

Vitrine of Kawa Tube (Vitrine 1 & 2)	
Group Label	The tradition of the Kawa Daun Consumption
1	The tradition of <i>kawa</i> or <i>kawoa</i> consumption can be found in Sumatra, especially Kerinci, Jambi, and West Sumatra. <i>Kawa</i> is Robusta coffee leaves that are processed by drying and being smoked in a hanging position on rattan or bamboo sticks before being crushed. The <i>kawa</i> leaves are then brewed in a <i>kawa</i> tube made of old bamboo (<i>batuang</i>) with <i>sigi</i> wood as the handle (<i>Pinus merkusii</i>) or <i>pacat</i> wood endemic to Kerinci. The tube is covered with palm fiber as a filter or <i>aweh</i> , and the content is then poured into a coconut shell mixed with <i>saka</i> (palm sugar). The use of coconut shells (<i>sayak</i>) will give a distinctive aroma sensation.
2	Kerinci claims that the tradition of <i>kawa</i> consumption existed long before the Dutch arrival, but it is different in West Sumatra. After the Padri War in 1837, the Dutch gradually took control of Minangkabau and implemented the forced coffee cultivation system under Governor General Van den Bosch in 1840. Coffee beans that had been dried in the sun were then exported to Europe as a beverage ingredient. Due to coffee's high economic value, the native population was prohibited from drinking it, and only the nobility could access it. Therefore, ordinary people could only drink coffee leaves. The <i>kawa</i> brew's color is like tea water and it tastes like coffee with a low caffeine content.
3	<i>Kawa</i> leaves are believed to have health benefits, such as treating high blood pressure, diabetes, and heart disease while also relaxing the respiratory tract. The tradition of <i>kawa</i> consumption is rarely found nowadays in Kerinci, whereas in West Sumatra it is well and alive in Batusangkar, Bukittinggi, Solok, and Payakumbuh.
Vitrine 1	
Individual Label	Tube of Kawa Buluh Bamboo and wood Lijuk River, Kerinci, Jambi A gift from the Controller H.K. Manupassa (1905) No. Inv. 11437 Collection of the National Museum
	Tube of Kawa Buluh Bamboo

	A gift from the Controller H.K. Manupassa (1905) Kubang, Kerinci, Jambi No. Inv. 11440
	Tube of Kawa Buluh Bamboo and wood Belui, Kerinci, Jambi, A gift from the Controller H.K. Manupassa (1905) No. Inv. 11438 Collection of the National Museum
	Tube of Kawa Pottery Semerah, Kerinci, Jambi A gift from the Controller H.K. Manupassa (1905) No. Inv. 11431 Collection of the National Museum
	Tube of Kawa Buluh Bamboo Sikungkung, Kerinci, Jambi A gift from the Controller H.K. Manupassa (1905) No. Inv. 11436 Collection of the National Museum
Vitrine 2	
	Sayak Glass Coconut shell Rejang, Bengkulu A gift from D.A. Ringkes (1905) No. Inv. 11690 and 11691 Collection of the National Museum
	Tube of Kawa Bamboo West Sumatra Purchased from E.D. Jacobson (1932) No. Inv. 20094 b Collection of the National Museum
	Sayak Glass Coconut shell West Sumatra Purchased from E.D. Jacobson (1932) No. Inv. 20094 b Collection of the National Museum
Vitrine 3	
	Coffee Pot Silver Bima, West Nusa Tenggara, Acquired in 1939 No. Inv. 22170 Collection of the National Museum

	<p>Coffee pot from the Sultanate of Bima, belonging to Raja Bicara (Prime Minister) Abdul Hamid during Sultan Muhammad Salahuddin's reign (1915–1951). The pot's shape is similar to the European pot model, decorated with lotus flowers.</p>
	<p>Coffee Pot Brass Buton, Southeast Sulawesi A gift from Departement van Binnenlands Bestuur (Department of Domestic Affairs) in 1912 No. Inv. 16483 Collection of the National Museum</p> <p>A coffee pot similar to the Dutch pot model. It likely belonged to a Dutch family or local nobility. It is not known exactly when coffee became known in Buton. Currently, Buton is a Robusta producer with a distinctive aroma known as Kaongkeongkea. This coffee's cultivation in Buton began around the 1950s and is characteristic of Buton coffee.</p>
	<p>Coffee Spoon Wood and silver Sumatra Acquired on 10 October 1941 No. Inv. 25337 Collection of the National Museum</p> <p>A spoon with a spout for pouring coffee. The use of silver indicates that its owner has a high social status.</p>
Vitrine 4	
	<p>Long Cloth Solo, Central Java Made in 1950 No. Inv. Collection of the Batik Museum</p> <p>Parts of the coffee plant such as leaves, flowers, and coffee beans are responded to by the batik makers to produce beautiful floral or coffee bean batik motifs. This batik cloth depicts peacocks making out, with coffee beans in the background. In Jambi, you can also find batik with coffee flower and bean motifs in various colors.</p>
Vitrine 5	
	<p>Plantation Token After Cultuurstelsels ended, several plantation companies emerged, one of which was Soember</p>

	<p>Doeren in Pasuruan. It is a coffee plantation that was founded in 1891. In 1910, it became a producer of coffee, rubber, and cocoa commodities. Soember Doeren printed token money as a transaction tool in the plantation area with a nominal value of 5, 10, 25, and 50 cents. Apart from meeting the need for small cash which was hard to come by, token money was also used to pay the wages of plantation workers and become a strategy for the company to control the labor 'traffic'. One of the plantation's former supervisors was Ernest Francois Eugene Douwes Dekker, who disagreed with the regulations and sided with workers, for which he was expelled from the plantation. In 1912, he, also known as Danudirdja Setiabudhi, together with Tjipto Mangoenkoesoemo and Ki Hajar Dewantara, founded Indische Partij, the first political party in the Dutch East Indies.</p>
	<p>Coffee Plantation Token Paper Pasuruan, East Java 1891–1912 No. Inv. 3100/2635 Collection of the National Museum</p>
	<p>Coffee Plantation Token Copper Pasuruan, East Java 1891–1912 No. Inv. TN 21946, TN 21954 Collection of the National Museum</p>
	<p>Liberia Coffee Paper Haarlem 1911–1913 Photographer Jean Demmeni S 2033–37 Collection of the National Museum</p> <p>A school poster depicting a Liberian coffee plantation in the Dutch East Indies. This poster used photomechanical printing materials and techniques.</p>
	<p>Robusta Coffee Paper Haarlem 1911–1913 Photographer Jean Demmeni S 2033–38 Collection of the National Museum</p>

	<p>A school poster depicting a Robusta coffee plantation in the Dutch East Indies. This poster used photomechanical printing materials and techniques.</p>
	<p>Gayo Coffee and Family Paper Surabaya Early 20th century N.V. Fotografisch Atelier Kurkdjian Collection of the National Museum</p> <p>A family drying coffee in the Gayo highlands. The region is known as a producer of Gayo coffee commodity, a variety of Arabica.</p>
	<p>Max Havelaar Collection of the Multatuli Museum</p> <p><i>Max Havelaar (The Coffee Auctions of the Dutch Trading Company)</i> is a Dutch satirical romance published on 14 May 1860. It was written by Eduard Douwes Dekker, a former colonial officer in the Dutch East Indies who vividly describes the hypocrisy and exploitation of the colonial regime's corrupt coffee trade.</p> <p>The book featured in this exhibition is a rare first edition of the French translation, dating from 1876.</p>
Group Label	<p>Challenging the Colonial Authority In 1859, Dekker wrote <i>Max Havelaar</i> from his boarding house in Brussels, Belgium. A month after its publication, it caused an 'upheaval' throughout the Netherlands. People from all over the country read it, and debates emerged in schools, homes, and universities about the colonial rule.</p> <p>The book was written based on Douwes Dekker's experience when he was assigned to Lebak, Banten, in 1856. While working there, he saw colonialism and feudalism practices, and widespread exploitation of the local community. As a form of protest, he resigned as a colonial officer and returned to the Netherlands. The book was influential outside the Dutch East Indies and helped fuel the anti-colonial movement, having been translated into 40 languages. The English version of it was translated in 1927 by Willem Siebenhaar, a social activist and writer from Western Australia.</p> <p>Indonesian nationalist figures such as Soekarno, Hatta, Sjahrir, Ahmad Soebardjo, and Kartini read it and were inspired to join the anti-colonial movement. In 1999, the</p>

	<p>prominent Indonesian writer Pramoedya Ananta Toer called it 'the book that killed colonialism'.</p>
<p>Vitrine 6</p>	
	<p>Legendary Coffee Shops</p> <p>Speaking of coffee, it has become a very popular drink in recent years. Enjoying coffee is not only for the elderly but also a lifestyle now for the younger generation. Nowadays, there are numerous, ubiquitous coffee shops, each with its respective brands. This happens due to the very high demand.</p> <p>According to historical data, consuming coffee outside the home began in the 6th century AD with the emergence of the world's first coffee shop called Kiva Han in 1554 in Turkey. In Indonesia, the oldest coffee shop is Kopi Tek Sun Ho, founded by Liauw Tek Soe in 1878 and located at Moloenvliet Oost (Jalan Hayam Wuruk). Initially, Liauw Tek Soe sold rice and opened grocery stores, but then many people started ordering coffee and enjoying it at the stall. As the coffee demand increased, Liauw Tek Soe began to focus on blending coffee beans from various regions in the archipelago, both Arabica and Robusta. He processed coffee beans at his own factory called Tek Sun Ho, which has grown now to the point where 200 coffee types are available. His expertise in preparing coffee had specific characteristics. In 2000, the fourth generation of Kedai Tek Soen Ho, Syenny Widjaja, continued the shop business under the Bakoel Koffie brand, which opened in Cikini and Bintaro. The original building of the Tek Sun Ho coffee shop was damaged by the riots in May 1998.</p> <p>In the south of Jakarta, precisely in Bogor, there is also a well-known coffee brand, Bah Sipit Coffee, which was founded in 1925. The founder is Yoe Hong Keng and the brand called Kacamata ('glasses') specializes in selling ground coffee. The coffee shop is located in Empang (Bogor), an area known to be an Arab-descendant settlement. The brand's logo was made by an Arab descendant called Muhammad Bawael, Yoe Hong Keng's best friend. His inspiration was Yoe Hong Keng himself, who had slanted eyes and often wore glasses. As a result, since 1950 this coffee</p>

	<p>has been known as Bah Sipit ('Slanted Grandpa') Cap Kacamata coffee until now.</p> <p>In Bandung, there are other legendary coffee shops such as Kopi Purnama and Kopi Aroma which were established in the 1930s, Ake coffee shop in Belitung which was established in 1921, Massa Kok Tong shop since 1925 in North Sumatra, Phoenam coffee shop in Makassar since 1946, and Solong coffee shop in Aceh since 1974. The burgeoning cafes in various regions in Indonesia have not prevented fans from visiting these legendary coffee shops. The next generation of owners continues to maintain and create modern variations of coffee to be served across generations.</p>
	Warung Tinggi Coffee Packaging
	Coffee Shop
	<p>Bah Sipit Coffee Stamp Wood Bogor, West Java Collection of Bah Sipit Coffee</p>
	<p>Bah Sipit Packaging Staple Gun Metal Bogor, West Java Collection of Bah Sipit Coffee</p>
	<p>Espresso Machine Metal, wood Yogyakarta Made by Noor Asif Prasadha</p> <p>An espresso machine made by a nation's child that has been exported abroad. It has also been responded to by artists as an art installation that raises social issues.</p>
Pedestal Vitrine 1	
	<p>Tea and Coffee Set Silver Kota Gede, Yogyakarta Acquired in 2019 No. Inv. S-3825-6-1 s/d 5 dan S-3825-7</p> <p>A tea and coffee set consists of a tray, coffee pot, teapot, milk jug, sugar jug, and spoon vase. To distinguish between the two, a teapot is generally round and wide, while a coffee pot is slimmer in shape with a pointed spout. This set is decorated with a combination of Indonesian lotus flowers and European motifs. It is normally used by noble or European families. This set</p>

	made in Kota Gede, Yogyakarta, is a repatriation from the Nusantara Museum, Delft, which was returned to Indonesia in 2019.
Pedestal Vitrine 2	
	<p>Coffee Set Porcelaine Bogor, West Java A model of coffee set from the Bogor Palace, which was used during President Sukarno's era. Coffee is the favorite drink of Indonesian presidents, except for President Jokowi. Coffee is always served at every banquet nonetheless. President Jokowi intensively promotes the diversity of Indonesian coffee to his guests.</p>
Coffee in Process	Base
	<p>Mortar Wood Gajeboh Village, Ciboleger, Banten</p> <p><i>Keblek</i> or mortar is an important tool for the Baduy people to pound foodstuffs, such as rice and coffee beans. Coffee plants can be found in the Outer Baduy area although not in large numbers, and even then are planted secretly in closed sites between larger trees. In the Inner Baduy, a ban is implemented on cultivations of coffee, cocoa, cloves, and other foreign plants. The rule is also enforced in the Outer Baduy because coffee is considered not a local plant. However, the Outer Baduy people furtively plant and enjoy brewing coffee. Around the 2000s, the Inner Baduy people began to drink and enjoy the coffee they bought from outside the area.</p>
	<p>Manual Huller Wood and metal Medan, North Sumatra Collection of the Land and Agriculture Museum</p> <p>A huller is used to separate the dried coffee fruit skin, horn skin, and epidermis to obtain clean peeled coffee beans. This artifact is an instrument used by partner coffee farmers of PT Sari Makmur Tunggal Mandiri. Currently, coffee farmers in North Sumatra still use this instrument.</p>
	<p>Grinder Metal Solo, Central Java Manufactured in the 1910s Collection of the Land and Agriculture Museum</p>

	<p>A grinder serves to grind coffee beans that have been roasted. It has a rotary tool in the form of a lever at the front to drive the grinding process. This grinder was manufactured by the British company Spong & Co. Ltd. Mill No. 4.</p>
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