



PROSIDING

International Forum

on Maritime Spice Trading Routes and Cultural Encounters in Indo-Pasific:

Past, Present and Future

PROCEEDING

International Forum on Maritime Trading
Routes and Cultural Encounters in Indo-Pacific:
Past Present and Future

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Spice Route International Forum

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15-16 June 2021

DAFTAR MODERATOR SESI PARALEL

SPICE ROUTE INTERNATIONAL FORUM: ON MARITIME SPICE TRADING ROUTES AND CULTURAL ENCOUNTERS IN INDO-PACIFIC: PAST, PRESENT, AND FUTURE

15-16 JUNI, 2021

No.	Jadwal	Kelas	Sesi	Jumlah Peserta	Moderator
1.	Selasa, 15 Juni 2021 Pkl. 13.30-14.40 WIB	A	1	4	Dr. Trisnowati Tanto, M.Hum.
2.	Selasa, 15 Juni 2021 Pkl. 14.50-16.00 WIB	A	2	4	Dr. Trisnowati Tanto, M.Hum.
3.	Selasa, 15 Juni 2021 Pkl. 13.30-14.40 WIB	B	1	4	Budiawan, S.S., M.A., Ph.D.
4.	Selasa, 15 Juni 2021 Pkl. 14.50-16.00 WIB	B	2	5	Budiawan, S.S., M.A., Ph.D.
5.	Selasa, 15 Juni 2021 Pkl. 13.30-14.40 WIB	C	1	4	Dr. Aknolt Christian Pakpahan, S.IP., M.A.
6.	Selasa, 15 Juni 2021 Pkl. 14.50-16.00 WIB	C	2	3	Dr. Aknolt Christian Pakpahan, S.IP., M.A.
7.	Rabu, 16 Juni 2021 Pkl.13.30-14.40 WIB	D	1	4	Dr. Dra. Christine Claudia Lukman, M.Ds.
8.	Rabu, 16 Juni 2021 Pkl. 14.50-16.00 WIB	D	2	4	Dr. Dra. Christine Claudia Lukman, M.Ds.
9.	Rabu, 16 Juni 2021 Pkl.13.30-14.40 WIB	E	1	3	Prof. Shi Xueqing, Prof. Jiang Zhenpeng
10.	Rabu, 16 Juni 2021 Pkl. 14.50-16.00 WIB	E	2	3	Prof. Shi Xueqing, Prof. Jiang Zhenpeng
11.	Rabu, 16 Juni 2021 Pkl.13.30-14.40 WIB	F	1	4	Anton Sutandio, S.S., M.Hum., Ph.D.
12.	Rabu, 16 Juni 2021 Pkl. 14.50-16.00 WIB	F	2	4	Anton Sutandio, S.S., M.Hum., Ph.D.
13.	Rabu, 16 Juni 2021 Pkl.13.30-14.40 WIB	G	1	4	Dr. Benny Budiawan T., S.E., M.M.

Bandung, 15 Juni 2021

Dr. Dra. Christine Lukman, M.Ds.

Ketua Panitia Spice Route International Forum 2021



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 15-16 June 2021

KEYNOTE SPEAKERS

Spice Route International Forum
 On Maritime Spice Trading Routes and Cultural Encounters in Indo-Pacific:
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 15-16 June 2021



Keynote Speaker:
 Mr. **Djubari Orotobogun**
 Ambassador of Indonesia
 for People's Republic of
 China and Mongolia



Keynote Speaker:
 Mr. Hillmar Farid, PhD
 Director General Ministry
 of Education and Culture
 Republic of Indonesia



Keynote Speaker:
 Prof. James Chin
 Zhejiang University -
 China



Keynote Speaker:
 Prof. Shi Xue Qin
 Xiamen University- China



Keynote Speaker:
 Dr. Junus
 Satrio Atmosidjo dan Dr. Niroy
 Susanti, Tejowessono
 Negeri Rempah Foundation



Keynote Speaker:
 Dr. Dedi S. Adhuri
 Indonesian Academy of
 Science- INDONESIA



Keynote Speaker:
 Prof. Johannes Widodo
 National University of
 Singapore- Singapore




Keynote Speaker:
 Prof. Dr. Leonard Y.
 Andaya
 University of Hawaii




Keynote Speaker:
 Prof. Xu Liping
 China Academy of Science - China

MODERATOR


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
Moderator:
 Dr. Ir. Supri Kusriadi, M.T.
 Maranatha Christian University




Moderator:
 Dr. Kristanto Kusbiyanto, S.T., M.T.
 Maranatha Christian University




Moderator:
 Dewi Kusrianti Kusbiyanto, S.Sr., M.Si.
 Negeri Rempah Foundation




Moderator:
 Ms. Qianqian Luli
 Fujian Normal University




Moderator:
 Ferlina Sugata, S.T., M. T
 Maranatha Christian University




Moderator:
 Dr. Aknolt Kristian Rakaaban, S.IP., M.A.
 Parahyangan Catholic University,
 Indonesia




Moderator:
 Anton Sutandjo, S.S., M.Hum., Ph.D.
 Maranatha Christian University




Moderator:
 Dr. Dra. Trisowati Tanto, M.Hum.
 Maranatha Christian University




Moderator:
 Dr. Benny Budjawan Tandrasa,
 S.E., M.M.
 Maranatha Christian University




Moderator:
 Prof. Jiang Zhongde
 Fujian Normal University



Moderator:
 Dr. Christine Claudia Lukman, M.Ds.
 Maranatha Christian University



Moderator:
 Prof. Shi Xue Qin
 Xiamen University- China



Moderator:
 Budjawan, S.S., M.A., Ph.D.
 Universitas Gadjah Mada



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JADWAL ACARA

SPICE ROUTE INTERNATIONAL FORUM: ON MARITIME SPICE TRADING ROUTES AND CULTURAL ENCOUNTERS IN INDO-PACIFIC: PAST, PRESENT, AND FUTURE 15-16 JUNI, 2021

15 JUNI 2021		
Waktu	Agenda	PIC dan Pekerjaan
08.15-09.00	Persiapan	Semua panitia Admit peserta
09.00-09.15	Upacara pembukaan	MC–Erika Ernawan Video lagu Indonesia Raya, video universitas, video FSRD, video Negeri Rempah Foundation, video ICOMOS, Peraturan Forum Online
	Doa pembuka oleh Pendeta Universitas	Pdt. Yohanes Bambang Mulyono
09.15-09.30	Pidato sambutan dari ketua panitia pelaksana: Dr. Christine C. Lukman, Dra., M.Ds.	MC–Erika Ernawan
09.30-09.45	Pidato sambutan dari Rektor Universitas Kristen Maranatha: Prof. Ir. Sriwidiyantoro, M.Sc., Ph.D., IPU	MC–Erika Ernawan
FOTO BERSAMA		
09.50-10.30	Keynote speaker: Drs. Djauhari Oratmangun Duta Besar Indonesia untuk Republik Rakyat Tiongkok dan Mongolia	Moderator: Qianqian Luli, Ph.D.
10.30-11.00	Keynote speaker: Prof. James Chin Zhejiang University-China	Moderator: Dr. Sugiri Kustedja, M.T.
11.00-11.30	Keynote speaker: Prof. Shi Xue Qin Xiamen University-China	Moderator: Dr. Sugiri Kustedja, M.T.
11.30-12.00	Keynote speaker: Hilmar Farid, Ph.D Direktur Jenderal Kementerian Pendidikan dan Kebudayaan Republik Indonesia	Moderator: Dr. Sugiri Kustedja, M.T.
12.00-13.00	MAKAN SIANG	
13.30-15.00	KELAS PARALEL	



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GRUP A-8 PRESENTER		
Waktu	Agenda	PIC dan Pekerjaan
13.30-13.40	THE SYNERGY OF SENSESCAPE AND CRITICAL REGIONALISM AS A CULTURAL CONSERVATION APPROACH; CASESTUDY: THE DESIGN OF PONTIANAK GASTRONOMY MUSEUM, WEST KALIMANTAN (36) Oleh: Verida Dravega dan Doni Fireza	MODERATOR: Dr. Trisnowati Tanto, M.Hum.
13.40-13.50	THE MOLUCCAS BATIK: EXPLORATION OF THE RICHNESS OF HERBS THROUGH MOLUCCAS BATIK (112) Oleh: Shopia Himatul Aya, Sari Dewi Kuncoroputri, Ariesa Pandanwangi	
13.50-14.00	RESEARCH-BASED TOURISM ROUTES AS A KEY FOR STRENGTHENING CULTURAL HERITAGE TOURISM IN INDONESIA (116) Oleh: Yohanes Djarot Purbadi dan B. Sumardiyanto	
14.00-14.10	FOREIGN FIGURES ON I KETUT GEDE SINGARAJA'S PAINTINGS (180) Oleh: Dewa Gede Purwita	
14.10-14.40	TANYA JAWAB	
14.40-14.50	ISTIRAHAT	
14.50-15.00	SPICE-PATTERNED BATIK (316) Oleh: Ihya Ulumuddin, Genardi Atmadiredja	
15.00-15.10	CURRY: A PLEASANT MEMORY OF SPICE ROUTE (549) Oleh: Yuanita Wahyu Pratiwi	
15.10-15.20	THE SPICE ROUTE NARRATIVE FOR TOURISM IN EASTERN INDONESIA (563) Oleh: Achmad Sunjayadi	
15.20-15.30	INFERRING THE ROLE OF BETEL NUT CHEWING PRACTICE IN THE MARITIME SPICE TRADE (49) Oleh: Eleanor Marie S. Lim, Sarah Andrea Briones, Michael Armand P. Canilao, Jane Carlos, Michael Herrera, Michael S. Eusebio	
15.30-16.00	TANYA JAWAB	



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GRUP B-9 PRESENTER		
Waktu	Agenda	PIC dan Pekerjaan
13.30-13.40	REPRESENTATION OF CHINESE-INDONESIANS IN NIA DINATA'S CA BAU KAN IN THE CONTEXT OF SPICE TRADING HISTORY AND NATIONALISM IN INDONESIA (9) Oleh: Anton Sutandio, Yusuf Yohan Arifin	<p>MODERATOR: Budiawan, S.S., M.A., Ph.D.</p>
13.40-13.50	PORT AND SPICE ROUTE IN NUSANTARA: FROM NORTH BALI TO EAST FLORES IN 16 TH -20 TH CENTURY (309) Oleh: I Made Pageh, I Putu Hendra Mas Martayana	
13.50-14.00	THE IMPORTANCE OF SPICES IN INDONESIA CHINA MARITIME TRADE (199) Oleh: Vera Budi Lestari Sihotang, Xiulian Chi, Guang Yang, Luqi Huang	
14.00-14.10	CULTURAL ENCOUNTERS BETWEEN SOUTHERN CHINA CITIES AND INDONESIA (284) Oleh: Joseph W.W. Chan	
14.10-14.40	TANYA JAWAB	
14.40-14.50	ISTIRAHAT	
14.50-15.00	THE FUTURE OF EXPANSIVE MARITIME DIGITAL SPICE ROUTES (353) Oleh: Sugiri Kustedja	
15.00-15.10	COMPARISON OF SPICES IN SEDEKAH LAUT PRACTICED IN PEKALONGAN, CILACAP, AND LAMPUNG USING PARADOXICAL AESTHETIC (417) Oleh: Berti Alia Bahaduri	
15.10-15.20	TITARUBI'S WORK HISTORY REPEATS ITSELF: A REFLECTION OF THE NUSANTARA'S SPICE TRADE (507) Oleh: Ira Adriati	
15.20-15.30	JAVA NORTHERN COASTAL BATIKASA RESULT OF CULTURES ENCOUNTER IN MARITIME TRADING SPICE ROUTE IN THE PAST (76) Oleh: Christie Claudia Lukman, Christianna Sekarkinanti Hertadimas	



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Waktu	Agenda	
15.30-15.40	JALUR REMPAH DAN KARAKTERISTIK BATIK BUKETAN PERANAKAN TIONGHOA TIGA GENERASI (THE SPICES ROUTE AND THE CHARACTERISTICS OF PERANAKAN CHINESE THREE GENERATION'S BUKETAN BATIK) (34) Oleh: Erica Rachel Budianto, Yan Yan Sunarya	MODERATOR: Budiawan, S.S., M.A., Ph.D.
15.40-16.00	TANYA JAWAB	



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GRUP C-7 PRESENTER		
Waktu	Agenda	PIC dan Pekerjaan
13.30-13.40	DESIGN OF SPICES HAMPERS AS A GASTRODIPLOMACY EFFORT FOR TANJUNG PINANG CITY (532) Oleh: Ilma Indriasri Pratiwi	<p>MODERATOR: Dr. Aknolt Christian Pakpahan</p>
13.40-13.50	THE INFLUENCE OF COLONIAL MARITIME TRADE ON ISLAMIC ACCULTURATION IN THE TRADITION OF BUGIS-MAKASSAR HARVEST FESTIVAL IN SOUTH SULAWESI (229) Oleh: Nur Annisa Rahim, Dea Hernawati Yuniar, Huuriyah Naziha Zaatil Akmar, Annisa Nur Faiqah, Moses Glario Rumambo Pandin	
13.50-14.00	ARTICULATION IN COMMERCIAL TRANSFORMATION: BALANGINGI SAMALSCASE (41) Oleh: Mario Isai Cruz	
14.00-14.10	INTERNALIZATION OF THE HISTORY OF SPICE ROUTES IN HINDU-BUDDHA KINGDOMS PERIODS FOR STUDENTS OF SENIOR HIGH SCHOOL (203) Oleh: Budiana Setiawan	
14.10-14.40	TANYA JAWAB	
14.40-14.50	ISTIRAHAT	
14.50-15.00	REMPAH & SEJARAH SUBALTERN: SEBUAH PEMBACAAN ALTERNATIF TERHADAP HISTORIOGRAFI REMPAH DALAM DISKURSUS POSKOLONIALISME (SPICES & SUBALTERN HISTORY: AN ALTERNATIVE READING OF SPICE HISTORIOGRAPHY IN POSTCOLONIAL DISCOURSE) (136) Oleh: Amos, Raymizard Alifian Firmansyah, Irvan Maulana	
15.00-15.10	GUTTA TAMARIND: MENCIPTAKAN KARYA DENGAN BAHAN RAMAH LINGKUNGAN DARI REMPAH-REMPAH (GUTTA TAMARIND: CREATING ARTWORK WITH ECO-FRIENDLY MATERIAL FROM SPICES) (148) Oleh: Iman Budiman, Shopia Himatul Alya, Ariesa Pandanwangi	
15.10-15.20	HEALING TRAUMA THROUGH THE ARTS AFTER VOC NUTMEG TRADE MASSACRE (27) Oleh: Tamalia Alisjahbana, Mutiara Maharini	
15.20-16.00	TANYA JAWAB	



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16 JUNI 2021		
Waktu	Agenda	PIC dan Pekerjaan
09.00-09.10	Pembukaan acara	MC: Erika Ernawan, S.Sn., M.Sn.
09.10-09.15	Doa pembuka	Isabella Isthipraya Andreas, S.Ds., M.Ds.
09.15-09.45	Keynote Speaker: Dr. Junus Satrio Atmodjo Negeri Rempah Foundation	Moderator: Kumoratih Kushardjanto, S.Sn, M.Si.
09.45-10.15	Keynote Speaker: Dr. Dedi S. Adhuri Indonesian Academy of Science-INDONESIA	Moderator: Dr. Sugiri Kustedja, M.T.
10.15-10.45	Keynote Speaker: Prof. Johannes Widodo National University of Singapore-Singapore	Moderator: Ferlina Sugata, S.T., M.T.
10.45-11.00	ISTIRAHAT DAN FOTO BERSAMA	
11.00-11.30	Keynote Speaker: Prof. Dr. Leonard Y. Andaya University of Hawaii	Moderator: Dr. Sugiri Kustedja, M.T.
11.30-12.00	Keynote Speaker: Prof. Xu Liping China Academy of Science-China	Moderator Keynote Speech: Ms. Qianqian Luli, Ph.D.
12.00-13.30	MAKAN SIANG	
13.30-15.30	KELAS PARALEL-PRESENTASI	
UPACARA PENUTUPAN		
16.00-16.10	Pengumuman publikasi artikel	MC + Monica Hartanti, S.Sn., M.Ds.
16.10-16.15	Pengumuman Presentasi Terbaik	Dr. Teresa Liliana Wargasetia, S.Si., M.Kes, PA(K)
16.15-16.25	Pidato Penutup Irena Vanessa Gunawan, S.T., M.Com. Dean of Faculty Arts and Design	MC: Erika Ernawan, S.Sn., M.Sn.
16.25-16.30	Doa Penutup	Pdt. Hariman A. Pattianakotta
16.30-16.45	Video Recap Event	Panitia



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GRUP D-8 PRESENTER		
Waktu	Agenda	PIC dan Pekerjaan
13.30-13.40	PEMANFAATAN KUNYIT SEBAGAI REMPAH PEWARNA ALAM (133) Oleh: Sekar Ayu Kuncoroputri, Dimas Prima Suryana Putra, Ariesa Pandanwangi	Moderator: Dr. Dra. Christine Claudia Lukman, M.Ds.
13.40-13.50	BATIK ECOPRINT: KEKAYAAN LOKAL DI ATAS KAIN MELALUI OBJEK-OBJEK TANAMAN (134) Oleh: Sekar Ayu Kuncoroputri, Dimas Prima Suryana Putra, Ariesa Pandanwangi	
13.50-14.00	CENGKEH DAN KRETEK: WUJUD NYATA WARISAN LELUHUR BANGSA INDONESIA YANG MENDUNIA (6) Oleh: Kristianus Satrio Budi Nugroho, Dewi Isma Aryani	
14.00-14.10	PEMBANGUNAN PARIWISATA GASTRONOMI DI KOTA TERNATE (48) Oleh: Hardian Eko Nurseto, Kasimirus Johan Resdianto Mawardi	
14.10-14.20	TANYA JAWAB	
14.20-14.30	ISTIRAHAT	
14.30-14.40	PERDAGANGAN REMPAH-REMPAH DAN ETNIS TIONGHOA DI SURABAYA (22) Oleh: Bastian Yunariono	
14.40-14.50	HARMONISASI DARI DAPUR: PERPADUAN REMPAH, MASAKAN HINGGA BAHASA (100) Oleh: Elizabeth Citra Utami Tedja	
14.50-15.00	PALA DAN CENGKEH, SANG PRIMADONA PENGANTAR DOMINASI BANGSA EROPA KE NUSANTARA (NUTMEG AND CLOVE, THE PRIMADONES INTRODUCTION TO EUROPEAN NATION DOMINATION TO NUSANTARA) (192) Oleh: Lois Dennisa, Agnes Vania Pilipus	
15.00-15.10	THE ROLE OF INDONESIAN SPICES TO SUPPORT NATIONAL RESILIENCE (REMPAH INDONESIA MENDUKUNG KETAHANAN NASIONAL) (592) Oleh: Seriwati Ginting, Miki Tjandra, Isabella Isthipraya Andreas, Hendra Setiawan	
15.10-15.30	TANYA JAWAB	



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GRUP E-6 PRESENTER (MANDARIN)		
Waktu	Agenda	PIC dan Pekerjaan
13.30-13.40	"艺术理念、国际交流与竞争——外销画兴衰对当代美术走出去的启示 Art Concept and International Exchange and Competition——The Enlightenment of the Rise and Fall of Export Paintings to Contemporary Art" Oleh: 王建, Jianhui Wang	Moderator: Prof. Shi Xueqing, Prof. Jiang Zhenpeng
13.40-13.50	南岛岐黄：美治时期菲律宾的中医药行业 (1898—1941) Qi' Huang in the Southern Islands: The Traditional Chinese Medicine Industry in the Philippines during the Period of American Rule (1898-1941) Oleh: Bolun Wang	
13.50-14.00	中国企业投资东南亚高质量发展：实践基础与风险治理研究 Research on the Practice Basis and Risk Management on the High-quality Development of Chinese Enterprises Investing in SEA Oleh: 刘凯 Kai Liu	
14.00-14.30	TANYA JAWAB	
14.30-14.40	“营多面”中印尼民族主义的建构（1968-1985） “Indomie” in the Construction of Indonesian Nationalism (1968-1985) Oleh: 王宏涛 Hongtao Wang	
14.40-14.50	荷兰东印度公司对班达群岛社会变迁的影响 The Influence of Dutch East India Company on Social Changes in Banda Islands Oleh: 刘芊 Qian Liu	
14.50-15.00	21世纪以来印尼香料贸易的可持续发展问题初探 A Study on the Sustainable Development of Indonesia's Spice Trade Since the 21st Century Oleh: 陈杜鹃 Dujian Chen	
15.00-15.30	TANYA JAWAB	



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GRUP F-8 PRESENTER		
Waktu	Agenda	PIC dan Pekerjaan
13.30-13.40	The Effectivity of Spices in Increasing Immunity Against the COVID-19 (317) Oleh: Yuliana	<p>MODERATOR: Anton Sutandio, S.S., M.Hum., Ph.D.</p>
13.40-13.50	SUMBER HIDANGAN: A GLYMPSE OF COLONIAL LIFESTYLE in BANDUNG (24) Oleh: Irena Vanessa Gunawan	
13.50-14.00	Jepara Carving Style Acculturation as an Impact of the Emergence of Maritime Spice Routes in the Archipelago (42) Oleh: Freddy Chrisswantra	
14.00-14.10	Photography Essay of Religion and Cultural Encounters in Quanzhou Oleh: Gong Chen	
14.10-14.20	TANYA JAWAB	
14.20-14.30	ISTIRAHAT	
14.30-14.40	Existence and Design of Mast Poles at Chinese Temples in Java (54) Oleh: Greysia Susilo	
14.40-14.50	History of Nusantara Maritime Spice Trade Behind the Cultural Acculturation in Pegon Brides, Surabaya Indonesia (226) Oleh: Hemas Kumala Dewi, Raselly Elfa Putri, Tia Ivanka Wardani, Aisyah Amelia, Moses Glorino Rumambo Pandin	
14.50-15.00	Pengantar Etika Psikologis Buddhisme (Introduction to Buddhist Psychological Ethics) (344) Oleh: Tjhin Kindella Yunia	
15.00-15.10	Jejak Rempah dalam Wastra (Spice Trailing Cloth) (351) Oleh: Lusiana Limono	
15.10-15.30	TANYA JAWAB	



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GRUP G-4 PRESENTER		
Waktu	Agenda	PIC dan Pekerjaan
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International Forum on Maritime Spice Trading Routes and Cultural Encounters in Indo-Pacific: Past, Present and Future

Maritime trade routes creating global history for Indo Pacific nations

Web forum on June, 15th-16th 2021 (Zoom platform)

Conference co-hosts: Maranatha Christian University
(Bandung, INDONESIA)

Supported by: ICOMOS Indonesia and Yayasan Negeri Rempah (INDONESIA)

Preface

The search of spice initiated many expeditions to find the most effective and productive route in spice trade. Those expeditions did not only find the origin of spice producer, but also set up colonies and even new continents. The route became significant because along the route, many nations collide and left many legacies of life that exist until today. Some of these legacies are still exist with certain outstanding universal values, both to the countries and to the whole world. These irreplaceable values that can be found in many countries along the spice route show the wealth of world heritage that needs to be recognized and preserved.

The Government of the Republic of Indonesia, through the Ministry of Education and Culture had registered the Spice Maritime Route as a world heritage with UNESCO (United Nations Educational, Scientific, and Cultural Organization). This is done because many people have forgotten the Spice Maritime Route as an identity program for the Indonesian nation.

The efforts of the government to make the Spice Route a world heritage by Unesco need to get support from various stakeholders, including academics and scholars through research from various disciplines, even across disciplines to reveal the world cultural heritage produced as a result of acculturation on the maritime spice route.

The solution to this problem is to organize an academic forum that brings together various academics and scholars from various disciplines and ages. Maranatha Christian University with the support of ICOMOS Indonesia and the Negeri Spice Foundation held the “International Forum on Maritime Spice Trading Routes and Cultural Encounters in Indo-Pacific: Past, Present and Future” on June, 15th – 16th, 2021 (zoom platform).

This forum has attracted delegates from all over the world; people with wide ranging knowledge on the issue of maritime spice route. Keynote speakers and participants share their research results from various perspectives on topics related to the spice route. In this proceeding book, we present several participant papers that have been presented in the forum. We hope that the results of the research presented through the articles in this proceeding can support the government’s efforts to make the maritime spice route a world cultural heritage.

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SUMBER HIDANGAN: A GLIMPSE OF COLONIAL LIFESTYLE IN BANDUNG

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ABSTRACT

The Dutch through the VOC established monopoly in Mollucas, which produce mostly nutmeg and cloves. During the time, they progressively colonized many parts in Indonesia for assorted spices while conducting spice trade. Through the spice trade and colonization, both parties are influencing each other. The Dutch adapted many of Indonesian culture they regarded such as exotic and incorporate spices into their lives. On the other hand, the Dutch people built cities, influenced life and lifestyle in Indonesia and left a legacy of a many cultural aspects that could be found up until now like architecture and culinary through it. One of the legacies of that era is a snack shop name Sumber Hidangan (former name Het Snoephuis) which is located at Braga Street in Bandung. The street was an area with elite shops and entertaining establishments mostly for Europeans. Although Sumber Hidangan was not the only snack shop available at the time, it played a role and bear witness of certain lifestyle of that era. This snack house still has most of its original architecture and interior elements and still sell and retain the original Dutch snack recipe until now. This chapter is to vindicate the interior elements that embodied people's fondness for colonial food influenced by the spice trade.

Keywords: *Braga, Het Snoephuis, interior, spice trade, Sumber Hidangan*

INTRODUCTION

During 1598-1948, for almost 350 years the Dutch occupied many areas of Indonesia while advancing their spice trading power. In 1596, their fleet reached Bantam City (Banten), at the west coast of Java Island. It was not until 1603, The VOC or *Vereenigde Oostindische Compagnie* (United East India Company), turned Banten into a permanent trading post. Then in 1611 Batavia (nowadays Jakarta) was also set as a trading post. After the bankruptcy and dissolution of VOC, the East Indie Archipelago was brought under the direct control of Dutch Government.

In 1808 – 1811 the remote administration was led by Governor General H.W. Daendels. He built a 1000-km road from Anyer in the west until Panarukan in the east, which meant for military defense and known as the *Groote Postweg* (The Main Transport Road).



Picture 1. Spice Map made by Petrus Plancius (1552 -1622) one of the founding member of Dutch East India Company, published in 1617 (source: <http://museum.wa.gov.au/audiotour/tt-eh/14.html>)

R. A Wiranata Koesoma as the Regent of Tatar Ukur decided that the capital city of Tatar Ukur area which formerly located in Krapyak should be moved nearer to the Groote Postweg [1] which led to the birth of Bandung City. The decision is thought to make it easier for the residents to conduct trade and other economic activity and it resulted in positive respond from the European workers and plantation owners who came and settled in Bandung.

At the beginning of the colonization, the Dutch used urban structures from their European homeland; for example, the city of Batavia, with its canals and canal houses, was very similar to the old city of Amsterdam. For almost two centuries, the colonists have done a bit adaptation of their European architectural habits to the tropical climate. The building style seemed pretty closed as their subtropical design in their country of origin. They did not paying attention to ventilation and insulation, but later people started to look at the local building and the style was much better adapted to the tropical conditions with openings, high ceiling to drive cross ventilation. Although houses, ducts and enclosed solid walls were initially designed as protection against tropical diseases from the tropical air, the Dutch later learned to adapt their architectural style with local building elements (long eaves, verandas, porticoes, porticoes, large windows and vents) [2].



Picture 2-3. Left: The old Braga Street (Braga Weg) around 1911 (source: <http://hdl.handle.net/1887.1/item:824575>)

Right: The Braga Street with European style shops in 1932 (source: <http://hdl.handle.net/1887.1/item:828562>)

Braga Street was originally a small road in front of a residential area which was quiet enough that it was known as Pedati Street (Pedatiweg) in the 1900s. Jalan Braga is part of the idea of developing a central economic area or the De Meest Europeesche Winkelstraat van Indie area. This idea was an ambition of Burgemeester (Mayor) of Bandung City, namely B. Coops (1917-1928) which was realized by two technicians from Gemeente Bandung, namely Ir. J.P. Thyse and Ir E.H. de Roo who issued rules that the shops along Braga Street should be designed according to European Architecture Style without road borders.

To build a harmonious environment as a city center, Ir. H. Maclaine Pont in 1928 made plans to improve the area around the Cikapundung River or known as Tjikapoendoeng plan. The area included an area surrounded by Groote Postweg, Braga Weg, and Bantjeuj Weg. However, for various reasons the plan was stopped and in 1938, Ir. Thomas Kartsen continued and completed the plan in a year. In addition, a road connecting Oude Hospitaal Weg with Braga Weg, heading west until it ended at a T-junction at the end of Bantjeuj Weg was also built (now Suniaraja Street) [3].

Braga Street became crowded due to the large number of entrepreneurs, especially Dutch, setting up shops, bars, restaurants and entertainment venues in the area. Then in the 1920s–1930s, up-to-date clothing shops and boutiques appeared, in accordance with the development of fashion in France, which at that time was the world's center for fashion.

Beside lifestyle facilities, “de Vries” grocery was also being opened to provide daily consumer goods for European Community [4]. This first modern shop of that era, is located on the T-junction of what is now Asia Afrika Street and Braga Street. This building accommodated

the activities of European association *Societeit Concordia*, which was formed in 1879 for the purpose of entertainment. *Societeit Concordia* itself comes from the Dutch language, namely *Societeit* which means “Society” and *Concordia* from the Latin word which means “Harmony or Concensus”[5].

In 1895 The association bought a building on the corner of Groote Postweg and Braga Weg. The building was always busy with live music, plays and dancing performances on every weekend and special performance which called Braga bal (Braga Ball) consist of dancing and music performances[6]. The activities of the society and European residents extends to the whole area.



Picture 4-5. Societeit Concordia around 1935

(source :<http://hdl.handle.net/1887.1/item:845717>)

Right now the building is known as Gedung Merdeka as the name change is given by the first President Soekarno in accordance to the renovation done to facilitate the Asian African conference in 1955.

(source:<https://m.merdeka.com/bandung/halo-bandung/gedung-merdeka-sempat-jadi-tempat- pesta-dansa-151210d.html>)

RESEARCH METHODS

This research is conducted by qualitative methodology using descriptive approach. Primary data is obtained through interview with the third generation of the founder. In addition, the exploratory literature approach will also be used as part of the qualitative research analysis process.

Breakfast With Ontbijtkoek

Apart from socializing, the European Community also like to enjoy food. Many of European food especially Dutch bakery and snacks has changed after the spice trade. The introduction of

various spice, which was the main reason Dutch colonized Indonesia, is used in many aspects of life especially food. As time goes by, European adapted to Indonesian breakfast menu which mostly based on rice. However, they also left their assorted traditional breakfast recipe which mostly are still available and they have become a part of Indonesian culture as well, especially at the area which were colonized by Dutch. These delicacies were available in bakeries and restaurants that were being established along *Bragaweg*. One of these bakeries and restaurants is *Het Snoephuis*.

The European resident used to have breakfast or *ontbijt* [7]. *Ontbijtkoek* (Dutch Spice Breakfast Cake) is one of the cakes that is available at *Het Snoephuis*. The Dutch used to have breakfast with slices of *ontbijtkoek* with butter on top. The basic recipe composes of flour and brown sugar, but later on as a result of spice trading, it also consists of spices like cardamom, cinnamon, ginger, coriander, cloves, nutmeg, black pepper, vanilla and star anise which made it a fragrant cake. There was “Amsterdamse Korst”, similar bread with denser texture. Interestingly, this bread has been adapted so that it is known as a traditional Semarang snack, eventhough it is also known in Batavia, as *roti gambang*.



Picture 6. Ontbijtkoek (left) and Roti Gambang (right)

(source: personal documentation)

There are also cookies named *spekulaas* or *spekulaas koekjes* which is a type of short-

crusted biscuit which is also being developed in the 17th century by including spices like cinnamon, cardamom, nutmeg, white pepper and cloves into it. This is an advanced development from its Belgian natives which hardly included any spices. The recipe for bread and cake originated from Netherlands and these recipes are still being produced.



Picture 7-9. Left warm “busbrood”, in the middle “melkbrood” the bread in paper wrap delivered to houses by bicycle

Another famous product from Het Snoephuis which is still famous today is the “*melkbrood*” or milkbread with no preservatives, hence can only last for 3 days. People sought this bread as it has original taste, healthy and being sold freshly [8], the bread will be sold out in the morning. Back at the day, the European Community who lived near the area would become the regular customer of the warm mil bread, which was wrapped in paper and been delivered to their houses every day.



Picture 10-11. Het Snoephuis routinely advertise their bread and other confectionary on news paper. Source (<https://delpher.nl/nl/kranten/view?query=het+snoephuis&coll=ddd&resultsidentifier=MMNIOD04:000092421:mpeg21:a0050&page=5&identifer=MMNIOD04:000092421:mpeg21:a0050&rowid=10>)

Het Snoephuis also played a role in many events held at the time which was published through newspaper or kranten in Dutch, either as sponsor or as one of ticket outlets for entertaining events such as competition, performance, racing, and many social events like fundraising. Some of the examples areas follow:



Picture 12. Algemeen Indisch Dagblad: De Preangerbode Column no 3: “Voorslachtoffer van de bandjir” dated 13 January 1953
(source: <https://www.delpher.nl/nl/kranten/view?query=het+snoephuis+braga&coll=ddd&page=1&facets%5Btype%5D>)

The European youth were active through Youth Red Cross. They often organized fundraising to help the victim of flood by conducting prestigious events, they even invited Usman Effendy and Anas Ma’ruf whom are Indonesian prominent figures in literature. The event was published in the article of Algemeen Indisch Dagblad : De Preangerbode on 13 January 1953 *VoorSlachtoffer van debandjir* For the Victim of the flood (“bandjir” is actually Indonesian word). The translation of thearticles is as follow:

“Freight raffle for the benefit of the victims of the Tjikapundung bandjir, acommodity raffle is currently being organized. The prices for this ticket can be viewed in one of the windows of “Onderling Belang”. The lots priced Rp. 2.50 each are available from Onderling Belang, Au Bon Marché, the Snoephuis, Baher, THIB “Braga” all at the Dj.Braga, flowershop

Anita, Dj.Wastukentjana 58, Mrs. Pattiwael, Tjipunegara 27, Mrs. Winter, Rangga Malela 8 and at the administration of the AID. The draws will be held on February 2. The Youth Department of the Indonesian Red Cross in Bandoeng will organize a stage performance in Concordia on Sunday, the profits of this performance will be dedicated for young victims of bandjirs at the scene. It will be performed by the great Indian poet dRabindranath Tagore, “Tjitra”, translated into Indonesian by Anas Ma’ruf and stage adapted by Usman Effendi. The performers are students of the Roman Catholic S.M.A. in Bandoeng. In connection with this, we are requested to inform that members of the youth section of the Red Cross will visit the houses in Bandung every morning and every afternoon from today on for selling the tickets. The prices of the cards are five and three rupiah respectively...”

Another edition of *Algemeen Indisch Daagblad: De Preangerbode* was published on 31 August 1951 stated that there will be another social events related to education “... on September 4 and 5, the Rex Theater will host a 4-hour afternoon screening of the movie “The Bells of St. Mary” with Ingrid Bergman and Bing Crosby, for funding the private university “Krisnadwipajana”. The unit price is R. 2.50. The takes place at the known place... Het Snoephuis....”. Krisnadwipajana is one of the oldest private universities in Indonesia. Now located in Jakarta, the initial program was actually started in Bandung, where the lecture sessions were held in leased location ... Around 1200 students from all over Indonesia came for the lectures.

In 1960 the management decided to change their name due to the forced rule of using Bahasa Indonesia in brands name. Initially, the owner wanted to keep the acronym HSH (Het Snoep Huis) but didn’t found a matching Indonesian name. Hence the first “H” from “HSH” was being deleted, which left “SH”. Then the owner

got an input to use the name “Sumber Hidangan” (loose translation means Food Source).

HET SNOEPHUIS



Picture 13-14. The crossing of Naripan Street and Braga Street, Het Snoephuis could be seen on the right side of the street (source : <http://hdl.handle.net/1887.1/item:837951>), right the location and shape of the building of Sumber Hidangan

(Source: Google Map)

Het Snoephuis was founded in 1929 by Tjan I Goan (Ichwan Tjandra) and Ong Tiok Nio (Setyawati Narendra). At first, they rented only a half part of the shop on no.24, with the bakery production area to a Dutch owner, then expand the rent area to the second shop which functions as restaurant on no.22. The premises were owned by Dutch people, who already went back to their country through their representatives in Indonesia. The representative gave a good recommendation to the owner since the couple were never late in paying rent. Now the ownership is continued by the second and third generation.



Picture 15-16. The façade of shops no. 22 & 24. Both shops has a slight different style as the bakery on no. 24 has two entrances with big glass window in the middle and the restaurant on no. 22 has two big sliding window with one main entrance in the middle

(source: personal documentation)

The building itself was designed according to art deco style. The upper part of the façade has canopy along side the bakery and the restaurant area. On top the canopy, there are continuous

glass part in square pattern with an array of square ventilations. There is a solid wall part on top of the continuous glass façade with triangle decorations. The interior of bakery and restaurant ceiling are higher than it appears on the outside. A bridge was added in the 80's for maintenance purposed. The floor using terrazzo tiles.



Picture 17-19. The first bakery occupied a part of no.24 which is divided by wire partition as being shown in the left picture. This part went all the way to the bakery production area which is shown as a door and tiled wall on the right picture. Right picture show the cashier with original wire divider

(source: personal documentation)

In the bakery area, there are hanging art deco lamp with glass covers. There are “catwalk” around the upper part of the wall. A huge double sliding door divide the bakery area with the restaurant. The door had stained glass at first, but over the time the stained glass fell out, hence now is replaced with textured glass. The cashier area with original wire partition still stood in the middle of the area.

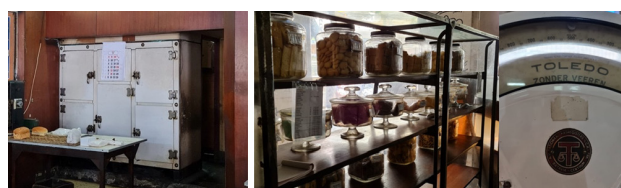


Picture 20-22. The various original display. In the middle is a display which is made of teak wood and wire door for warm bread

(source: personal documentation)

The freshly baked breads are displayed on specially designed teak wood cabinets with wire doors so the fumes can be released and not fogged the glass display. Teak wood (*Tectona Grandis*) is one of the favorite wood which is

used in Dutch furniture [9]. There are also other kind of glass displays which are combined with metal structure. Most of them are in still good conditions, it showed that they were made of the prim equality of material also the luxurious level of the establishment. Beside breads and confectionaries, “Het Snoephuis” also sold frozen meat which was stored in a big refrigerator. Although it has been broken for a long time, the refrigerator is still on display and used to store other goods.



Picture 23-25. Antique refrigerator, glass jars are still on display. Antique non-spring scale with the original brand still being used and routinely calibrated

(source: personal documentation)

Back on the days when people are still riding horses and carts there are copper bars in front of the shop to tie horses. Now stainless bars are added in left interior side of the room, in front of the door to the bread production. Bikes which are being used to deliver bread are tied on to the bars.



Picture 26-27. An antique signboard which is made on metal with lamination technique displayed on the wall.

(Source: personal documentation)

The restaurant area also has a high ceiling with main art deco lamp and hanging lamps. It has symmetry lay out where the entrance door is located in the middle with two sliding windows on eachside. The cashier is also located in the

middle and has two doors which leads to the back office and toilet.



Picture 28-30. Cashier of the restaurant area with antique radio and cash machine (source: personal documentation)

The upperback wall of the cashier area has stained glass decoration and an antique radio. The cashier machine is also still on display despite it is not being used anymore. The restaurant chairs are made of steel wire and still retain their shape due to the strength and good quality of the wire.



Picture 31-33. Sliding window in the restaurant area with stained glass and signage. Right picture shown restaurant chairs in good shape due to good quality steelwire (source: personal documentation)

Today, Sumber Hidangan has considerably reduce the variety of items being sold on the premises to focused on the selling their specialties like the *onbijkboek*, *bokkepootjes* and of course the famous milk bread which usually already sold out at noon.

Occasionally, Dutch descendants would visit Bandung for nostalgic reasons either to see the house where their parents or grandparents lived and visit the places which were part of their life, includes Het Snoephuis. Although many new bakeries appeared, Het Snoephuis or now being called as Sumber Hidangan, surviving by not only selling dishes but also by offering memories from the spice trading era embedded in its interior.

CONCLUSION

Braga Weg or Jalan Braga had seen its pinnacle as a center of social life of European Community. However, these conditions declined with the development of other area in Bandung and the appearance of malls.

Het Snoephuis, or Sumber Hidangan had been a witness in the era of spice trade. The introduction of various spice being adapted into various Dutch food which could still be enjoyed today. This healthy bread and snack, which was made by original technique and recipe without preservatives, still attract customers to come.

The original interior and interior elements are still being retained. The use of prime material and modern technique at the time, shown the greatness of the shop reputation. Through them, people could take a glimpse of the glory days of colonial lifestyle.

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