



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:
Past, Present and Future
 15-16 June 2021



Keynote Speaker:
 Mr. **Djubari Pratomo**
 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
 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. **Trisnowati 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	MODERATOR: Budiawan, S.S., M.A., Ph.D.
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 Dujuan 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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LEAVES OF SPICE: WEALTH FROM THE SPICE ROUTE TO PROCESSED MATERIALS FOR ECOPRINT CREATION WORKS

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ABSTRACT

Indonesia has the greatest wealth of spices in the world. One of them is the leaves of various types of spices. These leaves can be used as materials for making ecoprints. The problem raised in this creation research is how the visual effects of the leaves derived from the spices used previously by our ancestors are now being used for the ecoprint creation process. This creation research's purpose was to find out the visual effect of the leaves derived from spices on cotton cloth. The method used in this creation research is descriptive qualitative method. This creation research produces visual effects in the form of dramatic colors, such as the combination of colors from various leaves, namely bluish green, moss green, brownish green, and natural dyes that are not constant. What is suggested from the results of this creation is that the process of making ecoprints using this spice leaf can be implemented in the creative industry.

Keywords: *ecoprint; natural ingredient; seasonings; technique.*

INTRODUCTION

Indonesia is a country with the largest and most abundant spice wealth in the world. This spice is the target of Europe in the world of trade which is usually used for cooking spices. Indonesian

spices can also be made from leaves, roots, seeds, flowers, and so on. One of the spices that will be discussed in this study is leaf spices, such as turmeric leaves, celery leaves, bay leaves, and others.

Indonesia is a country with a huge amount of fabric motifs, even these motifs have been known worldwide and included in UNESCO. Indonesia has various techniques in giving motifs. The media used in making the motifs are very diverse, such as using canting, stamp, screen printing, and some are more environmentally friendly, namely ecoprint (a technique that uses plants that can produce natural colors) (Irianingsih, 2018). This ecoprint technique using leaves that come from the richness of the spice route in Indonesia will be discussed.

The material that will be used in this ecoprint technique is leaf spice (Saraswati & Restuti, 2020). The results of this study show that the visual effects produced by ecoprints have succeeded in providing dramatic color effects, such as the color combination of various spices, namely bluish green, moss green, and brownish green. This research can provide inspiration for the creative industry of making ecoprints from spice leaves.

RESEARCH METHODS

Qualitative descriptive method used in this creation research is a method that describes information descriptively (Wahab, 2013). The research subject that will be determined in obtaining information will be explored directly from the resource person who is a Maranatha FSRD lecturer named Lois Denissa who has known many things about ecoprint (Sedjati & Sari, 2019) and an artist who has experience in making ecoprints named LilisNuryati. The data obtained came from interviews and other data related to the research topic. When the data is collected, the technique used is the interview technique. As a support, literature techniques are used or collect information from other sources. The data analysis technique used is a qualitative technique, which is a technique in which the description uses sentences or non-numbers (Agusta, 2014).

DISCUSSION

A. Review of the Literature

In conducting research, it takes a guide and support from existing research that will be related to the research topic. Previous studies that explored ecoprints were (Denissa, 2019). Then, there is a research from (Lindiawati et al., 2019) which explains the ecoprint as an effort to increase the productivity of SMEs. Then, there is a research from (Kharishma & Septiana, 2019) which discusses the ecoprint technique. Then, there is a research from (Ningrum, 2018) which analyzes ecoprint techniques, research from (Pandanwangi, Ariesa, Apin, Arleti Mochtar, Dewi, Belinda Sukapura, Damayanti, 2020) which discusses environmentally friendly barriers using Tamarind seeds, research from (Puspitasari, 2019) which discusses ecoprint techniques by utilizing objects around the house, and research from (Saptutyingsih & Titis, 2019) which explores the benefits of natural ingredients in developing ecoprint products. For colors in the textile sector, the research that explores this is (Afan et al., 2020) research which discusses

betel leaf extract as a brownish white and golden white dye, and (Fachry* & , Busni Ferila, 2013) research which explores the compounds from turmeric that can produce a yellow color.

B. A Glance about *Ecoprint*

The wealth of spices in Indonesia is widely used by various levels of society and even the world. Various development techniques to create visual effects on cloth using leaves that come from the richness of spices in Indonesia, are mostly done by fabric lovers, communities, and also other creative groups. One of them is ecoprint, which is a technique to decorate fabrics using environmentally friendly materials and can be found in our environment, for example, flowers and leaves (Irianingsih, 2018).

According to the results of interviews from the first interviewee (Kuncoroputri, 2021a), *ecoprintis* one way to add color or motif to a plain white cloth which coloring or motifs used do not have a bad and harmful impact on the ecosystem. The waste produced is environmentally friendly and does not “burden nature” because if you use synthetic materials or chemicals, it can pollute nature and disrupt the ecosystem. However, if you use the ecoprint technique, the negative impact on the environment won’t be too much, which means it can be recirculated (recycled) by nature without having a negative impact on humans.



Image 1. Ecoprint PINK (Cotton 100 x 15 cm) from Lois Denissa’s Cool Ecoprint

Sources: Unoflatu Catalog, 2019 (Denissa, 2019)



Image 2. Ecoprint White (Premisima 100 x 300 cm) from Lois Denissa's Cool Ecoprint

Sources : Unoflatu Catalog, 2019 (Denissa, 2019)

Ecoprint itself is exclusive because the manufacturing process is carried out one by one and can penetrate the international market. This can certainly be the uniqueness of the ecoprint motif.

C. Ecoprint Techniques

The technique of decorating cloth which is commonly called ecoprint has several techniques in its use (Kharishma & Septiana, 2019). These techniques are:

1. **Bundle Technique.**

This rolling technique is a technique that is done by arranging natural materials, such as one of which is leaf spice with the desired pattern of motifs on a cloth that has been stretched on a flat surface. Then, the cloth is given a plastic sheet, rolled up, tied with mattress thread, and steamed for about 2 hours so that the natural ingredients give off their respective colors from the tannin substance, so the results are beautiful (Irianingsih, 2018).

2. **Hammering or Pounding Technique.**

The hitting technique or in other words the hammering technique is an ecoprint technique by compiling natural ingredients, one of which is leaf spices with a pattern according to taste on half

of the fabric, then the fabric is folded to cover the natural ingredients 100% or completely, then the parts contained leaf spices are pounded using a wooden hammer to remove the color. After that, the cloth is steamed so that the resulting color is durable (Irianingsih, 2018). For this hammering technique, it is recommended to use soft and thin leaves to make the process of printing the leaves onto the fabric easier. If you use thick leaves, the process will be more difficult. The hammering technique or hitting technique can also be done by spreading the cloth on a flat surface, then placing the leaf spices on it with a pattern according to taste, then immediately covering it with a plastic sheet without having to have any more cloth on it and can be directly beaten with a bat made of wood other than a wooden hammer. After that, the remaining spice leaves that are still attached are cleaned from the cloth and then dried in the sun. After drying, the cloth is soaked in alum water as a fixation process and dried again so that the colors and motifs can be durable and long lasting. Then the cloth can be washed again so that it is clean.

The techniques mentioned above to this day and even in the future will continue to develop, which of course aims to maintain and protect the preservation of nature. Returning to nature by utilizing plants derived from our own country's spices is a blessing that does not necessarily exist in other countries.

D. Part of the Plant Used to Make Ecoprint

The process of making ecoprints uses materials that come from nature or are environmentally friendly. One of the plants commonly used to make ecoprint motifs is bay leaf, koja or curry leaf (which produces a brownish green color) (Saraswati & Restuti, 2020).

According to the second interviewee (Kuncoroputri, 2021b), leaf spices that are usually used in making ecoprints will be

explained below:

1. Celery leaf is a type of plant that has a height of about 50 cm. Celery is a leaf spice used in cooking food. This leaf spice has always been served with other vegetables in various types of healthy dishes. Spices are most likely from Europe, namely from the Mediterranean region approximately 3000 years ago. This leaf spice has also been cultivated in the Republic of Indonesia. Celery leaves are very useful for maintaining a healthy immune system other than as a complement to vegetable dishes. In addition, celery is also useful for preventing cancer and treating blood pressure, gout, cholesterol, joints, diabetes, and so on (Santiko, 2019).

2. Citrus leaves are one of the leaf spices that are often used in various Indonesian cuisines, such as cakes, and others. This leaf herb has a dark green color and smells very fragrant and fresh. Citrus leaves have benefits, such as lowering body temperature from fever and reducing cough (Permana, 2017).

3. Curry leaves or bay leaves, with the scientific name *Murrayakoenigii* is a leaf spice used by residents of Sumatra (Medan and Aceh) as a spice in everyday cooking. Curry leaves belong to the Rutaceae family. This leaf herb has a number of benefits. This leaf spice is able to treat diseases such as diarrhoea, dysentery, and so on. The tree can grow to about 4-6 m (Purwoningsih & Sutysna, 2016).

4. Turmeric leaf is a leaf spice that can prevent the bad effects of free radicals (Edriana, 2014). This leaf spice has a length of about 35 cm with a width of 14 cm and is green. This leaf spice is useful for inhibiting the growth of bacteria in food (Kistyaningsih, 2017).

5. Kenikir leaves, with the scientific name *Cosmos caudatus*, is a leaf spice that has many benefits, such as treating malaria, improving

blood circulation, stimulating appetite, neutralizing stomach acid, treating weak heart, and so on. Kenikir leaves have a fragrant smell. This leaf spice is a tropical plant from Latin America, Central America, but this kenikir leaf can grow wild in Indonesia, and other countries. The height of the kenikir tree can reach 2 m and grows at an altitude of 200 m (Robby, 2017).

6. Cherry leaf (in Bahasa Indonesia is *daun kersen*) is a leaf spice that is able to treat diabetes (Nuraeni, 2015). In addition, this leaf spice is used as a medicine for diseases such as flu, hypertension, headaches, coughs, increasing endurance, and others. This leaf spice is very easy to find in Indonesia. The tree has a height of 3 - 12 m (Tamu, 2017).

7. African wood leaf, with the Latin name *Vernoniaamygdalina*, is a leaf spice known as the leaf of a thousand diseases. It is mentioned so because of its many health benefits and can be used as medicine for diabetes, hypertension, gout, fever, throat infections, and so on (Fianti, 2017).



(a) (b) (c)
Image 3. (a) Kenikir leaves; (b) Cherry leaves or daun kersen; (c) African wood leaf
Sources: Kuncoroputri, 2021b

E. Stages of Making Ecoprint

Preparation for making ecoprint according to the first resource person (Kuncoroputri, 2021a) done as follows:

1. The materials to be prepared will be described here.

- Leaf spices.
- Good fabrics from nature are plain white (cotton fabric or silk fabric is better because it absorbs color quickly and better). If the fabric is artificial

or synthetic, it has a different absorbency and does not absorb color well.

- The ingredients for the mordanting process are water, soda ash, and alum.
- The ingredients for the fixation process are water and alum.

2. The tools that must be prepared are as follows.

- For hammering technique :bat made of wood and plastic sheet.
- For hot technique : plastic sheet, string of mattress twine for cloth rolls, and a pot for steaming tied cloth or steaming tools.

The process of making ecoprints is done by several stages that will be explained below (Ningrum, 2018).

1. First, plain white cloth goes through the mordanting process by boiling water that has been given soda ash and alum while stirring so that it is evenly distributed. Then, put the cloth into the pan while stirring and turning it around for 1 hour.

2. After that, the cloth is aired to dry and when it is dry, the cloth is ready to be given an ecoprint motif.

3. Prepare materials (leaf spices) and tools (plain white cloth) that has been given mordanting liquid and a wooden hammer.

4. Arrange the leaf spices that form a pattern on a white cloth that has been spread on a flat surface.

5. The leaf spices that have been placed on the cloth are hit carefully with a wooden hammer (*hammering process*). It can also be rubbed with a wooden hammer so that the results are even or neat and not perforated.

6. The leaf spices that have been pounded are cleaned from the cloth.

7. Locking the motif is done by soaking the cloth using a locking material or fixation and drying it in the sun until it dries. After drying, the cloth can be washed again and dried in the sun.



Image 4. Final result of Ecoprint
Sources: Kuncoroputri, 2021b

F. Experiment to Make Ecoprintwith Leaf Spices

Based on the explanation above, the researchers conducted an experiment in making ecoprints using leaf spices. The materials and tools that must be prepared will be described as follows:

1. Materials :

- Leaf spices such as cherry (kersen) leaves and celery leaves.

- Plain white cotton fabric (white for clear results).

- Water, alum and soda ash.

2. Tools :

- Big stew pan.

- Spatula.

- Small wooden bat.

- Plastic sheet.

- Medium basin.

The stages are as follows:

1. The first step is to make mordanting liquid by boiling water that has been mixed with alum and soda ash.

2. The second step is to boil the cloth with the mordant mixture for about an hour.



Image 5. Mordanting process by boiling a cloth

Source: Research Documentation, 2021

3. Then, let it sit for about 12 hours.

4. Then, the cloth is aerated to dry.

5. After drying, leaf spices such as cherry (kersen) leaves and celery leaves are arranged on the cloth with the desired pattern, then coated with a plastic sheet to be pounded using a wooden bat.



Image 6. The process of printing the motif onto the fabric with the hammering technique. The leaves used are celery leaves (left image) and cherry (kersen) leaves (right image)

Source: Research Documentation, 2021

6. After the motif is printed on a white cloth, the remnants of the leaf spices must be cleaned.

7. Then, the fabric is fixed to lock the color so it doesn't fade away (fixation process).

8. After fixation, the cloth is aerated to dry.

9. Ecoprint fabric with leaf spices are all done.



Image 7. Cherry (kersen) motif (left) and celery motif (right)

Source: Research Documentation, 2021

G. Leaf Spice Visual Effects

According to the second interviewee (Kuncoroputri, 2021b), each leaf spice gives a different color, some of which produce moss green, bluish green, and brownish green. The green color of moss is obtained from mixing turmeric extract which produces a yellow color with telang flower extract or indigofera/tarum which produces a blue color with yellow being more dominant than blue. The bluish green color is obtained from a little turmeric extract (producing yellow color) with more indigofera/tarum leaf extract (producing blue color). The brownish green color is produced from the blue

color-producing leaves mixed with yellow from turmeric and brownish yellow from tegeran wood. However, the results will be biased and not always the same.

The resulting dramatic effect comes from the yellow color of turmeric (can also be from mer wood which produces yellow) mixed with blue-producing plants.

Meanwhile, according to the results of experiments that have been carried out, the visual effect created is that it looks like an arrangement of dots that form a leaf motif (experiment with cherry (kersen) leaves). This happens naturally during the hammering process. Meanwhile, the visual effect of experimenting with celery leaves creates a motif that resembles small trees.

H. Additional Information on the Advantages and Disadvantages of Natural Ingredients

According to the first interviewee (Kuncoroputri, 2021a), natural dyes have different properties, unlike synthetic dyes, which already have a certain ratio of content that causes the results to be similar or almost constant. This can happen because of different water conditions in different places. For example, the Java area produces a very good brown color, while the City of Lassem produces a very good and strong red color. This happens because each region has different water conditions. Another factor that causes natural dyes to be unstable is the instability of the color opacity in different media. For example, sappan bark produces a very pretty and strong red color when used for beverage coloring, but when applied to fabrics, the opacity of the color drops below 50%. Therefore, to make the color bright, it must be dyed and dried repeatedly, but there is a limit, for example, only up to three dyes. If you dye the fabric more than three times, then the color results obtained will be the same as three times of dyeing the fabric. So the conclusion is that although the dosage or composition is the

same in terms of coloring in different places, the effect will be different due to different water conditions.

CONCLUSION

Local wealth originating from the spice route traversed by the ancestors of the Indonesian nation continues to be developed by various levels of society. One of these loves is poured into this research of creation, which resulted in findings in the form of processed materials derived from spice leaves to produce visual effects with attractive colors. The appearance of various visual effects on the cotton fabric is caused by the different water conditions in each region. Dramatic visual effects can occur if the fabric itself is colorless or plain white which will eventually produce colors of moss green, yellow, greenish yellow (kersen leaf or kenikir leaf) or light green (turmeric leaf), bluish green, and brown green. In addition, it also comes from the yellow color of turmeric or mer wood mixed with blue from blue color-producing plants. Leaf spices that can be used in making ecoprints are celery leaves, lime leaves, curry leaves or bay leaves, turmeric leaves, kenikir leaves, cherry (kersen) leaves, and African wood leaves. The advantages of the results of this creation research are recommended to be tested and used in the creative industry.

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