



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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Yayasan Negeri Rempah

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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



# Spice Route International Forum

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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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**Keynote Speaker:**  
 Mr. **Djubari Orotobawan**  
 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. Johanes Widodo  
 National University of  
 Singapore- Singapore




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



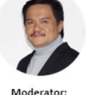
**Keynote Speaker:**  
 Prof. Xu Liping  
 China Academy of Science - China

## 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. **Tripowati 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**

<b>15 JUNI 2021</b>		
<b>Waktu</b>	<b>Agenda</b>	<b>PIC dan Pekerjaan</b>
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
<b>FOTO BERSAMA</b>		
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	<b>MAKAN SIANG</b>	
13.30-15.00	<b>KELAS PARALEL</b>	



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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 <sup>TH</sup> -20 <sup>TH</sup> 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	MODERATOR: Dr. Aknolt Christian Pakpahan
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	<b>Keynote Speaker:</b> Dr. Junus Satrio Atmodjo Negeri Rempah Foundation	Moderator: Kumoratih Kushardjanto, S.Sn, M.Si.
09.45-10.15	<b>Keynote Speaker:</b> Dr. Dedi S. Adhuri Indonesian Academy of Science-INDONESIA	Moderator: Dr. Sugiri Kustedja, M.T.
10.15-10.45	<b>Keynote Speaker:</b> 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	<b>Keynote Speaker:</b> Prof. Dr. Leonard Y. Andaya University of Hawaii	Moderator: Dr. Sugiri Kustedja, M.T.
11.30-12.00	<b>Keynote Speaker:</b> 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	
<b>UPACARA PENUTUPAN</b>		
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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<b>GRUP D-8 PRESENTER</b>		
<b>Waktu</b>	<b>Agenda</b>	<b>PIC dan Pekerjaan</b>
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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<b>GRUP F-8 PRESENTER</b>		
<b>Waktu</b>	<b>Agenda</b>	<b>PIC dan Pekerjaan</b>
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	
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# Spice Route International Forum

On Maritime Spice Trading Routes and Cultural Encounters in Indo-Pacific:

**Past, Present and Future**

15-16 June 2021

<b>GRUP G-4 PRESENTER</b>		
<b>Waktu</b>	<b>Agenda</b>	<b>PIC dan Pekerjaan</b>
13.30-13.40	<p>INDONESIA'S SPICE-BASED GASTRODIPLOMACY (181)</p> <p>Oleh: Prima Nurahmi Mulyasari, Meilinda Dari Yayusman, Gusnelly</p>	<p>MODERATOR: Dr. Benny Budiawan T., S.E., M.M.</p>
13.40-13.50	<p>THE POLITICAL ECONOMY OF HITU SULTANATE DURING THE 16TH CENTURY (201)</p> <p>Oleh: Blasius Suprpta, Daya Negri Wijaya, Deny Yudo Wahyudi</p>	
13.50-14.20	<p>DEPICTION OF MANDARIN-INDONESIAN ACCULTURATION LANGUAGE IN INDONESIAN MOVIE</p> <p>Oleh: Tri Wahyu Retno Ningsih, Lu Li Qianqian, Kezia Yansen Pasang, Deasy Anastasia Putri</p>	
14.20-14.30	<p>DINAMIKA PERDAGANGAN CENDANA DI PELABUHAN ENDE PADA MASA KOLONIAL TAHUN 1839-1916 (SANDALWOOD TRADE DYNAMICS IN ENDE PORT IN COLONIAL PERIOD 1839-1916) (115)</p> <p>Oleh: Salam Faisal Anas</p>	
14.30-15.30	TANYA JAWAB	

# 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)

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## 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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## THE ROLE OF INDONESIAN SPICES TO SUPPORT NATIONAL RESILIENCE

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### ABSTRACT

The national resilience of a nation determines the strength of a country and covers all aspects of national life. One of the most important aspects is human resources. Humans' physical conditions need to be guarded and maintained. One of the determinants of physical health is nutrition/food consumed. In a healthy body there is a strong immune system. Indonesia is known as a spice-producing country, and foreign nations came to Indonesia mainly because they wanted to buy abundant spices. Spices have been used by Indonesian people as seasonings to give taste and increase appetite in every dish. Cloves, nutmeg, cardamom, pepper, cumin, cinnamon are some of the most familiar spices which can be found in traditional Indonesian food. In addition, spices are also used as natural or herbal remedies. Not many realize that all these spices play a key role in making the nation healthy, which in turn increases national resilience. National resilience begins with the resilience of individuals, families, communities, regions and nations. This statement confirms that the strength of individual and family resilience is the forerunner to the formation of national resilience. The rise of instant culture, including instant food, is a challenge itself because the level of busyness makes some people take shortcuts and consume fast food. Many millennial generations do not know the types of spices and are not interested in knowing or learning about spices. Through this

research, the knowledge, views and attitudes of the younger generation towards spices will be studied. The method used is through a literature study by examining the use of spices in various cuisines and their benefits for body health and their relevance to individual resilience as part of national resilience. The techniques used in this study were reading, recording, sorting data, processing questionnaires and interview results and drawing conclusions. The findings of this study indicate that the millennial generation's interest in the existence of spices is still low, and various efforts are needed to foster interest and consumption of traditional Indonesian spice-rich foods and drinks.

*Keywords: human resources, national resilience, spices*

### INTRODUCTION

Indonesia is known as a diverse country that is plural, agrarian, fertile, and has many types of spices. Spices that are excellent include pepper, nutmeg, cinnamon, coriander, ginger, and cardamom. They are recognized as beneficial for health because they can increase physical endurance. In general, spices are used as a healthy drink or flavoring in cooking. Our ancestors have passed on various benefits of spice through stories that have been passed down from generation to generation. Spices can be found in the kitchen of most Indonesian people. When their bodies feel

cold, they make drinks from cinnamon, pepper, ginger, or lemongrass or combine them in one cup. Spices are easily obtained at stalls around the residence and supermarkets. The price of spices is very affordable. Unfortunately, most of the younger generation do not know spices. When a questionnaire about the benefits of spices was distributed, only a few could answer them correctly. Many could not answer and there is a possibility that they asked their parents or searched for answers from the internet. The most interesting thing is that almost all of them are not able to distinguish between pepper and coriander, between ginger and galangal. Some don't even know spices like cardamom, cumin, and lemongrass. The one they could answer correctly is about turmeric. This fact needs attention, given the benefits of spices. The cultivation of spices that thrive in Indonesia can bring in foreign income and can revive the image of the nation as the largest spice producer in the world.

National resilience is an effort made by all components of the nation to protect the homeland as regulated in the 1945 Constitution Article 27: 2 and Articles 30: 1-3. The national defense system is a universal defense system (Sishanta) that involves all citizens, territories, and national resources in a total, directed, integrated and sustainable manner to uphold state sovereignty, territorial integrity, and the safety of the entire nation from all threats (Situmorang, 2019, p. 1). Reading what is contained in all formulations of national resilience, various aspects are contained therein and all these aspects influence each other. The conception of national resilience has many dimensions and multiple concepts of resilience so that natural and social aspects affect national resilience. Aspects of national resilience include the fields of politics, social, economy, culture, and security resilience (Ristek Dikti, 2016, p. 247). It is not explicitly stated that food safety and health are part of national resilience. But

if we look in detail at national resilience in layers starting from individual resilience, family resilience, environmental resilience, and so on, it is clear to us that individual resilience is influenced by many factors, including nutrition, lifestyle, health, education, as well as interactions and relationships in the family and so on. For individual health, nutrition or the food consumed has a significant share. In this case, the role of spices cannot be ignored so that without realizing it, spices as an inseparable part of the dishes consumed also support national resilience.

## RESEARCH METHODS

This study used a descriptive qualitative method to provide an overview of spices and their benefits for body health and their relevance to individual resilience as part of national resilience. The approach used is literature study through e-books, books, and proceedings as well as distributing questionnaires and interviews. The techniques used in this study are reading, taking notes, sorting data, processing questionnaires and interview results, and drawing conclusions.

## DISCUSSION

Indonesia is no doubt the prominent country in spice production. The benefits of spices have been felt for generations. Spices always exist in the life cycle of Indonesian society. But lately, most of the younger generation do not know or rather are not aware that the spices owned by Indonesian people should be a source of pride as well as part of the natural wealth that can generate the state's income. In general, from various pieces of literature, pride is always associated with being proud of being a great nation, having a noble culture because it can maintain harmony in diversity, a fertile homeland, and the diversity of national cultures. It is still rare to find writings that express the pride of the nation because they have many types of spices that play a role in improving and maintaining health.

Using spices in dishes and drinks has become a tradition for most Indonesians (especially those over the age of forty) because it is seen as being very effective in increasing endurance. Pepper, apart from being used as a spice in various dishes, can also treat flatulence. Cinnamon with a very distinctive aroma can also be used to make body-warming drink. The following are traditional Indonesian foods that are well-known to foreign countries such as Rendang, Soto, Betutu Chicken, and Satay. All of these foods will not taste and smell complete if they don't use spices. Common spices are also referred to as cooking spices. Apart from chili, pepper and nutmeg, there are still many spices used in Indonesian cooking. The people of West Java, with their typical food of Ungkep Chicken, grilled chicken, Lotek, meatball, Opor, and others, still use spices in it. Spices used in making Ungkep Chicken include coriander, ginger, turmeric, pepper, lemongrass. The spices found in the manufacture of grilled chicken are coriander. Apart from the spices mentioned above, there are some lesser-known spices.

The use of spices is also believed to have no side effects for health as long as it is used appropriately and in moderation. Everyone must have longed for a healthy body, which makes life feels more pleasing. Job duties can be carried out without any complaints of health problems. Individual health affects many aspects including emotional aspects. In living as a nation, the state's goals are stated in the Preamble to the 1945 Constitution which states that a just and prosperous society is the ideal of Indonesia's independence. Prosperity is the ideal of a nation where economic abundance and prosperity are ideals that must be achieved (Sabdo, 2019, p. 185). When associated with national resilience, it is known as multi-layered national resilience starting from individual health. Healthy individuals are happier, more cheerful, and more enthusiastic about doing activities. Individuals are part of the family.

The families are part of the ward and beyond. So, it can be said that the ingredients in spices can nourish body and a healthy body affects the durability of the individual, the body power of family members, the environment, society, and the nation. Therefore, through this paper, it is appointed for us to realize together that spices have a role in national resilience.

### **Young Generation and Spices**

To obtain responses, views, insights, and attitudes of the younger generation towards the existence of spices, questions were asked about the introduction of spices, types of spices, and the benefits of spices for health. The questionnaire is distributed via google form to two hundred respondents. The number of respondents who filled in is one hundred and sixty-three. The following is a summary of respondents' answers to spices and their relationship to national resilience.

Most of the respondents know that Indonesia is a producer of spices, spices can be used as health drinks, and spices can increase endurance. This answer is a real relief. This means that they are aware of the existence and benefits of spices. However, it is unfortunate that only nineteen percent (19%) of the respondents consume spices as health drinks. This is due to feeling reluctant to prepare it by themselves. Especially the younger generation who do not live with their parents or live at boarding houses. Usually, they only drink from time to time when their bodies feel uncomfortable, get cold, or bloating. Most of them expressed their liking for the aroma of health drinks such as Ronde, Bandrek, and Bajigur (a health drink with the main ingredient of ginger). When asked if they could distinguish between spices (for example, between coriander and pepper) only forty percent (40%) could tell the difference. It is interesting to study and during the interview, it was discovered that they rarely saw or touched those spices. Likewise,



when asked whether they believe that they can find spices in traditional stalls or markets, only about forty percent (40%) are sure, the rest are doubtful and don't know.

Spices as mentioned above are part of people's daily lives, so their existence is easy to find. The shift did occur. Millennials go to supermarkets more often and they realize and know that spices are available in supermarkets. When asked to distinguish galangal from ginger, it turned out that only forty-two percent (42%) could tell the difference. Some types of drinks such as Bandrek and Bajigur are available in packs so they are more practical. They can simply be brewed with warm water. It is unfortunate because only a small proportion of respondents know about it and then use it as a health drink. They are more interested in other packaged drinks with intense promotion, so when they want to buy a drink, they already have a certain brand in their minds and that's what they will buy. In the daily-consumed food, respondents are rarely interested in or thinking about the spices contained in these dishes. Respondents who are male are less interested in knowing. Only about twenty percent (20%) of female respondents admit that they are interested in finding out the types of spices used in the dishes they eat.

Overall, respondents are aware that spices can bring state income and spices play a role in national resilience. Respondents are generally not interested in reading or finding out the benefits of spices in depth. This topic is also rarely discussed with family even when eating together at home or in a restaurant. They usually comment on the food's taste and not commenting on the ingredients nor spices contained in the food. It also happens when eating with peers. This fact needs to be addressed because through the balanced content of spices in cooking, apart from giving delicious taste and delicious aroma, health can be improved. Health was recognized

by all respondents as something very valuable, expensive, and important. A person's health is influenced by lifestyle including the food consumed. This awareness has not been matched by their knowledge of what food should be consumed. A large number of fast foods with discounted prices, which can be ordered online, is seen as more practical, often a choice compared to traditional, healthier foods.

Table 1. Knowledge About Spices

NO	STATEMENT	STRONGLY AGREE	AGREE	NEITHER AGREE OR DISAGREE	DISAGREE	STRONGLY DISAGREE
1	Indonesia is a spice producing country	83.4 %	12.9 %	3.1 %	0 %	0.6 %
2	Spices can be used as health drinks	72.4 %	20.2 %	6.7 %	0 %	0.6 %
3	Spices can increase endurance	71.8 %	25.2 %	1.8 %	0.6 %	0 %
4	I can tell the difference between pepper and coriander	44.2 %	23.9 %	22.1 %	9.2 %	0.6 %
5	The spices are sold at the stall	46.6 %	36.2 %	14.7 %	2.5 %	0 %
6	Spices can be purchased at supermarkets	59.5 %	27 %	13.5 %	0 %	0 %
7	I can tell the difference between ginger and galangal	42.3 %	21.5 %	23.9 %	7.4 %	4.9 %
8	I often read about the benefits of spices	19 %	20.9 %	38.7 %	18.4 %	3.1 %
9	Spices can bring in state income	44.2 %	35 %	19.6 %	0.6 %	0.6 %
10	I can name five types of spices	54 %	28.8 %	12.9 %	2.5 %	1.8 %
11	Spices are always used in traditional food	64.4 %	26.4 %	7.4 %	1.2 %	0.6 %
12	I can mention three types of traditional food that use spices	54 %	23.9 %	15.3 %	6.1 %	0.6 %
13	Spices can also be used in making cakes	28.8 %	20.9 %	33.1 %	12.3 %	4.9 %
14	A healthy body supports optimal activities	79.1 %	15.3 %	4.9 %	0 %	0.6 %

Source: Questionnaire data after processing

The table above shows a description of the answers we get from the respondents. From this table, information is obtained about the need for efforts to socialize the spices and their benefits. The role of the family in introducing spices, the use of spices as health drinks and the function of spices in cooking need to be

revived. The role of the society through RT, RW, and village administrators can be carried out through socialization followed by a knowledge/insight about spices, for example through a cooking competition using Indonesian spices as the ingredients. At the primary schools and secondary schools' level, the knowledge about spices can also be included as part of the curriculum. This thing seems trivial but provides and supports the improvement of student health at very affordable costs.

## RESULT

In general, the millennial generation realizes that spices can improve individual health. Spices are found in various traditional Indonesian dishes and special drinks that have been passed down from generation to generation. Respondents also realized that individual health affects body's resistance which in turn affects the resilience of families, regions and then affects nation's resilience. Unfortunately, this knowledge has not been implemented in daily life. This study found that most of the millennial generation did not pay attention or interest in getting to know spices and did not pay attention to the spice content in the food they have eaten. There is a tendency to eat instant food, which looks delicious and easy to get. This finding might encourage various parties, especially families, to instill and introduce all family members from an early age about spices and serving them in daily cooking

## CONCLUSION

Young generation as the nation's successor. This statement was agreed by everyone. That is why all good things must be passed on to become a habit or culture. Based on interviews with respondents (housewives), it turns out that they rarely involve their children in cooking. The reason is that children have a lot of work at school/ campus so that cooking has become housewives or household assistants' job. It is hoped that through this research, the exclusion

of the benefits of spices for health can revive the culture of teaching various traditional foods to young people along with an explanation of the benefits or ingredients contained in these spices.

The role of mass media and social media can be developed considering that every social reality is constructed by a social environment which includes a variety of social institutions (Berger and Luckmann in Sabdo, 2019, p. 15) starting from family, school and neighborhood. The role of social media and education has the largest portion in lifting and conditioning the re-establishment of spices' means and benefits. National resilience must continue to be built by increasing understanding and concepts about the system of organizing the life of the nation and state, increasing insight into pride, increasing doctrinal experience so that it can detect the nature of the potential of threats, challenges, obstacles and disturbances (Nugroho, 2019, p. 10).

A grand strategy that aims to actualize all the potentials for the tenacity and toughness of culture and civilization, it is not an exaggeration to consider spices as one of the parts that support the health of human resources. This condition has made Indonesians more aware of their health by consuming spices. The greater number of people who consume spices by drinking health drinks and using as cake various foods ingredients, the more they can improve the economic welfare of the spice farmers. Increased income affects the standard of living (education, recreation, nutritious food) so that the national resilience layers will be realized indirectly.

The role of individuals and families as part of the layer of national resilience has a very important role. Let us all return to the glory of Indonesian spices by participating and following their respective fields of expertise. Several countries in the world have tried to plant and develop

spices, but Indonesia, with its soil conditions and fertility, is still the prominent country in producing spices. Various breakthroughs and innovations need to be carried out. The state income earned from spice's import give room to improve the quality of life of the people, especially spice farmers.

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