

STEP

01

Cut the meat into neat portions.

STEP

02

Season the meat with salt and pepper (and herbs-optional).

STEP

03

Fry the chopped onions in cooking oil till light brown.

STEP

04

Add tomato sauce, Worcester sauce and wine. Season with salt and pepper, stir continuously for about 2 minutes.

STEP

05

Add the seasoned beef to the sauce mixture and fry over medium heat till cooked.

STEP

06

Serve hot with green peas and salad.

