



UNIVERSITAS  
KRISTEN  
**MARANATHA**

Fakultas  
Seni Rupa dan Desain





# CATALOGUE OF WORKS

from **International Forum**

on Maritime Spice Trading Routes and Cultural Encounters  
in Indo-Pacific: Past, Present and Future

15-16 June 2021





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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.

Along with international forum events featuring scientific research from academics and scholars, we also hold art and design exhibitions (posters, 2D and 3D artworks, fashion, game characters, infographics, photography and video, architecture and interiors). The works are artists and designers' interpretations of the topic from the point of view of the past, present and future. We hope you enjoy these works, most of which are created by the talented young generation.

**Dr. Christine Claudia Lukman, Dra., M.Ds.**  
Director of Spice Route Artworks Exhibition  
Maranatha Christian University

# Foreword from the Rector of Maranatha Christian University

The government of the Republic of Indonesia has made commendable efforts to make the maritime Spice Route a UNESCO World Heritage site. This worthwhile goal needs the support of various stakeholders in society, including artists and designers. Recognition as a World Heritage site will mean the unique cultural heritage produced by the nations along the spice route in their interactions with one another will be recognized and preserved.

As part of this supporting effort, the International Forum on the Maritime Spice Trade Route and Cultural Encounters in Indo-Pacific: Past, Present and Future is being held from June 15 to December 31, 2021. This online art exhibition has been opened to young people as a creative opportunity to present cultural facets of the maritime spice route in the form of art and design work. These include posters, 2D and 3D artwork, fashion design, game characters, infographics, photo and videography, architecture, and interior design.

This exhibition will enable us to view artwork and designs that interpret the key position that spices have always played in society: past, present, and future. Spices are not simply a trade commodity; they have become an integral part of human life that resulted in both joy and misery, which theme will be captured as the source of inspiration in these works of art. We will also see the fresh ideas that young artists and designers, who are the majority of exhibitors, are able to offer in their creative designs centering on spices and the spice trade.

Hopefully, this exhibition will make it possible for people everywhere to enjoy meaningful works of art that remind us of the important role the maritime spice trade has played in human society.

Indonesia, June 2021

**Prof. Ir. Sri Widiyantoro, M.Sc., Ph.D**  
Rector of Maranatha Christian University

# Closing Speech from the Dean of Maranatha Christian University

Good afternoon ladies and gentlemen, my name is Irena Gunawan the dean of Faculty of Arts and Design, co-host of this event. I believe that during these two days, all of us have obtained a fruitful discussion in this International Forum on Maritime Spice Trading Routes and Cultural Encounters in Indo Pacific: Past, Present and Future. We have learned a lot from the sessions delivered by amazing keynote speakers, and parallel sessions where presenters have shared their interesting work. Thank you all for delivering such important materials so that all of us can deepen our knowledge about the humble spices which although humble but being a source of influence in many aspect of human life includes change of culture, science, economic and politics.

Although this is the last day of the conference, the conference process is not over yet. There are still some steps that should be done regarding the publications of your works. So please follow the instructions from the committee and don't hesitate to contact for any publication issues.

Finally, I would like to thank Ibu Anna Luli, Pak Sugiri from ICOMOS Indonesia, Ibu Dewi from Negeri Rempah, Bapak Johanes Widodo from NUS, Vice Rector Bapak Krismanto, Ibu Christine as director of CCDS and head of the organizer, you are the one who make this event possible in the first place and of course all the committee members: lecturers, students and administrators who worked very hard for organizing this conference and ensuring that it proceeded smoothly. I would also like to apologize for any inconvenience that you might experience during this conference, however I am sure that all of us get great benefits from this event, so we looking forward to meet you again in 2023.

Thank you!

**Irena V. Gunawan ST, M.Com**  
Dean of Maranatha Christian University



# Foreword from the Committee of Spice Route Artworks Exhibition

Greetings from the Faculty of Arts and Design, Maranatha Christian University.

We are very honored to be able to host the International Forum on Maritime Spice Trading Routes and Cultural Encounters in Indo-Pacific: Past, Present and Future. This interdisciplinary exhibition celebrated the creative collaborations between students, lecturers, and artists from many countries. The theme Spice Route had invited many participants to share their ideas and inspirations.

The works of all participants are presented in categories such as poster, artwork, 3D artwork, fashion design and illustration, character design, infographic, photography, videography, architecture, and interior. There are more than 150 artworks displayed at this event.

We would like to thank the steering committees Mr. Qianqian Luli from Fujian Normal University, Mr. Sugiri Kustedja and Mr. Johannes Widodo from Icomos, Mr. Krismanto Kusbianoro and Ms. Irena Vanessa Gunawan from Maranatha Christian University, and Ms. Dewi Kumoratih from Negeri Rempah Foundation, and all committee members who have been working hard to make this event a success.

Please enjoy this exhibition!

**Miki Tjandra, B.Ds., M.Ds.**

Head Curator of Spice Route Artworks Exhibition  
Maranatha Christian University

# Spice Route

Artworks Exhibition

## ENGLISH

<http://art.maranatha.edu/spice-route-2021-art-gallery/?lang=en>

## INDONESIAN

<http://art.maranatha.edu/spice-route-2021-art-gallery/?lang=id>

## MANDARIN

<http://art.maranatha.edu/spice-route-2021-art-gallery/?lang=cn>



# Artworks Exhibition Commitee Members

## Director

Dr. Christine Claudia Lukman, Dra., M.Ds.

## Advisor

Irena V. Gunawan ST, M.Com

## Secretary

Elizabeth Susanti, B.A., M.Ds., Ph.D

Dr. Seriwati Ginting, Dra., M.Pd.

## Event Coordinator

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Erwin Ardianto Halim, S.Sn., M.F.A

## Exhibition Coordinator

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## Co-Head Curator

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Monica Hartanti, S.Sn., M.Ds.

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Kezia Clarissa Langsi, S.Ds., M.Sc.

Dra. Naniwati Sulaiman, M.Ds.

Henrycus Napitsunargo, S.Sn., M.Sn.

Markus Revadi Wisaksono, S.E., PG. Dip

## Design Team

Febby Leolin Chandra

Yunita Permatasari

Jefina

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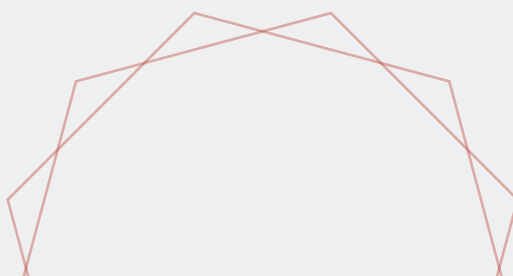
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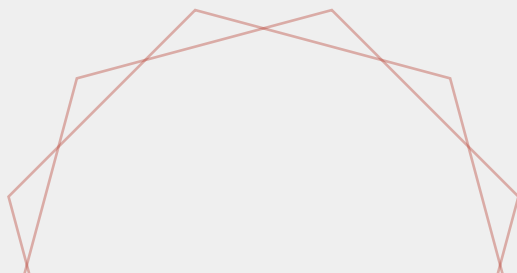
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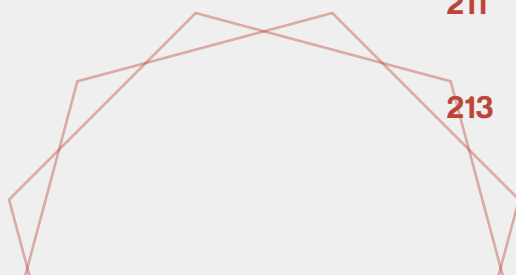


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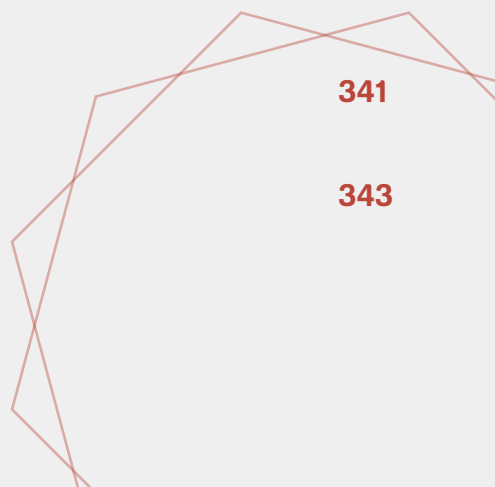
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# Spice Route

Art Works Exhibition

<http://art.maranatha.edu/spice-route-2021-art-gallery/?lang=en>

**POSTER**





## Treasure

by Abdusyukur Budiardin Septiadi

Indonesian spices are one of the pride that has been known throughout the world because Indonesia has very abundant and various kinds of spices that can only be found in Indonesia. So that from ancient times, Indonesia has been famous for spices and even colonized by foreign nations for the sake of these natural resources. The spices that are the primary commodities are cloves, nutmeg, and mace. Indonesia has been a spice route from pre-colonial times but has not been recognized by other countries. And until now, the role of pre-colonial Indonesia (kingdoms in the archipelago) in the Spice Route has not received recognition from other countries. The government has been trying to get the Indonesian spice route to be recognized. Therefore the community should support and help in any way to make this happen. However, many Indonesians themselves are more proud of ethnic cuisine than their own country's food which uses quality spices that other nations are looking for. In the absence of awareness and support from the community, it will not be easy to happen. The awareness that is starting to disappear from the public about how valuable and worthy of pride in these native Indonesian spices, affects the sense of nationalism which is also decreasing. Therefore, the concept of this work is the image of a farmer figure that will be pasted with various kitchen spices that are commonly encountered daily. It aims to increase the sense of love for Indonesian spices and help the community also recognize that Indonesia is a spice route. This artwork use 100x80cm canvas, glue, oil paint, cloves, nutmeg, cinnamon, and pepper.



## Self-Potrait as Governor General of VOC

by Beni Sasmito

This work is presented to respond to texts concerning the control of Nusantara herbs and spices in the stories about "Spice Route" which was carried out through all means including the cruel and dirty ways by the VOC (Vereenigde Oost Indische Compagnie), a Dutch trading company joint venture in the East Indies in the 17th century. On that texts it is quiet common to find information which explained the cooperation between VOC and several kingdoms in Nusantara where the problem of control of Indonesian herbs and spices to win the competi- tion in the conflict amongst rulers in Nusantara, where the problem of control of herbs and spices was involved in it. The creation of this work is inspired by the creative process of Japanese appropriation artist Yasumasa Morimura which consistently pasted his own face and body into the portraits of other famous artists and celebrities. This time, I do the same thing, that is pasting the picture of my face into the body of Jaan Pieterszoon Coen (a governor general of VOC) painting, from the work by a Dutch artist named Jacob Waben, to present a satire.



## Spices of the Indonesian Archipelago

by Brigitta Giovanni Trixiandra Xavier

Indonesia, the world of spices is known to have fertile soil and rich in spices, this wealth of Indonesian spices also attracted the attention of the Dutch colony. The fertility of this spice plantation made the Dutch people interested and became eager for it. Here I am showing an illustration of an Indonesian farmer who is harvesting spices which can be said to be the crown of a plantation, as the flower petals. Then behind the farmer, there were Dutch people who wanted to monopolize the spice plantation by entering Indonesian territory. This is a depiction of VOC history in the 16th century. This artwork was created digitally using the Adobe Illustration application



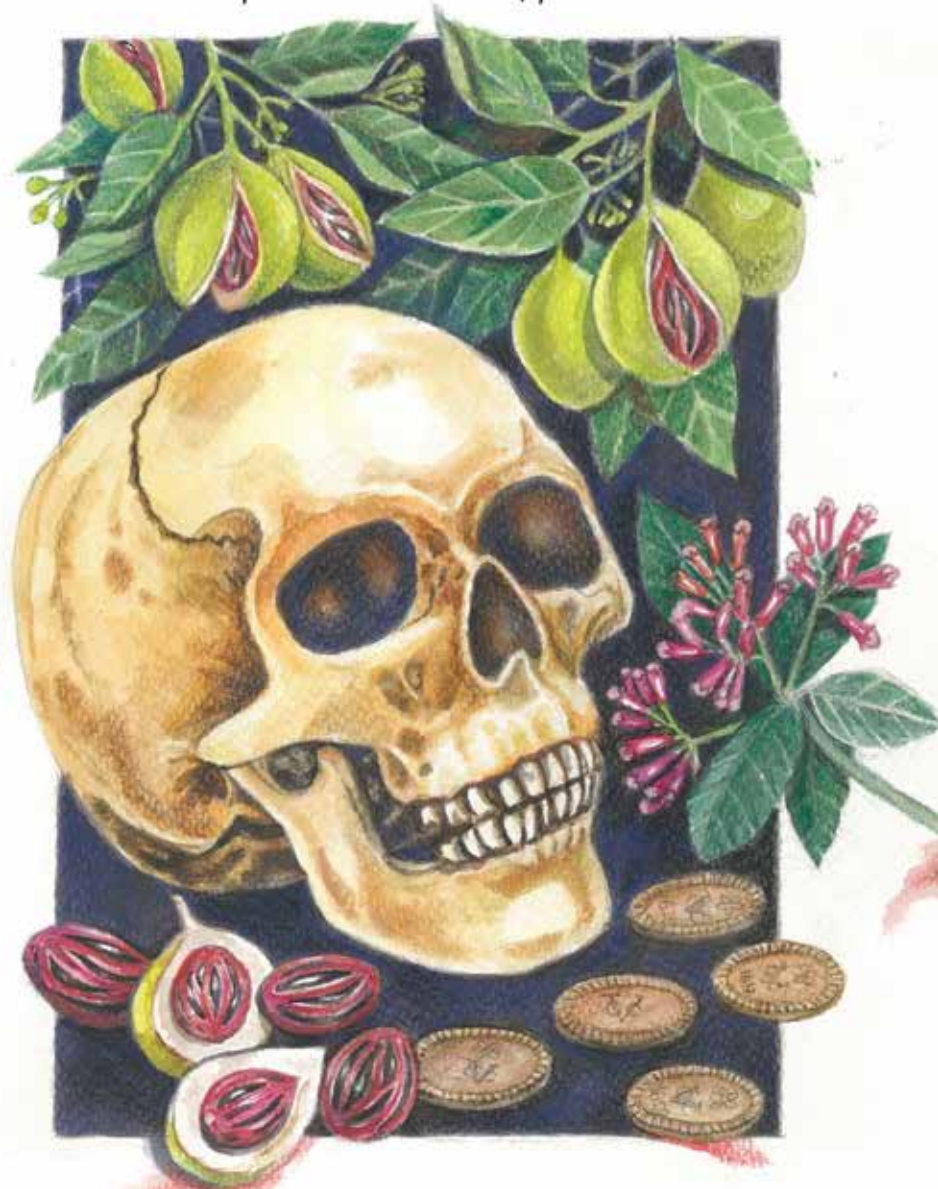


## **Blinded by the Spices**

by Christianna Sekarkinanti Hertadimas

Blinded by The Spices is when a person is too immersed in his greed and does everything he can to get the spices which is as valuable as gold. There is no guilt for slaves who died to fill their egos. Made using drawing pens, Chinese ink, watercolor, and colored pens.

# SPICES



BETWEEN GLORY AND AGONY

## Between Agony and Glory

by Christine Claudia Lukman

The source of inspiration for my artwork (poster) comes from a book entitled "Rumah di Tanah Rempah" written by Nurdiansyah Dalidjo, especially Maluku section (2020, p. 426). With brutal methods VOC took control of Maluku, which was often referred to as Spice Islands in 1609. Its occupation was marked by a series of bloody events for the monopoly of the clove and nutmeg trade, two of the most expensive spices, which only grew in this place. Through the spice trade monopoly, VOC succeeded in making the Netherlands very prosperous and was able to emphasize its role in the world economy-political arena. But on the other hand spices, which were once called plants with the aroma of the Garden of Eden, became the cause of the suffering and tragedy of the Maluku people. The purpose of creating this artwork is to remind us of human tragedy that occurred in the Spice Islands due to the greed of a group of people. The aim is not to perpetuate resentment, but to learn that human values are always more valuable than money. The creation of artwork is based on library research visualized on posters using watercolor techniques and computer graphics.





## **If They're Happy, Indonesia Will Be Victorious Again**

by Fransisca

In this sketch, a farmer shows his spices with a bright smile. This poster reminds all the people that we must pay more attention and care about the farmers, especially in this theme of spice farmers. People should help spice farmers by developed their spices. Not only in the country but may be able to get out of the country. With this poster, I hope that people can be more supportive of spice farmers to be more enthusiastic in cultivating spices. When the spice farmers are excited and happy, then they will produce a lot of spices. If this happens, Indonesia will be victorious again through the abundance of spices that Indonesia owned a few years ago. The Spices in the hands of the farmers were a spice that is native to Indonesia, especially those that have been Indonesia's wealth in the past.

I ♥ INDONESIAN  
LOCAL SPICES



## **I Love Indonesian Local Spices**

by Gerry Hansen Wirawan





Indonesian spices has shaped the country and many parts of the world. They deserve more recognition.

## Indonesian Spices

by Graciela Pratama

My idea for this artwork is to show appreciation to Indonesian spices, which has help multiple country in fulfilling their desire on discovering something big in culinary, cosmetics, medicines, and other area of expertise. By using 7 spices and other Indonesian heritage on my artwork, I can show others that there are actually a lot of spices from Indonesia that not they might have never knew before. Therefore, I think Indonesia needs more recognition for this. This artwork source of inspiration is from one of the article that I read called "A Treasure Trove of Indonesian Spices", where they explained that the abundance of spices that is owned by Indonesia has attracted other nations to try and obtain these spices in various ways.



## Rempah Pala-Nutmeg Spice

by Heddy Heryadi

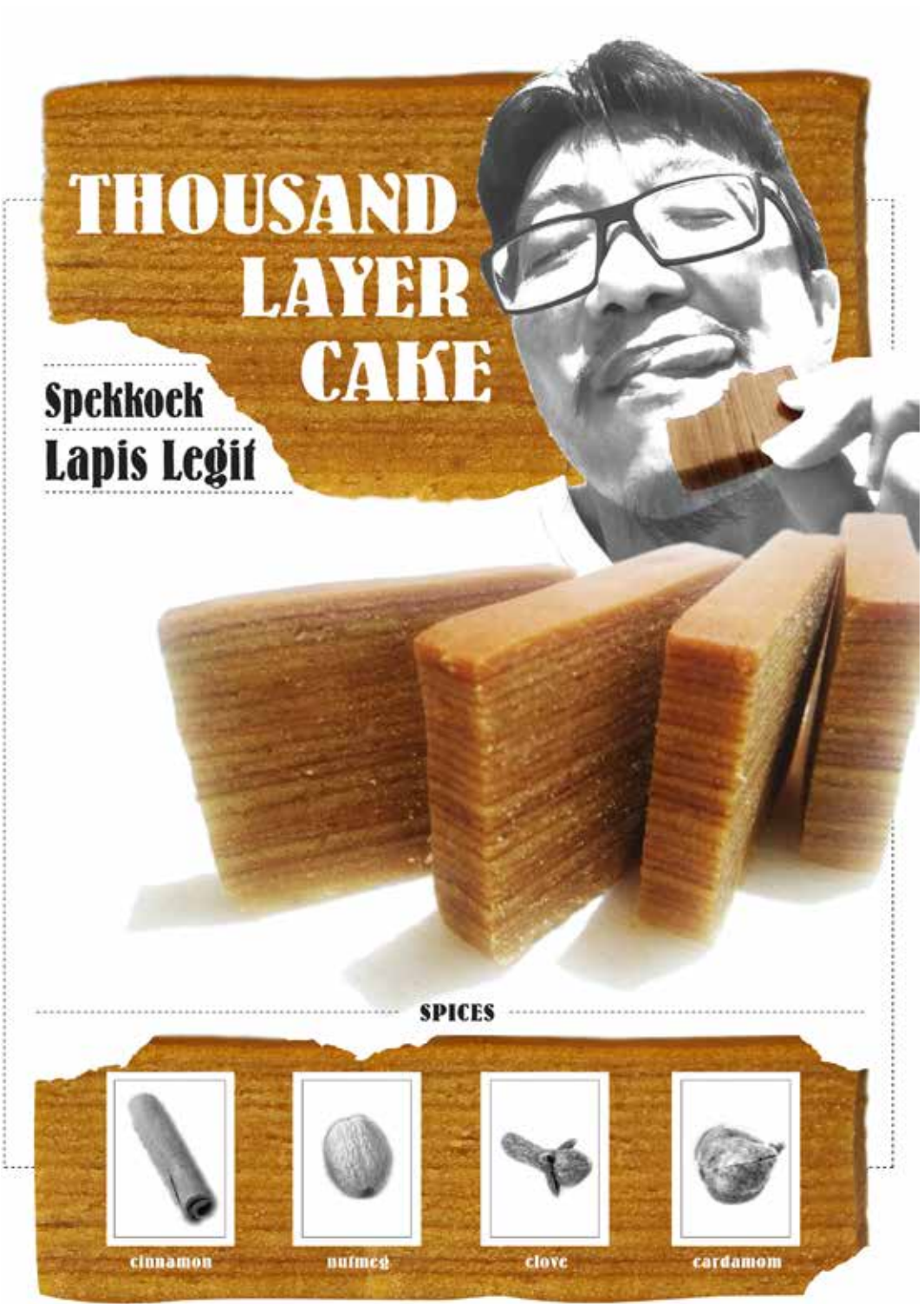
The histories of Nutmeg spice where founded in Nusantara island was exist since for long time ago. This kind of spice always used for culinary taste and health treatment. Many people in the world has to know and tasted Nutmeg spice in they are culliner. Even any people from western country challenging with they expedition by land way and maritime route to found this spice. From early expedition and trading of Egypt trader followed by Rome, Spain and Portugal trader to compete in monopoly this spice of Nutmeg trading.

Grow in ones of many island in Nusantara archipelago, Nutmeg tree found in Banda, Maluku island. On the next period this area/location has recorded as maritime route of spice between Nusantara and abroad country trader. In present day many history book over the world noted this maritime spice route.

As people nation of Indonesia, we must be grateful and pride to this spice. One of spice from in many kind spice who found in Nusantara territory of Indonesia island. We must to preserve and sustain for the next period with planting and growing for in the end next generation knowing this treasure of spice.

As a Graphic Designer, my self in this moment of exhibition have to made artwork of poster design with basic concept of Nutmeg spice. Poster design artwork have main purpose for remembering and knowing about spice history in Indonesia for Indonesian next generation. Hopefully Nutmeg spice become benefit treasure for Indonesia trading economy in the next future.





## Thousand-Layer Cake

by Hendra Setiawan

Thousand-Layer Cake is an Indonesian classic cake found during the Dutch colonialism in Indonesia. It was originally called "Spekkoek" by the Dutch, then the Indonesian has been calling it "Lapis Legit". It contains 4 main spices: cinnamon, cardamom, nutmeg, and clove. Hence, Thousand-Layer Cake is a historical cake that has played an important part in Indonesian culinary chain in the spice trading route. Currently, this cake can be found daily in stores or markets and has always been served during religious and cultural celebrations, such as Idul Fitri and Imlek. This poster is a reminder, especially for the young generation, that Thousand-Layer Cake is a precious culinary heritage that has evolved for hundreds of years, older than their parents and grandparents, so that they can appreciate it more. This design is created digitally by using photography as its main images. It shows the detail of layers and the brown smooth texture of the cake. The person's face expression and licking tongue show how precious and delicious this cake is.

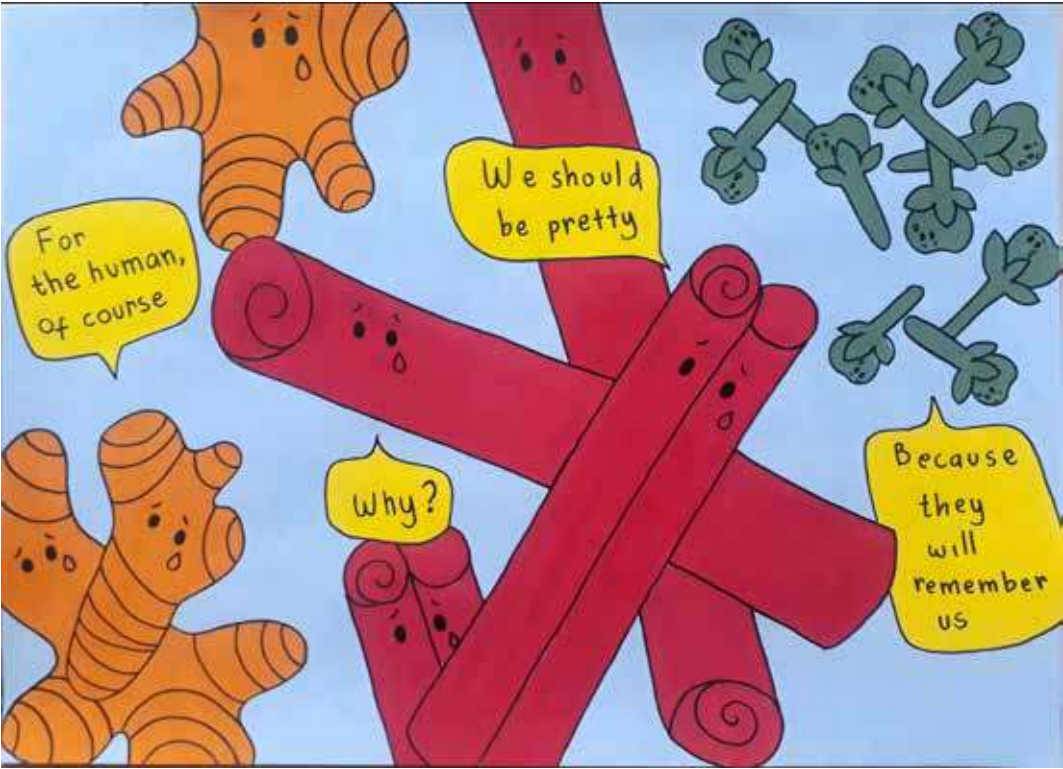


## **Protect What Is Precious to You**

by Intan Natalia

I created this poster concept because it was inspired by the history of how Europe came to Indonesia (Maluku) to fight for spices by passing through the ocean routes. The concept in this poster is that I use 2 characters representing Indonesians (maluku) and Europeans as well as the flag, then a scene is made where Indonesians (maluku) are fighting against Europeans to defend their spices, for the sea indicating that Europeans are crossing the ocean to fight for spices. Then according to the title of this poster, "Protect what is precious to you" which means to tell that we must protect what we think is precious. And also this poster aims to remind the history of the people of Maluku who defended their spices from the Europeans.

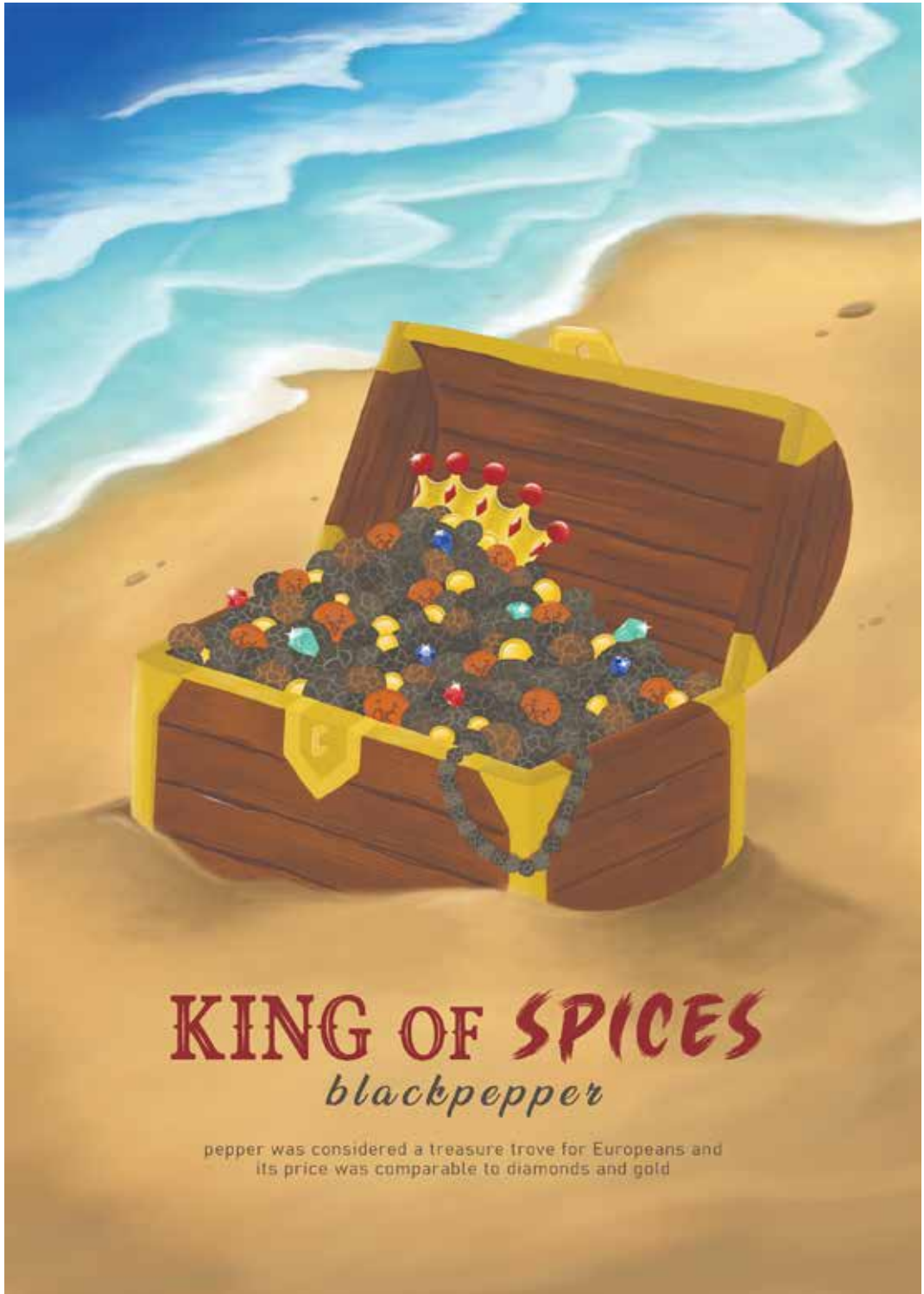




## Spice Is More Than Just a Spice

by J Kiara Z Santosa

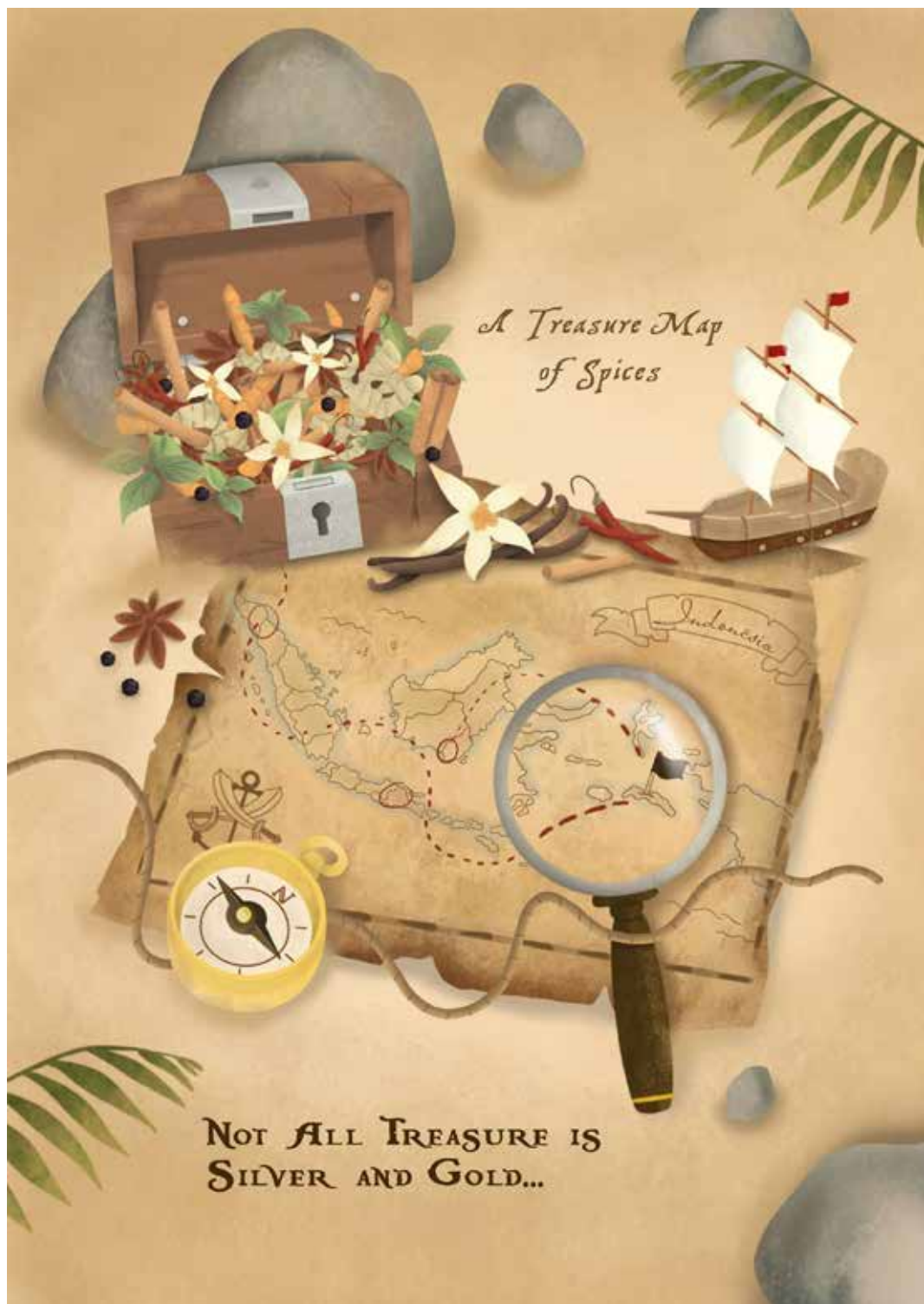
Indonesia is known as rich country in produce spices from various regions. Spices are used as spices in many dishes or as medicine in society, it turns out to have a deeper value than that. In the pre-independence era, the existence of spices in Indonesia attracted other countries to visit this country. In addition, spices had their own distribution which would later be called the spice route. Spices, which are generally only used as basic ingredients, have a philosophy, stories, and interesting events that occurred in the past. As citizens who love their country, it's good for us not to forget the things that built the history of the movement of this country. The idea of creating this artwork is a desire to introduce the public to love more natural resources, in this case the spices in the Asia Pacific region. The purpose of creating this work of art is to educate the public by displaying the beauty that the composition of spices can produce in the form of a painting. Spices to be featured include nutmeg, cloves, cinnamon and ginger. The creation process begins with sketching, as well as arranging the composition of the objects on the plane, then coloring the object, then continuing with refinement by adding certain details. Color pencils, canvas and oil paints are used in the creation of this work. The idea and source of inspiration came from observing the physical appearance of spices.



## King of Spices

by Jovita Janice Liumardi

Black pepper is visualized in the form of a treasure trove full of black peppers along with diamonds, VOC coins, gold coins and crowns. The idea of this poster means the depiction of pepper as the king of all spices. I got this idea from the fact that since colonial times when Europe colonized Indonesia, pepper was considered a treasure trove for Europeans and its price was comparable to diamonds and gold. Therefore, the contents of the treasure were black pepper along with diamonds and gold, while the VOC coins were described as one of the purposes for the Dutch coming to Indonesia, which is controlling the Indonesian spice trade. The treasure is then described as being on the beach (island) which is also a form of the arrival of Europeans to Indonesia that is rich in spices, especially pepper. The purpose of this work is to provide information as well as knowledge to readers that pepper is the king among all spices since the European nations colonized Indonesia until now. The method used is a digital method with digital painting techniques. The process of making works starts with a sketch using paper and pencil and then colored digitally using Wacom in the Adobe Photoshop.



## Indonesian Spices Treasure

by Kathleen Christandi Heriawan

Indonesia is known as one of the best spice-producing countries in the world. Many other countries came to Indonesia to obtain it. At that time, herbs and spices became the most valuable things than gold, so Europeans spent decades to sail, search, and even be involved in many wars to rule these precious resources. Seeing how essential spices' role is as the Indonesian nation's identity, which is now the public forgot about it, it is necessary to introduce and educate the spice route to be known and protected by the younger generation. "Spices are a valuable commodity" was the initial idea for the concept of poster making. The design of the digital poster is in the form of an illustration. The selected visual are the spices described as a treasure that the pirates aim for (Europeans as a pirate). Additional objects related to pirates, such as a map, compass, and treasure chest, enhance the visuals. The main thing on the poster is the map of Indonesia's spice route. It wanted to show that Indonesia's spices spread from Sabang to Merauke, not only centered on one island; this indicates that Indonesia is truly rich in spices. The history of the Spice Route is miserable if it has to sink through the ages. Awareness of our past is essential. This poster aims to remind the public of how valuable spices are from ancient times to the present, even for Indonesia's future.





## Five Chinese Spices in Ceramic Plate Design

by Monica Hartanti

Indonesia, known as the land of spices, is located in East Asia which is a strategic position that connects East Asia, South Asia, the Middle East to Europe. Spices are not only used as a food flavoring, but also benefit health. In China, there are 5 spices that are believed by Chinese people to be related to the 5 main elements (五行; wǔxíng), namely: metal, wood, water, fire and earth. These five spices produce five main flavors, namely: sweet, sour, bitter, spicy, and salty; which is a balance of the taste of Chinese cuisine that will bring balance to the body. A deficiency or excess of any of these elements can lead to disease. The five spices consist of Pekak (八角; Bajiao; Star Anise), Clove (丁香; Dingxiang; Clove), Cinnamon (肉桂; Rougui; Chinese Cinnamon), Andaliman (花椒; Huajiao; Sichuan pepper), Anise (小茴香; Xiaohuixiang; Fennel seeds). The unique form of these five spices will be distilled and applied in a series of ceramic plates in a more modern and simple style. Through this work of art, it is hoped that it can be a reminder of the balance of the body through the consumption of five spices in Asian cooking culture.





## Save What Make Us Rich

by Monika Feliciana Suharli

Money is a symbol of wealth, where usually everyone will be very careful with their own money. Meanwhile, spices are one of the wealth owned by Indonesia, which of course must be properly guarded, so they are not taken by other countries. Based on history, many Indonesian spices have been stolen by other countries, this shouldn't be repeated in the future. Therefore, there is a safe box in this poster, which is usually used as a place to save money, but the contents of the safe box are our spices, because spices are as precious as money to be protected. This campaign aims to remind Indonesian people of what should be protected and proud of Indonesia. As well as to make people aware, that the wealth of a country can not only be measured from an economic perspective, because Indonesia is also rich in spices, which must be protected from other countries that wish to own it. At first, the author made this work by doing research on Indonesian spices based on history and comparing them with current conditions. Then, the author drawing several sketches manually. After going through the assistance process, this work was chosen to do a digital sketch in a vector style using Adobe Illustrator. To make it better, the author used Adobe Photoshop to make image lighting.



## The Golden Grain

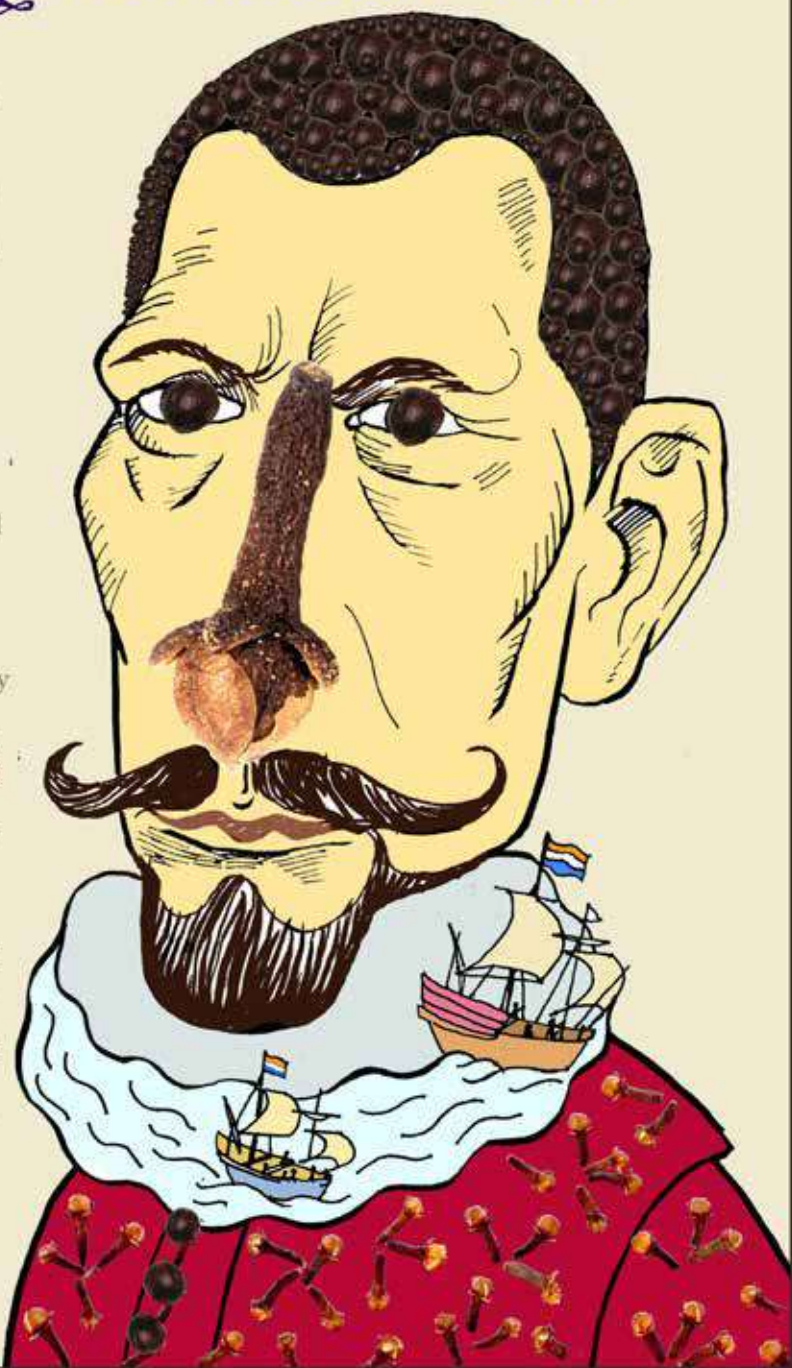
by Raden Ajeng Dita Saraswati

Cloves are part of the famous spice of the Maluku islands since the Spanish and Portuguese occupation of Indonesia. Ternate witnesses the history of fierce competition between European nations in the 16th to 18th centuries for control over cloves. Clove or *Syzygium Aromaticum* is a type of spice that has many uses at that time. History records starting from China in the 2nd century scented nails or in Chinese Tkeng-his spread to Egypt as the secret content of the mummification of the pharaohs. Cloves are not spared in the discovery of archaeological artefacts. Because the cloves are so valuable, there are times when the price of cloves is almost the same as the price of a bar of gold. The poster size Ao (84.1cm x 118.9cm) made is a visual depiction of thousands of clove seeds made with gold foil printing manually to illustrate how valuable each clove seed is. The technique of gilding or smearing, wrapping or covering with golden coloured elements is a practice that has long been used to denote position, value and noble identity in eastern culture. This work intends to reconstruct the golden age of cloves with a modern graphic design style combined with a manual gilding process.

# Jan Pieterzoon Coen

**J**an Pieterszoon Coen (8 January 1587–21 September 1629) was an officer of the Dutch East India Company (VOC) in the early 17th century, holding two terms as Governor-General of the Dutch East Indies. He was the founder of Batavia, capital of the Dutch East Indies.

Since the 19th century, his legacy has become controversial due to the violence he employed, especially during the last stage of the Dutch conquest of the Banda Islands, in order to secure a trade monopoly on nutmeg, mace and clove.



## The Dark Face of Spice

by Rene Arthur Palit

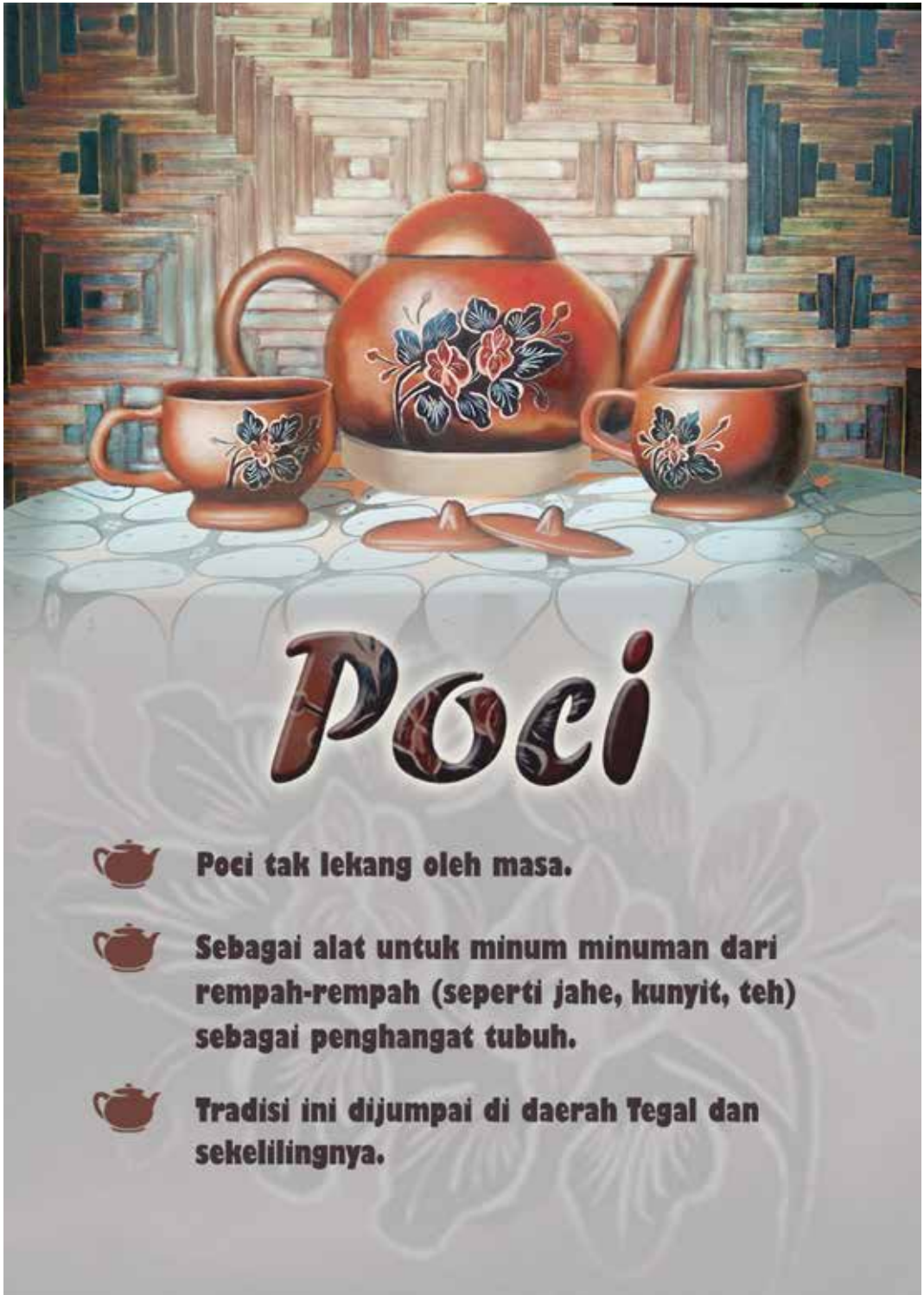
This poster features a caricature of Jan Pieterzoon Coen, the governor-general of the VOC. This caricature portrays the characteristics of the character's face humorously and records his history of hunting for the treasures of spices in the archipelago. Messages are conveyed mainly through the face. This is in line with the term caricature, which comes from Italian "carattere" which means character, and "cara" in "carattere" which comes from Spanish, which means "face." Faces and characters are the focus of this caricature. This is done by combining visual spices with certain parts of the character's face.

The nose is replaced with a giant clove flower. The nose as the sense of smell represents Coen's spice hunting instinct. Then there are hairs formed from mounds of nutmeg seeds. Hair symbolizes one's strength (convicts are shaved to submit helplessly): Coen's power to monopolize nutmeg in Banda is done through violence. Coen forced Banda farmers to sell their nutmeg products only to the Company. In addition, nutmeg incarnated as Coen's eyeball symbolizes the ambition to monopolize nutmeg. The eye functions to see, and what continuously becomes the eye's focus is his obsession.

Various symbols are also found on the collar and clothes. The intricate and distinctive collar model is reminiscent of the ocean waves traversed by VOC merchant ships. They are foreigners who have come to colonize. The clothes the governor-general wore showed his honor and status. However, it is unfortunate that these clothes are stained with blood by the massacre of 14,400 Bandanese people for the nutmeg monopoly.

This caricature combines two techniques, hand drawing, and photography. The combination of the two can indeed form the identity of Jan Pieterzoon Coen's face. But with a look that feels odd and satirical. This disharmony will emphasize his greed and cruelty. Spices in the form of photos remind the eternity of spices from the past until now, giving so much good to mankind, in stark contrast to the humans who hunt them.



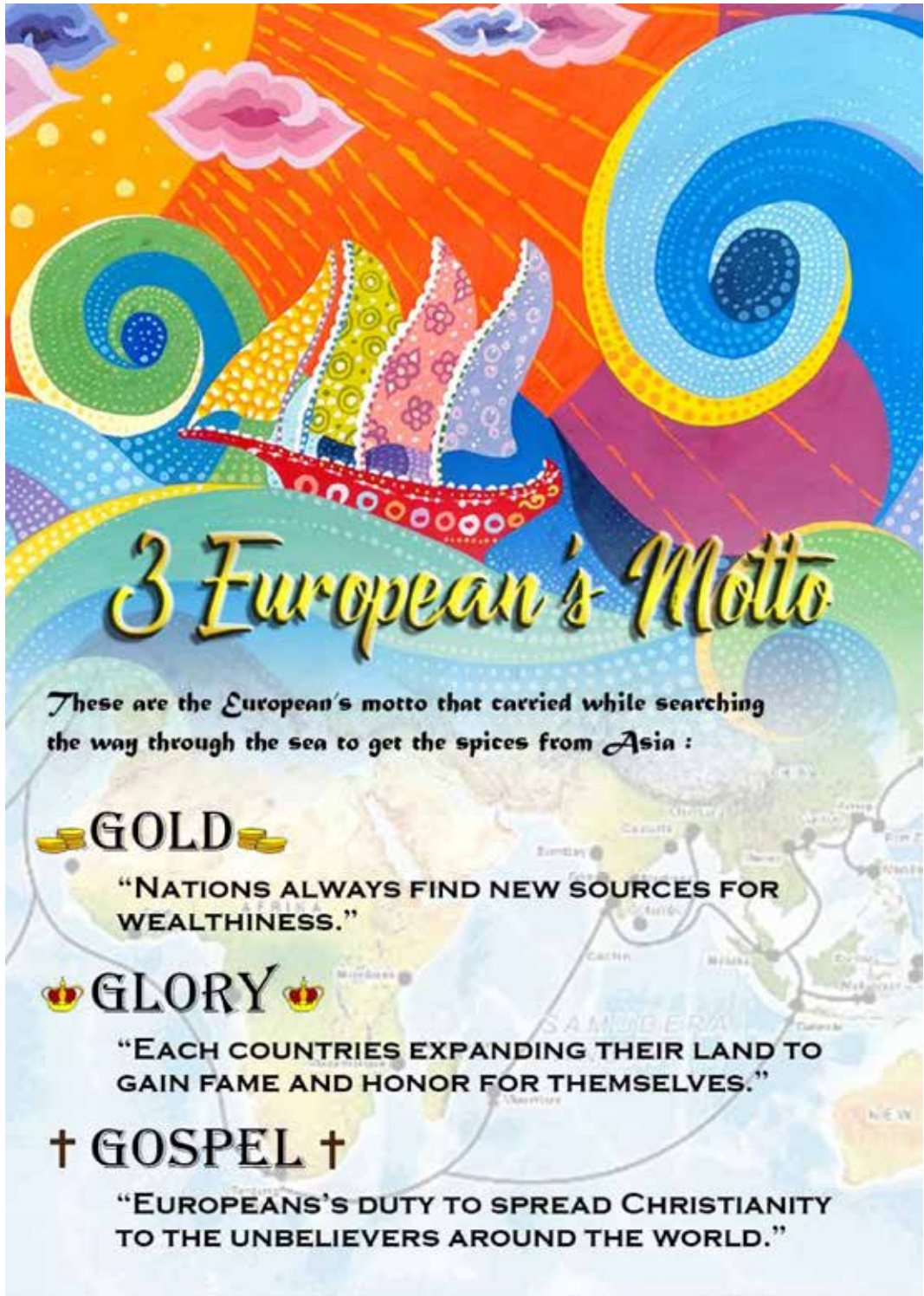


## Poci

by Sari Dewi Kuncoroputri

The Unitary State of the Republic of Indonesia (NKRI) or what we call Indonesia is a tropical country with the largest and most abundant richness of spices in the world, two of which are ginger and turmeric. Indonesia is also a country with very diverse cultural properties, one of which is the Moci tradition. Moci is a tradition of drinking warm drinks using clay pots, such as cups and teapots. These cups and teapots made of clay are known as Poci. In this tradition, the warm drink that is usually drunk is a drink made from spices (such as ginger and turmeric). From the uniqueness of the shapes, colors, and motifs on this Poci (a drinking utensil for drinking spices), I was inspired to create an artwork. Its main object is a Poci set with a teapot and two cups and lids. The objects used as the background are a tablecloth with kawung batik motifs and awi (bamboo) walls. The combination of Poci, kawung batik, and awi walls is perfect because it can present a traditional nuance.





## 3 European's Motto

by Sekar Ayu Kuncoroputri

This artwork inspired by the history about European's struggle for spices as a result of the blockage of the European Nation's only land route to Asia. This happened because the land route in Constantinople was controlled by Sultan Mehmed II, the emperor of the Ottoman Turks, who made it difficult for traders to move in his territory. The purpose to make this artwork is to reintroducing the history about spice route that was made by the Europeans. For preparation, you need a Gloria paper with size 29,7 x 42 cm, brushes with various sizes, pencils, erasers, and poster paints. The first stage is done by sketching, coloring, and detailing.



*The Enormous nutrition  
behind a "**Clove**"  
that we often forget about*

## **Ring a Bell**

by Stephanie Dwi Hobert

This poster was created to remind public and awareness behind the enormous use of spice especially clove. The design was made with a spoon for the shape of a mirror to illustrate it's usefulness from its reflection. Its a symbol of rhetoric in design.



## Spice for Us

by Vaneza Gabriella

"Spice for Us" aims to introduce spices as a healthier and more delicious option than the artificial flavorings commonly found in our everyday's meal. Nowadays people use instant artificial flavoring more than natural spices. Artificial flavoring offers new, more potent tastes, and is easier to use than natural spices. However, there is not much nutrition found in artificial flavorings and Monosodium Glutamat (MSG), one of the most commonly found additives in artificial flavoring, is infamous for its controversial health risks. On the other hand, natural spices are definitely richer in nutrition and healthier in the long run (hence, the tagline "healthy & yummy"). Therefore, Spice for Us is made to encourage people from all ages to use natural spices more than artificial flavoring. Moreover, Spice for Us also invites people to preserve our culinary culture, which cannot be done with artificial flavoring alone.

The conceptualization process began with a research on issues surrounding the decline of the use of natural spices in our daily lives. Then, hand-drawn sketches were made to visualize the concept, and were submitted to Graphic Design Professor Rene for feedback. After a selection process, the chosen sketch was refined digitally in Adobe Photoshop. This artwork is intended for general audiences, thus bright colors and simple yet joyful characters were used to create a fun and enthusiastic atmosphere. In addition, the artwork was also inspired by cartoons whereby everything could be humanized, therefore expressing the idea that spices are our friends.



# Why Indonesian Clove is Up for Grabs?

The exotic spice that everyone wants.

Indonesia has widely known for spices especially Cloves. Harvested from particular island with high fertile soils to produce high quality of cloves.

Clove is originated in North Maluku where it has grown and produced since the days of imperialism.

Indonesian clove considered has the best quality cloves in the world due to the great soil that Indonesia has.

People use the oils, dried flower buds, leaves, and stems to make medicine. Clove is most commonly applied directly to the gums for toothache, pain control during dental work, and other dental-related issues.

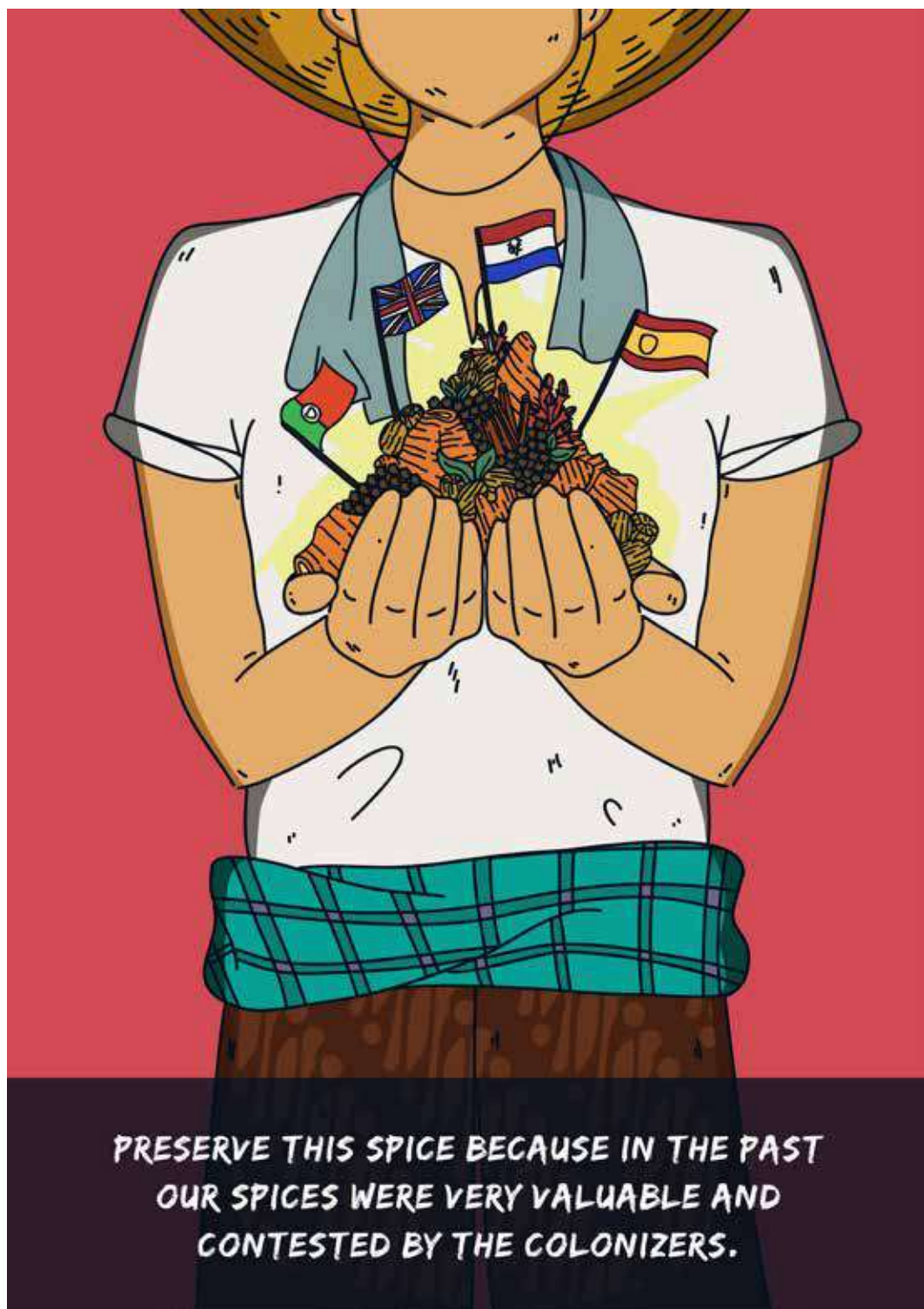


## How Indonesian Clove Is up for Grabs?

by Veronica Permata Gunawan

The idea is about telling the story of how Indonesian cloves are really on demand. The purpose of this poster is to introduce what clove is to the public, so people will know more about cloves that usually we use as a spice. This poster is made digitally with a digital sketch and finishes with illustration style using Adobe Illustrator. I got this poster idea from everyday life, which clove is being used as a spice for cooking, but many people don't know that much about clove when it was being on-demand and being up for grabs when Indonesia was at war, so I think people need to look back on how clove is really important in the past and present day.





**PRESERVE THIS SPICE BECAUSE IN THE PAST  
OUR SPICES WERE VERY VALUABLE AND  
CONTESTED BY THE COLONIZERS.**

# **Preserve this Spice Because in the Past our Spices Were Very Valuable and Contested by the Colonizers**

by Vines



## Care for the Gems on Our Grounds

by Winona Belda Nabilah

It shows several kinds of spices and spice plants that seem to grow from a gem. There's a visual of water surrounding the gem to make it look like an island to represent an important aspect of Indonesia's grounds. And it also shows a gray colored hand seems to be trying to grasp the gem, this represents the negative intentions of outside forces of trying to steal our precious spices.



In ancient times, spices were used as gifts by the King of Sriwijaya to the Chinese royal envoy as the emblem of friendship. Chinese people cultivate spices into plants in South China and process them into a popular raw wok for kitchen spices in China by mixing other spices so that it becomes a variety of delicious and special dishes. Spices, which are now starting to lose their glory in Indonesia, are even growing in China because the Chinese realize that spices enrich the taste of cooking.

*Yi Ying  
Jureynalds  
Kristianus Oktolona*



## The Role of Spices as a Binder of Relations Between Indonesia and China

by Yi Ying

Indonesia has been known as a producer of various spices since ancient times and is often referred to as the "Kingdom of Spices". The Maluku Islands in Indonesia are known as the "Spice Islands". In the Middle Ages, Europeans were very fond of spices, so this made the price of spices in Europe higher than gold. The spice trade has long since shaped Indonesia today, therefore the history of the spice trade has been an important part of Indonesia's history for a long time.

Historically, until the end of the eighteenth century, Indonesia was the only producer of cloves in the world. Cloves that were traded in China and Europe came from Indonesia. China has a long history when it comes to cloves. Since the Western Han Dynasty, Javanese envoys have paid tribute to the Chinese emperor. During the Three Kingdoms period, only high-ranking officials enjoyed cloves. Since then, cloves have been recorded in Chinese Pharmacopoeia and various ancient books, and are widely used in Chinese medicine, cooking, and everyday incense. Most of the cloves are imported from Southeast Asia.

This research is historical. The author collects data from classical Chinese ancient manuscripts through the Mandarin corpus, a film entitled Banda The Dark Forgotten Trail, and information from the Ministry of Education and Culture's website (<https://jalurrempah.kemendikbud.go.id>). After that, the author started by writing the history of spices. The result of this research is that through everyday spices and following historical traces, researchers both from Indonesia and abroad, especially China, who are interested in Indonesian culture will understand it better.



## "Jarik Wedang Uwuh"



by putriana 2023



**Cengkeh**

*Syzygium aromaticum*



*Myristica fragrans*  
**Pala**



*Zingiber officinale*  
**Jahe**



**Kayu Manis**

*Cinnamomum verum*



**Sereh**  
*Cymbopogon citratus*



**Secang**  
*Biancaea sappan*



## Jarik Wedang Uwuh-The Spice Route Of Wedang Uwuh

by Yosepin Sri Ningsih

The tradition of drinking herbal medicine (Jamu) is estimated to have existed since 1300 AD. One type of herbal medicine that has a strong history in Indonesia is Wedang Uwuh. The origin of the Wedang Uwuh is believed to have been found in the Imogiri area when Sultan Agung (the king of Mataram) travelled to find the tomb location in the Imogiri area. While the king was resting and enjoying Wedang Secang, the wind blew hard and knocked the dry leaves into the drink then created a new composition of drink called Uwuh. In Javanese, wedang means drink, while uwuh means trash. Wedang Uwuh has a sweet and spicy taste with a bright red colour and fragrant aroma. Wedang Uwuh consists of various spices such as ginger, secang wood, nutmeg, lemongrass, cloves and cinnamon. Through spices like cloves and nutmeg, several regions in Indonesia had become main areas for trading since the 10th century. Based on the historical and cultural values of the spices contained in Wedang Uwuh, the artist manually poured this drink into a textile design illustration using batik design term from Java called Kain Jarik. The artwork method that being used is alih wahana (transformation studies) by Sapardi Djoko Damono, which transformed the visual and story of Wedang Uwuh into different media. The illustration method is manual drawing techniques using water color and pencil color on water color paper to create botanical illustrations for all the ingredients which then were arranged digitally into Kain Jarik design.

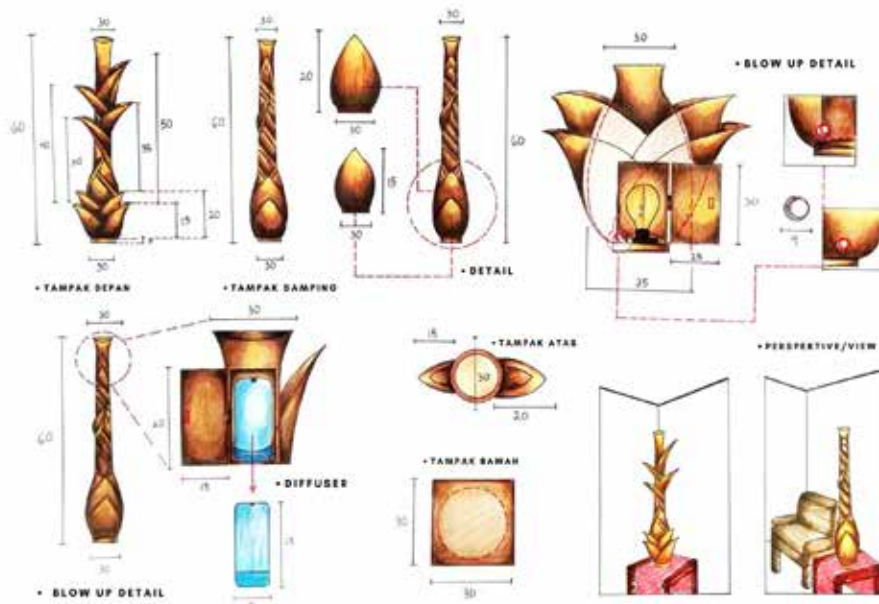
# Spice Route

Art Works Exhibition

<http://art.maranatha.edu/spice-route-2021-art-gallery/?lang=en>

## 2D AND 3D ARTWORK





## Lemongrass: “Healthy With Me”

by Agita Qolby Nurahma

Lemongrass is an Indonesian spice that is rich in benefits, one of which is to maintain endurance and antioxidants. Lemongrass also has a visually attractive shape and has a gradation color from white to green beautify the look of lemongrass itself. Lemongrass also has a distinctive aroma and can relax a person psychically. Lemongrass has 2 points at once that is Healthy / Rich in benefits and also Beautiful.

Work Function :

In addition to being an Armature lamp and can illuminate in darkness, this armature can also be healthy and beneficial for the physical, psychological, and environmental. Because there is a diffuser feature in the armature so that it emits and gives a therapeutic aroma and sterilizes the circulation of dirty air. Similarly, Lemongrass can give a relaxing aroma to a person and their environment.



## Yummy Yum

by Agnes Vania Pilipus

I took a design from spices in Indonesia, including nutmeg, this nutmeg is an Indonesian spice that has been a trading commodity since Roman times, this fruit has many benefits, one of which is to increase appetite, then tamarind, this spice is often used for cooking. Tamarind vegetables, they also look like nuts, and also have many benefits, then there are cloves, this is a kind of dried flower, and lastly I took cumin, from the seeds of a plant with a shape like a dwarf. I take this Indonesian spice so that it can be widely known throughout the world, for Indonesia itself so that people know and realize that Indonesia has a lot of spices. For the design I made batik with the spices I chose, for the nutmeg there was a complete and open part, tamarind I took the skin, for cloves and nutmeg it was made as decoration. For the background itself I used a yellow gradient orange color with gold polka dots, because this color makes it more traditional.





## Mortar and Spices

by Alexander Aleksandre Zai

Cloves are a versatile spice with a sweet taste and a distinctive aroma. Cloves are usually used as a marinade for roasting, add flavor to warm drinks, to strengthen the aroma of cakes. Indonesia, as the largest spice producer in the world, is the pride of this nation. cloves are one of the most common spices found in Indonesia. One of the clove-producing areas in Indonesia is the island of Nias. Nias Island itself is a small island located in North Sumatra. The people there use cloves as traditional medicines and food preservatives. Usually every evening the traditional community performs the activity of pounding cloves that have been dried to be used as food seasonings. Apart from being a food preservative and a complement to food spices, the traditional Nias community believes in the efficacy of cloves. They believe cloves can cure various diseases. Apart from cloves, there are also many types of spices that can be found there, for example nutmeg. However, the most common spices found are cloves. The purpose of the creation of the idea of this work is to convey and educate the nation's generation on the importance of preserving abundant natural products, one of which is spices. In this work I use canvas and oil paints. In the object visualization, I will paint a traditional tool that is used by the Nias community when pounding the clove spices. The people there refer to it as "mortar", and add the spices.



## **Cabai, Daun Salam, dan Bunga Lawang**

by Angeline Meyliana Putri

Chili is one of the prevalent spices with people, chili is usually served with other side dishes to increase appetite, and chili can also relieve colds. However, there are also side effects if you overeat chili, namely indigestion.

Therefore, here I add bay leaves. Apart from being an aroma enhancer in cooking, this bay leaf is also believed to be a herbal medicine to nourish the digestive tract. The content in bay leaves can reduce toxins in the digestive tract, which can relieve pain in the stomach. Star anise is one of the spices used for flavoring food. Another function of this Lawang flower can also overcome digestive disorders because it is rich in fiber to maintain the digestive system.

Here I have chili, bay leaf, and star anise because chili is very popular with people and can also cause digestive disorders, so I added bay leaf and star anise to prevent indigestion if you overeat chili.





## Marine Biota in the Harmony of the Spice Route

by Ariesa Pandanwangi

The concept of digital artwork for designing coastal batik motifs originated from the sea route through which spices pass. Fish and sea plants form the basis for the creation of this batik motif. The batik background takes the idea of a parang motif from the island of Java which is rarely found in coastal batik. The idea of the creation with a batik background is taken from the philosophy of the parang motif, namely the waves that never stop moving. The S-shape is the basic shape of the letter S taken from the waves of the ocean, which describes a spirit that never goes out. The purpose of making this motif is to develop coastal batik motifs and add to the uniqueness of coastal batik in Indonesia along the spice route in Java Island. Its function can be translated into sinjang or jarit cloth, which can be combined with encim kebaya when wearing it. Chapman's theory is a reference for artists in making this motif, starting with finding the source of the main idea (starting an idea), the second stage is refining, developing, and stabilizing the initial idea (elaboration and refining). The process and technique of creation through literature study, data collection on batik motifs, data reduction, then the formulated concepts are then translated into visual experiments in the form of sketches, in the form of structures and objects in accordance with the concepts to be created. Various possible motif sketches are made, added, pressed, and selected in the most harmonious way, and the objects that have been improvised are then realized to produce eye-catching works until finally going through the digitization process.

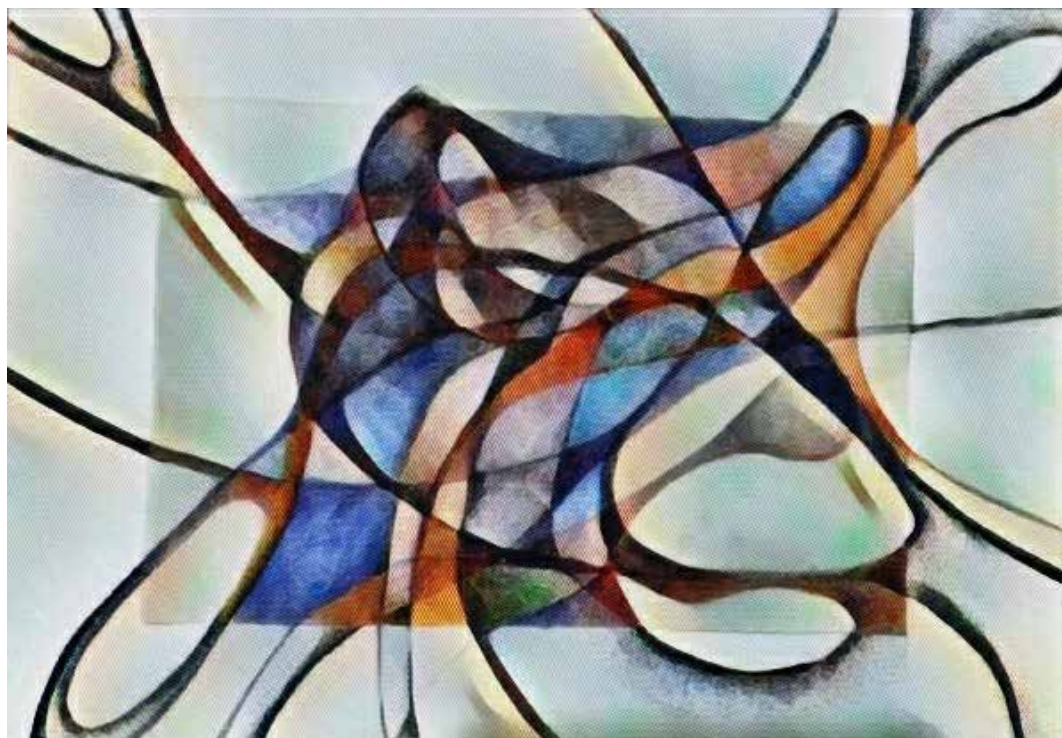




## 3S Taste

by Audrya Anastasia Varell Ardyanto

3S Taste ( Spicy, Sweet, Sour ). This work contains three kinds of spices, namely Chilies and their seeds, Peppers and their seeds, and Garlic. And i will color this work with various colors of poster paint, markers and brushes. 3S Taste is inspired by Chili which is known to give a spicy taste that contains Capsaicin, the more the Capsaicin is getting spicy, so it is often used as a flavoring. Apart from being a flavoring, Chili can help our health as well as improve digestion, relieve stress, maintain heart health, and others. Then there are Peppers for the second inspiration, which is actually classified as Capsicum resembles chili, but not too spicy. Peppers comes in a variety of colors (yellow, green, red, and orange) and flavors (sweet, sour, with a little bit of spicy taste) which are perfectly fine for flavoring. In addition, Peppers has a role for health even though is almost the same as chili. Then the third one is Garlic, garlic is a complementary food which is always used to add the taste of a dish. Besides having a delicious taste, Garlic contains the active compound allicin which can kill common disease germs such as colds and flu, coughs, and sore throat. And these compounds can treat acne too, because Allicin is known as antibacterial, antifungal, antiviral, and antiseptic to help kill acne germs. So I conclude that Chili, Peppers, and Garlic are a very good combination, where there is a spicy, sour, sweet taste accompanied by an alluring aroma.



## The Route

by Belinda Sukapura Dewi

The concept of this work is the process of traveling and searching for spices in which it is full of complexities of interactions, linkages, conflicts, and uncertainties. Through its creation, this work aims to illustrate to the public that the exploration carried out does not only lead to the discovery and the process of buying and selling spices. But apart from that, there are also contacts, exchanges, and even clashes that result in new perspectives, cultural acculturation/assimilation, new orders, colonialism, and various other things. In his depiction, this whole series of phenomena is depicted through abstract forms and colors that intertwine, intersect, blend, and intertwine with each other, so that it is no longer possible to see which part is the beginning and which part can be called the end.

The method used is an automatic drawing with drawing media and medium mix media (drawing pen, colored pencils, and ink) on paper. The initial source of inspiration for creating this work is based on the theory of cultural diffusion, which assumes that the spread of culture occurs through migration. In addition, the idea of existence and elements of culture are also influential in providing an overview of the complexity of a culture and how all parts of a culture are interrelated so that they do not stand alone in separate parts.



## **Bandrék**

by Carolina Natalia Sandjaja

Bandrek is a traditional Indonesian drink that is consumed to keep our body warm. The most important basic ingredients of bandrék are ginger and brown sugar, but in certain region they usually add their own spices to strengthen the warm effect given by bandrék, such as lemon-grass, pepper, pandan , and the other materials. The benefits of bandrék are to fight against cancer, cure toothache, lower blood pressure, prevent inflammation, and much more. From various spices, this gave an idea to create a modern batik pattern design that could be applied to various Indonesian fashion or handicraft products in this era. This modern batik can be made manually using 2D manual textile techniques using poster paint on gloria paper.



## Non Alcoholic Beer

by Cellina Amelia

Peletok beer is one of the non-alcoholic beer owned by Indonesia which is a characteristic drink from Betawi, its usually been drink to increase stamina. Pletok beer has other benefits such as increasing immunity, relieving pain, warming the body, improving blood circulation, stimulates the release of the adrenaline which could widen blood vessels so that the body feels warm, smoothly blood flows and decrease the blood pressure. The combination of secang wood, cinnamon, lemongrass, pandan leaves, nutmeg, cloves, cardamom seeds, pepper and ginger is being mixed to make beer pellets. This beer has a red color, the red color was obtained from secang wood as the main ingredient. This pellet beer does not contain alcohol so it can be drunk freely. These spices were appointed to reintroduce one of the typical drinks from Indonesia and this drink can be globally introduced so that it could be enjoyed by everyone and as an idea of the composition of modern batik motifs that can be used in today's Indonesian trend of clothing and handicraft products. Manual textile with mediums such as poster paint, marker, and glitter will being used to make this creation. The purpose of this technique was to sharpen the shape and contrast the color for each composition that being used.





## **Batik Maluku Motif Buah Pala**

by Christian Nugraha



## Pepper Spices

by Dwi Indah Permatasari

For my own batik space route, I took one of the most widely used spices, namely sahang / pepper. It's very widely used by people when cooking, besides being an enhancer of the taste of pepper it also has many uses for health, namely for traditional and modern medicine which has spiritual properties: stimulation of sweating (diaphoretic), wind output (carminativ), urine shedding (diuretic), increased appetite, increased activity of the digestive "glands", accelerates the digestion of fatty substances besides that, pepper seeds can also be used as a medicinal herb for rheumatism. Apart from being a spice, pepper can also be used as a vegetable pesticide because it contains poisonous substances to kill insects.



## Spices Air Refreshener

Artist : Elliati Djakaria  
Country : Indonesia  
Size : 61 x 12 x 2 cm  
Weight : 130,5 gram  
Year : 2021  
Technique : Mix Media  
Material : Anise, beads, rope  
cinnamon, cloves

## Spices Air Freshener

by Eliati Djakaria

Increasing public awareness of health, encouraging the search for natural ingredients to support their daily activities. This spice that is rich in antioxidants and has many medicinal properties, is used to maintain health. Spices can be used as natural preservatives to limit microbial activity and maintain the quality of meat and poultry products. Spices as organic ingredients that give off a distinctive aroma can be used for Indonesian cooking ingredients and can be exotic air fresheners.

The workshop model with the ATUMICS method helps to explore the rich potential of Indonesian spices in the form of lawing flowers, cinnamon, cloves and nutmeg, through experiments and simulations into air freshener products. The traditional technique of using rope is now being renewed by combining traditional techniques and the "Meronce" technique. Additional material innovation in products in the form of beads is the main key. Apart from displaying the beauty of the shape and texture of the natural material, these spices emit exotic aromas and are nicely designed so that they have a more attractive appearance, without losing their function. This work reintroduces the younger generation to the value and use of Indonesian spices in a contemporary form, where the material is abundantly available in Indonesia. This product can help increase the selling power, so that it can increase the income of the craftsmen who produce these products.







## Red is Red is Red

by Erika Ernawan

The spice trading routes is one of the exotic histories of the Indonesia nation. Indonesian geographic location is a blessing, which is on the equator. Nutmeg which thrives in Banda Island, Maluku has a high value as a commodity for the world trade in spices. De Trouwe Amboness is a nickname given by a Dutch orientalist to describe the character of a strong loyal Ambonese. I interpret this as a faithful human who protecting the land. The work I create will respond the color from nutmeg in a form of non-conventional painting using mixed media and medium. Formalism is an old genres in painting to find "values" in formal matters, such as color, shape, line, texture, composition and other visual- perceptual aspects. Red is typical color of thin skin which wrap around the nutmeg. Passion, bravery and strength are defined with red, also red is the most attractive color. This work was created by reconstructing and redefinition the color of the Nutmeg to celebrate and extend the "aesthetics value" and the history of spices.



## Empon\_Empon

by Ferren Justine

Empon-empon is also known as empu is a name that is used to name plant's part that rich in substances they contain. Consuming empon-empon has the same benefits as other Indonesian traditional herbal drinks (Jamu). The benefits are, contain antioxidants that can help fight off free radical, increase health, increase the immune system, and so on. For example, the mixture of lemongrass, ginger, coriander, turmeric, and cinnamon can be made to empon-empon drinks that beneficial for health. These spice plants are the ones that inspire the idea of modern batik pattern design, which can be applied to many Indonesian fashion products or handcraft in this era. This modern batik can be made manually by a manual 2D textile technique using poster paint onto Gloria paper.



## Remember This

by Florenza Octarina

In Indonesia, the land is very fertile, so there are many kinds of spices that grow from the land of Sabang to Merauke. Even spices are in great demand by foreign countries. Since the colonial era, Indonesia has been recognized as a spice-producing country. Apart from being a cooking spice, spices have also played an important role in the history of the world economy. There are many types of native Indonesian spices, for example, such as cloves, nutmeg, andaliman, cinnamon, lemongrass, black pepper, ginger, galangal, kencur, and many other types of spices in Indonesia. Spices during this pandemic play an important role in immune health. It is often found that these spice blend drinks are found in many streets such as markets or angkringan, it is not difficult to find ingredients first, we can immediately drink these spices and warm the body. Like my mother who often makes empon-empon or concoctions of spices for health. Apart from empon – empon, these spices can also be made into wedang, which is a warm drink mixed with processed traditional ingredients and spices. My goal in making this work is when we look at ourselves in the mirror and see this type of spice, it reminds me that during this pandemic there were still traditional medicines or herbs for health. The media that I use is a mirror that will be pasted and painting turmeric, pandan leaves, lemongrass and cinnamon spices on the mirror.



## **Rempah Wangi**

**by Fransisca Evelyn Lydia**

This fragrant spice includes star anise, clove flower, and cinnamon. Many people think that this spice only serves as a food fragrance. But actually, these three spices have many other benefits, such as maintaining the digestive system, preventing heart disease, and even helping to prevent cancer. Through the manufacture of batik patterns inspired by fragrant spices, it is hoped that in an increasingly modern era, people will be able to re-awaken the public to the benefits and advantages of Indonesian spices so that they can maintain Indonesia as a world spice producer and maintain Indonesia's primary commodities.





## **The Spice Islands: Trace of the Nusantara's Glory**

by Ira Adriati

This work visualizes the strength of the Indonesian naval fleet sailing from one island to another in the archipelago and to various parts of the world. This work also shows the commodities of spices, especially nutmeg and cloves, which attracted foreigners to the Spice Islands (Maluku). This interaction brings cultural acculturation in Nusantara. One of them is seen in the motifs and techniques of Nusantara textiles.

The work entitled The Spice Islands: Traces of the Nusantara's Glory is a collage of weaves, nutmegs, paper, threads and canvases, which are composed on a 20 x 30 cm canvas.



## Cultural Encounters in the Layout of Batik Pagi Sore with Chinese-Japanese-Indonesian Florals Pattern

by Irfa Rifaah

Batik Pagi Sore is a textile art that has cultural expressions and symbols. The divider diagonal line between two motif compositions produces a different visualization when wrapped around a woman's body. This textile has a history as a creativity form because of limited raw materials during the Japanese colonial period (1942-1945). Initiated by Chinese batik entrepreneur in Pekalongan, traditional Indonesian motifs that were already influenced by Chinese culture must be adapted to Japanese tastes, for example is peach blossoms turned into cherry blossoms motifs. Indonesian traditional decorations Kawung, Parang, and Ceplokan still adorn in this batik, as a background and filler. Batik as symbolization of the cultural history, layout and floral decorations becomes the background concept for this artwork. Preliminary studies of kimono floral stylization motifs composition, and Chinese florals naturalist illustrations develops to be a basis for the motifs inspiration in the artwork. Batik Pagi Sore which is closely related to the layout of the Susomayo and the Kawung decoration motifs, is poured into the design which will be translated into resist-dye technique. The purpose of this silk painting is to producing a new composition from the three cultures encounter with characteristics of each culture.



## The Elegance of Spice

by Jocelyn Alva Jonetta

Inspired by the good influence and benefits of each spice for human body, combinations of the colors from cubeb, vanilla, saffron, and white pepper, can also create and bring out the elegance and sexiness from the spices. Cubeb can help to cure breathlessness, asthma, and fever. Vanilla can help to maintain heart condition, preventing acne, and strengthen hair roots. Saffron, the world's most expensive spice, contains high antioxidants that can help restrain stress, cancer, and cure diabetes. White pepper can help restrain cancer, ease off cough, and strengthen bones. Tools and materials to be used to create this artwork are sketchbook paper, poster paint, marker, white-colored pen, and gold-colored pen.







## **The Art of Cultural Heritage**

by Josephine Ivena

The richness of Indonesia's cultural heritage in the form of batik and spices are combined into one unified whole in modern art.



## Heart of Nusantara

by Kalyana Sobhita

Inspired by the shape of mandala from India, in which the beauty of the shape itself exists from a core, "Heart of Nusantara" is made to define Indonesian traditional spices as the core of spice trading in Indonesia, as well as a precious source of income to the people, as most Indonesians at the time depends on the fertile Indonesian land to cultivate and sell spices for their living. The artwork itself includes authentic spices that can be found in Nusantara such as garlic as the core, chilli seeds, bay leaves, tamarind leaves and fruit, cloves, cubebs and bitter beans.



## Spices as Immune During Pandemic

by Kezia Maserati Siagian

Cloves for maintaining health and for killing, are also useful to help boost the immune system by increasing the number of white blood cells. Black Pepper also has antibacterial, antioxidant, immune, and fever-reducing properties. White Pepper Removes fluids from the body good for heart health. In addition, this Lawang Flower spice also contains iron, vitamin C, calcium, potassium, magnesium, fat and dietary fiber which are no less good for the body. Inspired by the current state of the pandemic, many Indonesian critters are able to maintain immunity and add vitamins.



## Exploitation

by Kristina Iman Yana Kristi Zai

Indonesia is one of the countries which is known for its soil fertility so that it produces various kinds of plant. Indonesia was once dubbed the Country of Spices or the Spice Route. Of course, this is one of the nation's wealth that is not owned by all other nations and is a matter of pride for the Indonesian people. Spices are the aromatic or strong-tasting parts of a plant that are used in small amounts as a preservative or flavor in cooking. In general, spices also need maintenance and preservation to remain and survive in a place. Indonesia is indeed blessed with fertile soil, rich in flora and fauna, but in fact preservation is the only way for this title to continue. It doesn't matter what nicknames have been assigned to the Spice producing countries or as the country of the spice route but these will gradually become "only a name" when we do not protect them. The concept of this work was inspired by the many incidents such as forest fires, exploitation of Spices so that only the nickname was sounded as a name without evidence. I will actualize the idea of this work through a work made using A3 drawing paper use the collage technique.





## **The Beauty of Indonesian Spices**

**by Lexa Justine**

I'm making this batik pattern is because I see that batik pattern didn't change from before. And I want to raised Indonesian Spices. And my purposein making this batik pattern that I want to deliver new modern batik pattern that different from other batik pattern which has existed. The first step that I draw the spices and I make a pattern from it and then I coloured it with colour painting. I use gloria paper and poster paint only for this artwork. The inspiration for the idea that I made to make this batik pattern is taken from spices that was exploited by the Dutch during the colonial era.



## Gargantua From the Java Sea

by Lois Denissa

Majapahit royal ship is deserve to be named Gargantua because it was large and triumphant at sea for centuries. In history, Majapahit has gargantua of up to 400 ships called Jung Java, which means big ships in the Java Sea. This ship, which has the capability of carrying 1000 crew, is a warship as well as a transport ship that controls the spice routes between Maluku, Java and Melaka. This ship has a length of 50 fathoms, 10 fathoms wide, 4-7m high, with a weight ranging from 250-1000 tons. Evidence of Javanese expertise in shipping has been immortalized in 10 reliefs of Borobudur temple, 7th century AD. The legacy of Gargantua is no longer there, the traces of it are gone, except for historical writings, some of which were from China which wrote down Jung Java's prowess in the sea. Capturing the embryo of this ship in the form of watercolor paintings is hoped to be a reminder and pride for the young and old generations that before the colonial era our ancestors had triumphed in the seas. Maritime life is the real history of the lives of our ancestors, which is beautifully sculpted in the reliefs of the Borobudur temple, I hope that the spirit and spirit of maritime will continue to burn in real action and work in the present and in the future.



## Spiced Cloth

by Lusiana Limono

The idea is to create a textile as a form of domestic craft, made mostly by women, using spices mostly available in Indonesian home kitchen. Kitchen is space, textile is cultural product. Both are attached and very close to women activities. The artwork means to remind us that spices not only used for food seasoning, aphrodisiac, and healthy drinks, but also used in textile dyeing since a long time ago in many traditional indigenous people.

The artwork will be a shawl / stole as wearable textile artwork. This form is related to the function quality in craft products. In order to create the artwork, domestic crafting technique will be used. Using simple tools and many techniques that can easily made at home such as crochet, knitting, embroidery, macramé. These techniques are familiar to many woman and crafter. Spices will be used for dyeing the fibers and material, based on the recipe from J.E. Jasper and Mas Pirngadie book: "Seni Kerajinan Pribumi di Hindia Belanda" (2017). The books are Indonesian version of "De Inlandsche Kunstnijverheid in Nederlandsch Indie" (1912). Textile as a material culture produced by women in domestic area. Spices are ingredients available in the kitchen. This relationship between textile, spices, women, and domestic space and activity inspire me to create artwork. Artwork that reminds me of our rich culture, the role of woman in cultural production, domestic space as a work space.

Material: 100% spun bamboo yarn

Ingredients: candlenut, onion, garlic, chili, turmeric, galangal, curcuma, clove, nutmeg, gambier, pepper, indigo, sesame oil, sappan wood, black cumin, annatto seed, angkak, tamarind, asam kandis, asam lawak, asam gelugur, lime, lemon.

Product: table runner

Size: 30 cm x 48 cm





## The History of Shipping Spices by Sea

by Miky Endro Santoso

The process of creating this work uses the photomontage method with Adobe Photoshop CS6 on A3 paper. This work aims to commemorate the busy spice trade of the past, which was sometimes accompanied by wars between the local rulers and the VOC. This work is inspired by the longstanding maritime spice trade. The history of the archipelago, which is currently the territory of the Indonesian state, is part of the formation of the cross-island sea network in the archipelago itself. Indonesia is known as an archipelago and has long been known as a "the land beneath the wind" that lives in the sea route connecting East Asia and West Asia. The shipping of the spice trade depended heavily on the wind. When the east wind season blows, they sail south of Malacca, while in the west season the ship sails to the Lesser Sunda Islands (Nusa Tenggara) and the Spice Islands (Maluku), Buton Islands, Buru, Mindanao, Kai, and Aru (Meilink Roelofsz, 1962). Then came the VOC from the Netherlands who wanted to control the strategic area of the Makassar-Ternate route. As a result, there was a war between Sultan Himayatudin (1752-1755) and the VOC. In the collective memory of the Buton indigenous people, this event is commemorated as the Kaheruna Walanda Period (Dutch Riot Period) (Zuhdi, S., Effendy, 2014).



## Exoteast Lawangplaga

by Muhamad Ali Rahim

The idea of this work arose from curiosity, that at one time there was a time how amazing an agricultural crop could even beat the “charisma” of gold and diamond sparkles. It is only small fruit, seeds hidden in its shells, flowers and leaves, even just the bark of a tree trunk — it is a spice. Its attractiveness invited European expeditions tens of thousands of miles to the “East” for more than two centuries since 1600 AD. This exploration eventually created a shipping route known today as the “Spice route”. This work is intended as a visual representation of the ironic concept of “beauty” on the one hand, but it causes a dark period of colonialism to a nation in the “East” part of the world on the other. This work, entitled “Exoteast-Lawangplaga”, is a combination of the words “Exotic”, “East”, “Lawang Flower”, and “pelaga” (cardamom); the concept is: “the beauty of spices as a natural attraction of the eastern hemisphere”. The method in creating this work begins with the collection and then processing of visual data and article data about spices. Visual concepts are explored until they are relevant to the narrative. The work is made with a simple technique, namely “Digital Collage Appropriation” using a digital editor application on Android.



## **The Dignity of Star Anise**

by Priscilla Meylia Kosim

I took the Star Anise spice in this batik because the Star Anise is a spice that is rarely seen or heard by its name compared to other spices such as tea, coffee, pepper, etc. Although the Star Anise is less well known by the current millennial generation, the Star Anise has been a food flavoring used by ancestors from ancient times to the present. Star Anise have a distinctive sweet aroma and many benefits for human health. In addition, the Star Anise has a striking characteristic that is very easy to recognize and distinguish from other spices, namely its beautiful shape like a flower. I paint this handmade batik by sakura poster colour onto A3 canson paper.



## **Dibalik Cantiknya Wanita Indonesia**

by Regina Wijayanti Nurtanio

Cloves, nutmeg and saffron are spices commonly found in Indonesia as food seasonings but apart from being a food spice, cloves, nutmeg and saffron have other benefits, namely as natural beauty ingredients.

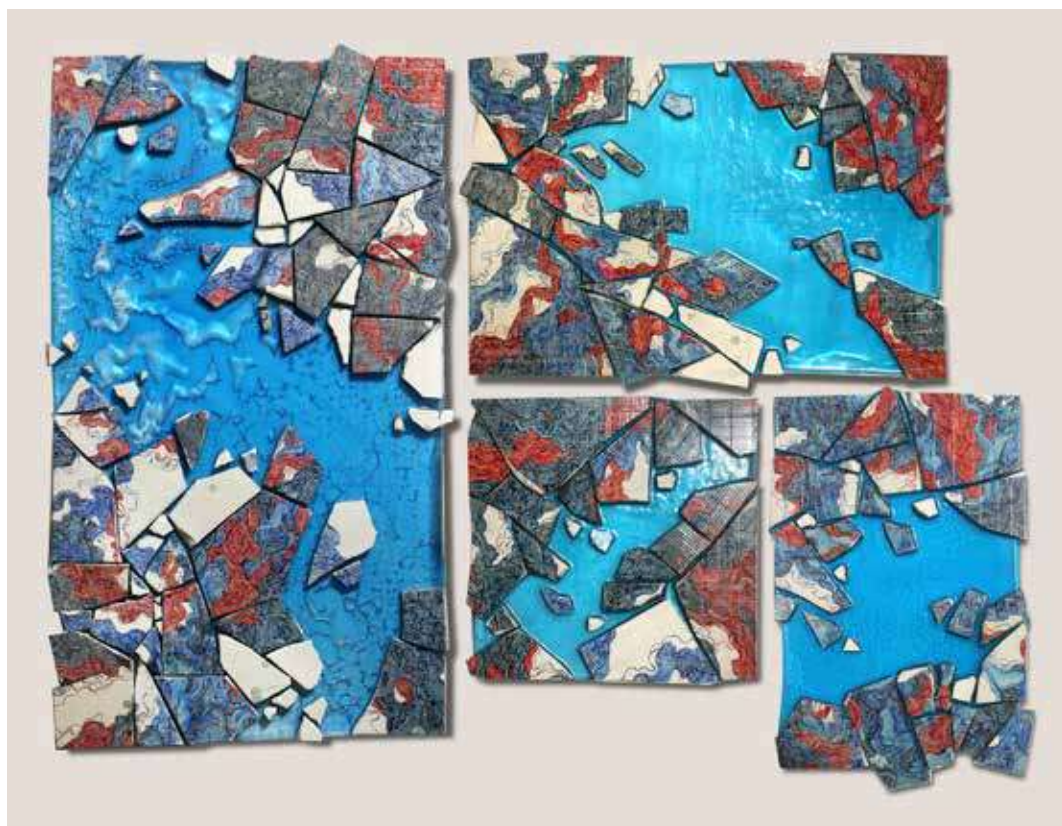




## Pala dan Cengkeh

by Reva Janet Santoso

Cloves have long been used as a traditional herb. A study says that cloves can increase the humoral immune response that helps bind viruses and bacteria and neutralize them. The anti-inflammatory properties of cloves also help reduce lung inflammation. However, the consumption of clove flowers must be careful because it has side effects, including allergic reactions, irritation of the skin and gums, liver disorders, and inhibition of blood-thinning drugs. Nutmeg is a typical Indonesian kitchen spice usually used to make curry, stews, and others. Apart from being a taste enhancer, nutmeg can also increase endurance because nutmeg is rich in antioxidants that can ward off free radicals that cause chronic disease. Nutmeg also contains antibacterial and antidepressant compounds. Nutmeg is also high in magnesium, which is vital for reducing nervous tension and stimulating the release of serotonin to create a sense of relaxation in overcoming insomnia. I chose the nutmeg and clove spices because many people do not know the benefits of these two spices, which can maintain body immunity, especially what is currently needed by everyone.



## Where the Currents Met

by Riki Bagja Suteja

The work "Where the currents met" does not explicitly talk about the existence of spices and commodities brought in this trade, but instead tries to metaphor the 'connections' that occur between differences, which in this case has a considerable impact, both positive and negative for the developing countries. Countries involved. The division and reunification of people and groups in the name of profit became widespread. As we know, colonialization cannot be separated from this spice expedition. Most of them felt the trauma of colonialism, but the more open trade routes could be an advantage in itself apart from that. Being the forerunner of globalization, differences in customs, culture, art, culinary, scientific, and so on are slowly becoming blurred and increasingly sublime. The world is starting to unite, although in a different sense and not always positive. In this work, the visual object formed is an abstraction of what I describe as a 'dream continent' that was not previously known to the expeditors as an expectation without a definite guarantee other than stories about the source of wealth. Imaginary fractions are containing 'desire' and interim analyses. At the same time, the fictional fragments eventually form a new unit that redesigns the values of life in that place. The work 'Where the Currents Met' is an arrangement of 'desire' pieces that are randomly shaped in such a way as to resemble the shape of islands and continents, between which there is a vast sea that stretches out. From that arrangement brings changes that affect the other pieces, then becomes a new whole without any expectations other than realizing the search for a dream.



## Decoding#2

by Sandy Rismantojo

For centuries, the island of Java had been the focal point of the world's spice trade route with traders from Arabia, Persia, India, China, Spain, the Dutch, and the Portuguese. The foreign traders who later stayed and married residents lived in cities along the north coast of Java. The local culture and Chinese immigrant culture blended, creating Chinese Peranakan culture. Known as accomplished entrepreneurs, the Chinese Peranakan also developed Peranakan batik, for example, Batik Tiga Negeri. Many visuals depicted were a blend of Javanese, Chinese, Arabic, Persian, and Dutch culture. Which ultimately creating this batik rich in acculturation values in Indonesia. Decoding#2 illustrates that Batik Tiga Negeri by Dua Putri Lasem combines layers of meaning and story. This artwork uses a montage technique to create a new female model representing cultural acculturation. It uses a printing process on several layers of acrylic-based on the semiotic theory of text. In this artwork, the visuals that appeared on this batik are layers of language, a combination of signs relating to the sign system, the level and relationship between signs, the content of myths, and ideology that have social meanings and values behind them.







## **Variety Batik Spices Lots**

by Santhika Prameswari Rusli

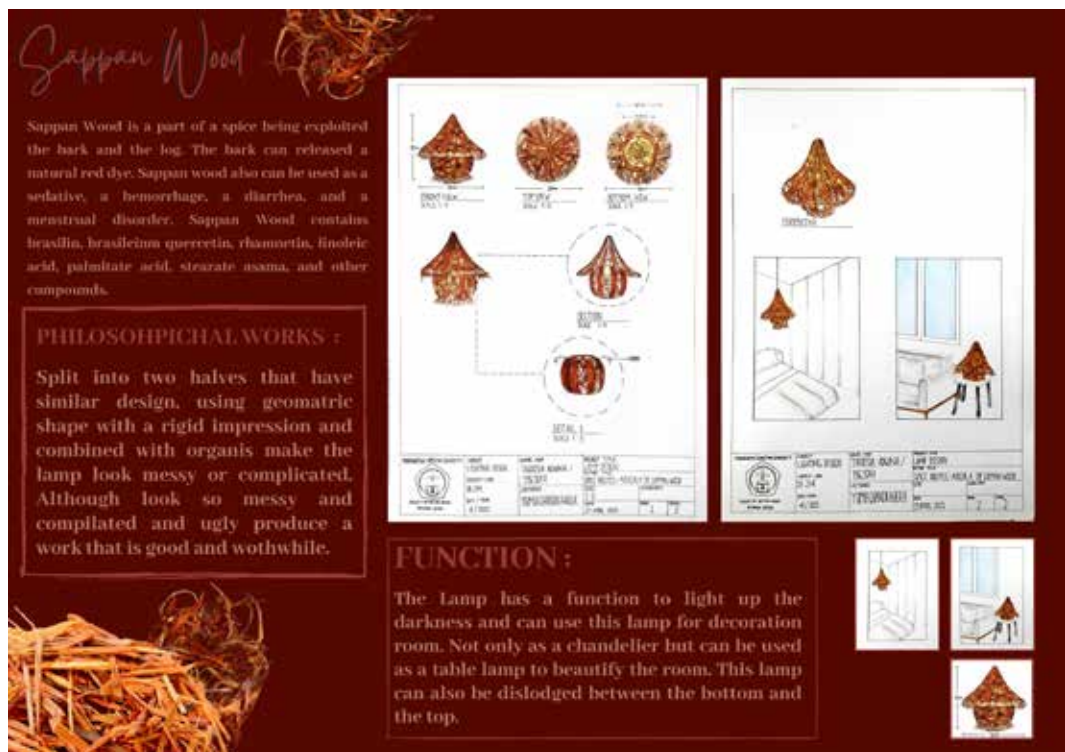
The concept in this work I combine Mega Mendung batik and Javanese batik and then combine it with various spices, namely anise and vanilla. Make a composition that has a regular focal point, contrast, and layout.



## **A Journey to Immunity**

by Sherin Nataya

This past year we've been dealing with the monstrous Covid-19. Everyone worked so hard to help one another, saving and preventing Covid from taking lives. With these spices, we would be able to help ourselves by boosting our immunity by consuming spices such as ginger, cloves, nutmeg, etc.



## **Sappan Wood**

by Theresia Adwina Putri Murtiningrum

The Concept is from Sappan Wood that i apply in my lamp design. The rigid and organic when cut the sappan wood make the design looks so aesthetic. The lamps are designed to from two levels. The lamps can use for chandelier and decorations.



## **Medan Chicken Curry**

by Valerie Olivia Santoso

This food may sound foreign because this one food is only famous in the Medan area. The seasonings used are also very distinctive and rarely used, such as star anise, nutmeg, secang, candlenut, etc. This food is very suitable for tourists who want to eat unique and distinctive food from the Medan area, besides the pictures that I have made are inspired by every spice in the Medan Chicken Curry.





## **This Is Not Art**

**by Wawan Suryana**

The concept of This Is not Art is my expression of the spices of the archipelago, which are very well known to foreign countries. This work is an invitation or appeals to the archipelago people and the world to preserve the spices of the archipelago. The result is made using mixing oil paint media on wood and glass bottles and condiments. This work also participates in celebrating the International Forum on Maritime Spice Trading Routers and Cultural Encounters in Indo-Pacific.



## **The Darkness of the Pandemic**

**by Widya Indah Yunifa**

Guarding during a pandemic is not only from outside the body, but inside the body must also be guarded. one of the spices that can increase endurance, in Indonesia a lot of spices are guaranteed to be effective, want people to aware attention to their bodies during a pandemic. Red ginger, Cinnamon, Bunga Lawang, Clove is one of the spices made in herbal drinks / herbal medicine, can increase the body's immune system, is effective against inflammation, helps the body carry out the detoxification process to fight toxins and free radicals, fight bacterial and fungal infections. Being a traditional medicine to treat diarrhea, colds, flu, stomach pain. So it is effective for increasing endurance during the Covid pandemic.





## Spices in Food Culture

by Wieke Tasman

Spices have been known to humans for a long time ago. It is used besides to enhance flavor in food, also for medical purposes. The hunt for spice encouraged traders to a long journey which is thousand of miles. Maritime spice routes are linking Asia with Europe, and left a trail of cultural heritage along the spice route. My artwork is an illustration about how spices left a cultural heritage in some countries along the route in maritime trade, especially in the culinary. From east to west spices used in their food, to make a distinctive flavor of their own. Most Indonesian traditional cuisine is rich in spices. In Indonesia, traditionally spices are placed in 'Coet', then mixed and grinded with 'Mutu', Indian food had its own traditional spices to enhance its flavor. Italian food represent western food, which have their own tool to grinds pepper. The illustration intend to remind us of our natural wealth, spices.

# Spice Route

Art Works Exhibition

<http://art.maranatha.edu/spice-route-2021-art-gallery/?lang=en>

**FASHION**







## Lady Pimpinella

by Audrey Fitria Devani Kawilarang, Hana Rahmawati, Jeanie Kalina

The work entitled "Lady Pimpinella" is inspired by Bunga Lawang. Lawang or pekak flower is a flora originating from China. The name of lawang flower in Chinese is ba jiao or bat gok which means "eight horns". In the 17th century AD, Lawang flowers were introduced in the European continent. In their home country it is usually used as a traditional herb and food spice. The lawang flower is a plant that likes cold and sub-tropical regions. This can be seen from its very wide distribution, including in Indonesia. This plant is known as a spice that produces a distinctive aroma. The unique shape is the characteristic of this flower so that it is easily recognized. The dried fruit of the lawang flower has a strong distinctive aroma, making it suitable as a spice to be mixed with ginger, cinnamon, and black pepper. The lawang flower is also often used for traditional drinks such as herbal medicine and tea drink mixes. Based on the historical and cultural values of the spices contained in lawang flower, the artist manually depicted Lady Pimpinella into a fashion illustration. The concept of the work depicts the figure of a princess wearing traditional clothes such as kemben holding a warm cup of tea containing lawang flowers inside. Lawang flower is implemented into the developed batik motif. The dominant colors of lawang flower is brown, black and red are the main color shades of the work to give it a traditional impression. The background of the object depicts the concept of parts of the Lawang Flower plant, from the leaves, shoots, to the fruit of the Lawang Flower. This fashion illustration is made to remember that the lawang flower is one of the typical Indonesian spices that has a distinctive fragrance, unique beauty and many benefits.



## Van Betawi

by Beatrice Lisandra G

The inspiration in work entitled Van Betawi, which in Indonesian is from Betawi, comes from a typical Betawi drink, Bir Pletok. This drink does not contain alcohol and is efficacious to prevent colds, gout, aches, and warms the body. The spice content consists of ginger, cinnamon, lemongrass, nutmeg, secang bark, and pepper. The word 'pletok' itself is taken from the sound of 'pletok' when the Dutch open the cap of a wine bottle. But some believe that the word 'beer' in Bir Pletok comes from the word bi'run, which means abyar or spring. While the word 'pletok' means three things, namely, made of bamboo, placed in a teapot, and shaken so that it sounds pletok. Pletok beer is one of eight Betawi cultural icons besides ondel-ondel, coconut flowers, Gigi Balang ornaments, Sadariah clothes, kebaya kerancang, Betawi batik, and egg crust.

This drink is described in an Advertorial fashion illustration. With this fashion illustration, Advertorial itself, hopefully, many people will know more about Pletok beer and its benefits. The concept of the work depicts a woman in semi-formal attire by applying silhouettes and clothing patterns from the ingredients in this traditional drink. The silhouette for the dress was taken from the straight cinnamon shape and the round nutmeg shape. The color is accepted from the warm nuances of the spice solution in ginger, lemongrass, and nutmeg and uses the Betawi batik motif. Illustrated works are done with a combination of manual techniques on sketches and digital as coloring and finishing.





## Ondeh Mandeh!

by Catherine Renata Kim, Verrel Widura, Ommar Mohammad

Ondeh Mande! It is an allusion that is often uttered by the Minang people. Ondeh Mande comes from Ondeh meaning 'ouch' and Mande which means 'mother', an expression to show shocked expressions, both positive and negative. If that means, Ondeh Mande! parallel to the word "Geez, Mother!". Inspired by the variety of typical West Sumatra spices, the work is in the form of a conceptual fashion illustration which is a representation of 5 Typical West Sumatra Spices that color Padang's specialties consisting of chilies, turmeric, cardamom, lime leaves, and cumin. In each spice has various different characters which are depicted as a unity in the illustration. For Padang cuisine, chili is considered a staple food ingredient. Turmeric is used in cooking as a food flavor enhancer. The presence or absence of turmeric often has a big effect on the taste and color of food. Cardamom is often found in India, Sri Lanka, Thailand and Guatemala and began to be traded in Indonesia around 1986. Cardamom seeds are commonly used as a spice in curry, curry or opor because this spice removes the fishy smell of meat. Lime leaves are used to add a fragrant aroma in dishes that are often used as flavorings in culinary preparations. Cumin is used in cooking to give it a sweet and spicy aroma. The elements of the spices that are lifted are presented in a dress inspired by the traditional Minang dress, a female character who is depicted with a tough, brave, yet gentle and warm character as a symbol of Ondeh Mande. The purpose of making the work is as an appreciation of the fame of Padang cuisine at home and abroad, it turns out that it contains 5 spices as the key to the enjoyment of the taste of cuisine.





## Ranupatma

by Fiona Nathania Elfreda, Madelyn Brigitta

The work is inspired by the traditional drink Wedang Secang which looks ordinary but has benefits for the person who drinks it. Wedang Secang is a typical drink originating from Trowulan District, Mojokerto Regency, East Java. People believe that drinking wedang secang helps increase body stamina, overcome diarrhea, nausea and good for the liver. The main ingredients used are sappan wood and other supporting materials such as lemongrass, cinnamon, pandan leaves, and cardamom. Based on the benefits contained in this wedang secang, the author then puts it in a fashion illustration with the figure of Srikandi. The fashion illustration Srikandi is depicted wearing traditional Javanese clothing, namely kebaya, and batik cloth. The inspiration for wedang secang is shown as the pattern and color of the spices found in the drink. The shape and color of the herbs are composed in the clothes and the background of the object. It is hoped that through this work, we can raise Wedang Secang, which has excellent properties for the health of the body.



## Treasure Trove: Authentic Nutmeg Wine

by Janessa Angelica

Inspired by the authenticity taste of Indonesia spices, this artwork raise Wine Nutmeg as the main theme. As we know, Siau Island, North Sulawesi, has the best quality nutmeg in Indonesia. It's because Siau Island has a rocky topography, so the nutmeg trees will live in dry place. However, there is a lack of awareness from the local community to utilize the nutmeg. One day, a French Wine Sommelier invited some people of the Beong Village, Siau Island to hold a training in processing nutmeg into a nutmeg wine. Nutmeg wine has a special taste and good efficacy for our body. It comes with dark brown colour with a typical aroma of Indonesian spice, nutmeg. Once sipped of this drink will give warm sensation to our body within few seconds. "Most tourists come here to look for nutmeg wine. They really like it. There is tourists from Japan who said that the taste of nutmeg wine in Siau is better than other wine." said Barik, one of the villager. Unfortunately, Indonesian people are not familiar with this nutmeg wine. Maybe because the lack of publicity about this wine in Indonesia. Hopefully nutmeg wine can be more widely known and have the opportunity to become an object to improving Indonesian gastrodiploamacy.

On this opportunity, the author pours the inspiration above into a digital artwork, concrete in conceptual fashion illustration. Where this work describes a photo of an old woman enjoying the nutmeg wine under a beautiful sunset, also decorated with a frame on the outside, as if this photo is a memory of the history of the island Siau. This artwork dominant comes with primary colour, with full illustration pattern inside.





## Anggi Abirupa

by Josephine Theodora, Michelle Sanjaya

Through this concept, the spices that are reviewed on the artboard are the flower of lawang and cubeb. These two spices are small, unique but have a very distinctive, strong fragrance and taste that other spices do not have. Lawang flower or known as pekak with the Latin name *illicium verum* is a spice originating from southern China and Vietnam. In Chinese, the lawang flower is called bat gok & ba jiao means 'eight horns' which refers to the shape of the flower petals and consists of 8 segments, each of which contains small brown seeds. The lawang flower is a plant that lives in cold and sub-tropical regions, has a high adaptability, so that it can survive even though it is not in its natural habitat. Meanwhile, cubeb with the Latin name *piper cubeba* comes from Java and Sumatra, so it is called Javanese pepper and can grow well in cool climates. Kemukus has segmented stems, is not woody, soft texture, has fibrous roots and brownish yellow, single leaves, has a round shape and wrinkled base. Flowers lawang and cubeb have benefits including overcoming colds, maintaining healthy skin, and increasing immunity. However, the uniqueness of these two spices is less well known among young people. Through a poster with a fashion illustration content entitled Anggi Abirupa, which was inspired by the form of lawang and cubeb flowers. Both of them are the inspiration for making cloth motifs so that the two types of spices are better known by the younger generation. The parts of the cubeb plant and the flower of lawang which are visualized as motifs / accessories include seeds, flowers, and seeds. The method we will use is manual with color tools such as colored pencils, markers, and poster paint, while the paper used is Canson Watercolor 220gr. Our way of pouring the characters from the inspiration into the work is with an advertorial fashion illustration, where the illustrations have a fashion design to introduce lawang and cubeb flowers to the younger generation.





## Coriander Health Goddess

by Julia Rosalind

The title for this artwork is "Coriander Health Goddess". There is a story behind this name. It comes from the story of when a noblewoman called Marjani from Puwerkerto who worked as a nurse. Her outfit is combined with Coriander plant. Coriander is the symbol of health, healing and love that suits the nurse's profession. The colour of Coriander's seed, flower, leaf, root, etc have an earth-tone colour that suits with healing theme. With all of these parts, this artwork will illustrate a goddess figure. Her costume will be the combination of Marjani's outfit and Coriander's part that fuse into a new artwear. The artist will make them in digital illustration.



## Omnest Alliciant

by Rebecca Theresia

Omnes Alliciant is a Latin language which means charming. The spice that I using is turmeric. I will use this color as the main color in my illustration. Turmeric is a spice that has a lot of benefits, one of which is for beauty. Starting from the fruit, leaves, flowers and colors contained in plants can be poured into ideas from the illustrations that will be made. The distinctive feature of turmeric is its orange color and if it grows bright yellow, I will make this color the main color in this illustration. I'm going to combine the spice of saffron with 1980s Victorian fashion. The hallmark of Victorian fashion is the dress, which has a layered tassel at the bottom of the skirt as well as the signature accessories on the head. On the head of the accessories, I will give a little ornament using flowers from the turmeric plant which is known to be very beautiful. This elegant and charming dress inspired me to combine the spice of turmeric and all the ornaments with this 80s Victorian era dress. The illustration will have a new charming characteristic.



## **Pakeyan Waraney**

by Reinatha Prianka

Pakeyan Waraney is based on Manado language means the Outfit of Manado Knights. The purpose of the artwork being created is to lift Minahasa Culture starting from the weapon, costume, and traditional house (as a background of illustration). The artwork is going to use clove as the main ingredient. The reason of using this spice as the art material is because clove is one of the ingredients that are quite easy to find in the Minahasa area and as one of Indonesia's preferred spices. This artwork illustrates a new war costume style that is inspired by the combination of Minahasa costume (Kabasaran) and clove spice material with simpler and modern style. This illustration will be created with two figures to represent the male and female costume using the digital illustration method.



## The Indonesia Cassi

by Shania Salma Safira

The work entitled "Kayu Manis, The Indonesian Cassi" was inspired by the conditions and situations of the elderly during the COVID-19 pandemic. So many older people are threatened with their lives due to their weakened immune systems. In Indonesia, the results of a blood sugar survey for the elderly group have reached 87.6%. Looking at the data, it turns out that there is a spice from Indonesia, namely cinnamon, which has many benefits. It lowers blood sugar levels or can be said to be a diabetes prevention agent.

Cinnamon is a type of Indonesian spice that is quite rare. This Indonesian spice with the scientific name *Cinnamomum* is a type of spice produced from the palm tree's inner bark, which will later be dried. As the name suggests, this type of spice has a sweet and spicy aroma. Many are found in West Sumatra and Jambi, precisely in the Kerinci mountains. Usually, this cinnamon is used for traditional medicines, staple foods, and beverages.

The inspiration above will be poured into work in a fashion collection where there will be six total looks to be illustrated.

The color that will be presented is the flower dust color story. So, the color composition will only play on these colors. The silhouette of the fashion collection will be given a fashion concept that has the character of artwear for a fashion show. All the shades and colors will be balanced until they become one unimaginable and fantastic collection. The fashion collection here will be made as unique and creative as possible where the main focus is cinnamon, an Indonesian spice that acts as a lowering blood sugar level. So, there will be many elements related to cinnamon, covid-19, the elderly, and blood sugar, of course.





## Maple Syrup

by Tiffany Belinda

Starting with pure silky sweetness of vanilla, cinnamon bark and just an exotic touch of star anise, this infusion creates a familiar yet unique taste that will transport you to the spice markets in the East. This combination of Maple Syrup composition brings back the old history of Spice Route trading that includes Madagascar, China, and Indonesia. One writer described maple syrup as “a unique ingredient, with a fine, smooth texture, with a distinctive sweet taste and a rare, fiery yellow color. Maple flavor, well, maple flavor, is uniquely different from the rest.” In other words, maple syrup can represent the perfect foundation for these spices. To have such beautiful combination that can create a exquisite meaning of spice trades.

Spices: Star Anise, Cinnamon, Vanilla



## The Great Ternate

by Valeria Vanessa

Indonesia is one of the places in the world that gifted by God for having many spice. Such as nutmeg, pepper, clove, vanilli, ginger, cinnamon and so many more. Due to that reason, Indonesia became one of country that participated in spice route. The spice route start from the east to west. Ternate was the first island that visited. On 1511, the Sultan of Ternate helped and welcomed the Portuguese ship crew sent by the adventurer Alfonso de Albuquerque to the Ternate region. His move had a major impact on the opening of the spice trade route to Ternate. I intended to show traditional garment of nobles and Sultan of Ternate called "Manteren Lamo" and "Kimun Gia". Moreover, I also use cloves as an additional element to reminisce the fact that the island were once the world's single major producer of cloves and called as the "Spice Island" of Maluku.



## Danger

by Yohana Stefany Darmawan

This work entitled "Danger" is inspired by one of the Indonesian spices, namely large red chilies. Chili has a variety of colors like rainbow colors, but the most important is red. The big red chili itself does not come from Indonesia, the big red chili was brought to Southeast Asia with the 2000s of other plant species to Indonesia in the 16th century by Portuguese and Spanish sailors. In Indonesia, large red chilies are made into various kinds of unique chili preparations, which have characteristics in each region, so that various types of chili sauce are created that have a spicy and unique sensation in each region. The concept of the work that will be made has the concept of "Queen of Chili" which means the queen of chilies. The concept will be outlined in the form of conceptual fashion illustrations. A common color that large red chilies have is red, the color red interprets something dangerous, and it is energizing. The bright red color represents strength as well as confidence. The red color is then symbolized in the work through the figure of a woman who has expressions and poses that are strong, energetic, and dangerous like a queen. The type of clothing chosen is cocktail fashion with domination of red color. The fashion style and accessories are subjected to a luxurious image with silhouettes, colors, and textures inspired by large red chilies. The object's background depicts the shape of chili. Fashion illustration made in colored pencils and watercolors on paper. The aim of this conceptual illustration work is to show the symbolism of the role of red chilies as one of the basic spices in many regions in Indonesia.

# Spice Route

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## CHARACTER







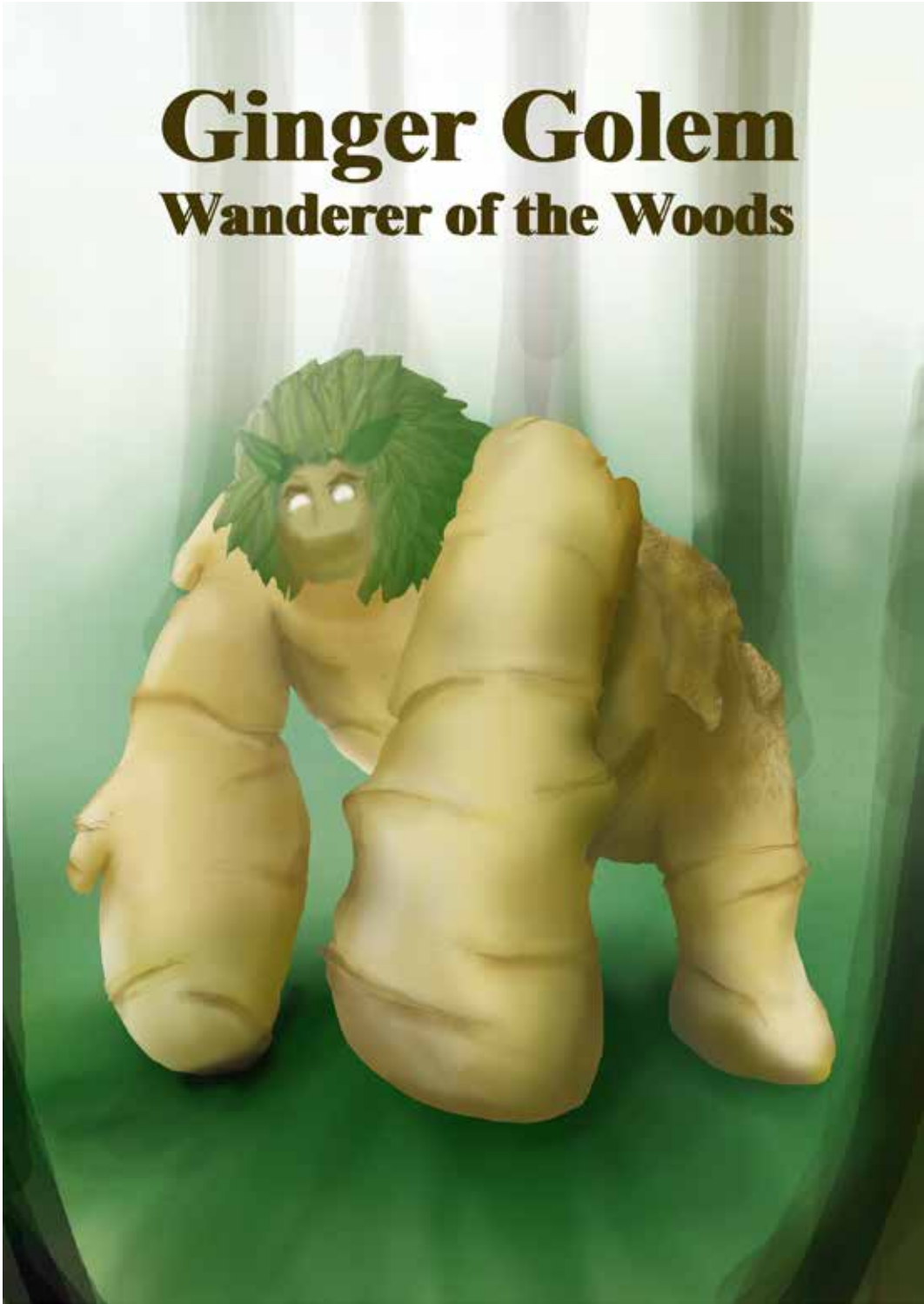
## Tranquilo: The Chili Warrior

by Agathon Eka Yudha

Tranquilo is the name of a character that I created. I made this artwork using digital painting techniques through the Adobe Photoshop application using soft and hard brushes. I got this character inspiration from Indonesian spices, namely curly chilies, in Indonesia chili is one of the spices that is always in every dish. Tranquilo which in Spanish means calm, really describes the characteristic that tranquilo has. This character is an elf who resides in a village called Natuna. He is gifted with the power of fire that can be extracted from chilies, but with his calm and intelligent, Tranquilo will only use his powers when he is in a state of anger. For example, to fight against the Furia elf group which aims to destroy the Natuna village elves and have the ambition to seize the area. Of course he will use his strength to fight against the Furia. His goal is to keep Natuna Village safe and in the end the villagers can live in peace.

# Ginger Golem

## Wanderer of the Woods



## Ginger Golem: Wanderer of the Woods

by Benayahu Ben Boanerges

Ginger golem is a protagonist game character that have a ginger body and humanlike face with leaf hair. This character is pretty much the ginger version of golem type creature, and was heavily influenced by various golem type creature usually found in movie and videogame. I draw the sketch using pencil, and paint it digitally using Photoshop. I made this character to promote the many benefit of ginger to the younger generation (mainly kids) through gaming industry. Young people barely know anything about ginger and using video game is the best way to introduce them. Ginger has been widely used for medical treatment and this creature serve similar purpose as a ginger. They are friendly and behave nicely towards human. This resemble the "good" of ginger for humankind in term of healthcare. Ginger Golem are very useful for their healing capability. They possess the power of healing many disease through a drop of their "sweat" (it's not sweat because their body was made up by some sort of "magical" liquid). However, Ginger golem was never meant to be a war machine and more of a neutral mob that serve as the gift of nature.



## **Tara Pala**

by Beverly Clara

Tara Pala is a character design artwork made exclusively for the International Forum on Maritime Spice Trading Routes and Cultural Encounters in Indo-Pacific with digital painting technique. The digital artwork is an illustration of an original fictional character that goes with the name of Tara Pala, inspired by the beautiful fresh nutmeg or Pala, seed bright red in color with brown strokes, encased with a yellowish green skin. The motive of this artwork is to introduce Indonesian spices to the younger generation in a more exciting way.



**DANG NIANG  
AMERTA  
WITH THE  
ANCIENT GINGER  
SACRED HEIRLOOM**



## Dang Hiang Amerta

by Camarray Taraka Prattiwa

A turtle demon who mastered various moves and spells to fight the imbalances in the universe. Having the ultimate power can manipulate space and time by concentrating positive energy from the universe using an ancient ginger stick he obtained with a sacred ceremony that involves him having to meditate on the top of Mount Mahameru for 10 years and close with a vow to maintain peace and balance the universe forever. Dang Hijang Amerta can travel time with the help of the power concentrated in the ancient ginger stick which allows him to Return to the past where the universe was unbalanced and evil was dominating. Dang Hijang Amerta's meditation place is at the top of the Sundanese mountain, which is the mountain where all knowledgeable people in the archipelago live. Dang Hijang Amerta can also change his body shape into a 5 dimensional creature and sometimes he whispers advice to people who are having trouble making decisions without that person realizing his existence. Several incidents that occurred in the archipelago, such as whispering Roro Jongrang to ask Bandung Bondowoso and trick him to raise the dawn. As well as helping Pandavas win the Mahabaratha war against the Kauravas in the Kadangetra field. The weakness that Dang Hijang Amerta has is in his ancient ginger stick because he divides his soul into that staff with the aim that he can keep the balance of the universe longer, but if he betrays the stick, (giving the stick to others willingly), the staff It will destroy some of the souls of the Dang Hijang Amerta who are on the stick and make him die.



## Capraqua, the Goddess of Cloves

by Erick Ricardo

Capraqua is a game character that I created by myself, this character is an amalgamation of human and animal, the purpose of making this work is to introduce Indonesian spices, one of which is cloves, through this game character, inviting the younger generation to get to know more about the spices that are used. exist in Indonesia. I created this illustration using Procreate with stylus pencil. By using a soft and hard brush. The reason I made the character of a goat with water elements was inspired by the Chinese zodiac, namely "water goat" in 1943. Capraqua is a half goat goddess and the mixing of the water elements in her body, she has a stick that functions to emit the scent of cloves and smoke with just one beat and can stretch very far and can tie people like ropes by releasing the scent of cloves which makes the enemy feel dizzy and faint instantly. This stick was given by his parents, who are the god of the goat and the goddess of water, with the aim that this capraqua can protect themselves and cure diseases from the use of these cloves. With the nature of the capraqua that is easy to help others and likes peace and love, both parents hope that this stick can be used as well as possible.

# SCORPINNAMON KNIGHT



## Scorpinnamon Knight

by Ervans Lawuan

Scorpinnamon Knight is the name of the protagonist game character that I made using digital painting technique in Photoshop. The purpose of making this game character is to introduce Indonesian spices to younger generation. The reason why I named it Scorpinnamon Knight is because this character is a combination of human and scorpion whose main weapon is cinnamon which is one kind of spices that Indonesia has. The reason why I chose scorpion to be combined with human is because scorpions are strong animal which can withstand various extreme conditions and also have a long lifespan. Scorpions also can breath in water because they have lungs like gills. By selecting scorpion as animal that combined with human, I portray Cinnamon Knight as a strong character, adapts well, and can withstand various extreme conditions in order to fight its opponent. The main weapon of this character is the cinnamon as strong as steel. Besides being a sword, this weapon also spreads cinnamon powder that could help this character to heal itself by absorbing bloods from its opponent when it got attack. In addition, this character also has poisonous sting because it's combination of human and scorpion. This sting is used as the ultimate weapon by this character because it can paralyze the opponent even to death. This character also has an agile / fast movement. The clothes of this character is made by iron materials to protect important organs and body parts, such as the heart, liver, hands, feet, etc and it was inspired by European Knights in the past. This clothes also bring disadvantage because not all of the materials covers the whole body which allows the other body parts will be its opponent's main spot to attack this character that cause excessive bleeding and make it weaker.





## Eden, the Anise Star Warrior

by Finna Amelinda

The idea of this artwork is to make a game character based on a fusion between human form and animal, also to represent one of the iconic Indonesian spice, anise star. Within this artwork, I hope people would be more curious to know about Indonesia. Not just about the spice, but about the overall culture. I made this illustration with digital painting technique by using Photoshop with hard brush. The overall illustration was done at 28th of February 2021. Eden has the skill to shoot with her anise star weapon. Other than being good with her weapon, she is also skilled in martial arts such as Karate. Hard working and smart in making plan arrangements, she also has a beautiful face that can manipulate her enemies in a second. Her humor sense is also immaculate, which makes her an easy going person. The anise star weapon has its sharp edges that made it so dangerous. The weapon only belongs to its master, which means it cannot be use with anyone else other than Eden. With her courage and motivation, she hopes she can make this world a better place. She has a really big empathy, which made her a wonderful character. But that empathy is also her weakness, making her enemy's favorite to manipulate with.



## Coriander Man

by Frederick Austin

In this artwork, I made a human character with the spices theme. I choose "ketumbar" (coriander) because various types of traditional Indonesian dishes often use spices in the form of hard-flavored seeds. The character name is "Coriander-Man". He is a superhero who resembles a coriander with the power of a coriander bomb. Why I choose those spices because I want to introduce one of the most famous spices in Indonesia.



## Arachne

by Halefi Syifa Ramadhani

The idea that I created in this artwork was a half human and half spider female creature that has power with her spider web. The spice used in this artwork is the cloves on the feet. The purpose of making this artwork is to complete my college assignment. Apart from turning in my assignment, I also created this artwork to practice my imagination into a game characters. This art creation technique uses traditional technique with pencil for sketch and digital painting technique for final artwork in the 'Procreate' application in iPad with Apple Pencil. The source of inspiration that I use is the fictional character like 'Hera' in the film "Thor: Ragnarok" and 'Enchantress' in the film "Suicide Squad".



## **Iris**

**by Halefi Syifa Ramadhani**

The idea that I created in this artwork is a girl creature that is half human and half dove who has a sword and a shield. The spice used in this artwork is the star anise on the wings. The purpose of making this artwork is to complete my college assignment. Apart from turning in my assignment, I also created this artwork to practice my imagination into a game characters. This art creation technique uses traditional technique with pencil for sketch and digital painting technique for final artwork in the 'Procreate' application in iPad with Apple Pencil.





Anise Elder (Antagonis)

## Anise Elder

by Jennifer Levina

Anise Elder is a antagonist character which is a mix from human and star anise. Star anise have thick and tough filament. Anise Elder have thin and small body which allow him to move really fast. He could create star anise on his palm and use them as ranged weapon. But he only can create two star anise at a time.



Tree Golem (Protagonis)

## Tree Golem

by Jennifer Levina

Tree Golem is a protagonist character which is a mix from human and dragon tree. Dragon tree known for it's ability to clean air polution which make a great house plant. Tree golem have a giant clove as a weapon, this weapon is a gift from a friend who died in a tragic way. He promise to avenged him with this weapon. He needs daily dose of sunlight which could be unfortunate in battle.

**KSATRIA**  
**BUNGA LAWANG**



## Ksatria Bunga Lawang

by Kenny Louis Ng

Ksatria Bunga Lawang is created using digital painting technique. This character inspired from anise star and combination between tiger and robot, the motive of this artwork is to introduce everyone about anise star for young generation and the purpose of this artwork is for a introduction culture to foreign countries about Indonesian herbs and spices. (Story) Ksatria Bunga Lawang is a tiger who live alone. It parents and flocks were killed by the mad monsters. Soon it become a survivor and the human government pay some attention to it and order people to catch it for the research in the lab. Ksatria Bunga Lawang have an armor suit that basically came out from an anise star amulet. This amulet was stolen from the lab when it was trying to escape from the lab. Lately, it finds out that this amulet has big power like make people who use it turns using an armor suit. The suit is powered by anise star amulet. It can blast a laser beam, produce a smell like anise star to make enemy get high. It also can heals wound and prevent mold infections.





## Grasshoppie

by Naomi Sarita Hidayat

I named this character grasshoppie, it is a combination of fairy and grasshopper who has a protagonist character and beautiful looking to protect the farmers who are harvesting from all the distress that wants to destroy the work of the farmers in the fields. I created this character manually drawn on drawing paper and using poster colors. Inspired by Tinkerbell who is appearance as a fairy and the dress made from a leaf. So many spices that Indonesia has, one of which is chili. Chili is one of the spices favored by most Indonesians and is used in almost all Indonesian dishes. Therefore, I add chili as a weapon (used like a gun) to this character with the advantage of helping farmers eradicate pests that wants to destroy the farmers' crops. Residents like the existence of grasshoppie as a protector of the farmers' crops that provide significant benefits to them.

# Odette

The Magic Clove Princess



## Odette and the Magic Cloves

by Priska Saviourien Adimercya

The concept of this character is the mixing of a story from Europe with Indonesian spices. The story from Europe is the story of Swan Lake, then Indonesian spices are found in Odette's weapon in the form of Cengkih (cloves). This character is a game character for children. Seeing that today's children prefer to play digital games, I created this character with the aim of introducing Indonesian spices through games. I named this character Odette The Magic Clove Princess, she's wore a white ballet dress and had a very powerful weapon, the clove. This game is an adventure game solving puzzles, collecting keys to open doors and collecting cloves to make her Magic Clove become more stronger at each level. Odette is a princess who is abandoned in the forest and has the skills to dance ballet. He tried to return to his place of origin, namely the Krasivaya Kingdom through the instructions that were in her hand at the time. Halfway through, Odette meets a terrible criminal who wants a weapon that is owned by Odette. The villain is named Gribby who is a large Ogre. I wanted to make this masterpiece digitally and use warm colors, then the background is a forest.



## Eighta, the Brave's Elastic Clove

by Regina Clara

Eighta is a character that I created myself using poster paint as media. The character I created was inspired when I saw a clove plant whose buds were very beautiful. The red color on her body and hair symbolizes courage, while the green color on her face symbolizes goodwill and sincerity. (Story) For decades the Mitzi kingdom had to live in fear of facing the colony of giants who wanted to eat humans. On August 8, 2008, a clove farmer found a baby girl under the largest clove plant in the plantation. Then the farmer named her Eighta from the date she was discovered. The child grows more slowly than the others, has reddish skin and hair, and has no fingers on her hands or feet. At the age of 5, Eighta was forced to be sacrificed to the giants because it was considered a curse for their suffering all this time. But when the giant swallowed Eighta, a bright light appeared from the giant's stomach and immediately blew the giant into small pieces. Eighta also came out of the giant body with light emitting. From there, people believe that Eighta is the savior who will bring peace. Eighta can emit light from her body which can destroy all negativity around her. But it has a fatal flaw. The more often she uses her weapon, the weaker she will be and will shorten her life.

# ROBICKEN

## The Power Of Anise Star



## Robicken: The Power of Anise Star

by Richard Vladimir

Robicken is a game character that I created myself, the name is a combination of Robot and Chicken, this character was created to introduce Indonesian spices, one of which is Anise Star. The character of this game invites the young generation of Indonesia to get to know Indonesian spices more and also inspires the younger generation who likes games, so that they can make their own game characters and can better use Indonesian elements including the spices, so that better known by Indonesians themselves and outsiders. The main strength of this character is Anise Star itself because this character is a support role, which gives strength to his teammates so that his movements become fast and gives them the power to quickly heal when hit by enemy attacks, besides providing fast movement to this character so that not easily hit by enemy attacks even if only a support role character. The nature of this character is made to be able to help others to create peace for their loved ones and others. And another reason for creating this character is because it is inspired by robot games and also uses animals that are rarely used to be combined, and to tell people to be more creative in making game characters.



# Ginger pygmaeus



## Ginger Pygmaeus

by Satria Wijaya

Ginger pygmaeus is a game character that comes from a combination of ginger, rhino head, and tiger tail. This character is a protagonist character who will appear in movies and video games. I make a pencil for the basic sketches and after that I use digital with photoshop. I make it. This character is to invite everyone to get to know the spices in Indonesia, for example ginger. because ginger has many functions. This character that I made has a tank-support role that can protect its core hero. It has the power to push opponents, attract opponents, giving off a warm aura of ginger, and a whip of a tiger's tail. With these 4 powers he is easy to beat his opponents, but this character is weak on bonded heroes.

# Spice Route

Art Works Exhibition

<http://art.maranatha.edu/spice-route-2021-art-gallery/?lang=en>

## INFOGRAPHIC



# Fashion Inspired From The Origin Of Cloves

## CLOVES



Tropical Rain Forest

Syzygium

### Introduction

Cloves are a type of dried flower from the *Syzygium aromaticum* plant. Clove it has another name which is cloves. Cloves are indeed flowers from trees myrtaceae. Cloves are scattered in Southeast Asia and usually grow in tropical rainforests.

### Method

The method used is the literature method, this method is done by looking for various literatures in the form of journals and e-books which are then analyzed according to the concept.

### Conclusion

Cloves are spices that come from tropical climates, this climate affects the way people dress in that area. There are several clothing materials that people use are cotton and linen. This cloth is very suitable for use in tropical climates and the use of conical hat made of bamboo by clove farmers to protect their heads from the sun.

### Design



Cotton



Linen



Conical Hat Made of Bamboo

### Data Analysis

Cloves grow in tropical areas, so the clothes used by people who live in tropical climates mostly use clothes made of cotton and linen and farmers always use Caping to protect their heads from the sun. Conical hat made of Bamboo is a hat made of woven bamboo and is usually used by farmers in Indonesia and other tropical countries. The clothes of clove farmers are different from other farmers, the difference is that the clothes of clove farmers are designed to protect from the sun and make it easier to move.

### Reference

file:///C:/Users/agnes%20egidia/Downloads/CENGKEH.pdf  
[https://kmp.go.id/an-component/media/upload/gambar-pendukung/Ditaskal/publikasi-materi-2/alur\\_rempah/Dr.%20Alexander%20Riyani%20%20MM%20WEB%206.pdf](https://kmp.go.id/an-component/media/upload/gambar-pendukung/Ditaskal/publikasi-materi-2/alur_rempah/Dr.%20Alexander%20Riyani%20%20MM%20WEB%206.pdf)  
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<http://portal.universitaquality.ac.id/55555/435/7/LAMPIRAN.pdf>



Cotton Clothes



Example

Linen Clothes



## **Fashion Inspired From the Origin of Cloves**

by Agnes Egidia Ananda Putri

The concept of this work is to choose one of the various kinds of spices that are sold through the Indo Pacific maritime route and associated with the way of dress or clothing used by the people living in the area, the spice chosen is cloves. This spice is spread in Southeast Asia and usually grows in tropical rainforests. Cloves grow in tropical climates and this affects the way people live in tropical climates. There are several materials that are usually used, namely cotton and linen and there are also bamboo caps or hats used by clove farmers.

## Spices of the Indonesian Archipelago

It is thought that in the course of time and on a world scale, **400-500 plant species** have been used as a spice. In Southeast Asia, the number is approaching up to **275 species**. Most of the main tropical spices came from the East.

Spices are parts of plants, such as stems, seeds, fruits, flowers, leaves, rhizomes, tubers, roots, sap, or others that have a distinctive aroma. These parts of the plant body contain phytochemical compounds (natural chemicals produced by plants) as part of the metabolic process of plants that play an active role in preventing diseases.

Spices can also be used as a coloring agent in food. The antioxidant content of spices makes it an essential ingredient for preserving food. The herb has been used since ancient times for medicinal purposes. In general, spices can be classified into hot spices, mild spices, aromatic spices, herbs, and flavorful vegetables.



竹記西門外  
路七 國平路  
上海外灘 1000

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#JaliscoEmpuls



## **Spices of the Indonesian Archipelago**

by Dewi Kumoratih, Cahyadi Putra, Kevin Sim

As an important cultural route, the Spice Route has a great opportunity to be proposed as World Heritage. As the government considered this nomination very strategic, it is believed that the spice trade route will be one of the driving forces for the emergence of various economic opportunities in the future. However, one of the challenges in introducing the Spice Route narratives is the shifting tradition in production of knowledge among younger generations. This research aims to observe different approaches in visual communication design as a tool in production of knowledge. The artwork is an exhibition poster of spice distribution in Indonesia.



## Sehat dengan Rempah


by Iman Budiman

This work contains ideas about spices that can help us to maintain health. The purpose of this work is to inform the public that we can easily maintain our health by consuming spices that are easily available around us. This poster also shows the spices that can prevent us from the covid-19 virus. This work is processed digitally using a software. The technique of making involves a blending process in the background then the idea of "Sehat dengan Rempah" is processed using infographics.

1400 - 1500 Century


European Exploration

# Spice Route




## Definition of Spice Route

Spice Route is the name given to the network of sea routes connecting East with West. They stretched from the west coast of Japan, through the islands of Indonesia, around India to the mainland of the Middle East and from there, across the Mediterranean to Europe. In the 15th century, the spice trade was transformed by a period of European exploration. During this time, navigation equipment was better and long distance navigation was possible. Wealthy businessmen began to equip explorers and find new ways to reach the areas where spices were grown. Due to the interaction between the West and the East, the cultures also met and fused.



### Spice Route on Fashion Industry

With the reunification of Europe which became more prosperous during the 15th century, the clothes worn were increasingly complicated, which followed the trend among the elite. At that time, people too could be identified by the clothes they wore, and clothes that were "out of date" became a rare social concern. The variation in national dress as a whole appears to have increased during the 15th to 16th centuries.




### The Influences on Fashion

Wool is the most popular fabric of all grades by far. Followed by linen and hemp. Wool fabrics are available in a variety of qualities, from coarse, undyed felts to soft, dense wide fabrics with soft naps. High value rags are the backbone of the British economy and are exported throughout Europe. Wool fabric is dyed in rich colors, especially red, green, gold, and blue using the lapis lazuli pigment. Silk weaving was developed around the Mediterranean in the early 15th century. And patterned silk with silver gold thread, became increasingly visible in Italian clothing and the clothing of the wealthy throughout Europe.

### Men's and Women's Clothing

Fifteenth-century women's clothing consisted of long dresses, usually with sleeves, worn over a skirt or undergarment, with linen or a outer garment worn close to the skin. The sleeve can be removed and decorated with lots of ornaments. Long-sleeved silhouettes from the earlier period were replaced by high-waisted styles with elasticity in the shoulders, often embellished by a belt. The broad, dolman neckline was replaced by a V-neck, often cut low enough to reveal the front of the bodice decorated undergarment. The basic male outfit of this period consisted of a shirt, doublet, and hose, with a waist of duns or cape worn over clothing.



## **Spice Route Influences on Fashion**

by Immanuel Hermando

It's an infographic poster about the influences of spice trading to fashion industry and trends, especially in Europe.



## Segudang Manfaat dari Jahe

by James Riady Thomas

Indonesia is a tropical country that is rich in spices. Spices are plants that have a strong aroma, which are often used as preservatives, flavors, and medicines. These spices also caused the invaders to come to dominate Indonesia. Ginger is one of the spices found in Indonesia and is widely consumed by people in Indonesia. Ginger comes from India, some say it comes from China. This plant was brought from India to the Southeast Asian market, then spread to various countries. Famous for its distinctive aroma, ginger is used as an ingredient in cooking as well as alternative medicine. The most useful part is the rhizome. Ginger rhizome contains essential oils consisting of sesquiterpene compounds, zingiberen, zingeron, oleoresin, kamfena, limonene, borneol, cineol, sitral, zingiberal, felandren. Besides that, there are also starch, resin, organic acids such as malic acid and oxalic acid, Vitamins A, B, and C. From these ingredients, ginger is often used as an ingredient in medicines that can cure nausea and prevent cancer. This poster contains information about the content and benefits of ginger for health. The poster design is made using a combination of 8 typography alignment systems, namely Axial-Grid, Dilatational-Random, Transitional-Radial, Modular-Bilateral. Using the dominant color Green symbolizes health and Orange to represent the color of ginger. Through this poster, readers can easily understand information about the content and benefits of ginger for health.



Dalam perdagangan antar negara dikenal sebagai candleberry, Indian walnut, serta candienut

**Kemiri (Aleurites moluccana),** adalah tumbuhan yang bijinya dimanfaatkan sebagai sumber minyak dan rempah-rempah.

**memghaluskan kulit wajah**

**manfaat kemiri**  
Kemiri disebut juga humbu makanan untuk dapur setiap orang selalu memakai bumbu untuk makanan mereka.

minyak kemiri tersebut udah termasuk dari lab menunjukan bahwa kemiri mempunyai vitamin a dan b.

Minyak kemiri mengandung asam amino dan juga asam lemak yang dapat menembus batang rambut dan kulit.

menjadikan rambut dan kulit kepala sehat Minyak kemiri dapat membuat rambut lebih tebal dan halus.

**menumbuhkan rambut**

**kemiri**

Pohonnya disebut sebagai varnish tree atau kukui nut tree. Minyak yang di ekstrak dari bijinya berguna dalam industri digunakan sebagai bahan campuran cat.

kemiri tanaman penghasil minyak nabati yang memiliki potensi besar sebagai sumber gliserida dan asam linolea bagi rambut dan kulit

Minyak kemiri yang diformulasi dalam sistem penghantaran ini diharapkan dapat meningkatkan rambut dan kulit

kemiri mengandung asam lemak yang diekstrak untuk dijadikan minyak kemiri

mengandung asam amino dan asam lemak dapat menembus batang rambut dan kulit

udah di sebutkan kalau minyak kemiri mengandung kulit dan rambut

take your your self more beautiful

## Seeds That Can Contain Many Benefits

by Kevin Ardhaifa Naro

The islands of the archipelago, which are famous for their various spices, have attracted various nations from all over the world. Traders from Asia, the Middle East, and even Europe used ships as the main means of transportation to travel long distances to reach the archipelago. One of the many spices found is Candlenut. In general, candlenut is widely processed into various health products. Candlenut oil is widely used to treat joint pain, heal burns, cut wounds, sunburns, to increase the work of the immune system. The seeds of this plant from Hawaii are taken to be used as oil and become hazelnut oil. Candlenut oil has long been used for healthy hair and skin. These benefits come from the various ingredients in hazelnut oil, such as glycerides, linoleic acid, protein, vitamin B<sub>1</sub>, vitamin E, and minerals that are good for health. This poster design uses a combination of 8 typography alignment systems, namely Radial-Axial; Random-Grid; Bilateral- Dilatational; Transitional-Modular. The background color is predominantly orange. Using Arial black and Luminari letters for easy reading. The aim of this work is to inform the benefits of hazelnut oil for a more attractive skin and hair health.

## PENGANTAR ETIKA PSIKOLOGIS BUDDHIS

dr. Kioedella Yulia, S.Pd, M.Pd.B

### ABSTRACT

Through the Abhidhamma collection, we can better understand the world's most influential but also least known source for the education and spread of Buddhism in its global cultural landscape. Buddhism gradually developed in the early days along with the influence of the Mahayana and Theravada schools. Through the Abhidhamma, we can better understand the world's most influential but also least known source for the education and spread of Buddhism in its global cultural landscape. The psychology of Buddhism has been integrated with modern psychology, which is called "Comparative Psychology". However, in the Buddhist view, a combination of psychology and modern psychology is not enough to understand the world's most influential but also least known source for the education and spread of Buddhism in its global cultural landscape. The psychology of Buddhism has been integrated with modern psychology, which is called "Comparative Psychology". However, in the Buddhist view, a combination of psychology and modern psychology is not enough to understand the world's most influential but also least known source for the education and spread of Buddhism in its global cultural landscape.

Keywords: Abhidhamma, Comparison, Modern, Psychology

### Pendahuluan



"Psikologi Konjungti"  
Integrasi psikologi Buddhisme dengan  
psikologi barat modern



### Daftar Pustaka

1. Kioedella Yulia, S.Pd, M.Pd.B. (2021). Psikologi Konjungti: Integrasi psikologi Buddhisme dengan psikologi barat modern. Yogyakarta: Pustaka Widia.

2. Kioedella Yulia, S.Pd, M.Pd.B. (2021). Psikologi Konjungti: Integrasi psikologi Buddhisme dengan psikologi barat modern. Yogyakarta: Pustaka Widia.

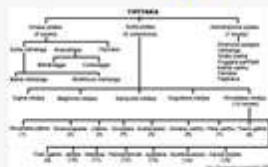
3. Kioedella Yulia, S.Pd, M.Pd.B. (2021). Psikologi Konjungti: Integrasi psikologi Buddhisme dengan psikologi barat modern. Yogyakarta: Pustaka Widia.

4. Kioedella Yulia, S.Pd, M.Pd.B. (2021). Psikologi Konjungti: Integrasi psikologi Buddhisme dengan psikologi barat modern. Yogyakarta: Pustaka Widia.

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### Pembahasan

Agama Buddha  
Pendiri: Siddharta  
Gotama (Sang  
Budha).  
Kemunculannya di  
abad keenam-kelima  
SM di India.  
Kitab suci: Tipitaka



Abhidhamma berisikan filosofi, psikologi dan etika yang terintegrasi. Mengelompokkan dan menganalisis 121 jenis kesadaran, 52 macam faktor mental, 28 unsur materi dan hubungannya dalam proses pembentukan kepribadian.



Proses interdependen dari fungsi psikis-kepribadian manusia dalam  
berhubungan dengan dasar hukum sebagai berikut:



### Tujuan

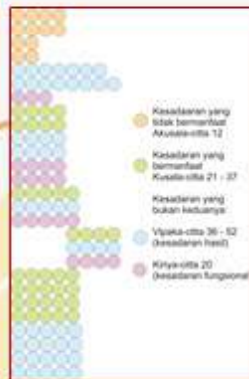
Mengenal psikologi dan  
etika Buddhis berdasarkan  
Tipitaka Canon Pali.

### Metode Penelitian

Studi kepustakaan dengan  
metode deskriptif  
interpretatif

### Kesimpulan

Psikologi dan etika  
Buddhis terdapat  
dalam Abhidhamma  
yang merupakan  
kumpulan ke-3 dari  
Tipitaka. Menerangkan  
manusia sebagai  
kombinasi psikofisik dan  
hubungan  
interdependensinya.



1. Kioedella Yulia, S.Pd, M.Pd.B. (2021). Psikologi Konjungti: Integrasi psikologi Buddhisme dengan psikologi barat modern. Yogyakarta: Pustaka Widia.

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5. Kioedella Yulia, S.Pd, M.Pd.B. (2021). Psikologi Konjungti: Integrasi psikologi Buddhisme dengan psikologi barat modern. Yogyakarta: Pustaka Widia.

## Pengantar Etika Psikologis Buddhis

by Kindella Yunia

The Great Maritime Empire of Srivijaya which in the 6th to 12th centuries controlled the world trade routes at that time. This trade route is also a medium for cultural and religious exchange. Sriwijaya was also a center for the education and spread of Buddhism in South-east Asia which was very advanced. Buddhism is an eastern psychology which is full of philosophical, psychological and ethical materials that are very well formulated and systematic. Buddhist psychology, too, has been integrated with modern western psychology. A variety of renowned teachers, clinicians and writers in the west such as Carl Jung, Erich Fromm, Alan Watts, Tara Brach, Jack Kornfield, Joseph Goldstein, and Sharon Salzberg among others have attempted to bridge and integrate psychology and Buddhism. Assessment of Buddhism in term of modern western psychology started when the British indologist Caroline Rhys Davids translated Abhidhamma Pitaka from Pali and Sanskrit texts into English in 1900. She published the book entitled it, "Buddhist Manual of Psychological Ethics". This book is a translation of the Dhammasangani, the first book of the Abhidhamma Pitaka. The Abhidhamma Pitaka is the third part of the Tipitaka as the holy book of Buddhism. The Abhidhamma contains a very systematic psychological explanation of human behavior and mind. In the Dhammasangani it is reported that the human being is composed of the mind, mental factors and body. To summarize, there are 121 kinds of Consciousness, 52 kinds of mental concomitants and 28 kinds of matter. All of which are grouped into 3 kinds of phenomena, namely wholesome, unwholesome and neutral phenomena. Abhidhamma Pitaka articulates simultaneously a philosophy, a psychology, and an ethics, all integrated into the framework of a program for liberation.





During the century of ocean exploration, Indonesian spices became the target of European traders. This trigger colonization in various country

The biggest producers of this commodity are the district around the Kerinci Mountain in Sumatera and aroun the Meratus Mountain in Kalimantan

Cinnamon is rarely used Indonesian cuisine Cinnamon is one of the special spices in culinary development in Europe.

Here the recipe made from cinnamon comes from the Netherlands. Currently cinnamon-flavored cakes are a prestigious food

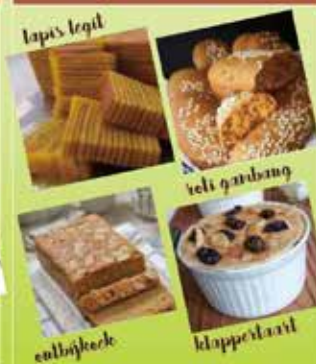
Indonesian spices contribute to a sliver of civilization spreading a magical aroma to food in various countries

## CULINARY THAT USES CINNAMON AROMA

### Indonesian



### Dutch influence



### International

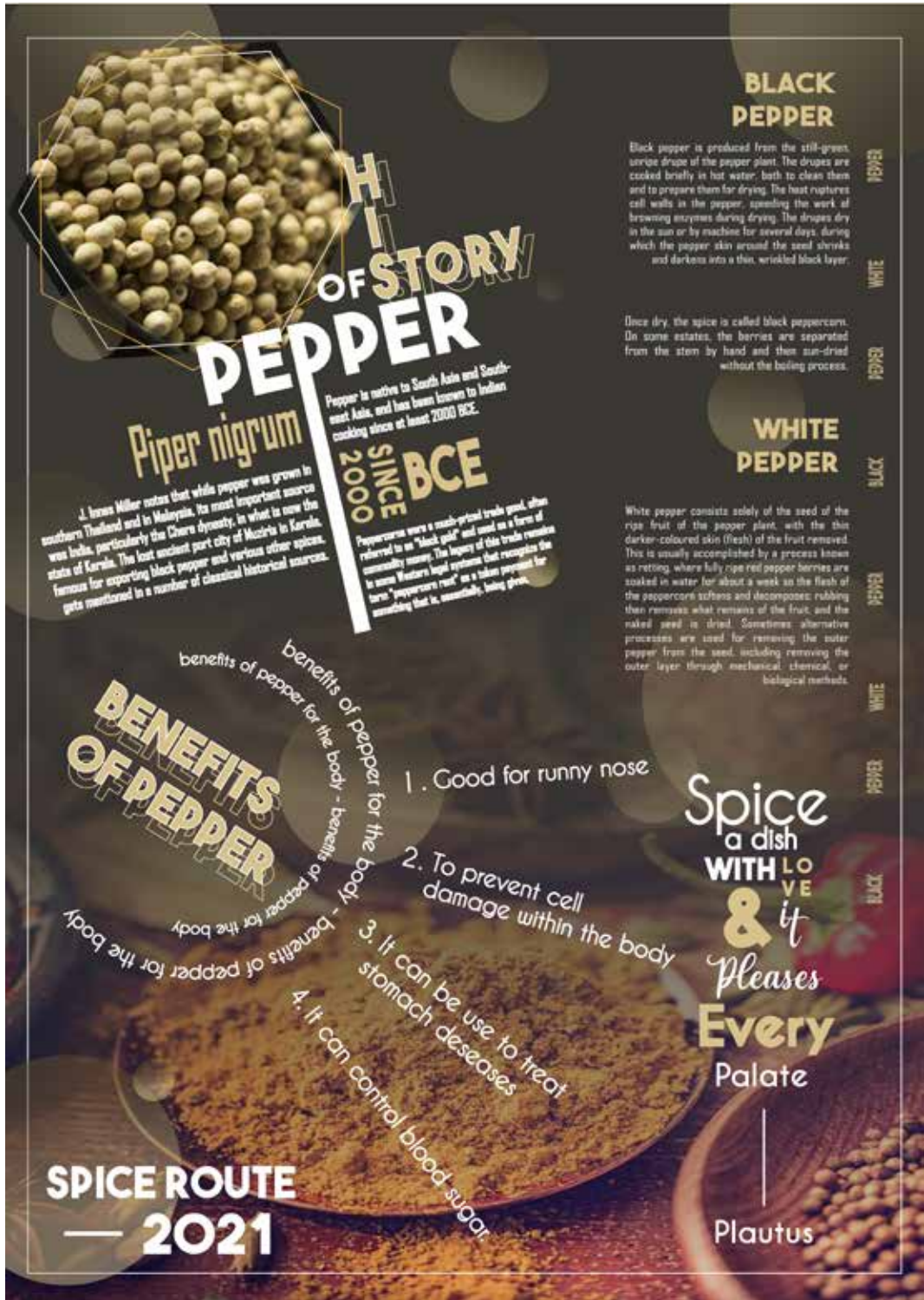


Nina Nurviana - Maranatha Christian University - Indonesia  
2021

## Cinnamon dari Indonesia Menjadi Perasa Kuliner Berbagai Bangsa

by Nina Nurviana

Indonesia is a spice-producing country that is in demand by traders from various countries. Looking at the history of the archipelago's journey, the wealth of these spices became the trigger for a miserable colonization in the country which was finally proclaimed as the state of Indonesia. One of the Indonesian spices is Cinnamon. This spice comes from the inside of the bark, has a strong aroma, tastes sweet and spicy. The biggest producers of this commodity are the districts around the Kerinci mountains in Jambi and around the Meratus mountains in South Kalimantan. Until now, cinnamon production is done not commercially but using local wisdom with the principle of respect for nature. The benefits of cinnamon are to provide a distinctive aroma and spicy taste, warm the body, preserve meat and increase immunity. Cinnamon is one of the special spices in culinary developments in Europe. The aroma of cinnamon is present in various desserts, beef steaks, teas and wines. His role was so privileged that starting in 1999 every October 4th in Sweden, Cinnamon Bun Day was held which was originally a celebration of the birthday of Hembakningsradet (Household Cake Council). In the United States since 2019, every November 1, Cinnamon Day has been held, which was launched by the company McCormick & Co., Inc. In Indonesia, cinnamon is commonly found in recipes for side dishes of rice, for sweet foods it is known through recipes originating from the Dutch during the colonial period. For example, lapis legit cake, cake ontbijkoek, klappertaart, apple cinnamon pie and speculaas biscuits. Cinnamon-flavored bread as breakfast for the Dutch was adopted by Indonesians known as roti xylophone. In addition to cakes, the aroma of cinnamon is used as a flavor enhancer in Javanese drinks such as wedang uwuh and in coffee drinks which are currently booming in Indonesia. The aroma of Indonesian cinnamon has filled civilization and has become a culinary flavor of various nations.





## **The History of Pepper - The Little Spice Bomb**

by Prengky Antony

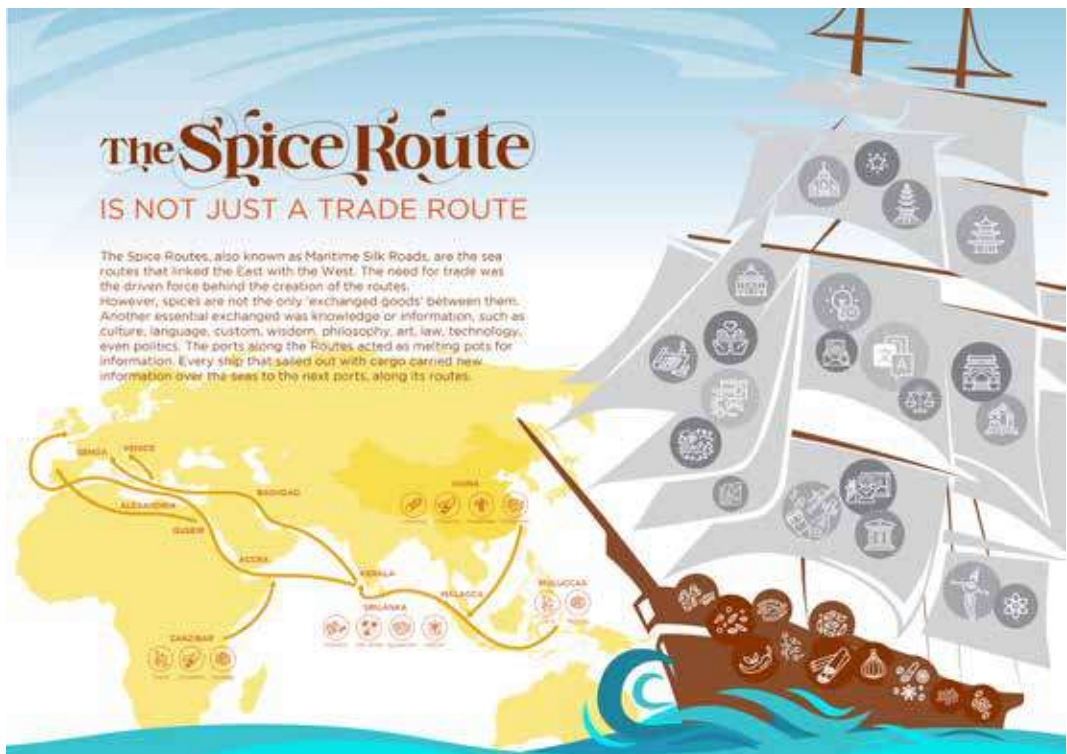
Pepper is a plant from India that was brought to the archipelago and was first developed in Banten. Until now, pepper is one of the most widely developed, consumed and traded spices in Indonesia. Pepper is often a favorite seasoning for many people, especially in Indonesia because pepper gives a spicy taste that is mostly loved by Indonesian people. Consuming pepper also has several benefits including: losing weight, can relieve coughs, can nourish the heart, relieve eyes, and even prevent cancer. This poster was created as a form of documentation about pepper, its history, and its benefits to humans. This poster uses a dominant color that is around ash saturation, which is the typical color of pepper itself, also a bit of brown as a variation. This poster uses a combination of 8 different typographic systems.



## Heels Over Time

by Richard Vladimir

The poster that I made was inspired by the items my mother used when I was a child, therefore I am looking for time to time in the history of heels. I chose this theme to broaden my own insight and that of others who read it. And the reason I chose this theme is because no one will choose or raise this theme. For my own design, I made it simpler so that readers could focus more on the content of the poster from the design. And for font and color selection, I chose one that looked feminine like the idea or theme I had chosen.



## The Spice Route Is Not Just a Trade Route

by Rina Kartika

I try to visualize what also 'exchanged' on the famous trade route, Spice Route. Some believe the hospitality custom of local Indonesian people (Ternate) by that time made the route establishment possible, including the prosperity growth of the port cities along the route. On the contrary, the other called that hospitality a naiveness, and it triggers the west countries' imperialism in South East Asia. Although it is a debatable part of the history, one thing for sure that the trade route not just for goods exchange, but it also an information (knowledge) route of that time, that build 'melting pots' along the route, and unleash more possibilities for related people, cities, and also the countries, than other. Does The Route still beneficially for the related cities and countries in this IoT era nowadays? How about in the future? Will it still deliver advantageously added values for them or others? My artwork presents the original vehicle of the Spice Route with its tangible load (the spices) and intangible load (knowledge and information, such as culture, custom, wisdom, religion, art, even politics, and fairy tales). And also the original route map, to demonstrate the huge knowledge that one could gather on that period along the Spice Route.



# SPICE HEAVEN IN MALUKU

*North Maluku, to be precise Ternate, is a paradise for spice seekers. For the sake of controlling the spice trade, the Europeans dared to do in any way to achieve their goals, including by being involved wars and conflicts with the natives.*

1511

Portugis tiba di Maluku dalam pimpinan Alfonso d'Albuquerque.

1521

Spanyol dalam pimpinan Sebastian del Cano berhasil berlabuh di Tidore.

1529

Koalisi antara Portugis-Ternate dengan Spanyol-Tidore pecah. Spanyol dan Portugis melakukan perjanjian Saragossa.

1600-an ..... 1602

Jacob van Neck dari Belanda mendarat di Maluku. Ia berhasil mengundang lebih banyak pedagang Belanda.

Belanda mendirikan kongsi dagang VOC.

1799 ..... 1605

VOC mengalami kebangkrutan.

Henry Middleton dari Inggris tiba di Ambon.



## Spice Heaven in Maluku

by Shopia Himatul Alya

The idea behind the creation of this poster work is the history of the spice expedition to Maluku. Through this work, we can see the timeline of the spice expeditions carried out by European. The process of creating the work involves a research process because this work involves history. The technique used is digital technique, therefore the process of creating works utilizes a software. The artist takes references from various journal articles and books. One of them is a book titled "Sejarah Rempah: Dari Erotisme sampai Imperialisme" (Turner, 2019).



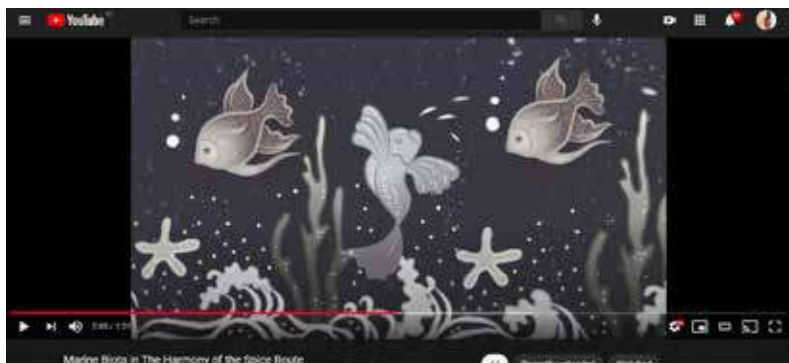
# Spice Route

Art Works Exhibition

<http://art.maranatha.edu/spice-route-2021-art-gallery/?lang=en>

## PHOTOGRAPHY & VIDEO





## Marine Biota in the Harmony of the Spice Route

by Ariesa Pandanwangi

The concept of video art for coastal batik motifs originated from the sea route through which spices pass. Fish and sea plants form the basis for the creation of this batik motif. The batik background takes the idea of a parang motif from the island of Java which is rarely found in coastal batik. The idea of the creation with a batik background is taken from the philosophy of the parang motif, namely the waves that never stop moving. The S-shape is the basic shape of the letter S taken from the waves of the ocean, which describes a spirit that never goes out.



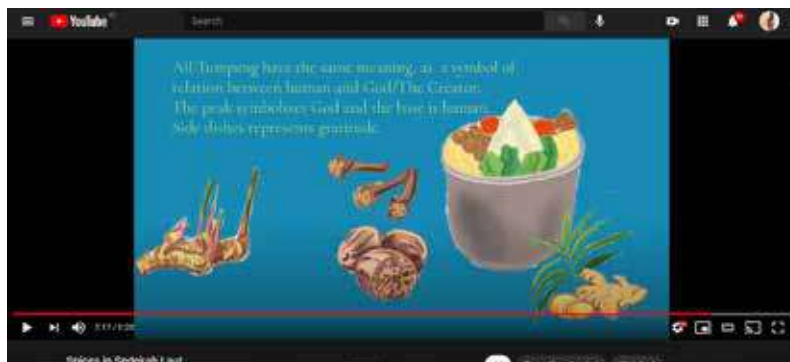
Please scan the QR-Code  
to watch the artwork.



## Jejak Bumbu

by Aulia Wara Arimbi Putri

The cooking process in Indonesia mainly using a lot of spices as a seasoning especially to serve their traditional dishes such as opor, sambel goreng, gulai and others. However these spices leave behind a skins, seeds and dregs which become kitchen waste as one of the contributors to household daily waste. This gives an idea by utilizing kitchen waste especially spices on cotton fabric with dyeing and eco-print technique that utilizes natural dyes contained in the skin of turmeric, onions, shallot and others which are used together with vinegar create a variety of colors and shape (patterns) on the fabric. As a form of sustainable textile artwork using natural materials to produce a series of beautiful natural footprints.





## Spices in Sedekah Laut

by Berti Alia Bahaduri

Sedekah Laut of Sea Offering is a tradition still practiced by fishermen villages in North coast of Java ( Pekalongan and Lasem), South (Cilacap and Pacitan) and Lampung. The offering includes tea, coffee and jajanan pasar/ traditional cakes. This artwork illustrate the similarities among three places as samples, emphasized on spices within them.



Please scan the QR-Code  
to watch the artwork.



## Dubai Spice Souk

by Elizabeth Susanti Gunawan

Spices are the most important commodities that have become the forerunner of global trade. The traditional Dubai Spice Souk is proof of the spread of spices in the world. As one of the locations of the spice route that connects Asia, Africa and Europe, this spice souk is a means of cultural exchange that can be seen in a tangible way. Currently, not only spices, but other traditional commodities from various places are also traded here, such as fragrance, herbs, household, textiles, tea, incense, rugs and artifacts. The technique used for this artwork is street photography with the right time to get good lighting, and waiting for visitors to pass by, so that the bazaar's view can look interesting. This photo was taken in Dubai, Uni Emirate Arab in 2018.



## The Padewakang

by I Nyoman Natanael

The story of the history of the maritime spice trade route cannot be separated from the role of ships and boats carrying these crops across the oceans. Each country, be it China, Arabia, India, and Europe, has its design, as well as in Indonesia. The Padewakang boat is a boat used by the Bugis, Mandar, and Makassar people from South Sulawesi who plays an important role in the spice trade of the archipelago. Padewakang boats have been used since the early 18th century to sail throughout the Indonesian Ocean, including Irian Jaya and the Malay Peninsula and even to Australia to look for sea cucumbers. It is further known that the Padewakang boat is the forerunner of the very famous Pinisi boat. The artwork displayed has a three-dimensional digital reconstruction design concept of a Padewakang boat sailing across the ocean. The design of this work aims to provide information that during the period of the spice trade, the means of boat transportation played a very important role. The technique of making the design of the work starts with the process of making a three-dimensional model based on various reference sources from the Padewakang boat, then giving the material and texture to the boat model. The next process is placing the three-dimensional model of the boat in the middle of the ocean model and setting the lighting. The design of this work is also inspired by the song entitled "Nenek Moyangku" by Ibu Soed.



Please scan the QR-Code  
to watch the artwork.

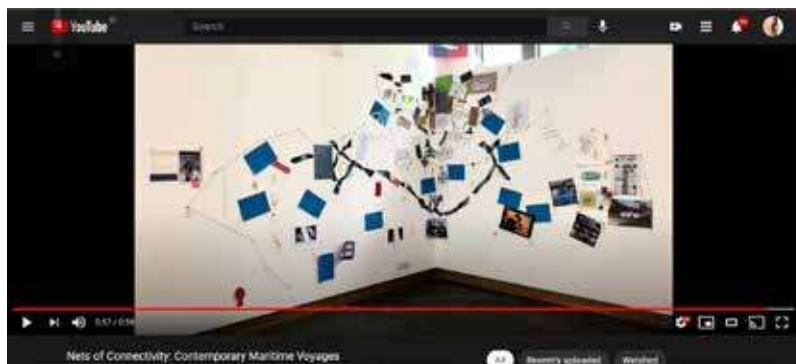


## **Reflections on the Development of a Visual Memory of the Waste**

by Iwan Zahar

Household waste can be found on beaches and tourist areas. The waste was photographed using various photo techniques for 6 months.





# Nets of Connectivity: Contemporary Maritime Voyages

by James Jack, Serina Rahman

Drawing upon historical connections, this project reconnects communities in Kona (Hawai'i Island), Pandan (Singapore) and Tanjung Kupang (Malaysia) along the maritime routes that King Kalākaua journeyed as he circumnavigated the globe in the 19th century. We reignite intimate Malayo-Polynesian maritime links past and present through a synergy of art and science, and work with a shared passion for cuisine, stories, social justice and place-based knowledge. Two groups of youth from Ulu Pandan, Singapore and Tanjung Kupang, Malaysia were brought together over food and natural produce, overcoming social strata and cultural backgrounds, as well as difficulties imposed by national borders, and then a pandemic. Over a span of more than two years, we used innovative approaches to connect, share and create. The youth touched base and exchanged knowledge on nature, natural produce and shared her/his-tories. Not only were we recreating long-forgotten connections in Nusantara, we also spread our sails wide through the monsoons to reestablish historical links with Kona on Hawai'i Island.

We are all one community with the seas as our centre. Together we not only survive; we thrive. Fishnets are symbolic of our maritime connections; linking humans to sea, earth and sky by providing nutrition and livelihoods for generations across all our shores. It is the nets that connect us as they sweep up humanity, community and equity in every toss. The fishers' skills at navigating the seas are only paralleled by their artistry in crafting their nets, weaving into them generations of knowledge and a deep understanding of how the seas surge, ebb and evolve. This study demonstrated that nets and the fish that they catch can rebalance social injustices. In both Hawai'i and Malaysia, fishermen provide sustenance for otherwise privileged urbanites isolated by a pandemic. Where in the past it was the trade of our precious spices that brought us together, today it is the seas' prized produce that saves us. Our common cuisine enriches our shared experiences; through food, we relive past voyages and explore new possibilities for caring in the future. In Singapore, where fishing has retreated into recreation, we rediscovered the tidal spaces these part-time anglers share with fishing professionals on the Malaysian side of the Tebrau Strait. Our shared knowledge and his/herstories, common natural heritage and collective food cultures are like the filaments of a fishnet – binding us all tightly together in a diverse collective. Through our continuous engagement across the seas, we keenly observe the tides while tying, mending and maintaining the knots that strengthen our network. Together, we have weaved new stories even as we recreate and reinvent the past in the realities of today. This distinct yet intersectional work of science and art nurtures environmental awareness with a view to revitalizing knowledge of informal trade networks which have always existed, continue to exist even during lockdowns, and will thrive long into the future.



Please scan the QR-Code  
to watch the artwork.



## Guarding the Spices

by Sri Riang Restini Gulo

Spices were among the treasures of Indonesia that were sometimes forgotten. But it is important for Indonesians to give special attention to these resources. The spices were extremely rich in flavor and had already proved to be an excellent delicacy. Understandably, many people store and maintain spices for immediate use. Storing spices looks easy. However, a measure of quality is needed in order to maintain its flavor and quality. Different kinds of spices, different ways of storing them. For this work I use canvas, oil paint, and a spice such as turmeric, cinnamon head, etc. The painting "keep spice" has the sense that in the kitchen there are different seasonings, one of which is a glass – based jar often used for a small kitchen seasonings.

# Spice Route

Art Works Exhibition

<http://art.maranatha.edu/spice-route-2021-art-gallery/?lang=en>

## ARCHITECTURE & INTERIOR







## **Ambon Church, the Oldest Church of Dutch and European Traders**

by Abigael Clarissa Putri

The building, which is located on Jalan Alun-alun Utara No.4, is the oldest church in Magelang City. The building is classic, stands out among the surrounding modern buildings. This church has an area of 2,591 square meters, with a height of about 15 m. Interestingly, the age of this building is older than the Diponegoro War, which lasted 1825-1830. In it, this building is far from modern. This Christian church was built in the same year when Magelang City was legalized as the capital of Kedu Residency. Then, De Indische Kerk was lined up as an institution in charge of managing it. This strategic location shows the church is provided for the spiritual services of congregations of an important group, namely the European Protestant Christian community. The building is in a Gothic architectural style, which is still functioning well. In fact, almost never get restoration, only a few times repainting.

## Gedung Merdeka

A Gathering Place for Dutch Employee and Worker



Aditya Prawiratama - 1963058

## **Gedung Merdeka, the Dutch's Workers and Employees Gathered**

by Aditya Prawiratama

Gedung Merdeka is one of the buildings related to the spice trades during the Dutch colonial period. Founded in 1895, this building was built on the initiative of Dutch businessmen, tea garden owners, officers, dignitaries and other circles who came from the Netherlands and live in Bandung. After the building was completed, the Concordia association moved from Warung De Vries under the name "Concordia". Gedung Merdeka itself was originally a Sociëteit Concordia building, which was a place for recreation and socialization for a number of Dutch expatriates who lived in Bandung during the Dutch occupation. This building is a place for plantation employees, businessmen, military and civilian officials to gather, dance, watch a show or just have dinner. There is a strict prohibition for indigenous people to enter the area of this building which reads "Verbodden voor Honden en Inlander" (no entry for dogs and natives).



Located in Jl. Cilaki No.73, Citarum, Kec. Bandung Wetan, Kota Bandung, Jawa Barat 40115

**THE SPICE**  
**trade mail**  
**REPOSITORY**  
**museum**



## **The Postal Museum: The Spice Trade Mail Repository Museum**

by Amanda Juliani Nurkamilah

The Indonesian Postal History Museum was founded before Indonesia's independence, namely in 1931 under the name Telegraph Post Museum (PTT). Initially this museum was designed by a duo of architects named J. Berger and Leutdsgebouwdienst. Then in 1983 the museum changed its function from Perum Pos and Giro to PT. Pos Indonesia (Persero) then in 1995 it underwent renovations and turned into the Indonesian Postal Museum. This building was used as a center for the exchange of information for the king and the Dutch Indies when trading spices between regions, so it is very helpful in providing information on the trade economy between regions, especially regarding spices in ancient times. This building has a room containing gold letters, namely letters from the kings of the archipelago to the commander and general of the colonizers. One of the contents of the letter and manuscript contains the spice trade written using animal skins, palm leaves, paper, or bamboo blades.

## Kantor Pos Kebonrojo : Surabaya's Spice Trade Facilitator

A historical building was functioned as Surabaya's Regent's Office until 1881 and Hogere Burger School until 1926 then later on functioned as a post office that facilitates spice trade, and is still operating as Surabaya's main post office until now.



Exterior and interior elements : walls, roof, clock, windows, doors, columns, ceiling, lamps, floor, counters, etc.

## **Kantor Pos Kebonrojo: Surabaya's Spice Trade Facilitator**

by Ariella Alandra Lomantojo

Kebonrojo Post Office (Kantor Pos Kebonrojo) is one of the buildings that are related to the spice trade which is located on Jalan Kebonrojo No.10, Surabaya. This building was used to facilitate shipments of things related to the spice trade. This building is a very historical place which makes this building had several times switching functions and is operating as a post office until now. Having built since 1800 as Surabaya Regent's Office which later on was used as Hogere Burger School (HBS) in 1923 and many other functions such as the Head Commissioner building in Surabaya (Hoofdcommissariaat van Politie), military headquarters, and also a post office made this building experience several renovations. However, this building still has a strong impression of Dutch colonial architecture until now. Kebonrojo Post Office architect is G.P.J.M. Bolsius from Burgerlijke Openbare Werken (BOV) Department Batavia. This building is one of many historical buildings in Surabaya that is influenced by Dutch colonial architecture.





## Intersection of Trade and Mining Routes

by Aureil Putri Yudhistira

Staatsspoorwegen is the name of a railway company in the Dutch East Indies which was founded on April 6, 1875. On September 16, 1893, the Cibatu-Tasikmalaya railway line was completed, and continued with the construction of a railway line to Banjar which was completed on November 1, 1894. In 1910, from Tasikmalaya Station a 17 kilometer rail line was built to Singaparna which took one year. The construction of this route was originally used to transport mining products, such as coal and manganese, which are commonly found in the southern part of Tasikmalaya. In addition, the route in this city is also a route to supply food and clothing needs that are sent from outside the city to the economic center, the Main Market of Tasik City. So that this route was also built for the economic route from the city of Tasikmalaya to Singaparna. The Tasikmalaya-Singaparna route is now no longer there. One of the characteristics of this station is that the roof of the station is made with a crown like a satay building in Bandung. The front view of the main station building is very different from other typical Staatsspoorwegen station buildings, namely the roof elements of the station building are saddle-shaped, but in the middle are trimmed and there is a triple roof which uses a wooden structure. The middle part of the building serves as a pass in and out of passengers. The ceiling of the building is made high from the elongated part of the building. On the face of the lowest wall there is a mount roof that reads Tasikmalaya + 349 m, which means that the location of Tasikmalaya Station is 349m above sea level.

Aqila Huwaida  
1603194218



### Tjong A Fie Mansion and The History of Expanding the Spice Trade in Medan

Jl. Jend. Ahmad Yani No.105, Medan, Kec. Medan Bar., Kota Medan, Sumatera Utara

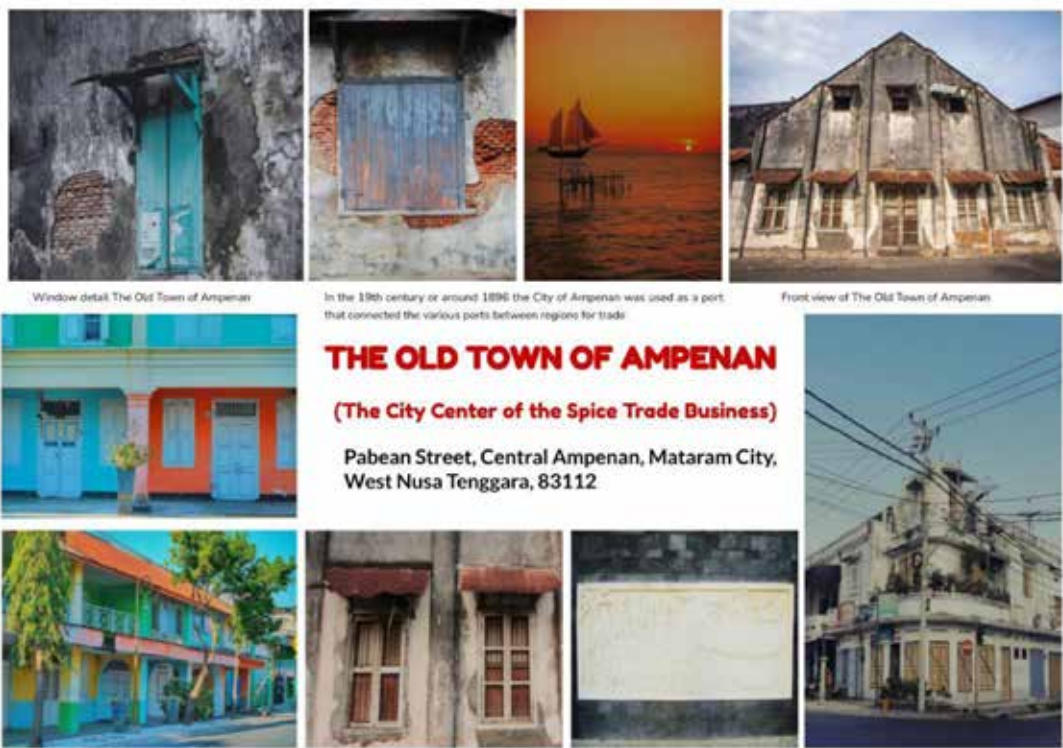
Tjong A Fie's house used to be just a residence for Tjong A Fie and his family, but now it is turned into a mini museum which is open to the public.



## **Tjong A Fie Mansion and the History of Expanding the Spice Trade in Medan**

by Aqila Huwaida

Tjong A Fie's house is a house on Jalan Ahmad Yani, Kesawan, Medan, North Sumatra that was built by Tjong A Fie, a Hakka trader [Hakka; is one of the largest Han Chinese groups in the Republic of China.], which owns a lot of plantation land in Medan. He was later appointed as Majoor der Chineezen in Medan and led the construction of the Medan-Belawan railroad. During his lifetime, Tjong A Fie also ran businesses in the palm oil sector, sugar factories, banking and railroad companies. This house was completed in 1900 and is designed in Chinese, European, Malay and Art-deco architectural styles. When you first enter the Tjong A Fie Mansion you will see the right and the left sides filled with various photos of Tjong A Fie as well as photos of Tjong A Fie with his family, in the middle of the room there are some furniture, such as dining table, dining chairs and some other furniture. Behind the dining table is a high door with carved gold details, in one of the other rooms there is also a ceiling with detailed paintings of birds that fill almost all parts of the ceiling.



## **The Old Town of Ampenan: The City Center of the Spice Trade Business**

by Dita Aprilia Dwiputri Utami

The Old Town of Ampenan defined by the government as a Network of Indonesian Heritage Cities (JKPI). In the 19th century, or about the year 1896 the City of Ampenan used as a Port that connects to the various lines of the Port between the regions. The city is built around 1924 by the Dutch to compensate for the kingdom on the island of Bali. Around the City of Ampenan there is a beach called Ampenan beach, on the Dutch colonial period into the center of the economy of the island of Lombok, so it is utilized as a center of trade and export port between ethnic groups. Because it is citizens of the inhabitants of the Old City of Ampenan consists of various tribes. There are Arab village, Bugis village, the hometown of Chinese and much more. Buildings in the Old Town of Ampenan on Dutch colonial period, used as offices and warehouses, up to this point still used as a warehouse and shops without changing the architecture.

Elizabeth Kristiawan

## Stasiun Madiun, The Transit of Spice Trade Activities



Pillars as the main structure to support the roof.





## **Stasiun Madiun, the Transit of Spice Trade Activities**

by Elizabeth Kristiawan

Stasiun Madiun is located in Jl. Kumpul Sunaryo, Madiun Lor, Kec. Manguharjo, Kota Madiun, Jawa Timur. After the end of the This station was built with the aim of distributing plantation and factory products such as sugarcane, tobacco, tea, coffee, and others. The Surabaya-Madiun railway line was completed on July 1, 1882. Madiun station is a large station equipped with a locomotive depot and a hall on the north side devoted to storage and maintenance of steam locomotives, and is one-sided station with the main building located parallel to the railroad tracks and emplacement. Most of the station buildings, both the main building and the emplacement, have undergone renovations after being damaged during the Peristiwa Madiun so that the characteristics of the old buildings are not visible.



## **House of Bosscha, in the Middle of the Malabar Tea Plantation, Promoted Dutch Indies Agriculture in a Liberal Phase**

by Fasya Prastiwi

The residence of K.A.R Bosscha is in the middle of the Malabar Tea Plantation in Pangalengan, Bandung, West Java. After the years when the Dutch East Indies agriculture experienced difficulties, namely the phase where agriculture was controlled by businessmen, the issuance of an agrarian law in 1870. This so-called liberal phase triggered the development of agriculture in the Dutch East Indies. One of the developed tea plantations at that time was the Malabar Tea Plantation in Pangalengan which was owned by K.A.R Bosscha. At the location of the Malabar Tea Plantation, a well-known generous K.A.R Bosscha, very fond of science, and dedicated himself as a planter, founded his house in the middle of the Malabar Tea Plantation which he manages. K.A.R Bosscha's house consists of several rooms, namely bedroom, living room, dining room, bar, clean kitchen, dirty kitchen, and basement. This building can be seen from its quite simple exterior facade, which is dominated by wood plank material. This residential house that adopts European architecture, is characterized by the erection of the chimney from the firewood stove in the living room, the low ceiling of the house on the inside, and the robustness of the building seen from the use of black natural stone on the outer walls (masonry). The Boscha house is now a museum managed by PTPN so that visitors who visit the Malabar Tea Plantation can be educated about history.



**STASIUN CIAMIS**  
Jl. Stasiun No.43 Ciamis



agricultural  
produce  
transportation  
line



## Ciamis Station: Station on Agricultural Produce Transportation Line

by Filsa Andiani Kurniawan

Ciamis Station (CI) is a class II train station located in Ciamis-West Java. The station which is located at an altitude of +199mm and has a 10/mile slope, is included in the Bandung II operation area. This station is quite easy to reach because it is only a few meters to the south from Jalan Ir. H. Juanda, Ciamis. The architectural style of the building is typical of colonial era buildings Dutch East Indies. During its development, Ciamis Station has now become one of the important stations in West Java, especially for the southern rail route on the island of Java. This station serves a variety of cross-class rail services passing the southern route. To support its various activities, this station is equipped with sufficiently qualified infrastructure facilities, namely in the form of 4 railway lines. In 1839-1886 the Dutch colonial government was building a southern railroad that passed through Bandung, Garut, Tasikmalaya, and Banjar. Then connected to Central Java. Apart from mass transportation, the construction of the railway line is also to transport agricultural products from the Priangan level, such as cotton, coffee, kapok, and others to Jakarta. At the time, many new plantations were built in the Galuh area, such as the Lemah Neundeut, Bangkelung, and others. In addition to transporting plantation products, with this railroad the Dutch were also very effective in controlling their colonies, especially those in the interior and in the southern part of Java Island.

## CIKAJANG STATION AND OLD TRAIN STATION (HERITAGE)

Cikajang Station is the highest station in Indonesia, which is located at an altitude of +1246 meters above sea level. This photo was taken on Wednesday, March 3, 2021. Now the Cikajang Station building has been destroyed. To be active again, we can only wait until the reconstruction is done again.



## **Cikajang Station and Old Train Station**

by Ghesti Fuji Febriani

Cikajang Station is the highest station in Indonesia, which is located at an altitude of +1246 meters above sea level. This station was built simultaneously with the construction of the Garut – Cikajang route. This line was opened on August 1, 1930. Where at that time, Garut became one of the important tourist areas most in demand by tourists, including the Dutch.





### The Garut Railway Station as a Spice Trade Route

The Cibatu-Garut railway used to be a railway built by the Netherlands for transporting farm produce such as coffee beans, chili, potatoes, etc. Besides being used as a freight, the railway was also used to carry vacationers in the Garut region.

Ghinna Ayu Fauziyyah  
1603190171



## **The Garut Railway Station as a Spice Trade Route**

by Ghinna Ayu Fauziyyah

The Garut station was a railway station built on August 14, 1889, at the same time as Cicalengka Station. The Garut Station was rebuilt in 1947 and closed in 1983 until 2019 and now Garut Railway Station is now under renovation and with it completed by mid-2021. Because it was the municipal center of the Garut district that was quite far from the main station, it was made cross branch. So it created a railway station from Cibatuan to Garut Railway station. The Cibatuan-Garut railway used to be a railway built by the Netherlands for transporting farm produce such as coffee beans, chili, potatoes, etc. Besides being used as a freight, the railway was also used to carry vacationers in the Garut region.



Colonial Style gable on the edge of triangle shaped exterior wall.



High space in the centre hallway leads to room used for long budget for colonial dignitaries.



Wall arch in the interior is one of the colonial building characteristics.



Box like shaped building with a tower as one of the characteristics of colonial buildings.



Exposed beams on the ceiling with white paint coating.



Dome-shaped roof white moulding and arched windows in the tower.



Windows with divided parts with arched moulding and arched windows in the first floor and arched windows in the second floor.



Cedung Cendur is used as an office bank by Bank Mandiri.



Pillars in front of the veranda to prevent strong sunlight into the building.



It's building appearance is with preserved until now.



## Dutch Sugar Trading Office of Surabaya

## Dutch Sugar Trading Office of Surabaya

by Gretta Anggun Krista

Gedung Cerutu is one of the buildings used in the era of Dutch Colonialism. The governors of Dutch immigrated to the land of Nusantara to claim the commodity of spices that was one of the important commodities in world trading. In the era of colonialism, Gedung Cerutu was used as a sugar trading office. Gedung Cerutu was built by Dutch architect bureau, AIA Aristect. The building was established in 1916 by Maatschappij Tot Exploitatie van Het Bureau Gebroeders Knaud. However the building the used as Bank Bumi Daya Office and Said Oemar Bagil Office. This Building is located in Jl. Rajawali no.7, Krembangan Selatan, Kec. Krembangan, Surabaya. Gedung Cerutu has 2 buildings, the main one and a tower at the right side of the building. The building is called Gedung Cerutu because there is a tower that people consider looks alike with cigars (Cerutu). The building keeps the architecture of Dutch Colonial era with whitewashed walls, wide windows, and a tower as a watchtower.

## **FORD ROTTERDAM : SPICE STORAGE CENTER IN EASTERN INDONESIA.**

HABIBAH HASNIAH



Initially this fort was made of clay, but during the reign of the 14th King of Gowa Sultan Alauddin, the construction of this fort was changed to solid rock originating from the Karst Mountains in the Maros area.



windows and doors made of wood and hard iron. has a trellis on the inside, while the roof is in the form of clay tiles.



## **Ford Rotterdam: Spice Storage Center In Eastern Indonesia**

by Habibah Hasniah

Ford Rotterdam is one of the buildings in the form of a fort which became a storage place (warehouse) for the spice trade. Ford Rotterdam whose name is built is Fort Edge of View. Initially this fort was made of clay, but during the reign of the 14th King of Gowa Sultan Alauddin, the construction of this fort was turned into solid rock originating from the Karst Mountains in the Maros region. Ford Rotterdam is the center of herb-growing in Eastern Indonesia. Until about 200 years the Dutch used this fort as the center of government, economy and various activities. In 1937 the ownership of Fort Rotterdam by the Dutch East Indies Government was transferred to the Fort Rotterdam Foundation. This fort registered as a member of Indonesia's cultural heritage on May 23, 1940. and is now one of Indonesia's cultural heritages. also known as the turtle fort, because the fort in it resembles a turtle when viewed from above.

## HOUSE OF SAMPOERNA, SURABAYA

Ex-Factory of Kretek Cigarette



House of Sampoerna is a Dutch colonial style heritage building, built in 1882.





## Ex-Factory of Kretek Cigarette

by Jessica Novia Christy

House of Sampoerna is a heritage building that was built in 1862, located in Taman Sampoerna no 6, Krembangan Utara, Surabaya. This building is using Dutch colonial style for its architecture until now, it is like four large pillars that support the main building, patri door and windows. This building used to be a boys orphanage named Jogens Wezeen Inrichting, managed by Dutch. In 1932, in the colonial era, this building was purchased by Liem Seeng Tee to build a factory for his business to sell kretek cigarettes, made from tobacco and cloves, which is Indonesian spices. This kretek cigarette is an original Indonesian product, because of that, Liem Sang Tee indirectly became a spice trader in the colonial era and from selling this kretek cigarette, he became a successful person. In 2003, House of Sampoerna became a museum that focuses on historical preservation, art, and culture.



## **Sam Poo Kong: The Have of Chinese Spice Trader**

by Kezia Angelina Hartono

Sam Poo Kong also known as Gedung Batu Temple is the oldest Chinese temple in Semarang. This temple is located on Jalan Simongan, West Semarang. Sam Poo Kong originally established by the Chinese muslim explorer Zheng Ho and unlike most temples, the building does not belong to any specific religion, but rather functions as a place of worship for people of various ethnicities and religious groups including Buddhists, Taoists and muslims. Sam Poo Kong is a witness to the spice trade journey in Semarang. Here, Zheng Ho moored and temporarily stayed when the helmsman was ill. The historical data becomes the origin as to why Semarang is multi-culture. A result of the massive trades and the arrival of foreign traders who settled and left values they brought from their native lands.



## Gedung Sate Bandung

by Kiagus Narez Qolbi

Gedung Sate or formerly known as Gouvernements Bedrijven is a government building that located on Jalan Diponegoro 22 Bandung. Gedung Sate is related to spice trade because this building currently has the main function as the central government office for the governor of West Java. However, along with its development, this building has also become one of the most popular tourist locations. Gedung Sate is even very crowded, especially at the weekend. This building was built in 1920 and designed by a team of experts from the Netherlands consisting of Ir. J. Gerber, a well-known young architect graduated from the Delft Nederland Faculty of Engineering, and Ir. Uh. De Roo and Ir. G. Hendriks. This building is one of the most beautiful building in Indonesia and the design was inspired by Indonesian traditional food called "satay".



Cepiring Sugar factory Development



## Sugar Factory Development

by Leony Teresia Manurung

The Dutch East Indies government established the Cepiring sugar factory in 1835 in Kendal district. The name of the cepiring sugar factory used to be "Kendalsche SuikerOnderneming" as a company in the form of NV or a company on an area of approximately 1,298,594 m<sup>2</sup> and was directly under Dutch leadership or Dutch supervision. Then taken by experienced several open and closed times both due to the recession period and as a military headquarters. This sugar factory was closed in 1998 and 10 years later it started operating again. Then in 2016 it closed again. Then now the cepiring sugar factory is back in operation until now it is managed by a state-owned company, namely PT, the Indonesia Sugar Industry (IGN).





*Grahadi Building, Het  
Tuinhuis in Surabaya*

- Michelle Angela -

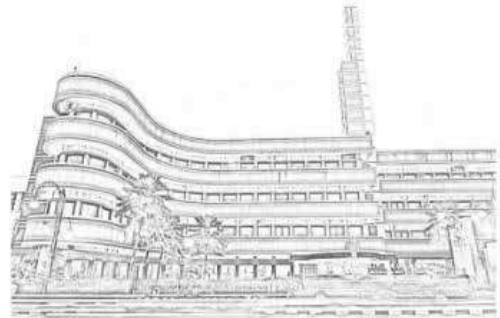
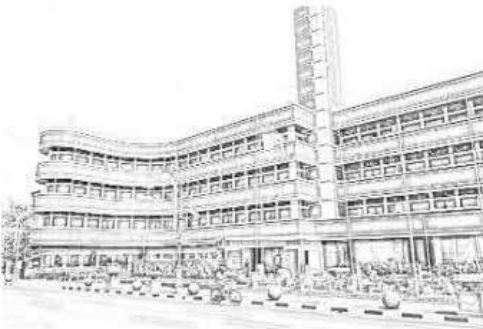
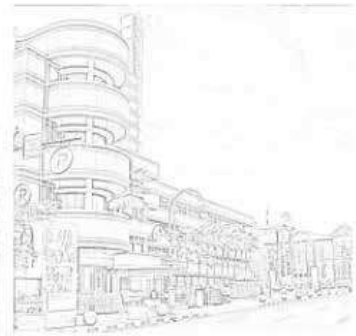


## **Grahadi Building, Het Tuinhuis**

by Michelle Angela

The Grahadi building, previously known as tuinhuis, is located on Jalan Governor Suryo, Surabaya, East Java. This building was designed by a Dutch architect, W. Lemci, and built-in 1794-1798 during the Dutch reign of Dirk Van Hogendorp. This building, which at that time functioned as a house facing north towards the Mas River. It's because, during the day, the residents used to drink tea while looking at the boats along the river. Because in the past, the Kalimas River was a trade route and was used by ships from various countries to send supplies of spices to their countries. Then, in 1802, the location of this building was changed to face south. Furthermore, in 1810, during the reign of Herman William Daendels, the building was renovated into a royal style or Dutch Colonial Villa by J.W.B. Wardenaar. This building has large, ornate colonial doors. This adds to the attractive impression of the building. And now the Grahadi State Building is the meeting hall as well as the official residence for the Governor of East Java. In addition, this building also often used for ceremonies and other events.

**SAVOY HOMANN HOTEL :**  
the former resting  
place of spice  
traders



MUHAMMAD FADHEL IMAM 1603190098

## **Savoy Homann Hotel, the Former Resting Place of Spice Traders**

by Muhammed Fadhel Imam

This hotel is a former resting place of spice traders the predecessor of this hotel is the Hotel Homann, owned by the Homann family, known for Mother Homann's delicious rijsttafel. In 1939, the current building was designed with an art deco ocean wave design by Albert Aalbers. To emphasize its greatness, the word "Savoy" was added, which was added in 1940 and remained so into the 1980s. Then in 1987-1990 major renovations were carried out. This hotel can be entered from two directions, the main door from Jl. Asia Afrika and can enter / exit Jl. Dalem Kaum, as well as having an inner courtyard (away from the main road), guests can also enjoy breakfast in the open air. After Indonesia's Independence, the Hotel was owned by the H.M. Saddak. In 1987 H.M. Saddak sold it, and ownership transferred to the H.E.K Ruhiyat family, at that time the hotel name changed to "Savoy Homann Panghegar Heritage." Then (1997) H.E.K Ruhiyat sold his shares (which later the shares were sold 100%) to the Foundation owned by Bank Indonesia Employees, and the name of the hotel changed again to Savoy Homann Bidakara Hotel.

## **PURI AGUNG KARANGASEM ,GOVERMENT CENTER AND DUTCH OFFICE**

Ni Komang Ayu Sari Undari Yani,1603190027



Maskerdam or Saren Agung



Interior of Puri Agung Karangasem



Details of Puri Agung karangasem

## **Puri Agung Karangasem, Government Center and Dutch Office**

by Ni Komang Ayu Sari Undari Yani

The building was built by Dutch architects, Chinese architects, Balinese artists and the role of the king of Karangasem. Puri Agung Karangasem is also called Puri Kanginan or Puri Amlapura. Puri officially occupied by the king or ruler of Karangasem between 1894–1908. The location and address of Puri Karangasem on Jalan Sultan Agung, Amlapura City. Puri agung karangsem is very unique because it uses the concept of Tri Mandala and the name of the building that is adapted from the name of the city in the Netherlands. This castle was used as the residence of the king and dutch office in his time to facilitate the arrangement of all agreements on spices or other things. Puri Agung building is built with a blend of Balinese, European and Chinese architectural styles. including this Puri Karangasem building, you can see balinese architectural sculptures on a number of statues and walls of the castle, Chinese architecture is seen on the doors, windows, colours and a number of other ornaments, while European architecture is seen in the design of the main building. Puri Agung Karangasem is also used as a place for activities and creativity of community culture, an ideal place to enjoy, develop and preserve various types of art including tabuh art and dance art.



**BALAI PEMUDA AS A GATHERING  
PLACE FOR SPICE BUSINESS OWNERS**





## **Balai Pemuda Surabaya as a Gathering Place for Spice Business Owners**

by Parry Fernanda Wibowo

Balai Pemuda or De Simpanse Societeit was built for Dutch people living in Surabaya. Starting from the desire to have a place for socializing, recreation and entertainment. Because many European people live in Surabaya. They are involved in investing in plantations and sugar mills in East Java and economic trading activities in Surabaya. Balai Pemuda Surabaya has a visual character that is dominated by curved shapes and floral ornaments on the facade elements and rectangular geometric shapes. Repeating shapes in opening elements such as windows and doors have different types, sizes and materials. The mass of the building is a cube, changing it's shape to an octagonal pyramid.

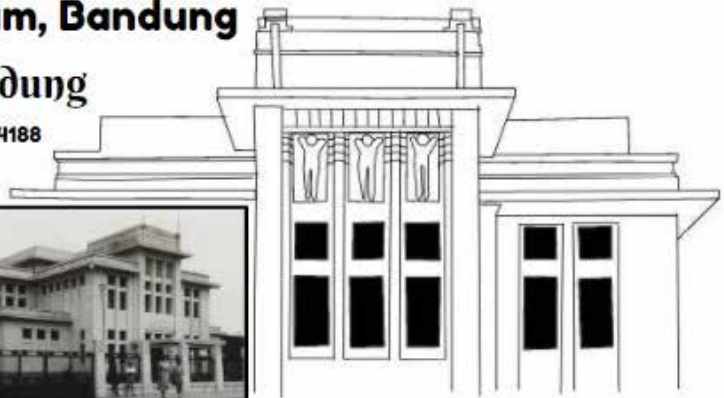
## Gedung Kologdam, Bandung

### Jaarbeurs de Bandung

Pascal Sean Purnama - 1603204188



C.P Wolf Schoemaker



## **Gedung Kologdam, Jaarbeurs de Bandung**

by Pascal Sean

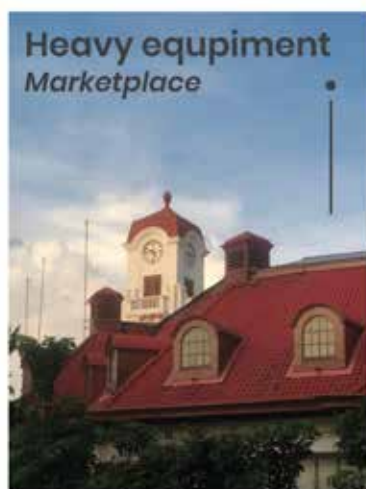
Gedung Kologdam is located on Jl. Aceh, Merdeka, Bandung. Designed in 1919 and built in 1920 by C.P Wolff Schoemaker after a comparative study in the United States. In its time, this building was used as the venue for the Jaarbeurs de Bandung (annual trade fair). It has an Art Deco style and is influenced by the style of architect Frank Lloyd Wright. This building has the shape of a cross and has three human statues that adorn the facade of the building. This Art Deco-themed building is not only unique but also occupies a strategic location within the urban sphere. This advantage has encouraged those who have a business vision and strong capital to take advantage of this building. Currently, the building complex and its pavilion have been transformed into the Headquarters of the Military Region III / Siliwangi Education and Training Command.



## Spice Trading Spot Between Balinese Kings and the Dutch

by Pranaram Bagus Raditya

Inna Bali Heritage was built in 22 of August 1927 with the name Bali Hotel. Bali Hotel didn't maintain that name for a long time because soon enough it changed to Natour Bali in 1961. Natour Bali change its name once again for the final time to Inna Bali Heritage. This building was made by a Dutch Company named Koninklijke Paketvaart-Maatschappij (KPM) for economic purposes and spice trading after The Dutch has taken over Bali. This is the reason why some structure and element of the building such as the window and the pillar resemble Dutch Architecture but the core of the building uses Balinese Architecture. Some Dutch Architecture influence are seen on the colored windows and the European style Pillar. Around the hotel there's a Loji, a place where the Balinese Kings and The Dutch once traded slaves.



## **Heavy Equipment Marketplace in Surabaya's Spice Trading Days**

by Quisha Parasanti

Describes the changing appearance of the facade of the Bank Mandiri building which was used as a center for heavy equipment trading during the colonial period, showing the results of acculturation and adaptation to the tropical environment.



## Grand Hotel Preanger

*A Stopover For Spice Trades*

Built-in 1897.

The architectural style of the building applied is a geometric Art Deco style that is more modern.



## **Grand Hotel Preanger: A Stopover for Spice Trades**

by Rani Wulan

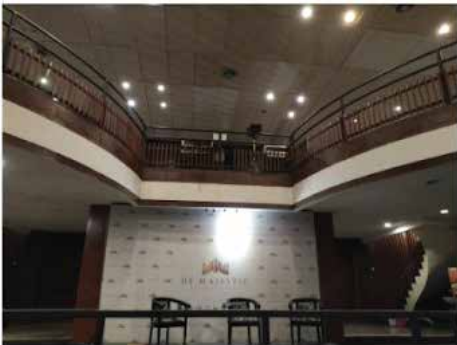
Grand Hotel Preanger, built-in 1897, is a former colonial hotel building in the city of Bandung that is still maintained its functions and characteristics to this day. The hotel, which is strategically located because of the Grote Postweg traversing, was originally established by redeveloping a "guesthouse" Herber and the Thiem Hotel building and the shop next to it managed by C. P. E. Loheyde. The Dutch, who are predominantly plantation owners in Priangan, often come to the Loheyde-owned shop to buy their daily necessities. In 1897 ownership of the shop, as well as the Thiem Hotel, changed hands to W. H. C. van Deeterkom. Deeterkom finally intended to combine the small shop and hotel he had bought with the Herberg on his side into a bigger hotel. The architectural style of the building applied is a geometric Art Deco style that is more modern. The Art Deco concept on the facade of the building is still maintained today.



Revanny Puja Rezky  
1603192272

**DE MAJESTIC**

The building used to be the first cinema in Bandung, which was built in 1925. Before having the name De Majestic, the building originally had the name Concordia.



## De Majestic

by Revanny Puja Rezky

The building used to be the first cinema in Bandung, which was built in 1925. Before having the name De Majestic, the building originally had the name Concordia. In its sweet history, De Majestic was the first cinema in this city and was a successful cinema screened the first film in Indonesia, namely "Loetoeng Kasaroeng" on its premiere December 31, 1926. On February 2008, De Majestic (former AACC building) held a concert as well as the release of the launching of Band BESIDE's first album, entitled "Against Ourselves". The enthusiasm of the spectators who attended the event was very large and beyond the capacity of the building which could accommodate a maximum of 500 people. However, at that time the audience who came was over the capacity, which was almost 1,000 more. Majestic Cinema has an Art Deco architectural style. This can be clearly seen from the building facade and its ornamentation. Rigid geometric shapes can be seen throughout the facade. There is also setback on the top of the building. Many ornaments are in the form of decoration panels. Surface the walls of the building have a smooth texture. This style is commonly used in buildings in the Bragaweg area at the time. The Societeit Concordia building which is next to the building Majestic Cinema also uses Art Deco style. The Dutch at that time were also more likes western style buildings, because they think that they will not stay long time in Indonesia.



## *The Syabbandar Tower, a Historical Watchtower for Spice Trading Activities*

Rosalyn Hariyanto



## **The Syahbandar Tower, a Historical Watchtower for Spice Trading Activities**

by Rosalyn Hariyanto

Syahbandar Tower (Menara Syahbandar) was built during the Dutch colonial period. During the glorious days of the Majapahit Empire, there were a lot of space trading activities with the Dutch which then stopped at the main port of the Dutch East Indies in its time, namely the Port of Kalimas. At the Port of Kalimas there is the Syahbandar Tower. It is located on Jalan Kalimas Utara No.26, Nyamplungan, Kec. Pabean Cantian, Kota SBY, Jawa Timur. This tower is 10m tall and is used as a watchtower, to monitor all ship movements and trading activities. Also to control port activities, distribution of goods, trade, and the circulation of currency during the Dutch East Indies era. On this tower there is also the logo of the origin of the name of the city of Surabaya, namely "Soera Ing Baja".



*Pabrik Limoen,  
Surabaya:  
Indonesia's First  
Syrup Factory*





## **Pabrik Limoen, Surabaya: Indonesia's First Syrup Factory**

by Safira Rahmalia Putri

Pabrik Limoen was founded in 1923 under the name Limoen J.C van Drongelen & Hellfach. The factory is now called Telasih Syrup and was built by a Dutch man named J.C van Drongelen. In 1942, this factory was taken over by the Japanese, who at that time occupied Surabaya. Then, when Japan lost to the allies, the factory was taken back by the Dutch until there was a nationalization program in 1958, in which all Dutch-owned companies were handed over to the Indonesian government. After that, the factory was handed over to the Regional Food and Beverage Industry Company of East Java Province in 1962. In 2002, the Siropen factory became owned by PT Pabrik Es Wira Jatim, which is the holding company of PT Panca Wira Usaha Jawa Timur, which is a Regionally Owned Enterprise (BUMD) East Java Province. The Siropen factory building has become a cultural heritage in Surabaya since March 17, 2015. The Surabaya city government has made the Siropen factory a cultural heritage because of the historical value in the building and in the syrup.



A Church That 'Hitched a Ride' On a Dutch Merchant Ship

## The birth of the Blessed Virgin Mary Church, Surabaya, East Java, Indonesia

By : Sharon Nanjira 020801000941

## **A Church That 'Hitched A Ride' on a Dutch Merchant Ship; The Birth of the Blessed Virgin Mary Church**

by Sharen Sanjaya

When we talk about the "Spice Trade" it doesn't mean that just everything about spices is affected in it. One proof of this is the emergence of the church of the Nativity of the Blessed Virgin Mary Church. The birth of the Blessed Virgin Mary Church located at Jl. Kepanjen Surabaya is one of the oldest standing church in Indonesia. This church was originally founded by two Dutch pastors named Hendricus Waanders and Phillipus Wedding which came with the intention to spread the Catholic Christian religion to the people of Indonesia. By boarding a Dutch merchant ship bound for Surabaya, Indonesia, on July 12, 1810 it was finally deliver the two pastors to tread feet in Surabaya.



## Museum Bahari, the Ex-VOC Spice Warehouse

by Siti Asyah Suhartinah Day

How can we create a fair and prosperous society in Indonesia, if there is no close sea connection for *uitwisseling* (exchange), sea relations are vital (Soekarno, 28 November 1964). Museum Bahari is a museum that stores nautical and fisherman collections from Sabang to Merauke. This building is located on the mouth bank of the Ciliwung River. During the VOC era, this building was a warehouse for storing, sorting and packing spices. The VOC itself is a Dutch trade alliance that was formed to avoid unfair competition. Spices in the form of cardamom, Javanese chilies, coriander, nutmeg and others are stored in the warehouse before being shipped to Europe via Sunda Kelapa Harbor. The spices which occupied the highest prices in the European market made the VOC the richest trading company. In addition, the spices that were sold in the European market attracted the interest of other nations such as Spain, Portugal and France to come to Nusantara. The VOC warehouse was designated as a heritage building in 1972, with its inauguration in 1977. The architecture of this historical building still maintains the architecture from the VOC era. In the front view, the building's facade is thick-walled like a fortress. This is proof that this spice warehouse was heavily guarded by the Dutch army. The building consists of two clusters, namely the west side warehouse (*Westzijdsche Pakhuizen*) and the east side warehouse (*Oostzijdsche Pakhuizen*). The entire building cluster is painted white and has a series of large square windows with wooden openings. The door itself still maintains the arc shape, that was quite popular back in the colonial period. The anchors on the side of the building functions as an earthquake-proof construction.

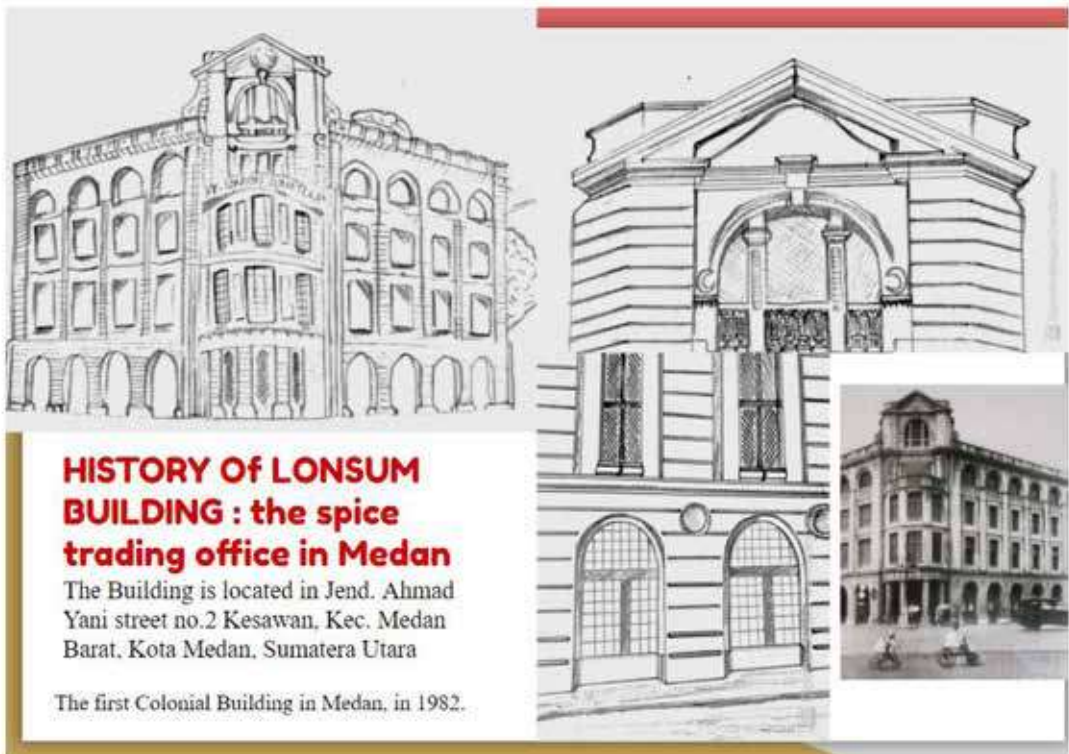


## **Bank Indonesia Muaro Padang: The Spice Trade Financial Transactions Facility**

by Suci Asri Dwiforessa

Bank Indonesia Muaro Padang or formerly known as De Javasche Bank is a building of a Dutch colonial era financial institution which was later nationalized into state property called Bank Indonesia in 1953. The location of this building at Jalan Batang Arau No.60 Kelurahan Berok Nipah, West Padang District, Padang city. This port city was once designated as the largest trading city on the coast of Sumatra. Various import-export companies, goods warehouses, markets to the existence of a bank office all were present supporting the economy of padang city in its day. At this time, the forced coffee cultivation system was in its peak, so the Padang Branch of De Javasche Bank was designed to welcome developments, particularly to facilitate the flow of financial transactions. This has led to an increase of commercial crops (commoditization) of people's agricultural products. In 1998, this building was designated as one of the cultural heritages in Padang city, which is well preserved up until now.





**HISTORY OF LONSUM  
BUILDING : the spice  
trading office in Medan**

The Building is located in Jend. Ahmad  
Yani street no.2 Kesawan, Kec. Medan  
Barat, Kota Medan, Sumatera Utara

The first Colonial Building in Medan, in 1982.

## **History of Lonsum Building: The Spice Trading Office in Medan**

by Tabita Gabriela Siagian

Lonsum building is one of PT. London Sumatera Indonesia Plantation Company ( LPSI ). This building was founded in 1910. At first the Lonsum building was the office of the Harrison and Crosfield rubber plantation companies. In 1982, the H&C company sold shares to the Sime Derby company. Then in 1994 Sime Derby sold all plantation assets to the London Sumatera company. The London Sumatera Company is a company engaged in the oil palm and chili plantation industry. The company was founded on 18 December 1962 and was actively operating in 1962. The Lonsum Building is painted white on the outside. Because this building is a colonial building, it was designed in the style of a European house in the 18-19 century. This building is also equipped with an elevator , and is the first building with an elevator in Medan. The shape of the building used and the shape of the windows and doors are also made the same as in London. The window shape in this building is curved and uses large glass as the window. And there are also several pillars at the front of the building.



## Spice Trade Transportation of Preanger Stelsel

by Tazqia Aulia Zahra

Priangan (Bandung) since the VOC era has been a fertile area known as a producer of export commodities, especially coffee. During the forced cultivation system, in Priangan there was compulsory cultivation of coffee plants known as Preanger Stelsel. The transportation of coffee was brought from Priangan to the nearest port, namely in Batavia (Jakarta). Bandung Station was completed and inaugurated on May 17, 1884, led by archaeological architect, Jan Willem Ijzerman. Bandung Station has a distinctive art deco style. The part of the building that is preserved is the main building hall with the dominant stained glass on the building façade. As for the design of the new building façade, it refers to the characteristics of the art deco style. The hallmark of the Bandung station building is the lunettes stained glass on the façade of the Hall building. The lunettes on the façade of the hall consist of five small lunettes made of tin glass which is dominated by clear blue and white colors. The white glass is rectangular as the basic shape, while the blue one has the shape of three, rhombus, and rectangle as ornaments. The old building of Bandung station is dominated by massive planes, with horizontal, barred windows. On several sides of the building, at the top, there is also a vertical longitudinal window. There should be horizontal stripes on the building façade in a different color than the wall color. While the platform is dominated by a saddle triangle shape, with add a canopy on both sides that extends.



## Indische Empire Style Cirebon Train Station

by Vincentius Michael Saputra

Cirebon Kejaksan Station is located in Kebonbaru, Kejaksan, Cirebon City. This station is one of the cultural heritage, because this building has a history during the colonial period. This building was used as a place of transportation in the Dutch era. In the mid-19th century, at that time the city of Cirebon developed into a city of food industry, with the main product of sugar so that production results are increasing. To facilitate the transportation of production products, the Cirebon station was built by two railway airlines, namely Staatssporwegen (SS) and Samarang Cheribon Stoomtram Maatschappij (SCS) in 1911. This building was designed by Dutch architect Pieter Adriaan Jacobus Moojen and inaugurated in 1922. This building has an Indische architectural style, because it can be seen from the combination of local architectural styles and also the influence of art deco art, which characterizes it, namely the symmetrical arrangement, then the high ceiling and the huge door.



Jl. Adi Sucipto No.2-12, Paulan Wetan, Malangjiwan, Kec. Colomadu, Kabupaten Karanganyar, Jawa Tengah, 57177.

## **"GLORY OF TJOLOMADOE" EX-SUGAR FACTORY IN COLOMADU**



There is an old saying 'ada gula ada semut' (where there is sugar there will be ants)  
- which simply means that where there is pleasure many people will come.



## Glory of Tjolomadoe, Ex-Sugar Factory in Colomadu

by Widya Rachmasari

Literally, the existence of sugar in this archipelago is an excellence. In 1830 beginning in the forced planting period or can be called as *cultuurstelsel* implemented by Dutch East Indies, sugarcane became one of the main commodities and a plant that must be planted by the people of this country. Since 1874, sugar has become a main export commodity by the colonial government of Dutch East Indies, exceeding the production of coffee, tea, and other spices. The Colomadu Sugar Factory was built by KGPA Mangkunagoro IV (1853-1881) on Sunday, December 8, 1861 in Malangjiwan Village. Mangkunegara IV chose a German Architect R. Kampf to design the factory. In the 1860s, the sugarcane plantation industry became a promising business, because at that time sugar was a product that was needed by domestic and foreign markets. In 1942, Japan entered and replaced the Dutch in Indonesia. The system applied is different because the people are required to plant and develop rice. Sugarcane, which is needed and growing, eventually fades. Over time, Colomadu Sugar Factory was taken over by PT Perkebunan Nusantara (PTPN). On his journey, Colomadu could not develop productivity like before. In 1998, the Colomadu Sugar Factory journey stopped. This former factory is now a museum for visitors who want to enjoy the history of the sugar factory. The hallmark of a colonial architect is that there are tall buildings, large windows and high ceilings. There are also very large doors for the entrance into this museum. Now, the production has been transferred to the Tasikmadu Sugar Factory which is still operating today.



## New Normal Spice Museum Display

by Yudita Royandi, Erwin Ardianto Halim

All over the world, spices have been a part of everyday human habits since ancient times. Several types of spices are combined to produce a certain taste in a dish, so as to produce characteristics that define a certain culture. In other words, spices play an important role in shaping the cultural identity of a particular tribe, region or country. Spice can be described as any material that is dry, has a distinctive aroma, whether in whole, flaky or powdered form, which produces a delicious taste in dishes. Included in the spice category are roots, seeds, dry leaves and fresh leaves that have a sharp aroma. In this modern times it becomes easier is to find instant spices everywhere, that makes more young people are no longer familiar with the plants, the shape of the leaves / seeds, and the distinctive aroma of the spices found in the dishes they consume. Don't even know where the spices come from. So the spice museum with a display that provides complete information, such as visual, audial, tactile and olfactory will make a meaningful contribution to reintroducing and preserving local spices. The current pandemic requires us to face the New Normal from all way of life. Likewise, the spice museum display is designed with multimedia innovations concerning health protocol, so that visitors can still touch the materials, and also find out the fragrant aroma of spices and the history of its development.

## SILKROAD ESSENTIAL

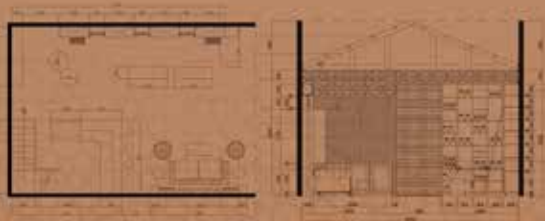
The Silk Route has been very well known for a long time, as a network of trade routes that connected East and West of the world, covering China, Korea, Japan, India, Iran, Arabia to Venice in Europe. Spices, among various other condiments and commodities, are the main items of this trade and become one of the essentials.

The word "spices" comes from Latin, meaning 'special goods', and refers to goods of special value, in contrast to ordinary commercial goods. Spices are highly valued because, in addition to their use in cooking, many have ritual, religious or medical uses. In addition, the majority of spices can only be grown in the tropical East, in South China, Indonesia, as well as in South India and Sri Lanka.



A semi bar is provided to relax while enjoying drinks and snacks made from spices. So that it can be served in various drinks and foods.

We designed a special place that sells, enjoys and provides educational information for the public about spices. As a staple and valuable commodity, each traditional spice is presented in each container, complete with a description of the spice.



The design elements used in this design are ornaments from the Middle East, combined with Chinese oriental touches on the ceiling frame formations, and ornaments on the furniture. Also use elements of wooden tables and spices sacks of traditional Indian spices.

## Silkroad Essential

by Yuma Chandrahera

For hundreds of years, spices have become a very valuable trading commodity, even known as green gold. Spices from various regions on the silk route are transported and traded to various regions, especially to Europe and other places. The silk route from Venice Europe stretches for thousands of kilometers through the regions of Egypt, Persia, India, China and even Indonesia which is an important part of its development. From this route, spices are the main part of this legendary trade route commodity. On that basis, it would be very interesting to make a shop that sells almost all of the spices in this silk route completely, with a spatial atmosphere that is representative of some of the main areas through which this silk route, such as China, Persia and India. In addition, because each spice is unique and has a special storage and display method, there is a need for a special design for each type of spice, and it would be better if it had information about these spices is presented as an educational medium for customers who come.