

Variety of Spice Processing Equipment at The National Awakening Museum Spice Path Exhibition

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Abstract

Spices are parts of plants that are used as spices, flavourings, flavourings and, to some extent, as food preservatives (FAO, 2005). Spices are aromatic plants or plant parts used in food with the main function of adding flavour. The use of spices in cooking is well-known (Duke et al, 2002). Spices are not only associated with food, but have also been used since time immemorial as herbal remedies, cosmetics, and antibacterial agents. So several activities emerged that introduced and made an exhibition and festival about the richness of spices. One of the things is an event that takes the theme of the spice path or spice country which was originally organized by the Spice State Foundation. This implies how spices were symbolized as the past glory of the archipelago and are now revived as a means to imagine Indonesia. The research method involves two approaches, namely a literature study and a direct visit to the Spice Path Exhibition at the National Awakening Museum.

Keywords: Spice, Culture, Tourism, Tourism

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1. Introduction

Travelers can sample local dishes related to the destination through various options such as restaurants, food vendors, and food courts. Understanding the stages of knowledge in the culinary tourism industry is very important in developing the industry. Practitioners in food-related hospitality and tourism can apply research findings to refine and refine their products and services. However, regarding the knowledge of researchers, several studies focus on bibliometric analysis in culinary tourism research, especially in the Southeast Asian region. (Pradini,2022)

As we know Indonesia is a country rich in nature and culture. Where in its natural wealth there is a wealth of one of them a variety of spice plants. Where this spice from the past until

now, is used as one of the important ingredients in a dish. A spice that is incorporated into the dish will create a unique different taste. This has also become a speciality of the taste of cuisine in Indonesia.

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With increasing awareness of human health and the importance of the role of plant-based health, the consumption of food and beverages comes from spices. Spices are parts of plants that come from parts of stems, leaves, bark, tubers, rhizomes, roots, seeds, flowers or other parts of the plant body.

So the important for the Indonesian community and youth to know the wealth of spice plants produced by this Indonesian nation. Not just knowing a taste of the dishes served and tasted, but familiar with the origin of the existing spices.

So several activities emerged that introduced and made an exhibition and festival about the richness of spices. One of the things is an event that takes the theme of the spice path or spice country which was originally organized by the Spice State Foundation. This implies how spices were symbolized as the past glory of the archipelago and are now revived as a means to imagine Indonesia.

The existence of exhibition media in this era makes it easier for us to introduce a historical journey. One of them is the Spice Path exhibition in the National Awakening Museum. This Spice Path exhibition is a medium that introduces travel spices that occur in the archipelago by combining digital technology and historical goods.

The development of the era with a modern lifestyle, makes humans spend a lot of time outdoors. In fulfilling food needs, some people often prefer to buy ready-made food, because they see from its practicality. Food so much has a variety of varied food menus. (Ananda, 2021)

1.1. A brief history of the spice journey

In its early history, Indonesia's trade network has been formed since around 3500 BC. At the time, a small group of farmers travelled overland from China to mainland Southeast Asia, as well as by sea to Taiwan and beyond. Gradually native spices of the archipelago became the mainstay commodity in the network. The exhibition tells the story of economic, political, and scientific developments driven by the spice route.

The role of the spice route as an international trade centre connecting European and Asian countries can be traced in various ways, one of which is the use of various currencies in the archipelago. Coins from Portugal, China, and India were used as a form of payment at ports along the Spice Route and influenced the design of the archipelago coins exhibited in this section.

As a major trading centre, the spice route connected the Asian region with the Middle East and Europe around the 5th century BC. In addition to spices and other commodities, language, culture, knowledge, and religion are also exchanged in this network. The exchange did not only occur with nations from distant lands but also between kingdoms in the archipelago that had very diverse identities and expertise. As a result, the kingdoms and

people of the archipelago grew prosperous in the following centuries.

The spice trade also had a dark side. To avoid the high price of spices – which in the 17th century were more valuable than gold – European countries sought out areas from which the spices were sourced. Until finally they managed to find and control spice-producing centres through war and colonialism. The archipelago with its wealth of endemic spices and spice routes has been able to illustrate how the historical relationship of the archipelago with the world.

History records the success of Europeans, especially the Dutch, in establishing dominance over the Indonesian archipelago. The spice-producing islands fell into their hands, and important cities in Java and Sumatra were also affected. This marked the beginning of the colonial era in the archipelago.

1.2. A variety of tools used to process spices

Spices have very diverse functions and uses. To harvest and use spices in the best way, people created tools and objects to maximize the benefits of spices. This section shows various tools designed for harvesting and grinding spices, as well as other tools for utilizing them by burning, brewing, and consuming them. In the spice path exhibition in the National Awakening Museum, there are several kinds of tools displayed in the exhibition.

1.3. Manufacturing

This container is used to store the host material or chew betel nuts. The tradition of chewing betel nut spread along with the spread of clump speakers. Austronesian languages in the archipelago since prehistoric times, especially the Neolithic period. You do this by chewing a mixture of betel leaves, areca nut, gambier, tobacco, chalk, and single which makes the mouth red. In addition to providing benefits for oral and dental health, this tradition also has an important role in social relations and community values. For example, it is used for honouring and welcoming guests, as well as offerings in traditional ceremonies.

1.4. Paidon (Period)

Paidon or Tempolong is used to accommodate betel spit in the tradition of chewing betel nut. After chewing a mixture of betel leaf, areca nut, gambier, and other spices, the spit will turn red. The spit is then thrown into the paidon. Once the pardon is full, the liquid inside is then discarded. This vessel has a beautiful variety of ornamental leaf tendrils on the sides. A paidon is a type of collecting device used to collect saliva when a person is engaged. Pekinangan tools are closely related to the Belgian tradition in Indonesia.

1.5. Lime tube

This container which resembles a Maraka musical instrument serves as a chalk container. Lime is one of the ingredients in the tradition of hosting the Papuan people. Host tradition has an important role in building social relationships and facilitating interaction in communication. Guests are served to white as a sign of respect and hospitality. Betel lime is made from burning dried sago leaves, coconut leaves, and nipah. A clam shell is then added over the sago sago frond, and left to burn for two to three hours. After that, the ashes from the shell are separated and then mixed with salt, and ready for use. Betel lime also works as a mouth freshener. The container is decorated with carvings depicting three horsemen hunting deer, accompanied by sniffer dogs. It also shows crocodiles, snakes and spears symbolizing life and courage.

1.6. Tobacco pipe

Tobacco is not a spice native to Indonesia. History records, that the Spanish introduced tobacco to Indonesia to find spices to Maluku around the 16th century. With the entry of tobacco, smoking culture was also introduced to the people of the archipelago. Tobacco suction with a pipe is done by inserting tobacco into the end of the pipe and compacting it slightly, then lighting a fire around the surface of the tobacco while breathing deeply through the pipe. This tobacco pipe is carved with geometric motifs typical of Seram Island consisting of vertical and horizontal lines that symbolize courage.

1.7. Pipisan (anvil stone) and gandik (grinding stone)

Pipisan (pelanas stone) and gandik (grinding stone) are used to grind spices in the manufacture of herbs, cosmetics, body care, and cooking ingredients. Not only in Indonesia, since prehistoric times its use can be traced in various sites around the world with different names, namely metate, mortar, and grinding stone. During the Hindu-Buddhist classical culture, these two tools were also depicted on one of the reliefs of Borobudur Temple which tells the scene of a person concocting herbs.

1.8. Gahi-gahi or kukulusi (nutmeg harvesting tool)

Gahi-gahi/gait-gait or kukulusi is a nutmeg-picking device in the form of a hollow funnel. The gahi is accompanied by a hook for picking nutmeg. Until now, gahi is still used in various nutmeg-producing regions, especially Banda Island.

1.9. Tukiri (nutmeg basket)

Nutmeg picked with gahi-gahi is put into a container or basket called tukiri. In addition to nutmeg, tukiri is also still used in plantations to store various garden products, such as walnuts.

2. Research Methods

The research method involves two approaches, namely a literature study and a direct visit to the Spice Path Exhibition at the National Awakening Museum. The literature study will involve an in-depth analysis of historical and cultural literature, while a direct visit to the Spice Road Exhibition becomes a medium of our observation of the collections displayed by the Exhibition and what interactions are presented by the managers in providing memorable insights and experiences from the exhibition to visitors.

3. Results and discussion

3.1. SWOT Analysis

SWOT analysis of the spice trail exhibit at the National Awakening Museum

Strengths. (1) Strategic Location, (2) The museum is located in a strategic location, close to the busway stop and quite close to the station, (3) Unique Collection, (4) The exhibition has a collection of rare and unique spices, this can be a competitive advantage and attract the attention of visitors, (5) Cooperation with Industry, and (6) The existence of cooperation with spice industry players can provide additional value and support.

Weaknesses. (1) Lack of Promotion, (2) The exhibition held was not promoted effectively, because at the time, (3) The event was held by relatively few visitors, (4) Intricate Layouts, and (5) Museum layouts that are complex or difficult to understand due to lack of signage.

Opportunities. (1) Collaboration with External Parties Cooperation with external parties, including, (2) Local governments, spice industries, and educational institutions can open new

opportunities and support exhibitions, (3) Education Improvement, (4) Offer educational programs or tours that can enhance understanding, (5) society about the history and benefits of spices, (6) Use of Technology, and (7) Utilize modern technology, such as augmented reality or virtual reality, to enhance the visitor experience.

Threats. (1) Competition from Other Museums, (2) If other museums are offering similar spice exhibits, there can be competition and market sharing, (3) Changes in Government Policy Changes in policies related to tourism or culture can affect museum operations, and (4) Changes in people's tastes Changes in trends or public tastes related to interest in spices can affect the attractiveness of the exhibition.

4. Conclusion

Indonesia has natural and cultural wealth, one aspect of which is a variety of spice plants. Spices have become an important ingredient in Indonesian cuisine, giving it a unique distinct flavour. In addition to being used in cooking, spices also have roles in herbal medicine, cosmetics, and as antibacterial agents.

The people and youth of Indonesia need to get to know the wealth of spice plants produced by this country. To introduce and understand the origin of spices, exhibition events and festivals on the richness of spices are held. The Spice Path exhibition at the National Awakening Museum is a medium that introduces the journey of spices in the archipelago by combining digital technology and historical items.

In addition, various traditional tools used in processing spices are exhibited in the exhibition, such as pekinangan, pardon, lime tubes, tobacco pipes, pipisan and gandik, gahigahi, and tukiri. These tools reflect the diverse functions of spices in the daily lives of Indonesian people, from culinary needs to traditional traditions and health.

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