SPICE CULTURE IN JAVA AS A REVITALIZATION OF ANCIENT SPICE PATHWAYS AND FUTURE PROGRESS

M. Baiquni

1Fakultas Geografi, Universitas Gadjah Mada

*mbaiquni@ugm.ac.id

ABSTRACT

Java is a rich island originating from the earth of the Archipelago, a large country that has various contents in it. Inside Borobudur Temple, there are neatly engraved reliefs, which tell various events or stories about teachings for mankind. One of the reliefs depicts a sailor sailing and the presence of merchandise, one of which is spices. The history of the magnitude of the spice route and with the development of the spice trade, several positions have also emerged regarding the superior spice commodities in each region of the archipelago, including the following; Java, Maluku, Banda Island, and others. To strengthen the spice path in this modern era, various efforts were made, one of which was this research. Using literature study methods and peer discussions, data are produced, including; 1. Maritime History of Java and the Archipelago, Commodities, and Spice Routes; 2. The Influence of Javanese Civilization and the Center of the Nusantara Spice Line; 3. Form of Activities and Strengthening of Spice Pathways in Java; and 4. Javanese spices, dishes, drinks, and other spices. These forms are expected to be able to be a successful step in the revitalization of ancient spice pathways and future progress.

Keywords: Java, Spice Line, revitalization, future progress

A. INTRODUCTION

Java is a rich island originating from the earth of the Archipelago, a massive country that has various contents in it (Noviyanti. 2019). Javanese civilization existed more than 1000 years ago, where evidence that can still be seen today is Borobudur Temple. Based on the Karangtengah and Kahulunan inscriptions, the founder of Borobudur was the Syailendra Dynasty. The giant building began to be built in 770 AD and could only be completed in 842 AD. Some studies tried to build a theory to explain Borobudur. One of them states that this name is likely derived from the word Sambharabhudhara, which means "mountain" (bhudara) where on its slopes are located terraces. In addition, there are several other folk etymologies (In Baiquni, M. 2009).

Suppose the word Borobudur comes from the saying "Buddhas" which is due to the shift of sound to Borobudur. Another explanation is that the name comes from the two words "Bara" and "Beduhur". The word bara is said to come from the word vihara, while there are also other explanations where bara comes from Sanskrit which means temple complex or monastery and Beduhur means "high", or reminiscent in Balinese which means "above". Therefore, it can be interpreted as a temple located on high ground (Soekmono, 1976 and Soeroso, 2007). In addition, there is still clear evidence of a prosperous Javanese country, namely the Prambanan Temple in Yogyakarta.

Inside Borobudur Temple, there are neatly engraved reliefs, which tell various events or stories about teachings for mankind. One of the reliefs depicts a sailor who sails and the existence of a trade-in produce, one of which is spices (Galeswangi Dkk. 2022). Another proof is the arrival of foreign merchant ships in Java, which was one of the spice trade routes in the archipelago at that time. More precisely it
occurred between 1800 – 1830 (Septiawan, et al. 2022). These things show the wealth that is very likely to be used as the foundation for the progress of the nation's civilization in the future, of course, by making various efforts and real movements.

The steps taken by the government of the Republic of Indonesia in building the Spice Route trade as a form of civilization progress have been pioneered. Through the Ministry of Education and Culture, there is a "Spice Path Expedition" program which is shown for young people who want to learn about spices in the archipelago. One of the spice lines in Java, there are many spices and various processed food dishes, drinks, and other forms of serving. The Spice Path is also registered in the World Cultural Heritage Path UNESCO since 2020 (Mauizah. 2022). Various activities were held to support the narrative of the Spice Path as a world cultural heritage and the advancement of a more prosperous life.

B. METHOD

The research method is carried out by studying literature and capturing data and information through expert discussions (peer discussions). 1. Literature study: is an effort to explore a variety of data and information, including various views and analyses from experts contained in books, journals, research reports and information from the internet. 2. Peer discussion: is an effort to discuss various data and information with diverse perspectives put forward by experts with diverse knowledge and experience backgrounds. Discussions and debates become a way to test arguments, characterize data and information, and find new views of the critical thinking process.

C. RESULT AND DISCUSSION

**Maritime History of Java and the Archipelago, Commodities, and Spice Routes**

The archipelago has a famous maritime cultural history followed by the ability to manage civilization with technology, governance, and socio-cultural life systems. This makes it difficult to trade spices and other commodities to bring prosperity to the archipelago's maritime affairs. The level of prosperity that existed at that time became the Traces of the glory known as the Spice Nusantara Route and Cosmopolis in port cities. The Spice Cosmopolis is multi-dimensional and rests on science, technology, and values. The direction is on reconstruction, preservation of spice heritage, revitalization of spice values, and technological innovation for the empowerment of spices for a better human life (Sri Margana in Sandy, et al. 2019).

The Spice Cosmopolis is a region/zone/metropole that is partially integrated with the world's spice production and consumption map and the sustainable inheritance of its values. For example, (Aribowo. 2022) the development of the Banten region has had an important role in the series of nautical historical formations of the Archipelago since the 10th century. The sources used are mostly secondary sources that discuss Banten and the relationship between Banten and other surrounding areas both in the archipelago and Asia. The production of black pepper and its strategic location in the business route in the Sunda Strait made "Banten Girang" gain excitement in cross-nautical trade activities at that time. The distribution of spice trade in the archipelago is illustrated in figure 1.
Influence of Javanese Civilization and the Center of the Nusantara Spice Line

Javanese civilization began with the establishment of existing kingdoms. In the 7th to 13th centuries AD, the Sung Dynasty, Yuan Dynasty, and Ming Dynasty established relationships with kingdoms located in the Archipelago, especially Java (Burhanudin J. 2020). Until the 15th century, the kingdoms in the archipelago developed rapidly with spice commodity trading activities. The archipelago area’s shape makes the mode of transportation in supporting the spice trade easy. Plus by then explorers and traders from China, India, Arabia, and some from Europe had come up with a path to get to the archipelago. When arriving in the archipelago, the definite goal is regarding world spice trade activities.

Spices have always been synonymous with cooking or processed drinks. When trade began to develop, and foreign sailors and traders began to arrive in search of spices, an archipelago of culinary development emerged which was the result of crosses between cultures and between generations. In Java itself, spices can be processed into basic ingredients when making food and drinks, in addition to the distinctiveness of the spices themselves, it is believed that they also have their own properties. With the development of the spice trade, several positions have also emerged regarding the leading spice commodities in each region in the archipelago, including the following:

1. Java: has superior spice commodities such as Clove, Cinnamon, Pepper, Frankincense, Tubers, Ginger, Turmeric, and Kencur.
2. Maluku (Ternate, Tidore, Halmahera, Seram, and Ambon): has superior spice commodities such as Cloves and Nutmeg.
3. Run Island in the Banda Islands: has a superior spice commodity and grows a lot, namely Fuli (from nutmeg).
4. Sumatra: has superior spice commodities such as Cinnamon, Frankincense, and Camphor.
5. NTT Especially Timor and Sumba: has a superior and very famous spice commodity, namely Sandalwood.

Each region has its own superior commodities. However, in the frame of the formulation of documents and archives, a reconstruction of the cosmopolis and spice paths of the archipelago was made, as illustrated in Figure 2.
Forms of Activities and Strengthening of Spice Pathways in Java

The policy regarding the reconstruction of spice lanes that will also be registered as intangible cultural heritage to UNESCO is of course also encouraged by various supporting things such as related activities. The launching of supportive activities such as plans to explore the strength of the tourism, trade, and of course investment sectors in spice routes. Some of the plans related to the three components an examples of the tourism sector, the potential of cities that have ports with heritage trade is revived as a new change that shows its own charm as spice route tourism. In addition, there are also fort buildings and former VOC offices which are also an attraction in terms of history. There is also a thought for this to be used as a new context for international trade and digital communication.

The three components above can also be known as the triumvirate of "Tourism, Trade, and Investment" which supports the development of the spice route itself. This must also be synchronized with government policies and programs, one of which is the rehabilitation of spice product land that is intended for future investment. The management process with good management of the tourism industry will also add value to the spice route. Commercial governance is also no less important to end the spice route trade both nationally and internationally.

A program that has been implemented in supporting this spice route is the Indonesian Food Startup Program (FSI) which was initiated by the KEMENPAREKRAF in 2016. This program supports actors in spice commodities to get access to capital, capacity building, mentoring, and access to marketing networks nationally and internationally. Other programs are also implemented such as the "Indonesia Spice Up The World" program which is aimed at encouraging spice commodity business actors to export food from processed products by expanding networking through Indonesian restaurants abroad. Program or policy innovations regarding the spice route also come from academics, some of them such as Gastro Diplomacy, Indonesia Gastronomy Association, Archipelago Spice Route, and UGM Spice Cosmopolis. One form of Gastro Diplomacy is from Javanese words written "Manganese ora manganese gathering" which means eating or not eating the important thing that must be gathered, a local wisdom that becomes a form of global diplomacy from Java.

Javanese Spices, Dishes, Drinks, and other Spices

Indonesia has always been known for its diverse countries, where Indonesia is also known as a country with millions of specialties existing culinary. Related to the spice route in Indonesia, Java, a traversed route, has an attraction in terms of world-class Javanese cuisine but with processed spices that exist. Divided into two types, namely food, and drink. The type of food made from processed spices that may be widely known is processed chicken. Sala one that may be widely known is Kalasan fried chicken.
Yogyakarta. This processed chicken has become one of the recipes of ancestral heritage, especially Javanese culture for generations. The history of this Kalasan chicken is also recorded in the relief part of the temple which is depicted in the form of spice plants, livestock including chickens, and life. Kalasan chicken still survives today because this process still maintains through the policy that this is the capital of cultural traditions and of course the existence of the existing generation of submissives. Another way is to maintain the taste, quality, and hygiene with a variety of spices and distinctive spices. Illustration of kalasan chicken as in figure 3.

![Kalasan chicken as a heritage of processed spices in Java.](image)

Figure 3. Kalasan chicken as a heritage of processed spices in Java.

![Kalasan chicken and Sambal as a heritage of processed spices in Java.](image)

Figure 4. Kalasan chicken and Sambal as a heritage of processed spices in Java.

Seasoning dishes from processed spices are still found in cities or villages in Java. What is the characteristic of food in Java which is rich in spices in the form of fresh dishes? There are also many types of food that are processed freshly (not instant seasonings) to be the attraction of culinary tourism that is processed directly. Examples of types of food that are processed directly such as Gado-Gado, pecel, and lotek. In addition to being rich in spices from spices, these types of preparations are also rich in substances from existing vegetables. Illustrations of the three preparations as found in figures 5 to 7.

![Image in figure 5](image)

![Image in figure 6](image)

![Image in figure 7](image)
Spice Culture in Java: Revitalization...

If you discuss food like there is something missing if you don’t discuss drinks. Drinks from processed Javanese spices are also no less famous than the types of food that have been discussed. Spice drinks have aromas and flavors as well as various properties, it depends on the type of spice ingredients used. There are many types of drinks with variations and various names that become a form of spice path culture in Java. The famous types of processed drinks in Java are Wedang Ronde, Wedang Uwuh, Secang, and Bajigur. Illustration of the types of drinks that exist as in figures 7 and 8.
D. CONCLUSION

The archipelago spice route, especially in Java, developed in the 10th century. The wealth of spices have been used for a long time to become the basic ingredient for making food seasonings, beverages, and other functions. So the Indonesian government is trying to make the archipelago spice to be registered as an intangible cultural heritage to UNESCO. These efforts are also certainly encouraged by several activities and jump that is carried out. The launch of supportive activities such as plans to explore the strengths of the tourism sector, trade, and of course investment in the spice route. In addition, activities and leaps that have been carried out such as the Indonesian Food Startup Program (FSI) which was initiated by the KEMENPAREKRAF, innovations from academics such as Gastro Diplomacy, the Indonesian Gastronomy Association, the Nusantara Spice Route, and UGM Spice Cosmopolis. One form of Gastro Diplomacy is "Manganese ora manganese gathering" which means eating or not eating important things that must be collected, a pearl of local wisdom that is a form of global diplomacy from Java. Java is known for its various basic preparations of spices including for food, beverages, and other preparations.

REFERENCES


