

SAHABAT

VOL. 1 | 2023

SINCE 1994



PERSONAL PORTAIT

- BUDHA SUTEDJA

Bringing Indonesian
coffee to Sweden

**JURUS JITU DAPAT
KERJA DI SWEDIA**

RECIPE

- BAKWAN JAGUNG

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SWEDIA - INILAH RAHASIANYA

Laras Pulih Piniji sudah lebih dari 12 tahun di Swedia dan sudah mengalami semua tantangan dan halangan yang seorang pendatang dapat hadapi di negeri +46 ini saat susah payah mencari pekerjaan. Disini dia mau berbagi pengalaman dan tips bagi kalian yang sedang frustrasi dalam perjuangan mencari pekerjaan di Swedia.

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BALINESE ENTREPRENEUR SERVES THE
FINEST SPECIALITY COFFEE IN SWEDEN

From being a surfing Bali beach boy, to becoming a snowboarding coffee entrepreneur in northern Sweden. In this interview, Sahabat tells you the story of Budha Sutedja.

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En plats som rekommenderas för chokladälskaren. Bengt Sahlin berättar här om den berömda och unika chokladfabriken i Yogyakarta

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SHORT FACTS | UPCOMING AGENDA

Save the dates! Spring is here and summer is coming so make sure you save the dates for our upcoming events!

NEXT SAHABAT

2023-08-15

LATEST DATE TO SEND YOUR STORY

2023-08-01 send to: isabel.eleonora.n@gmail.com



Läs om Monggo, chokladparadiset i Yogyakarta, sida 11

EDITORIAL

Welcome to the Jungle!

Another year has started and for us in the board we see the opportunity to develop our organization and try our best to make things just a little bit better than last year.

Last year we started our work with a survey on potential new activities in our association. We would like to still have you engaged and have your opinions and impact in everything we are planning for. This year we had a very small survey but with a large impact on our focus for this year. As many of you told us last year, *Pasar Malam* is a main reason to become a member in Svensk-Indonesiska Sällskapet. Because of this we asked you what theme that you were interesting in for *Pasar Malam* 2023. The theme chosen for this year is completely based on your choice from the survey.

It will be *Kalimantan* with an extra focus on the western province. We would like this theme to be something we dig deeper into, rather than a topic limited to *Pasar Malam*. For you who would like to try some jungle dance we will start a dance group in April where we on a beginner level try *Tari Ruai*, a traditional dance from west Kalimantan together.

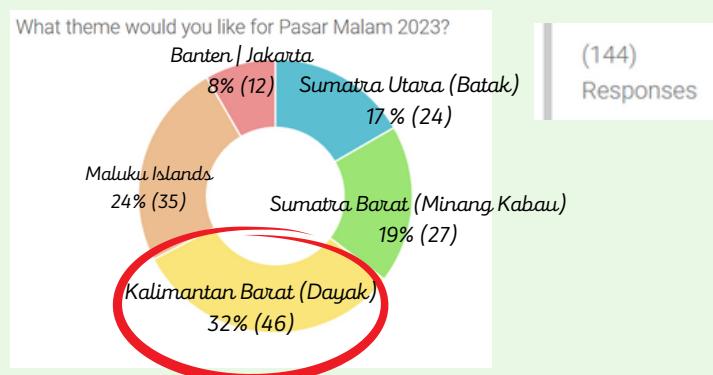
We would also like to include some cultural knowledge from this part of Indonesia in our webinars or maybe even hold a language class, where we can see how some isolated tribes developed their own language and yet still shares many close bonds to Bahasa Indonesia.

We will not stop there. We also hope for some focus on western Kalimantan in some of the articles that you will find in Sahabat this year. For *Pasar Malam*, it will surely be a lot of fun inspired from western Kalimantan, that internationally is known as the Indonesian part of Borneo. We wish you all a warm welcome to the jungle!

If you are interested in joining any of our event, please send an email to sismedlem@gmail.com.

Isabel Nielsen

Isabel Nielsen
Chairman SIS, 2023



We are the board of 2023!



Isabel Nielsen

Chairman



Susie Arnevill

Member administration /
Vice Chairman



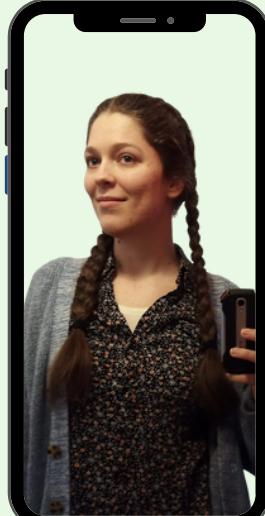
Fumi Harahap

Cashier



Katarina Hellman

Secretary



Sissel Almgren

Program planner



JULGRANSPLUNDRING

For the first time since 2018 we decided to have a *Julgransplundring*, where we marked that the Christmas holiday season was over for this time. We did "dance out Christmas" (*dansa ut julen*) with some of the most classic songs such as *Nu är det jul igen*, *Räven raskar över isen*, *Små grodorna* and *Vi äro musikanter*. We also had the games *Santa Walk*, *Musical chairs*, *pin the tail on the pig* and *Christmas bun eating*. Christmas presents were also given to all the children attending the event. Of course, we did also plunder the tree and you could find eatable things from the tree including gingerbread, and *smällkarameller*. We had drop-in times on the event and roughly 40 people participated in total.

Watch the video from the event [here!](#)



ANNUAL MEETING 2023

This year we had a hybrid meeting, where about 25 of you were able to be there in person and some people participated via Zoom. As always, we were giving a resume from last year, including both the financial and annual reports for 2022. Read the annual report [here](#)



TARI RUAI



We have already started the dance course but you are most welcome to join us, every Sunday in Medborgarplatsen, Stockholm. Send us an email for more information, sismedlem@gmail.com





Mengisi webinar tentang program magang Jobsprånget di Arbetsförmedlingen (Swedish Public Employment Service)

JURUS JITU DAPAT KERJA DI SWEDIA

Salah satu tantangan terbesar bagi pendatang di Swedia adalah mendapatkan pekerjaan. Tentu saja ini tidak berlaku untuk semua orang, tapi saya mengalaminya. Perjalanan saya tidak mudah, tapi saya merasa banyak sekali mendapat pelajaran yang berharga. Dan sekarang, saatnya untuk 'pay it forward'. Saya mau berbagi jurus-jurus jitu menembus pasar kerja Swedia untuk rekan-rekan perantau setanah air.

Saya pindah ke Swedia tahun 2012. Ketika itu suami mendapatkan tawaran pekerjaan di kantor pusat sebuah perusahaan telekomunikasi. Kami pun tidak menyiakan kesempatan ini dan meninggalkan 'rumah' kami saat itu, Dubai, Uni Emirat Arab.

Saat pertama menginjakkan kaki di Swedia, saya berpikir bahwa mendapatkan pekerjaan tampaknya tidak terlalu sulit. Penduduk Swedia terkenal mahir berbahasa Inggris. Saya punya modal pendidikan tinggi, pengalaman kerja tahunan dan kemampuan bahasa Inggris yang cukup memuaskan. Saya juga memutuskan untuk kembali ke bangku kuliah sembari belajar bahasa Swedia dari tingkat SD hingga SMA. "Yakin nggak sulit untuk dapat kerja," saya berkata dalam hati.

Nyatanya, realita tidak semudah yang saya bayangkan. Berbulan-bulan lamanya saya mengirimkan lamaran kerja tanpa hasil. Tidak satu pun undangan wawancara kerja saya dapatkan. Jujur, saya sempat frustrasi. Prestasi, pengalaman dan kemampuan saya seakan-akan tidak ada harganya. Di titik terendah, saya teringat kalau sering mengalami serangan asam lambung di tengah malam akibat stress berkepanjangan.

Fast forward 11 tahun kemudian, saya sangat menikmati pekerjaan saya sebagai Digital Communications Manager di sebuah asosiasi yang menyelenggarakan program magang untuk pendatang berpendidikan tinggi. Perjalanan saya tidak mudah, tapi saya merasa banyak sekali mendapat pelajaran yang berharga. Dan sekarang, saatnya untuk 'pay it forward'. Saya mau berbagi jurus-jurus jitu menembus pasar kerja Swedia untuk rekan-rekan perantau setanah air. Mudah-mudahan bermanfaat!

JURUS-JURUS MENDAPATKAN PEKERJAAN DI SWEDIA

1. Network, network, network

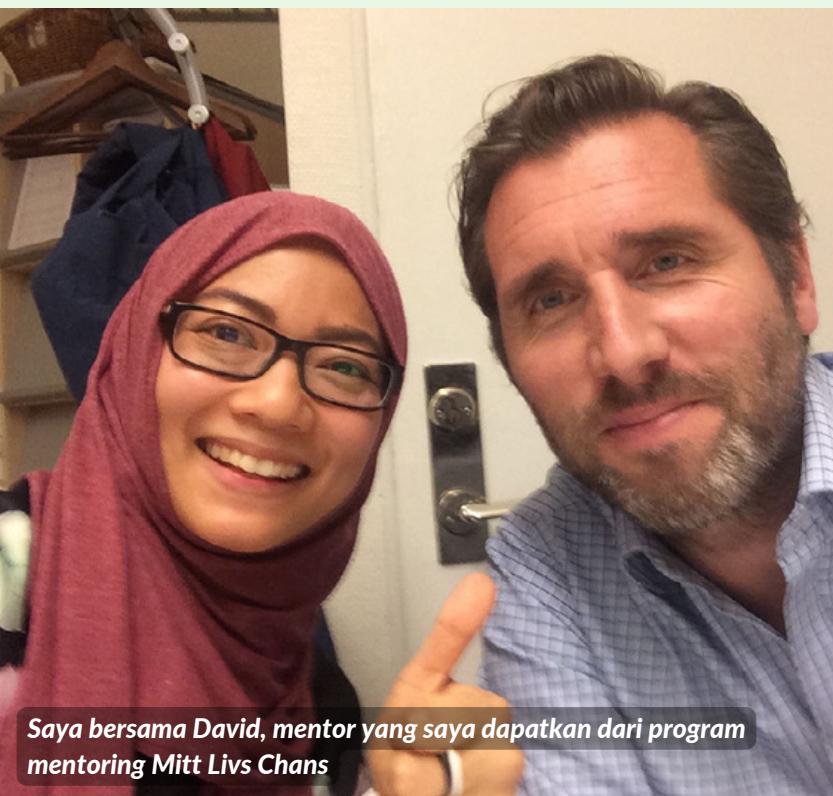
Tujuh dari sepuluh pekerjaan di Swedia dimediasi lewat jaringan/kontak. Dengan kata lain, pasar kerja Swedia memang cenderung tertutup. Menurut saya, ini ada hubungannya dengan 'Employment Protection Act' atau Undang-undang perlindungan kontrak kerja. Di Swedia, pemberi kerja tidak bisa semena-mena memecat karyawan. Undang-undang juga cenderung lebih memihak pihak karyawan. Oleh karena itu, pemberi kerja sangat berhati-hati ketika menawarkan kontrak kerja. Perlu ada rasa percaya yang kuat diantara kedua belah pihak. Seringnya, pemberi kerja memilih mempekerjakan seseorang yang sudah 'dikenal'. Tentunya ini tantangan yang besar untuk pendatang. Sebagai orang baru di negara baru, kita datang tanpa jaringan dan kontak di dunia profesional. Maka dari itu, penting sekali membangun jaringan jika ingin mendapat kerja di Swedia.



Saya bersama para kolega di Global Action Plan International, NGO tempat saya pertama kali magang.

2. Magang: salah satu cara untuk menunjukkan potensi diri

Magang atau kerja praktek bisa dijadikan salah satu opsi untuk memperluas jaringan sekaligus menunjukkan potensi diri kita. Saya termasuk salah satu yang sangat percaya dengan 'the power of internship'. Ini karena saya berhasil mendapatkan pekerjaan pertama di Swedia lewat magang. Tahun 2015, saya mengirim lamaran spontan ke Global Action Plan International, sebuah NGO yang bergerak di bidang education for sustainability. Saya diterima magang sebagai communications officer dan tak berapa lama setelah magang selesai, saya diminta kembali bekerja sebagai project officer menggantikan kolega yang keluar! Selain mengirimkan aplikasi spontan, ada juga program-program magang resmi yang bisa jadi alternatif. Tanpa bermaksud promosi, Jobbsprånget adalah salah satunya. Jobbsprånget merupakan program magang terbesar di Swedia yang menargetkan pendatang berpendidikan tinggi. Selain Jobbsprånget, ada juga Korta Vägen dan program magang independen dari perusahaan-perusahaan ternama. Intinya, rekan-rekan harus rajin cari informasi di dunia maya dan jangan segan-segan untuk mengirimkan aplikasi spontan. Oh ya, di Swedia kebanyakan magang atau praktek kerja ini tidak dibayar.



Saya bersama David, mentor yang saya dapatkan dari program mentoring Mitt Livs Chans

3. Program mentoring

Jurus lain untuk menambah kontak dan memperluas jaringan adalah dengan mengikuti program mentoring. Hal ini juga telah saya lakukan saat mencari kerja. Ada beberapa program mentoring yang sudah punya nama di Swedia, diantaranya Mitt Livs Chans dan Nema Problema. Kedua program ini sama-sama menargetkan pendatang berpendidikan tinggi. Saya sendiri mengikuti program mentoring Mitt Livs Chans di tahun 2016. Ketika itu saya dipasangkan dengan David yang bekerja sebagai Strategy Director di sebuah perusahaan energi. Hal berharga yang saya dapatkan dari David adalah 'unwritten rules' dalam mencari kerja di Swedia. Contohnya adalah menerapkan ilmu 'Lagom' saat mempresentasikan diri kita ke pemberi kerja. Jangan berlebihan tapi jangan juga merendah. Tampilkan prestasi dan kemampuan kita dengan cara yang 'smooth', tanpa terkesan menyombongkan diri.

4. Asah dan perbarui CV

CV dan Cover Letter adalah salah satu amunisi kita untuk bisa menembus pasar kerja Swedia. Jangan lupa untuk selalu memperbarui CV kita. Untuk pasar kerja Swedia, usahakan CV tidak lebih dari 2 halaman ukuran A4. Kalau bisa hanya satu 1 halaman lebih baik lagi. CV ini hanyalah 'teaser' supaya recruiter mau mengontak dan mengundang kita untuk wawancara kerja. Satu tips yang saya dapatkan dari mentor saya David, adalah mengkuantifikasi keberhasilan kita dalam dunia kerja di CV. Contohnya sebagai berikut: 'memiliki pengalaman mengadakan kampanye media sosial yang sukses' bisa diganti dengan 'mengadakan kampanye media sosial yang menjangkau 5.000 orang di Facebook dan Instagram.'

'Numbers speak louder than words'.

5. Manfaatkan LinkedIn sebagai platform networking digital

LinkedIn sangat populer di pasar kerja Swedia. Lebih dari 3 juta orang adalah pengguna aktif LinkedIn dan bisa diperkirakan kebanyakan recruiter pun menggunakan media ini. Pastikan kalian selalu memperbarui profil LinkedIn. Profil kita harus sesuai dengan CV yang kita kirim. Gunakan foto profil yang profesional dan juga ramah. Jangan ragu untuk mengirim 'connection request' ke orang-orang yang satu bidang dengan kalian, walaupun kalian belum pernah bertemu sebelumnya. Cobalah untuk bergabung dengan berbagai grup yang ada di LinkedIn sesuai dengan minat dan bidang kita.



Saya percaya bahwa usaha tidak akan mengkhianati hasil. Untuk rekan-rekan seperantauan yang sedang berusaha keras untuk mendapatkan kerja, jangan menyerah dan tetap semangat. Jalan kita memang berliku-liku tapi dengan modal kompetensi, strategi dan percaya diri, percayalah kalau ini cuma masalah waktu.

Oleh: Laras Pulih Piniji



"COFFEE SHOULD NOT BE USED AS A FUEL, IT SHOULD BE AN RITUAL OF ENJOYMENT"

Text: Isabel Nielsen || Photos: Budha Sutedja

In the 90's a young man moved from the sunny life in Bali to the winter land in the farthest north. The man who used to spend his days surfing on the waves of Kuta, now had to change his surfboard to a snowboard. All the time he had spent in Bali hanging out in cafés and chatting with friends was the first key to his success. His success as a coffee entrepreneur in Lyksele. Here is the story of Budha Sutedja.

It is just after 8 pm when we meet for a Zoom talk. Budha is still at work and recently finished his last packing order for the day. In front of him he has a wine glass and in it, a few centiliters of coffee. He is moving the glass carefully and letting the liquid make a gracious wave inside the glass. It's shimmering. He looks at it as if it were gold and then he takes a sip as if tasting the most expensive bottle of wine from his cellar.

- I always drink my coffee in a wine glass, coffee is like wine and you should enjoy it slowly. Coffee is even more complex in its characters than what red wine is. I call this my ritualism, Budha explains.

Something Budha has noticed since moving to Sweden is that Swedes consume coffee as some kind of fuel. It is no enjoyment, just an energizer to keep the human machine running. One of Budha's aims in bringing his specialty coffee roastery to Lyksele is to show that coffee does not need to be a bitter fuel to gulp down before running away to work. It should be enjoyed. Every sip of it!

So, what is your background and how did you end up owning your own coffee roastery in Sweden?

- When I moved here from Bali I had not finished school and I learned quickly that this would make it hard to start a living in Sweden. So, I thought to myself, I should start something of my own. In 2003 I opened up a small restaurant that I had for 10 years. In May 2014 I finally opened "Budhas kafferosteri". Of course I brought my passion for coffee from my youth in Bali. In Bali I loved to hang out with my friends all day and smoke in local coffee shops. That is probably why I did not finish school. My time was spent on coffee conversations, tells Budha with a wide smile.

How come you like coffee so much?

- Anything can happen just because of coffee. For example when serving a cup to a costumer, a conversation is brought to life. Happiness can be shared with coffee as the "ice breaker", explains Budha

Budha loves to talk about the coffee bean and the story behind it. It can be questions about the plantation, the owner and how this particular coffee bean ended up in the costumers cup. A cup of coffee will always be served with a story.

Have you lived in any other part of Sweden?

- Before coming to Lyksele I lived in a smaller place and found my new hobby in snowboarding. I feel this is a hobby close to my surfing interest from Bali. Snowboarding is still a favorite hobby of mine.

How do you see the Swedes in their way of consuming coffee?

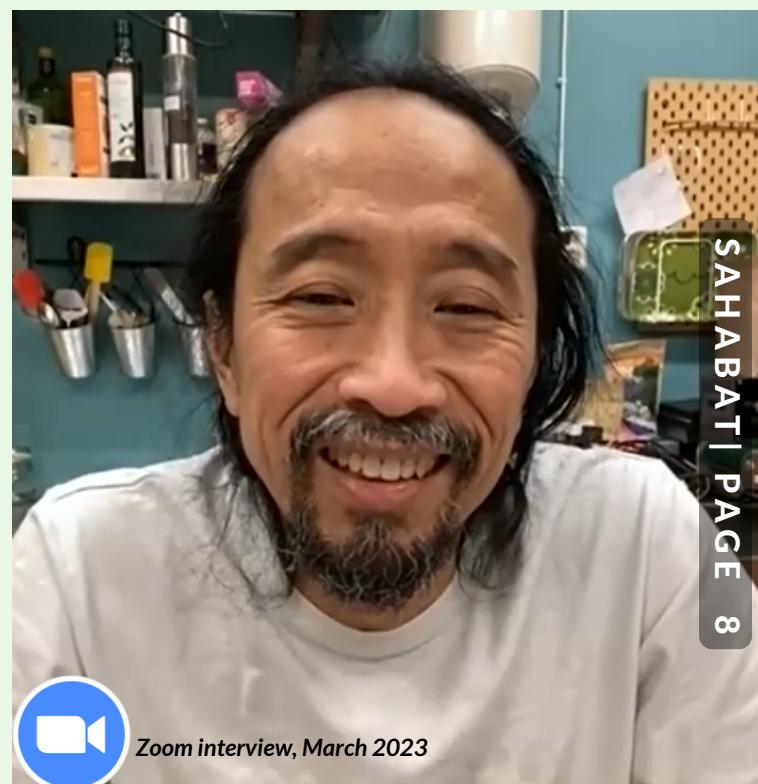
- Swedes just drink, they don't care about what they are having, it is just a fuel of energy. I really don't like that mindset about coffee!

Budha only sells coffee that he likes personally. It would never cross his mind to sell coffee that he did not enjoy. It is all very transparent and all guests are able to see the origins and history of the coffee as they are enjoying it. They know the magic behind the "specialty coffee".

- In Sweden people are used to the hard roasted coffee with no real taste. They will get surprised with the fruity taste that you get from the specialty coffee, they will get confused by the new flavors and might be asking "where does this saltiness come from?"

In Lyksele, Budha tells us, you can find the most kinds of specialty coffee, not just in Sweden but in all of Europe, and this makes the locals of Lyksele proud to visit his shop. The coffees in Budhas kafferosteri have been given awards for being some of the best in the world.

- I am sure that what I am doing is very unique. I think the number of people that are doing what I am doing here in Sweden can be counted on just some fingers.



Zoom interview, March 2023



Budha Sutedja is looking for the perfect coffee bean in Panama, 2022



For quality coffee, what is your method for finding the perfect "single origin"?

- Many times I get in contact with the farmers online and then I ask for a sample from them. After having it I give them feedback. I have no regrets in telling someone things like "Your coffee is bad this year". The farmers are actually happy getting feedback so that they learn something and think about why their coffee did not turn out well. They need this introspection with themselves.

Budha Soetadja emphasizes the importance of providing farmers with education so that they are able to make good coffee. Education about coffee is something that Budha offers not only farmers, but also his guests.

- It is a competition for me every day where the costumers are the jury. I always try to make "the best cup". If it is not "the best cup", I would never sell it.

What types of single origin do you offer ?

- Unfortunately, everything from Indonesia is sold out. Some of the coffees that I offer now are from Burundi, Colombia, Congo, El Salvador, Panama, Peru, Costa Rica and Ethiopia.

When can we expect to see Indonesian coffee in your shop again?

- It is hard to tell. I am working with a coffee bean supplier from the Netherlands. He is connected with Mikael Jasin, a young Indonesian coffee entrepreneur who has been awarded for being one of the five best baristas in the world. The coffee is called "Catur" and is from Sumatra, Bali and West Java. So my plan is to have Mikael Jasin as my coffee supplier for Indonesian coffee in the near future.

How do your costumers react to Indonesian coffee?

- It is fun to offer Indonesian coffee and see how they are getting happily surprised. Most people do not know how good Indonesian coffee can be. Indonesia is one of the countries in the world that are able to give you coffee with a unique flavor that you will not find anywhere else!

Which Indonesian coffee would you call your favorite?

- Indonesia has such a big variety of good coffee. I really like the taste from Sumatra. Sumatran coffee has a standard that can't be found anywhere else. It has the taste of herbs, spiciness and earth. If we move forward to west Java, we find flavors that are close to central America, it is sweet and has some notes of chocolate. We find acidity and floral tastes in some of the coffees of eastern Indonesia such as Sulawesi, Flores and Papua.

As of today, Coffee Aceh Gayo is quite known in Sweden, but how do you see the potential of Indonesian coffee in Sweden and the rest Europe in the future?

- I see a great potential! Indonesia is a hidden paradise when it comes to the climate and the great variety of a

heaven of coffee is in Indonesia. So much difference from Sabang to Merauke. The Latin American countries have good coffee but the flavor is more or less the same all over. In Ethiopia the soil is getting dryer and land disappears due to climate change. These changes have not been seen in Indonesia so far. In Indonesia it is a new hobby among the younger generations for micro brewing as well. So yes, Indonesia has a big potential and so do many countries in Asia.

Which countries in Asia?

- Taiwan, China and Korea for example. The trend of coffee that has been going up for a 15-20 years in Europe is now happening in Asia. My prediction is that coffee will be really expensive in the year 2050. Imagine if China started to drink coffee as much as Sweden? 15 cups a day?! We will not be able to get any coffee to us, the coffee will only be enough for the demand in Asia!

Where are the challenges for Indonesian coffee?

- Frankly speaking, it is the reputation of having bad coffee. The change of this image needs time, but slowly, the world has opened their eyes for Indonesia and the "multi-taste" of its coffee. The land, the height and the climate is perfect but the mindset of the people needs to change. In times of climate change we need to know how we will manage to make coffee so our grandchildren one day will enjoy it. In Indonesia the mindset is focused on making money today, how it will be in the future is not of interest at all and this is a shame!

Budha compare the situation with Bali in the 1990's. At that time, it was popular to make money in the furniture industry. There were large containers being constantly shipped from Bali to Europe. The consequence was that the number of trees rapidly went down.

- Now, there is no furniture business no more. Because there is nothing left to make the furniture out of! That is a lesson we need to bring with us from that time! It would be a disaster if this would be the end of the coffee plantation, and this makes it more important for us to share all knowledge we have. The more the farmers know, the more they will care about the environment.

Don't you think it is the same in other places, in southern America and around the Amazon?

- If I just look at Panama it is completely different. I spent much time there, especially during the pandemic when I wasn't able to come home in 90 days because of the lockdown. There I have learnt that they are not using any new land for plantation. Instead they have been using the same land for 7 generations, now for over 100 years. They have a philosophy about life there, that "Coffee is life, if we cut out the nature we will also cut away life". It is not only about money and getting bigger. It is about getting the right amount. We do not need to have more coffee, but rather learn to drink less with more quality. In Panama they also do not use pesticides in their cultivation. In

Want to try Budha's speciality coffee?

WEBSITE:

<https://budhaskafferosteri.se/>

SOCIAL MEDIA

 budhaskafferosteri

 Budhas Kaffe och Rosteri

ADDRESS TO THE COFFEE SHOP:

Storgatan 38, Lycksele

Indonesia they do now try to stop that use, but the pesticides have already affected the eco system and that takes time to recover from.

On your amazing journey, do you still have something you are aiming for that you haven't yet succeeded with?

- I have one dream about having my own plantation, and having control of every step in the coffee making.

Budha's dream seems to be closely connected to the gratitude he feels for the farmers that in his opinion should get more appreciation. For him, it is strange that so much prestige and money is in being a barista. With no farmers, there would be no roasters, brewers or baristas. They are the reason we have coffee.

- I cannot see how to do fulfill my dream of owning my own farm really. I have lived half of my life in Sweden, and travel back and forth to Indonesia takes to much time.

And you would need to have people at the plantation?

- Yes! That is it. I do not trust people. I have this business completely on my own where I do not even trust my wife or my kids. I do not trust the coffee quality anywhere when I am leaving home. I am always traveling with my grinder and my own roasted coffee on the flight, just asking the staff for some hot water to add.

Budha is taking another sip of his coffee, that he after 1,5 hours of interview still has in his glass. Coffee should never be consumed in a hurry. On a stressful day Budha would rather skip coffee and just have water. In his philosophy of coffee, it should be a pleasure to drink it as a spiritual satisfaction. Everything in life needs to be done with balance. And Budha achieves balance with every sip of coffee he takes.



RECIPE



Bakwan Jagung

BY DINDA PUSPA LUBIS JOHNSSON

If you like crispy and crunchy fritters, then you are going to love those bakwan jagung (Indonesian corn fritters). This popular Indonesian snack happens to be a quick and easy treat that you will want to make again and again.

INGREDIENTS

- 2 cans of corn
- 2 stalks of celery, thinly sliced
- Spring onion, thinly sliced
- 3 dl all-purpose flour
- 1 dl rice flour or tapioca starch
- 1½ teaspoon of salt
- 1 teaspoon Garlic powder
- 1 teaspoon ground pepper
- 2-3 dl cold water
- Oil for deep frying

HOW TO MAKE IT

- 1) Place corn in a large mixing bowl. Add thinly sliced celery, the all-purpose flour, rice flour, salt, garlic powder and ground white pepper. Add water step by step, mixing gently with a spatula into a thick batter. (You can add more water/ flour if needed).
- 2) Heat two inches of oil in a pot to 170 Celcius (340 Fahrenheit) for deep frying.
- 3) Drop ladleful of batter into the hot oil and fry until golden brown, about 2-3 minutes on each side. Drain the fritters on a wire rack over a baking sheet. Repeat until all batter is used up. Serve hot with tomato ketchup and chili sauce.

"Bakwan jagung is 100% vegetarian, and the ingredients are common anywhere in the world. I am confident that anyone who wants to prepare Indonesian food in their kitchen should be able to make either one in their home."

- Dinda Puspa Lubis Johnsson



CHOKLADENS KUNGARIKE I YOGYAKARTA

TEXT OCH BILDER: BENGT SAHLIN

För ett tiotal år sedan besökte Bengt Sahlin den berömda chokladtillverkningen Monggo (javanesiska: "Var så god"). December 2022 var det dags igen. I Bangunjiwo, Kasihan, Bantul finns på en smal gata en plats som byggts upp med både chokladtillverkning, butik och ett museum.



Utbudet av olika produkter och smaker är stort. I butiken kan barn medverka till att göra sina egna chokladkakor. Besökare har möjlighet till att stå bakom ett fönster därifrån det går att se hur chokladen tillverkas och till slut formas till olika figurer, praliner och kakor. För den som sedan känner sig törstig eller hungrig så finns det möjlighet att besöka restaurangen och avnjuta till exempel en dryck av ischoklad i en vackert byggd och inredd restaurang.

Jag tycker att denna upplevelse i chokladens kungarike eller "Chocolate Kingdom at Bangunjiwo" är värt ett besök.

För att komma till Monggo från centrala Yogyakarta behöver man passera Kota Gede, ett område där det finns många sillversmedar. Bara några kvarter därifrån inne på en smal gata ligger chokladfabriken Monggo. Denna välfyllda chokladbutik har allt ifrån chokladtomtar, till små och stora chokladkakor samt praliner av olika slag. Resan med bil till vad som kallas "Chokladens kungarike" tar cirka 20 minuter från Yogyakarta.

I museet presenteras chokladens historia som började i Maya-indianernas tid i Sydamerika. Efter att europeerna kom till Sydamerika har träden med sina stora frukter och chokladbönor spridits sig över hela världen. I Yogyakarta etablerades chokladtillverkning när en belgisk man kom till staden. Han såg potentialen av att stötta lokala lantbrukares kakaoträdsodling med produktionen i en fabrik som startades av honom. Under åren har förädlingen av de färdiga produkterna utvecklats liksom hantverkskunskapen bland arbetarna i fabriken.



VARFÖR STÅR DET "PERDAMAIAN" I ÖSTERMALMS TORG S TUNNELBANE STATION?

De flesta som har rört sig mycket i Stockholm har nog någon gång stått och betraktat de olika figurerna som löper längs väggen på Östermalms tunnelbanestation. De som kan indonesiska har nog inte kunnat undgå att upptäcka att ett indonesiskt ord finns representerat, nämligen "perdamaian". Men hur kommer det sig egentligen att det står ett ord på indonesiska, i ett bergrum under Östermalm, 23 meter under havsytan?

Om man jämför Östermalms tunnelbanestationer med andra stationer runt om i Stockholm är det framförallt en sak som slår en – den är helt befriad av reklam. De tecknade figurerna, symbolen och orden löper ostört längs hela väggen. Denna frånvaro av reklam var i själva verket en del av tanken från början. År 1961 utlystes nämligen en tävling, där olika konstnärer fick skicka in förslag på utsmyckning till en tunnelbanestation. I tävlingen ingick att konstnären skulle ha fria händer och få fylla hela väggen, utan att behöva samsas med reklampelare och affischer.

Den konstnär som fick uppgiften att smycka Östermalms torg hette Siri Derkert. Hon ville göra ett verk som hyllade kampen för fred och rättvisa i hela världen. Hon gjorde skisser med olika personer, symboler och ord som är kopplade till detta tema, och överförde sina teckningar till väggen med hjälp av blästring, som innebär att man skjuter en hårt stråle av sand mot betongen. Hon var 77 år när hon, klädd i tunga skyddskläder, gick ner i det djupa bergrummet för att bläстра. Till hjälp hade hon konstnärerna Valter Janson, Nesjar och Hesselberg, vars namn också finns representerade i ett hörn av väggen. Hon döpte sitt verk till "Ristningar i betong".

På en sida av väggen står ordet för fred på några olika språk, däribland indonesiska. Men varför valde hon just indonesiska som ett av språken? Det finns många språk i världen, och långt ifrån alla finns representerade i Siri Derkerts verk. Bland de ungefär tjugo språken som hon använder för att representera ordet "fred" finns både stora och små språk, nära och långt borta. Förutom indonesiska finns också finska, portugisiska och swahili. Det är inte omöjligt att Siri Derkert hade någon slags personlig koppling till några av dessa länder genom sitt engagemang för globala frågor.

Text: Sissel Almgren

Källor: www.visitstockholm.se/o/ostermalmstorgs-tunnelbana,
<https://statenskonstrad.se>



Bild:Tunnelbanekonst, Östermalms Torg
Foto: Isabel Nielsen

COMING UP!

SEND EMAIL TO SISMEDLEM@GMAIL.COM IF YOU ARE INTERESTED IN JOINING ANY OF OUR EVENTS

Language class! Get to know Swedish and Indonesian on a basic level with us!

Bahasa Indonesia - 10 meetings, starts in May 2023, 1500 :-

Svenska - 6 meetings, Wednesday / Thursdays 18.30-19.30 **FREE!**

Jungle Dance! A type of dance from west Borneo, called *Tari Ruai*. Every Sunday morning from April - June 2023.

Book Club! Läs boken Människornas jord (Bumi Manusia) i grupp! Start i maj 2023, mer information kommer!

Visit the Swedish Parliament! Guided tour for SIS members, 2023-05-11, 17.30-19.00!

Webinar! Webinars are planned to take place at different times during the year. Keep your self updated on our website / instagram!

Gym Class! 2023-06-11, have a healthy Sunday together with us at Sundbyberg outdoor gym

Summer Picnic in Humlegården! Will take place in August, day and time will be announced later

SIS

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SPRING & SUMMER 2023



COMING UP!

A poster for the 'Summer Picnic' organized by SIS. It features a collage of photos from previous picnics, including people playing games and socializing. The text 'SIS Summer Picnic' is prominently displayed. Other details include 'Food Bazaar!', 'Would you like to see something this year?', 'Games with prizes', and 'send us a PM or mail to sismedlem@gmail.com'. The SIS logo is in the top left corner.

