Newsletter October 2025

Once again this year, Ton and Jacqueline traveled to Nepal. After a short stay in Kathmandu, they continued on to their final destination, Dharan, where it immediately felt like coming home. Everywhere they were welcomed as “Jacqueline aunty” and “Ton uncle.”

The street scene felt familiar once again; the small shops remain unchanged.

the milkman

“Kruidvat”

“Blokker”

the jeweler

The reunion with the children of the Saraswati orphanage was immediately a celebration. Almost right after arrival, we celebrated the birthday of Ton uncle, an event the children had been looking forward to all year. This time, Yuna, Sapal, Pauwel, and Rangita were also able to celebrate their birthdays together with Ton. At the children's request, it once again became a Dutch picnic.

Rangita Sapal Ton Yuna Pauwel

Of course, everyone also enjoyed the cake.

OUR STUDY FUND

After the children have to leave the Saraswati Home, they may make use of our study fund to support their further education. Previously, Binita obtained her nursing diploma through this fund; Sabitha is almost finished with her studies to become a veterinary assistant; Fusa is training to become a microbiologist; and Asmita has started her studies in radiology in Dharan.

Asmita in her school uniform, together with her new classmates.

In April 2026, four more students will join the program, namely the twins Rohan and Rojak, and the sisters Yunisha and Jenisha. All four will study business management. The young women plan to open their own beauty salon together in the future.

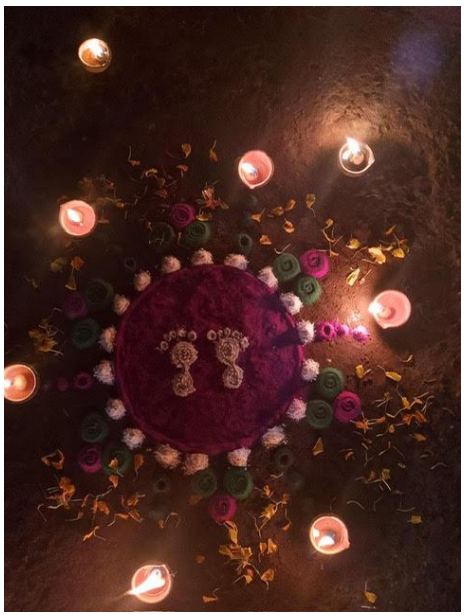
Rohan en Rojak

Yunisha en Jenisha

Rohan is already working part-time in a photography store, Rojak works in a restaurant, and the sisters are gaining experience in a nail salon. We wish them all a bright future.

DIWALI, the Festival of Lights

On October 21, the Diwali festival began in Nepal. Many houses were decorated with strings of lights, diyas, small butter lamps, and mandalas. All of this is done to invite the goddess Lakshmi into the home, bringing happiness and prosperity.




A mandala made by the children, surrounded by burning diyas—a magical sight.

TIHAR, the Festival of Brothers and Sisters

On October 23, Tihar was celebrated, a traditional festival where brothers and sisters come together. The boys receive gifts from their sisters, and the girls receive money from their brothers. Ton was also able to join in as the “big brother” of everyone.



All brothers receive a tika (a colored mark on the forehead) symbolizing protection, spirituality, and the third eye. Afterwards, the gifts are distributed, and everyone enjoys a delicious meal.

FAREWELL FROM SARASWATI

As always, saying goodbye was difficult, and we are all already looking forward to our next visit. This time, the children had prepared a farewell party with traditional dances, music, and singing, and of course, delicious food.

We enjoyed the performances

Ashman and Sarah also performed a little tune.

Later, the children treated us to momos, a delicious traditional Nepali dish, and we are pleased to share the recipe with you.

Eating momo’s together!

MOMOS WITH TOMATO SAUCE – RECIPE

For the filling:

- 1 kg chicken or pork mince
- 1 bunch spring onions
- 3 onions
- 3 cloves garlic
- Fresh coriander to taste
- 1 green chili
- 1 tbsp cumin powder
- 2 tsp coriander powder
- 2 tsp turmeric powder
- Chili powder to taste
- Salt to taste
- 1 tbsp sunflower oil

For the sauce:

- 1 kg tomatoes
- 1 bunch fresh coriander
- 1 green chili
- 3 cloves garlic
- 1 tsp turmeric powder

For the dough:

- 1 kg wheat flour
- Salt to taste
- 1–2 cups water
- Optional: some sunflower oil

Instructions:

Filling:

1. Finely chop all ingredients for the filling, press the garlic, and mix everything with the mince.

Dough:

1. Mix the flour with salt and water until you get a smooth, pliable dough. Optionally, add some oil to the dough and let it rest for 20 minutes at room temperature.
2. Form small balls with a diameter of about 2.5 cm.
3. Roll each ball into a circle about 7 cm in diameter, place a tablespoon of filling in the center, and pinch the top to create a small pouch.

Cooking the momos:

1. Steam the momos for 15–20 minutes in a steamer until cooked through.

Sauce:

1. Peel the tomatoes, finely chop the coriander and green chili, press the garlic, and add turmeric powder and salt.
2. Bring to a boil with some water.
3. Once the tomatoes are soft, puree the mixture.

Serve the momos with the tomato sauce.

ramro kanu! (**Enjoy your meal**)