

Three Unique Tastes of
the Bugis

The Charming Beaches
of Bone Gulf

Old Civilizations in
Matano

W E L C O M E T O
SOROWAKO

WHERE TRANQUILITY AND HUSTLE-BUSTLE ENTWINE IN A HARMONY



APLAT of all the
WORLD.



Editorial

Pembaca yang budiman,

Welcome to Sorowako kembali hadir di tangan Anda. Edisi ini merupakan kompilasi dua edisi sebelumnya yakni yang pernah terbit pada tahun 2012 dan 2013. Hal ini kami lakukan agar pembaca mendapat informasi lebih lengkap tentang tanah Sorowako yang indah dan kota-kota di sekelilingnya yang tak kalah menyimpan pesona.

Anda dapat menikmati artikel tentang keanekaragaman hayati, kelezatan kuliner kapurung hingga air terjun Mata Buntu yang merupakan artikel-artikel andalan kami pada edisi 2012. Sedangkan dari edisi 2013, kami menyuguhkan cerita kota Palopo hingga eksotisme tujuh pantai di gugus Teluk Bone.

Agar tetap segar, beberapa konten kami mutakhirkan. Misalnya Peta Sorowako dengan direktori yang lebih detil, termasuk foto-foto seperti di artikel Sorowako Hash House Harriers yang merayakan "Lari ke-2000" pada November 2014 silam. Kami juga menambahkan artikel baru tentang deretan warung kopi yang asik untuk nongkrong di Sorowako. Selamat membaca.

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Dear readers,

Welcome to Sorowako is on your hands now. This edition is compilation from two previous editions which published in 2012 and 2013. We publish this edition for readers to get deeper information about the stunning land of Sorowako and surrounding towns which also has its own charm.

You can enjoy the articles on biodiversity, culinary delights called kapurung to the beauty of Mata Buntu waterfalls, our three mainstay topics on the 2012 edition. While for the 2013 edition, we present story of Palopo, the commerce city, to seven exotic beaches in Bone gulf.

To stay fresh, we update some content. Such as Sorowako map with more detailed directory. We also add new images, such as in Sorowako Hash House Harriers' article as they celebrate "2.000th Run Event" on November 2014. We also added a new article about recommended coffee shops in Sorowako for you to hang out. Happy reading.

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4



8



29

Pembuka *INTRO*

Desa Permai Bernama Sorowako	4
<i>A Beautiful Village Named Sorowako</i>	6

BUDAYA *CULTURE*

Melihat Jejak Peradaban Lama di Desa Matano	8
<i>Sightings of Old Civilizations in Matano Village</i>	10
Cerekang, Kampung Para Pua'	12
<i>Cerekang, Vilage of The Pua'</i>	14
Pattimang, Saksi Masuknya Islam di Sulsel	16
<i>Pattimang, a Witness to Islam's Entry to South Sulawesi</i>	18

SEJARAH *HISTORY*

Pattingalloang, Cendekia Besar Bugis Abad ke-17	20
<i>Pattingalloang, The Great 17th Century Scholar from Bugis</i>	23

KEANEKARAGAMAN HAYATI *BIODIVERSITY*

Pesona Anggrek Sorowako	26
<i>The Charming of Sorowako Orchid</i>	28
Si Cantik Udang Hias Towuti	30
<i>The Charming of Ornamental Shrimp From Lake Towuti</i>	32
Kera Pantat Merah dari Sorowako	34
<i>Red Bottomed Monkeys from Sorowako</i>	36
Keindahan Eboni yang Kian Langka	38
<i>The Beauty of Ebony Becoming Harder to Find</i>	40

JELAJAH *ADVENTURES*

Melihat "Raksasa Besi" di Mining Park	42
<i>Viewing "Iron Giants" of Mining Park</i>	44
Pesta Air Dua Puluh Tingkat	46
<i>Twenty-Level Waterfalls Party</i>	48
Pesona Pantai-pantai di Teluk Bone	50
<i>The Charming Beaches of Bone Gulf</i>	51
Palopo, Kota Niaga	66
<i>Palopo, The Commerce City</i>	68

KULINER *CULINARY*

Makanannya Kapurung, Minumnya Sirup Dengan	70
<i>Eat Kapurung, Drink Dengan Syrup</i>	72
Aroma Laut, Memanjakan Lidah dan Mata	74
<i>Aroma Laut, a Treat for The Taste Bud and Candy for The Eye</i>	76
Tiga Cita Rasa Khas Bugis	78
<i>Three Unique Tastes of Bugis</i>	80
Ngopi di Sorowako	82
<i>Coffee Shops in Sorowako</i>	84

Akomodasi *ACCOMODATION*

Grand Mulia Hotel Serasa Bintang Lima	86
<i>Grand Mulia Hotel a Five-Star Feel</i>	88
Matano Sunrise Nuansa Bali di Sorowako	90
<i>Matano Sunrise a Touch of Bali In Sorowako</i>	92
Hotel Wisata Agro Palopo	94
<i>Wisata Agro Hotel Palopo</i>	96

Komunitas *COMMUNITY*

Mereka Berlari Demi Kegembiraan	98
<i>They Run for Fun</i>	100
Sorowako Diving Club	102
<i>Sorowako Diving Club</i>	104

FASILITAS *FACILITY*

Fasilitas di Sorowako	106
<i>Facility at Sorowako</i>	109

PROFIL *PROFILE*

PT Vale Indonesia Tbk	112
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Desa Permai Bernama Sorowako

Sorowako, desa permai yang menyimpan sejumlah eksotisme alam dan potensi ekonomi yang luar biasa.

DARI puncak Bukit Himalaya, salah satu dataran tertinggi di Sorowako, kaki langit tampak biru menghijau. Di utara, Danau Matano membujur ke timur hingga bertemu lereng-lereng Bukit Petea. Di tenggara, tepian Danau Mahalona tampak lamat-lamat. Dan di barat, puncak-puncak Bukit Koro, Konde, serta Lembo, susul-menyusul berbatasan dengan garis langit yang biru, sebiru-birunya, melenakan mata.

Memandang keelokan alam yang sulit dicari padanannya itu, kita akan merinding betapa alam begitu bermurah hati kepada Sulawesi. Bila orang bilang Tanah Priangan diciptakan Tuhan sambil tersenyum, maka Sulawesi diciptakan selagi Tuhan bahagia. Di bawah bukit yang menghijau, anak sungai yang

bening dan hutan-hutan yang terjaga (setidaknya jika dibandingkan dengan Kalimantan dan Sumatera), masih pula tersimpan kekayaan bawah tanah yang jumlahnya sangat mencengangkan.

Di bawah tanah Sorowako itu, di antara akar pohon nyatoh, batoa, dan sawo hutan yang melebat, tersimpan jutaan ton bijih nikel. Dengan teknologi yang tepat, niat yang baik dan ikhtiar yang sungguh-sungguh, setiap tahun puluhan ribu ton nikel digali dari bawah tanah Sorowako, tanpa harus mengancam lingkungan sekitarnya.

Namun, sejumlah pertanyaan penuh kekhawatiran kerap membayangi mereka yang pertama kali akan berkunjung ke Sorowako. Apalagi mereka yang terbiasa hidup di kota besar. Jarak yang luar biasa jauh,



minimnya fasilitas, atau tingginya biaya hidup sering menghantui mereka.

Itu terjadi karena mencari petunjuk tentang kondisi Sorowako tidak mudah. Cerita-cerita perjalanan ke Sorowako di internet sangat minim, apalagi dalam bentuk cetak. Satu-satunya petunjuk mereka yang pernah tinggal atau bekerja di Sorowako, tepatnya di PT Vale Tbk.

Seorang teman dari Jakarta bahkan terkejut ketika diberitahu, perjalanan darat dari Makassar ke Sorowako sepanjang 630 km akan ditempuh selama 12 jam. Ia terpaksa menempuh jalan darat karena takut naik pesawat Fokker 50 dari Bandara Sultan Hasanuddin ke Bandara Sorowako.

Namun begitu memasuki wilayah Sorowako, tampaknya daerah ini jauh lebih maju dari yang dibayangkan. Ruas

jalannya lebar dan beraspal baik. Didukung tata ruang berupa bangunan pemerintahan, rumah sakit, sekolah, tempat ibadah, hingga pertokoan, dan fasilitas olah raga dibangun rapi.

Sinyal telepon seluler juga bekerja dengan baik. Beberapa penginapan dari berbagai kelas mudah ditemui. Anjungan tunai mandiri dari tiga bank besar nasional pun tersedia. Selain itu, warung internet marak. Kita juga bisa mendapatkan akses internet personal dengan cara berlangganan.

Ya, desa di tengah lembah di Kecamatan Nuha, Luwu Timur, Sulawesi Selatan ini, telah berkembang seperti layaknya kota mandiri. Di desa inilah terdapat Danau Matano, salah satu danau terdalam di Asia Tenggara dan memiliki ikan endemik yang sejak 24 April 1979 ditetapkan pemerintah sebagai taman wisata alam dan konservasi. Dua danau lain

di sekitar Sorowako adalah Danau Towuti dan Danau Mahalona.

Sebagian besar warga Sorowako merupakan pekerja di PT Vale. Sebagian dari mereka merupakan pendatang dan pekerja musiman (kontraktor). Warga asli sendiri kebanyakan bekerja di sektor pertanian dan perkebunan atau sebagai pedagang dan penyedia jasa.

Nah, jika Anda baru pertama kali ke Sorowako, jangan takut kehilangan kontak dengan kehidupan luar. Anda pun bisa menikmati fasilitas seperti layaknya kota modern plus panorama yang indah dan makanan eksotis. []

A Beautiful Village Named Sorowako

Sorowako is a beautiful village that is full of exotic natural wonders and extraordinary economic potential.

From the top of Himalaya Hill, one of the highest points in Sorowako, the horizon looks a bluish green. To the north, Lake Matano stretches eastwards until it meets the foot of the Petea Hills. To the southeast, the edges of Lake Mahalona can be seen in the distant. To the west, the tops of Koro, Konde and Lembo hills compete to find a spot on the horizon, set against the eye-dazzling deep blue sky.

The breathtaking beauty of the scenery reminds us how generous nature has been to Sulawesi. If people say God was smiling when Tanah Priangan was

created, then God must have been happy when Sulawesi was formed. At the foot of the green hills, beneath tributaries with crystal clear water and carefully nurtured forests (at least compared to forests of Kalimantan and Sumatera), there is an unbelievable wealth of underground riches.

Beneath the earth in Sorowako, among the dense roots of the jungle trees, is a deposit of millions of tons of nickel ore. With the right type of technology, an attitude of goodwill and serious endeavor, every year dozens of thousands of tons of nickel is extracted from underneath Sorowako without harming the

surrounding environment.

But plenty of questions will no doubt be on the minds of first-time visitors to Sorowako, particularly those coming from big modern cities. The lengthy distance to the interior, the lack of basic facilities and the high costs of living are some issues visitors might be concerned about.

It is not easy to find information about Sorowako. There is limited information on the Internet—and less still in print publications—about Sorowako. Whatever information there is might be found on the blogs or websites





of people who have either visited, or worked in Sorowako—at PT Vale Tbk, to be precise.

A friend from Jakarta once had a shock when he was told the 630 km road trip from Makassar to Sorowako would take 12 hours. He was forced to travel overland because he had a fear of flying in a Fokker 50 aircraft from Hasanuddin airport to Sorowako.

Once you enter Sorowako, however, it is clear the town is more developed than you would expect. Roads are wide and well sealed and the town is neatly laid out with government buildings, hospitals,

schools, places of worship, shopping precincts and sports facilities.

Mobile phone signals work well and visitor accommodation of various types and levels is easy to find. Automatic teller machines from three of the biggest national banks are available, Internet kiosks are plentiful and subscriber-based personal Internet access is easy to get.

This little village in the valley, which is part of Nuha Subdistrict, Luwu Timur, South Sulawesi, has developed into a truly self-sufficient town. This is also where Lake Matano is located—one of the deepest lakes in Southeast Asia with its own endemic

species of fish, and which has been designated by the government on 24 April 1979 as a natural conservation park. Two other lakes near Sorowako are Lake Towuti and Lake Mahalona.

Most people living in Sorowako work for PT Vale; some are migrants and seasonal workers (contractors). The indigenous people mainly work in agriculture—farming and plantations—or in trades and services.

If it is your first time in Sorowako, don't worry about losing contact with the outside world. You can enjoy all the facilities of modern life and have beautiful views and exotic food at your doorstep as well. □





Melihat Jejak Peradaban Lama di Desa Matano

Desa Matano memiliki sejarah panjang peleburan besi. Artefak- artefak di desa ini bisa dikembangkan menjadi tujuan wisata yang menarik.

Sejarah Sorowako memang tak pernah lepas dari nikel. Namun kapan sesungguhnya kegiatan pertambangan di Sorowako dimulai? Menurut para arkeolog, eksploitasi dan tradisi peleburan besi di sekitar Danau Matano memiliki sejarah yang cukup panjang. Bahkan jauh sebelum masa keemasan Majapahit, yang pernah mencatat Luwu sebagai pemasok bijih besi. Menurut sebuah catatan, sekitar Danau Matano telah menjadi pusat tambang besi-nikel jauh sebelum Majapahit lahir (1293).

Hasil analisis *carbon dating* laboratorium Australian National University terhadap lapisan arang gerabah wadah kubur memperlihatkan kronologi 1000 BP atau sekitar abad IX-X M. Di masa Majapahit, nama Luwu bahkan tercatat dalam kitab *Negarakertagama* karya Mpu Prapanca (1365).

Tertulis dalam Negara Kertagama, "...muwah tanah i Bantayan pramuka len luwuk tentang Udamakatrayadhi nikanang sanusaspupul lkangsakasanusa Makassar Butun Banggawai Kuni Craliyao mwangi (ng) Selaya Sumba Soto Muar..." Terjemahan bebasnya, "...wilayah Bantayan beserta Luwuk (Luwu) sampai Udamakatraya (Talaud) dan pulau lain-lainnya tunduk, yakni pulau-pulau Makassar, Butun (Buton), Banggawai (Banggai), Kunir (Pulau Kunyit), serta Salaya (Selayar), Sumba, Solot (solor), Muar..."

Mengunjungi Desa Matano yang ditenggarai menjadi pusat aktivitas peleburan besi berabad-abad silam, dapat dilakukan dengan menyeberangi Danau Matano dari pelabuhan Sorowako menggunakan *katinting* (perahu bermesin) selama satu jam. Di desa ini, sisa-sisa peleburan besi itu masih teras-



Bukan hanya artefak atau peninggalan pandai besi, namun juga tanahnya yang mengandung besi. Kabarnya, kalau membawa magnet, butiran-butiran tanah di Matano akan menempel di magnet. “Dulu ada sekitar 3.000 orang tinggal di sini dan ada 99 titik peleburan besi,” ujar Mahding (72). Kakek Mahding adalah Mokole atau pemimpin rakyat sekaligus ketua spiritual di Desa Matano.

Pada abad ke-14, ketika Kedatuan Luwu mencapai masa kejayaannya, Mokole Matano bergabung dengan Luwu. Dari tempat ini, Luwu menyebarkan kemasyhurannya ke seluruh Nusantara—terutama Jawa—lantaran kualitas besi yang mengandung nikel hasil peleburan penduduk Matano. Di luar Luwu, Matano lebih dikenal sebagai Rahampu’u atau rumah pertama di tanah pesisir Matano dan sekaligus menjadi penghuni pertamanya.

Peleburan besi Matano dilakukan dengan cara sederhana. Tunggunya dari tanah, pipa pompanya dari bambu. Sementara tuasnya dari bahan kayu yang dilapisi bulu ayam, agar angin yang dihasilkan tidak keluar dari bambu dan mengembus cepat ke tungku.

Menurut Mahding, peleburan besi dilakukan di pesisir Danau Matano yang sekarang menjadi jalan utama desa. Tanah di sekitarnya masih tampak gosong, hitam akibat panas peleburan besi. Namun kini aktivitas peleburan besi itu sudah tak ada

lagi. Kebesarannya tinggal menjadi cerita. Generasi baru Matano tak satu pun yang meneruskan keahlian itu. Terkubur seperti kerak besi di dalam tanahnya.

Pada 1998, David F Bullbeck dan Bagyo Prasetyo, dua pakar arkeologi, pernah melakukan penggalian di sekitar Desa Matano. Mereka menemukan beragam petunjuk, mulai dari kerak besi, manik-manik, hingga kain tenun.

Iwan Sumantri, arkeolog dari Universitas Hasanuddin, Makassar, menyebutkan bahwa di Matano pernah ditemukan kain tenun bertahun produksi sekitar 410 Masehi. “Itu bukan tenun yang dihasilkan penduduk Matano, tapi dari India. Artinya, hubungan dagang orang Matano sudah di mulai pada abad ke-4 itu,” kata Iwan kepada *Welcome to Sorowako*.

Menurut dia, Matano juga merupakan cikal bakal Kedatuan Luwu. Ironisnya, situs Matano hingga sekarang belum terdaftar di Balai Pelestarian dan Peninggalan Purbakala Makassar (BP3M), yang wilayah kerjanya mencakup Sulawesi Selatan, Tenggara, dan Barat. “Saya kira ini adalah kecelakaan dari generasi kita,” tambah dia.

Jika Belitung, kota timah itu, kini bisa menjadi tujuan wisata gara-gara novel *Laskar Pelangi* karya Andrea Hirata, tentunya Desa Matano bisa pula dikembangkan menjadi tujuan wisata. Peninggalan arkelogis di daerah ini lebih menarik. Tentu pengembangan itu tidak

harus menunggu lahirnya novel berlatar belakang Desa Matano.

Kisah Pamor Luwu

Bijih besi yang mengandung nikel asal Luwu diminati sebagai bahan pamor keris di Jawa sejak masa Majapahit. Hingga kini, dalam khasanah keris Jawa dikenal istilah pamor Luwu. Warnanya kelabu muda. Pamor adalah hiasan berpola acak atau figuratif yang tampak pada sebilah keris.

Bahan pamor yang terbaik berasal dari meteorit. Dipercaya, bila bahan meteor pemberian para dewa itu dipadukan dengan bahan dari bumi, yaitu besi dan baja, akan dihasilkan pusaka yang bertuah.

Menurut Haryono Haryoguritno dalam *Keris Jawa: Antara Mistik dan Nalar* (2006), bahan pamor dari Luwu memiliki sifat kristal yang homogen, dan sejak dulu menjadi komoditas ekspor. Bukan saja di Asia, bahkan sampai ke Madagaskar. Bahan logam itu digunakan sebagai campuran dalam pembuatan pedang. Dalam bahasa Bugis, bahan pamor ini disebut sebagai basi pamorro, sedangkan orang Jawa menamakannya sebagai pamor Bugis. □

Sightings of Old Civilizations in Matano Village

Matano Village has a long history of iron smelting. Artifacts in the village can be developed into tourist attractions.



Sorowako has a history that is closely linked to nickel. But when exactly did mining start in Sorowako?

According to archeological studies, the tradition of iron exploitation and smelting around Lake Matano goes back a long way – even older than the Majapahit Kingdom, which has records citing Luwu as a supplier of iron ore. Historical records indicate that Lake Matano was a hub of iron and nickel mining long before the advent of Majapahit in 1293.

Carbon dating analysis by Australian National University scientists to charcoal layers of buried earthenware points to a period 1,000 BP or around the 9th or 10th century. Luwu was mentioned in the *Negarakertagama* manuscript by Mpu Prapanca (1365) who lived in the Majapahit era.

The manuscript read: "...*muwah tanah I Bantayan pramuka len luwuk tentang Udamakatrayadhi nikanang sanusaspupul Ikangsakanusa Makassar Butun Banggawai Kuni Craliyao mwangi (ng) Selaya Sumba Soto Muar...*" Loosely translated, it reads: "... the area of Bantayan and Luwuk (Luwu) to Udamakatraya (Talaud) and other islands bowed, which are the islands of Makassar, Butun (Buton), Banggawai (Banggai), Kunir (Kunyit Island) and Salaya (Selayar), Sumba, Solor (Solor), Muar..."

Matano Village, once the centre of nickel smelter centuries ago, can be reached by crossing Lake Matano from Sorowako port using a *katinting* (motor boat); the trip takes about an hour. In this village, there is still a feel of the old iron smelting industry.

But the iron is contained not only in artifacts and relics made by long-gone blacksmiths; it can be found in the soil itself. In fact, it is said that a magnet will attract the grains of soil in Matano. "There used to be about 3,000 people living here and 99 iron smelting locations," said Mahding (72). Mahding's grandfather was a Mokole, or community and spiritual head of Matano Village.

In the 14th century when the Kingdom (Kedatuan) of Luwu was at its peak, Matano Mokole united itself with Luwu. From then on, Luwu's fame spread across ancient Indonesia, or Nusantara—and especially Java—as it became well known for its nickel-containing quality iron produced by the smelting process in Matano. Outside of Luwu, Matano was better known as

Rahampu'u – meaning the first house on the coast of Matano and the first inhabitant.

Iron smelting in Matano was a simple process. The oven was made of earth and the pipes for the pumps were bamboo. The lever was made of wood with layers of chicken feathers, stopping the wind produced in the process from escaping the bamboo and entering the oven.

Iron smelting was done on the coast of Lake Matano, which is now a major road. Land around it still appears black and burnt as a result of smelting. The activity no longer takes place so those days have gone by. In fact, not a single person from the new generation of Matano locals has taken up the skill. All that glory is now firmly buried, like clinker, under the earth.

In 1998, archaeologists David F Bullbeck and Bagyo Prasetyo conducted an excavation around Matano Village. They discovered many relics, from clinkers, beads to woven cloth.

Archaeologist Iwan Sumantri from Hasanuddin University, Makassar, said woven cloth produced around 410AD had been found in Matano. "The cloth was not made by the people of Matano, but was brought in from India. This indicates that trade between the two took place from as early as the 4th century," Iwan said to of *Welcome to Sorowako*.

Iwan said the Kingdom of Luwu had originated from Matano; ironically, though, Matano has not been listed as a heritage site by the Makassar Center for Preservation

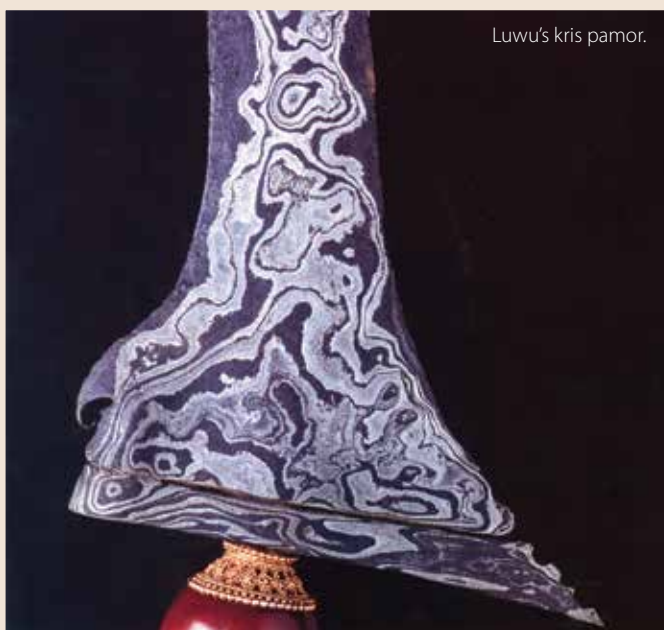
of Cultural Heritage, (BP3M) which oversees South, Southeast and West Sulawesi. "I think this is a tragedy of our generation," he said.

If Belitung—the island known for its tin—became a tourist attraction after it was featured in the popular novel *Laskar Pelangi* by Andrea Hirata, then Matano Village could also be developed the same way. In fact, archaeological remains in Matano are far more interesting. Surely Matano shouldn't wait until it is featured in a novel before its charm is recognized by the outside world.

The Story of Luwu Pamor

Iron ore containing nickel from Luwu has been the preferred choice for the pamor of Javanese kris since the days of the Kingdom of Majapahit. Even now the term "pamor Luwu" still exists in Javanese kris circles; it is known for its light grey coloring. The pamor is an ornamental pattern or figure inherent in kris blades.

Haryono Haryoguritno in the book *Keris Jawa: Antara Mistik dan Nalar* (2006) (The Javanese Kris: Between Mystical and Logical), Luwu pamor has homogenous crystal properties and has always been an export commodity, traded not only in Asia but to Madagascar as well, where the metals are used as a component in sword making. In the Bugis language, pamor material is known as *basi pamorro*; the Javanese call it *pamor Bugis*. □



Luwu's kris pamor.



Cerekang, Kampung Para Pua'

Kampung adat Cerekang adalah pusat spiritual kerajaan Luwu. Kini mulai terlupakan.

Seperti kebanyakan kampung di Sulawesi Selatan, rumah-rumah panggung di kampung Cerekang bersebelahan dengan bangunan beton, ada sekolah dan rumah ibadah. Di kampung itu, di jalur utama yang menghubungkan Palopo dengan Malili dan Sorowako, tinggallah seorang Pua', pemimpin dan pusat spiritual kerajaan Luwu.

Pua' dalam masyarakat Cerekang dianggap sebagai penjelmaan orang-orang yang berdarah putih dan bersih, titisan Batara Guru. "Ketika Batara Guru kembali ke langit dan meninggalkan keturunannya, ruhnya memasuki penduduk Cerekang. Artinya, Pua' itu hanya fisiknya manusia, namun rohnya adalah Batara Guru," kata Muchsind Daeng Manakka, tokoh masyarakat Cerekang. Dalam epik *La Galigo*, Batara Guru adalah manusia pertama penghuni Bumi, anak Patotoe', Dewa Takdir, yang diutus khayangan atau negeri atas. Batara Guru turun dari langit dengan menggunakan

bilah bambu kuning. Tempatnya menapakkan kaki pertama kali di sekitar bukit Pensimoni Cerekang.

Kampung Cerekang sebenarnya dipimpin oleh dua orang Pua', perempuan dan laki-laki. Saat ini di Cerekang hanya ada Pua' perempuan. Pua' laki-laki meninggal tahun 2010 lalu dan hingga sekarang belum ada penggantinya. "Hingga saat ini kami masih menunggu," kata Muchsind.

Adanya dua pemimpin ini menunjukkan sikap saling menghormati. Pembagian kerja telah diatur sedemikian baik. Pua' laki-laki bertugas mengurus hubungan manusia dengan Sang Pencipta. Sementara Pua' perempuan bertugas mengurus masalah adat yang berhubungan dengan Bumi. Untuk memilih seorang Pua' tidak dilakukan secara musyawarah, melainkan menunggu pammasse atau wangsit dari langit. Wangsit itu akan datang pada orang-orang terpilih dan tokoh-tokoh masyarakat. "Jika petunjuk

itu datang, kita tidak bisa menolaknya,” kata Muchsind. “Bila menolak akan pendek umur,” lanjutnya.

Petunjuk tentang pengangkatan Pua’ pun datangnya tidak tentu dan tidak selalu bersamaan. Arkeolog Universitas Hasanuddin Makassar, Iwan Sumantri, mengatakan, Cerekang pada masa kerajaan Luwu dan berpusat di Ussu merupakan *hidden centre* yang mengatur kerajaan dari sisi spiritual. Bahkan dianggap sebagai penjaga utama kerajaan.

Pusat Dunia

Beberapa waktu yang lalu *Welcome to Sorowako* menemui Pua’ perempuan bernama Sahe (50-an). Dia sudah tak mampu beringsut, separuh badannya mati rasa gara-gara terserang stroke. Dia menemui kami dengan duduk di ruang keluarga. Untuk bertemu Pua’ Cerekang tak banyak persyaratan, hanya perlu mengenakan sarung saja. Dalam berdialog, Pua’ menggunakan dialek Bugis kuno. Menurut dia, terlambatnya pengganti Pua’ laki-laki karena mesti melalui proses panjang dan rumit dari penghuni langit.

Bagaimana bila hingga puluhan tahun tak ada pengganti Pua’ laki-laki? “Pasti ada. Dewataé tidak akan melihat dunia rusak. Cerekang ini, Nak, menjadi pusat dunia, tidak yang lain,” kata Pua’ perempuan. Batara Guru dalam kepercayaan masyarakat Cerekang juga dianggap sebagai Nabi Adam. Hanya nama yang berbeda. “Siapa pun yang menjadi Pua’ nantinya, itulah to manurung sebenarnya,” lanjutnya.

To Manurung adalah orang pertama atau keturunan dewa. Nama manurung ini juga dilekatkan pada sebuah pisang (pisang

kepok). Karena itu, menurut Pua’ perempuan, masyarakat Cerekang tak dibolehkan memakan pisang kepok. “Kalau kau tahu, Nak, itumi pisang manurung adalah buah khuldi yang mengusir Adam dari surga,” katanya.

Menjaga Alam

Dalam *I La Galigo* diceritakan bahwa Batara Guru mempunyai anak Sawerigading, yang setelah kawin memiliki anak *I La Galigo*. Mengenai Sawerigading ini terdapat kisah menarik. Suatu ketika Sawerigading hendak berlayar ke negeri Cina untuk mempersunting We Cudai. Maka dia menebang pohon Walenrengé, pohon kehidupan, untuk dijadikan kapal. Ketika pohon itu tumbang, semua makhluk hidup di Bumi bersedih.

Tempat perlindungan tak ada lagi, sehingga timbul berbagai bencana, mulai dari banjir sampai gunung terbelah. Legenda ini menandakan masyarakat Cerekang memiliki kearifan dalam menjaga alam. Laporan arkeologis proyek OXIS (Origin of Complex Society in South Sulawesi) yang dilakukan arkeolog Universitas Hasanuddin Iwan Sumantri bersama David F Bullbeck (Australian National University) dan Bagyo Prasetyo (Pusat Penelitian Arkeologi Nasional) tahun 1998, menyatakan, kemampuan masyarakat Cerekang menjaga alam menjadikan daerah ini habitat yang aman dan alami bagi buaya. “Buaya kami anggap sebagai representasi dari makhluk penghuni dunia bawah. Artinya leluhur kami,” ujar Muchsind. “Jadi jika kami menghargai alam, itu sama saja kami merawat jiwa kami.” □





Cerekang, Village of The Pua'

The traditional village of Cerekang was once the spiritual center of Luwu Kingdom. It is now being slowly forgotten.

Like most villages in South Sulawesi, stilt houses in Cerekang Village exist alongside concrete structures, schools and places of worship. The village, located on the main route connecting Palopo to Malili and Sorowako, is the home of a Pua' – a leader who is the spiritual center of Luwu Kingdom.

A Pua' is believed by the Cerekang people to be an incarnation of a person with pure and white blood, an embodiment of Batara Guru. "When Batara Guru ascended to the heavens, leaving behind his descendants, his spirit entered the people of Cerekang Village. This means that the Pua' is only physically human; in spirit, the Pua' is Batara Guru," said Cerekang community figure Muchsind Daeng Manakka.

In the epic story of *La Galigo*, Batara Guru is said to be the first person to inhabit Earth, the son of Patotoe', God of Destiny,

who was sent by the heavens or the world above. Batara Guru descended from the heavens on a yellow blade of bamboo and first set foot in an area around Cerekang Pensimoni hill.

Cerekang Village is in fact led by two Pua', a male and a female. At the moment in Cerekang there is only a female Pua'. The male Pua' died in 2010 and has not yet been replaced. "To this day, we are still waiting," said Muchsind.

The fact that there are two leaders signifies respect. There is a distinct division of labor. The task of the male Pua' is to manage the relationship between humans and the Creator. The female Pua' is responsible for dealing with traditional customs relating to Earthly matters.

The selection of a Pua' is not done through discussion, but awaits a pammase or a sign from the heavens. The sign will come to chosen people and community

figures. "When that sign comes, we cannot reject it," said Muchsind. "Rejecting it invites a short life," he added.

The signs that relate to the selection of a Pua' are unpredictable and may not happen all at once. An archaeologist from Makassar's Universitas Hasanuddin, Iwan Sumantri, said Cerekang at the time of the Luwu Kingdom – with Ussu at its heart – was the hidden center that managed the kingdom's spiritual affairs. In fact, it was considered the guardian of the kingdom.

Center of the World

Recently *Welcome to Sorowako* had a chance to meet the female Pua' called Sahe (about 50 years of age). She was unable to move and half her body was paralyzed by a stroke. She was sitting in her living room when she met us. It was not hard to meet the Pua' of Cerekang; all that was required was that we wore sarongs during the meeting.

The Pua' used an old Bugis dialect in our conversation. She said the delay in having a male Pua' was caused by a long and complicated process that the inhabitants of the heavens had to go through.

What happens if it takes decades to find a new male Pua'? "It will definitely happen. Dewata'e (God) will not want to see the world perish. Cerekang, Son, is the center of the world, there's no other," said the female Pua'. The Cerekang villagers believe that Batara Guru is also the Prophet Adam, only differing in name. "Whoever becomes the Pua', that will be the true to manurung," she said.

The to manurung is believed to be the first person or the descendant of a god. The name of the manurung is also attached to a banana (of the kepok variety). This, according to the female Pua', is why

Cerekang females are not allowed to eat the kepok banana. "You know, Child, it was the manurung banana that was the forbidden fruit that caused Adam to be banished from heaven," she said.

Caring for Nature

According to the *I La Galigo* manuscript, Batara Guru had a son called Sawerigading, whose marriage produced a son called I La Galigo. There is an interesting story about Sawerigading. One day, Sawerigading was about to set sail for China for the purpose of asking We Cudai's hand in marriage. For this, he chopped a Walenreng tree, the tree of life, to make a ship. When the tree was felled, all the creatures on Earth were sad. There was no longer shelter and this brought various disasters, from flooding to mountains that split open. This legend explains the approach

and wisdom of the Cerekang community in caring for nature.

Archaeological reports from the OXIS (Origin of Complex Society in South Sulawesi) project conducted by archaeologist Iwan Sumantri from Universitas Hasanuddin, David F Bullbeck from Australian National University and Bagyo Prasetyo from the National Archaeological Research Center (Pusat Penelitian Arkelogi Nasional) in 1998 state that the ability of Cerekang people to care for nature has allowed this area to be a safe haven and natural habitat for crocodiles. "We consider crocodiles to be a representation of the creatures living in the underwater world. It means they are our ancestors," said Muchsind. "So if we are taking care of our environment it is because we consider it the same as caring for our souls." □





PATTIMANG, SAKSI MASUKNYA ISLAM DI SULSEL

Sebuah desa pesisir kecil yang menyimpan cerita bermulanya Islam di Sulawesi Selatan.

Desa Pattimang, Kecamatan Malangke, terletak sekitar 20 kilometer dari Masamba, pusat kota Kabupaten Luwu Utara. Jalan menuju ke desa itu mulus beraspal, namun akses kendaraan umum hanya sekali sehari pada pagi hari. Ojek motor menjadi transportasi andalan penduduk.

Keadaan tersebut jauh berbeda dari masa lalu Desa Pattimang. Pada abad ke-15, Desa Pattimang adalah ibu kota baru kerajaan Luwu sesudah sebelumnya berpusat di Ussu. Pemindahan pusat kerajaan itu terbukti berhasil. Di masa inilah Luwu mencapai masa kejayaan dan berhasil menancapkan pengaruhnya hingga ke

semua kerajaan di Sulawesi Selatan.

Ibu kota Luwu dipindahkan ke Pattimang karena daerah ini terkenal subur. Bahan utama makanan berupa sagu melimpah ruah. Pertimbangan lain, terdapat Sungai Baebunta dan Sungai Rongkong yang dijadikan akses untuk pengapalan biji besi, emas, dan hasil alam dari hutan menuju pelabuhan utama kerajaan, Cappsolo.

Arkeolog Universitas Hasanuddin Iwan Sumantri mengatakan, pelabuhan Cappsolo merupakan pangkalan kapal terbesar pada masanya. Kapal-kapal dengan bobot dan tonase besar dengan bebas memasuki dermaga.

Laporan arkeologis dari proyek OXIS (Origin of Complex Society in South Sulawesi) tahun 1998, yang kemudian dirangkum dalam buku Kedaduan Luwu, menggambarkan, rumah raja begitu mewah dan anggun. Ini diperkuat hasil penggalian di Pattimang yang menemukan sebuah lubang pancang (post holes) untuk tiang rumah besar dengan panjang sekitar lima meter.

Namun pertengahan abad ke-15, muncul konflik di beberapa wilayah. Kerajaan-kerajaan yang berada dalam koloni Luwu mulai membangun kekuatan. Christian Pelras dalam *The Bugis* menulis, periode pertama kemunduran Luwu

dimulai ketika memasuki tahun 1500-1530. Wajo menyerang Luwu. Akibatnya, Luwu mengakui Wajo sebagai “adik”, bukan lagi sebagai ata’ atau bawahan.

Di sisi lain, Bone dan Gowa tumbuh sebagai kekuatan baru. Pada 1535 Gowa-Tallo secara mengejutkan menundukkan Bone. Mereka kemudian menyerang Luwu tepat di jantungnya, yang membuat Luwu bertekuk lutut dan terpaksa menandatangani perjanjian dan pengakuan kalah dari Gowa.

Pada masa redup inilah Abdul Makmur (bergelar Dato ri’ Bandang), Sulaiman (Dato ri’ Pattimang), dan Abdul Jawad (Dato ri’ Ditiro)—ketiganya orang Minangkabau yang belajar agama di Aceh—menyebarkan Islam atas perintah Sultan Johor. Penyebar Islam ini mendarat di Makassar tapi mengalami pertentangan. Akhirnya ketiga peniar Islam tersebut menuju Luwu dan mendarat di wilayah Bua pada 1603—sekarang Kecamatan Bua, Kabupaten Luwu.

Sulaiman memilih mendarat di Bua sebab di tempat ini tinggal Tandi Pau, paman dari raja Luwu Datu Andi Pattiware. Dari Bua, Sulaiman bersama Tandi Pau menuju Malangke.

Saat itu, Luwu sudah benar-benar sudah berada di luar lingkaran pergolakan politik kerajaan di Sulawesi Selatan, telah menjadi wilayah yang tenang dan sepi. Maka dengan mudah Sulaiman berhasil mengislamkan raja Luwu pada masa itu, Andi Pattiware, pada 5 Februari 1604. Ketika Andi Pattiware memeluk Islam, wilayah Malangke tempat kerajaan berdiri dikenal dengan nama Pattimang. Dalam bahasa setempat, pattimang adalah menerima atau tempat menerima ajaran Islam.

Salah satu kronik Wajo mencatat, keputusan untuk mengislamkan Luwu pertama kali adalah langkah yang paling tepat. Mengapa? Luwu tetap akan dianggap sebagai pusat spiritual dan kerajaan pertama di Sulawesi Selatan, pusat mitos yang dikisahkan dalam epik *I La Galigo*. Inilah wilayah di mana kemuliaan

yang sebenarnya berada, meski kekuasaan sudah berpindah tangan ke Gowa. Setelah Luwu memeluk Islam, perlahan-lahan kerajaan lain di Sulawesi Selatan mengikuti jejaknya.

Seiring surutnya peran Luwu, perdagangan maritim melalui pelabuhan Cappasolo di Malangke perlahan sepi dan akhirnya mati. Pusat perdagangan berpindah ke wilayah selatan, melalui Bua, Cilellang, Walenrang, dan Toraja. Datu Luwu Sultan Abdullah membangun masjid di Palopo, wilayah yang berada di tengah persimpangan perdagangan.

Tokoh masyarakat Luwu, Anton Andi Pangerang mengatakan, pembangunan Masjid Jami oleh Sultan Abdullah (Datu Pajung Luwu XVI Pati Pasaung Toamanangi) di Palopo adalah bagian dari rekonsiliasi untuk menyatukan daerah yang mulai mengatur perdagangan sendiri.

Setelah Luwu mengumumkan Islam sebagai agama kerajaan, Abdul Makmur pergi menuju Makassar dan Abdul Jawad menuju wilayah Bira di Bulukumba. []



Masjid Jami Palopo



PATTIMANG, A WITNESS TO ISLAM'S ENTRY TO SOUTH SULAWESI

This small coastal village holds the story of the dawn of Islam in South Sulawesi.

Pattimang Village, Malangke Subdistrict, is about 20 kilometers from Masamba, the center of Luwu Utara Regency. The road to the village is sealed, but it is accessed just once a day – in the mornings – by public transport. Ojek, or motorcycle taxis, are the locals' main mode of transport.

It has not always been like this in Pattimang Village. In the 15th century, Pattimang became the new capital of Luwu Kingdom replacing Ussu. Shifting the kingdom's capital proved successful as it was during this time that Luwu reached the height of glory, staking its influence over all the kingdoms in South Sulawesi.

The capital of Luwu was relocated to Pattimang because of the area's fertility. There was an abundant supply of the staple food, sago. Another reason for the move was the presence of Baebunta and Rongkong rivers which allowed the transportation of iron ore, gold and natural resources from the forests to the kingdom's main port of Cappasolo.

Archaeologist Iwan Sumantri from Universitas Hasanuddin said Cappasolo was the biggest port in its day. Its docks were easily accessible to large ships with great tonnages.

An archaeological report from the OXIS (Origin of Complex Society in South Sulawesi) project in 1998 later incorporated into a book titled *Kedatuan Luwu* (Luwu Kingdom) described the king's palace as elegant and luxurious. This was evident from excavations conducted in Pattimang which discovered post holes in a residential structure fit for large posts measuring about five meters long.

By the mid-15th century, however, conflicts started occurring in various places as the colonial kingdoms under Luwu began building their power. Christian Pelras in *The Bugis* wrote that Luwu's influence started declining around 1500-1530. When Wajo attacked Luwu, Luwu was compelled to accept Wajo as a "younger sibling" and no longer an *ata'* or subordinate.

On the other hand, Bone and Gowa were fast becoming new power houses. In 1535, Gowa-Tallo unexpectedly defeated Bone then attacked Luwu straight at its heart. Luwu had to admit defeat and was forced to sign a treaty, surrendering power to Gowa.

It was during this time of decline that three men of Minangkabau (West Sumatra) descent, Abdul Makmur (titled Dato ri' Bandang), Sulaiman (Dato ri' Pattimang) and Abdul Jawad (Dato ri' Ditiro) who studied religion in Aceh, started spreading Islam by order of the Sultan of Johor. The Islamic proselytizers arrived in Makassar but were met with resistance. They then headed to Luwu, arriving in Bua now Bua Subdistrict, Luwu Regency in 1603.

Sulaiman chose to enter through Bua because it was the home of Tandipau, the uncle of Luwu king Datu Andi Pattiware. From Bua, Sulaiman and Tandipau headed to Malangke.

At the time, Luwu was well and truly removed from the political upheavals

affecting kingdoms in South Sulawesi; it had become a calm and quiet place. For this reason, it was easy for Sulaiman to Islamize the Luwu king, Andi Pattiware, on 5 February 1604. Once Andi Pattiware converted to Islam, the area of Malangke, where the kingdom was based, became known as Pattimang. In the local language, pattimang means to receive, or a place to receive the teachings of Islam.

A Wajo chronology noted that the decision to Islamize Luwu first was a correct move. Why? Because Luwu would continue to be regarded as the

spiritual center and first kingdom in South Sulawesi the heart of the myth narrated in the *I La Galigo* epic. This would be the place of true glory, despite power being held by Gowa. After Luwu's Islamization, other kingdoms in South Sulawesi gradually followed.

With the decline of Luwu's political role, maritime trade through Cappasolo port in Malangke also slowed down before dying out altogether. The center of trade moved southwards through Bua, Cilellang, Walenrang and Toraja. The king, Datu Luwu Sultan Abdullah, built a mosque in Palopo, which was at the

crossroads of the main trade route.

According to Luwu community figure Anton Andi Pangerang, the construction of the congregational mosque by Sultan Abdullah (Datu Pajung Luwu XVI Pati Pasaung Toampanangi) in Palopo was part of a reconciliation effort to unite regions that had started managing their own trade.

After Luwu declared Islam the kingdom's official religion, Abdul Makmur headed to Makassar while Abdul Jawad traveled to the Bira region in Bulukumba. []

Great Mosque In Palopo.



PATtingalloang, CENDEKIA BESAR BUGIS ABAD KE-17

Abad ke-17. Inilah masa keemasan renaissans di belahan bumi Eropa. Masa ketika bangsa Eropa memiliki optimisme besar dan yakin bisa menentukan nasib sendiri berbekal ilmu pengetahuan dan teknologi.

Pada abad ke-16, bangsa Eropa sudah maju di bidang maritim. Mereka memiliki kapal yang lebih cepat, memiliki teknologi kompas, peta, meriam di atas kapal, dan teknologi lainnya. Ditambah pengetahuan geografi dan astronomi, mereka mahir melintasi samudera. Di Portugis misalnya, atas dorongan “Henry the Navigator”, adik raja, dunia maritim negeri ini berkembang pesat. Perkembangan ini membuat mereka menjelajah dengan motto *gold* (mencari kekayaan), *gospel* (menyebarkan agama Kristen), dan *glory* (kemenangan).

Namun di belahan Dunia Timur, di Nusantara, cahaya renaissans itu hampir-hampir tidak pernah menjadi perhatian kaum elitnya. Apalagi menjadi bahan perdebatan. Mereka masih sibuk dengan kekuasaan dan perebutan wilayah.

Persis dalam situasi kebudayaan semacam itu, di kesultanan Makassar, hidup seorang pangeran bernama Karaeng Pattingalloang. Pangeran ini, yang meninggal pada 1654, tulis Denys Lombard dalam bukunya *Nusa Jawa*:



Het Licht der Zeevaerdt atau cahaya navigasi, merupakan peta pertama di dunia. Peta merupakan salah satu objek ilmiah yang diminati Pattingalloang.

Silang Budaya, merupakan orang dengan pikiran unggul yang siap berinteraksi dengan orang-orang Eropa terbaik di tanah airnya sendiri.

Pattingalloang adalah perdana menteri sekaligus penasihat utama Sultan Muhammad Said (1639-1653) dari kesultanan Makassar. Dia juga ikut berniaga. Rekan bisnisnya terdiri atas orang-orang Ambon, Portugis, Belanda, Manila, Siam, dan Golkonda atau Golla Konda di utara India.

Pengalaman lintas bangsa ini tampak berpengaruh pada penguasaan bahasa asing dan pandangan dunianya yang mondial. Pattingalloang menguasai bahasa Portugis, Latin, dan Spanyol. Hasrat dan gairahnya terhadap gagasan dan ilmu Barat luar biasa.

Pastor Alexander de Rhodes S.J, dalam laporannya ketika singgah di Sulawesi mengatakan, “Jika kita mendengar omongannya tanpa melihat orangnya, pasti kita mengira bahwa dia adalah orang Portugis sejati. Dia berbahasa orang Portugis sama fasihnya dengan orang Lisbon... Dia juga menguasai dengan baik segala misteri kita, dan telah membaca semua kisah raja-raja kita di Eropa dengan keingintahuan yang besar.” De Rhodes S.J kelak masyhur karena menciptakan huruf Latin untuk bahasa Vietnam.

Namun yang lebih mengagumkan dari Pattingalloang adalah cintanya kepada ilmu eksakta. “Dia selalu membawa buku-buku kita, khususnya buku-buku mengenai matematika,

yang mana dia sangat ahli dan begitu besar cintanya kepada setiap bagian ilmu ini," tulis De Rhodes. Pastor ini juga melaporkan Pattingalloang memiliki sebuah perpustakaan besar, lengkap dengan koleksi berbagai buku dan atlas Eropa.

Rasa ingin tahu Pattingalloang yang ensiklopedis juga dapat dilacak dari daftar pesanan barang langka (*rareiteiten*) yang dimintanya. Pada 3 Agustus 1641, kepada pemerintah di Batavia melalui Sultan Makassar, dia minta dikirim lonceng yang bunyinya bagus dan beratnya sampai 5 pikul. Kemudian pada 4 Juni 1648, dia mengharapkan mendapat sepasang unta, jantan dan betina. Atas pesanan-pesanan itu, Pattingalloang bersedia membayar biayanya. Pesanan yang menghebohkan.

Pesanan yang Menghebohkan

Namun pesanan terpanjang dan paling menarik adalah yang dibawa ke Batavia pada 22 Juli 1644 oleh kapten kapal Belanda *Oudewater*, ketika dia singgah di Makassar dalam perjalanan pulang dari Ambon. Pesanan itu, yang dikirim ke Belanda pada bulan Desember tahun yang sama, bakal membuat sebagian besar ilmuwan Eropa ngiler karena sangat mahal.

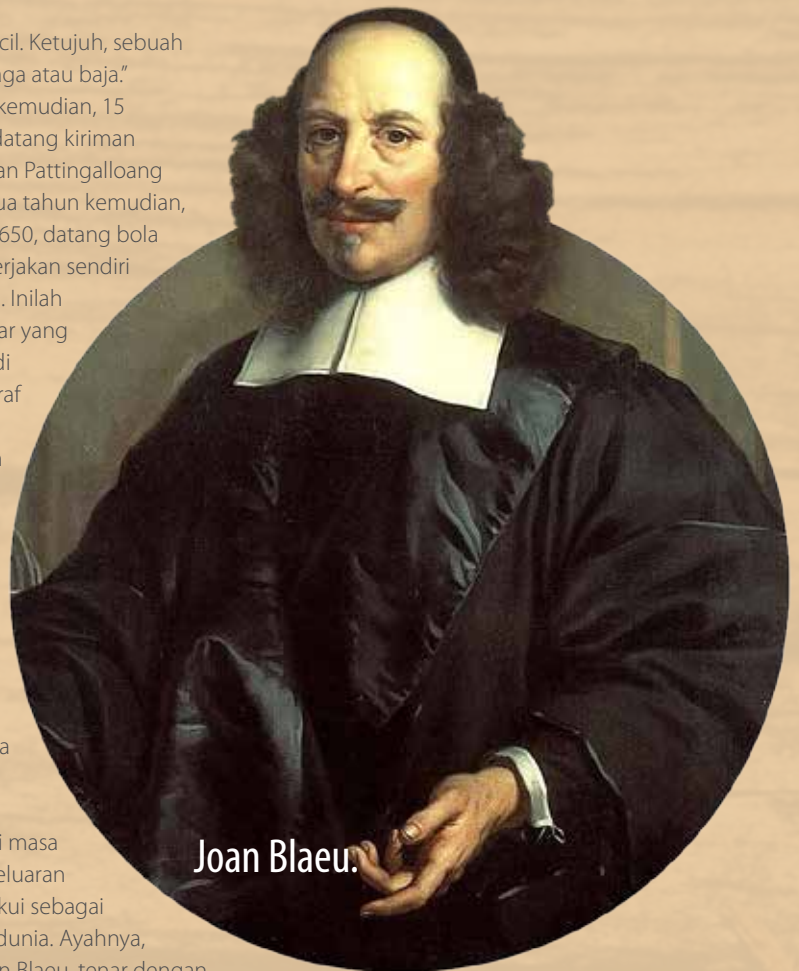
Karaeng Pattingalloang menyerahkan kepada kapten kapal *Oudewater* itu 11 *bahar* kayu cendana seharga 60 real tiap *bahar* sebagai uang muka, dan meminta: "Pertama, dua bola dunia yang kelilingnya 157-160 inci, terbuat dari kayu atau tembaga, guna menentukan letak Kutub Utara dan Kutub selatan.

Kedua, sebuah peta dunia yang besar dengan keterangan dalam bahasa Spanyol, Portugis, dan Latin. Ketiga, sebuah atlas yang melukiskan seluruh dunia dengan peta-peta yang keterangannya ditulis dalam bahasa Spanyol, Portugis, dan Latin. Keempat, dua buah teropong berkualitas terbaik yang bagus buatannya, dengan tabung logam yang ringan, serta sebuah suryakanta yang besar dan bagus. Kelima, dua belas buah prisma segitiga yang memungkinkan untuk mendekomposisi cahaya, Keenam, 3-40

tongkat baja kecil. Ketujuh, sebuah bola dari tembaga atau baja."

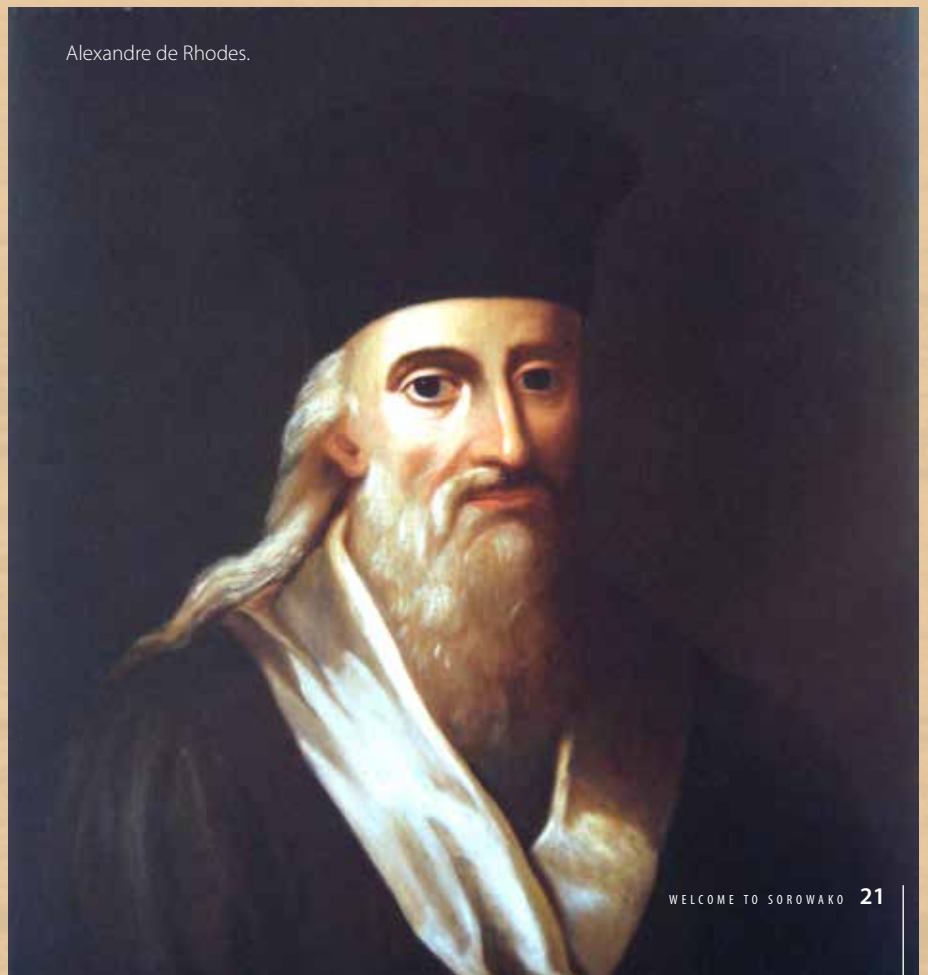
Tiga tahun kemudian, 15 Februari 1648, datang kiriman pertama pesanan Pattingalloang dari Belanda. Dua tahun kemudian, 15 November 1650, datang bola dunia yang dikerjakan sendiri oleh Joan Blaeu. Inilah pesanan terbesar yang pernah dibuat di bengkel kartograf termasyhur itu.

Joan adalah generasi kedua keluarga pembuat peta dan bola dunia paling ternama di Amsterdam. Salah satu karyanya berupa atlas dunia berjudul *Atlas Novus* (1635). Di masa itu, peta-peta keluaran Amsterdam diakui sebagai yang terbaik sedunia. Ayahnya, Willem Janszoon Blaeu, tenar dengan karyanya *Licht der Zeevaert* (Cahaya



Joan Blaeu.

Alexandre de Rhodes.



Navigasi) pada 1602, sebuah atlas bahari yang menyebar ke seluruh dunia dengan sejumlah edisi, bahasa, dan judul yang berbeda.

Tampak benar Karaeng Pattingalloang meminati ilmu-ilmu yang sedang marak pada zamannya: matematika, geografi, astronomi, dan optik. Orang-orang sezamannya terkesan dengan pesannya yang luar biasa itu, sampai-sampai penyair besar Belanda, Joost van den Vondel mengubah sajak bagi Sang Pangeran:

*Bola dunia itu, Perusahaan Hindia Timur
Mengirimkannya ke rumah Pattingalloang
agung*

*Yang otaknya menyelidik ke mana-mana
Menganggap dunia seutuhnya terlalu kecil.
Kami berharap tongkat kekuasaannya
memanjang*

*Dan mencapai Kutub yang satu dan yang lain
Agar keuzuran waktu hanya melupakan
Tembaga itu, bukan persahabatan kita.*

Sebelas tahun setelah Karaeng Pattingalloang wafat, 1665, terbit

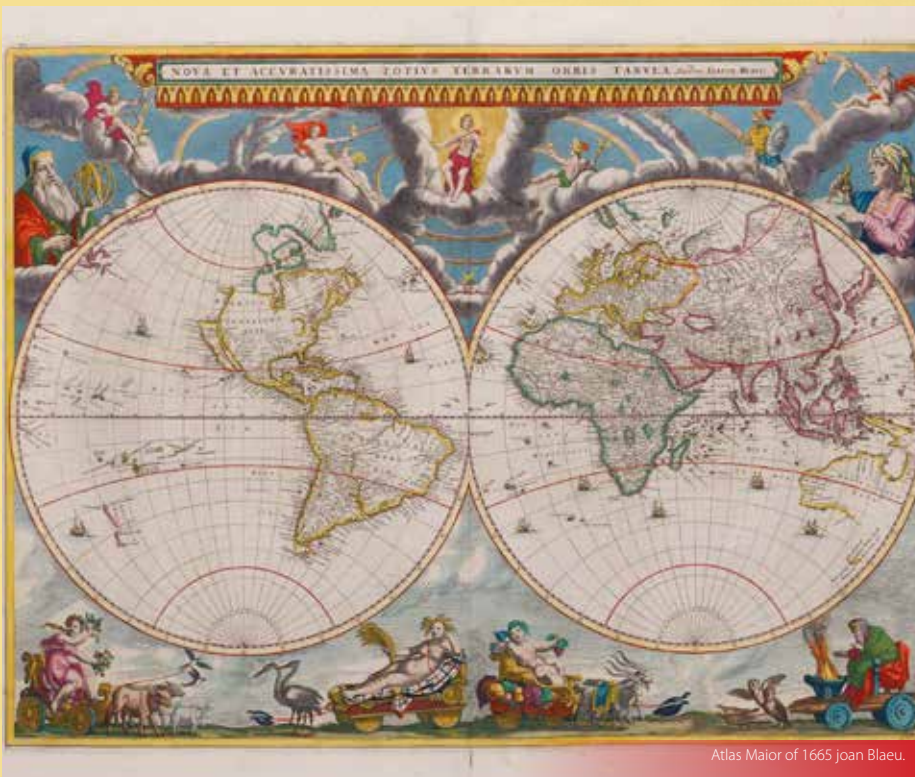
Atlas Maior karya Joan Blaeu. Dengan 594 gambar peta dan 3.000 halaman naskah, karya ini merupakan pencapaian kartografik-artistik yang tak tertandingi sampai kini. Di dua ujung Peta Dunia itu, terlihat dua sosok. Di belahan Barat tampak bapak kartografi dunia modern awal: Gerard Mercator. Di belahan Timur, digambarkan Karaeng Pattingalloang tengah mengukur jarak Celebes dari Kutub Utara. []



Atlas Novus, karya bengkel kartograf keluarga Blaeu.

Pattingalloang, The Great 17th Century Scholar from Bugis

The seventeenth century. This was the peak of the Renaissance in Europe. It was a time when Europeans were at the height of optimism, feeling confident that destiny could be determined by science and technology.



Atlas Maior of 1665 Joan Blaeu.

In the 16th century, Europeans were already well versed in maritime affairs. They had fast vessels, as well as the compass, maps, canons aboard their ships and other technology. With all of that and knowledge of geography and astronomy, they were equipped to sail the seas. In Portugal, for example, the king's brother, "Henry the Navigator" encouraged the rapid development of the country's maritime industry, resulting in seafaring journeys that carried the motto "gold (in search of riches), gospel (spreading the Christian faith) and glory (victory)".

On the other side of the world in the Nusantara archipelago, however, the light of the Renaissance was hardly cast among the East's elite, let alone debated. The elites were busy asserting their power and fighting over territories.

It was during this time that there lived a prince from the Kingdom of Makassar called Karaeng Pattingalloang. Denys Lombard, in his book *Nusa Jawa: Silang Budaya (Java Island: Culture Crosses)*, wrote that the prince, who died in 1654, was a scholar who was prepared to interact with the best Europeans in his country.

Pattingalloang was the prime minister and main advisor to Sultan Muhammad Said (1639-1653) of the Sultanate of Makassar. He was also a trader, who dealt with Ambonese, Portuguese, Dutch, Manilan, Siamese and Indian Golkonda or Golla Konda merchants.

His experience interacting with people across cultural divides seems to have influenced his mastery of foreign languages and world view. Pattingalloang was well-versed in Portuguese, Latin and Spanish. His enthusiasm and interest in Western science and ideas was extraordinary.

Father Alexander de Rhodes S.J., in his report during a visit to Sulawesi said, "If we hear him speak without seeing him in person, we could easily mistake him for a genuine Portuguese. He is as fluent in Portuguese as a Lisbon local. He has also mastered all that is mysterious to us, and has read all the chronicles about our kings in Europe with great interest." De Rhodes S.J. was later renowned for creating Latin characters for the Vietnamese language.

What was most admirable about Pattingalloang was his love of science. "He is always carrying our books, especially those on mathematics, in which he is well-versed and which every part of it he loves," wrote De Rhode. This priest also reported that Pattingalloang had a big library containing complete collections of European books and atlases.

Pattingalloang's curiosity in encyclopedic affairs was apparent from his unique order for rare items. On 3 August 1641 he made a request to the government in Batavia, through the Sultan of Makassar,

for shipment of a bell weighing 5 pikul that produced a lovely chime. On 4 June 1642, he was expecting a pair of male and female camels. Pattingalloang was prepared to pay for all the costs.

The Consignments that Caused a Stir
The longest and most interesting order by far, however, was a consignment that was brought to Batavia on 22 July 1644 by the captain of the Dutch Oudewater, after the ship had made a call at Makassar on her return journey from Ambon. The consignment, which was delivered to Holland in December that year, would have been coveted by most European scientists because of its high value.

Karaeng Pattingalloang had transferred to the Oudewater's captain 11 *bahar* of sandalwood, each *bahar* costing 60 real, as a down payment with this request: "First: two globes with a circumference of 157-160 inches, made of wood or copper, to

determine the position of the north and south poles.

Second: a large map of the world with information in Spanish, Portuguese and Latin. Third: an atlas illustrating the entire world with maps written in Spanish, Portuguese and Latin. Fourth: two telescopes made to the highest quality and by the best craftsmen, consisting of light metal cylinders and good, large magnifying glasses. Fifth: twelve triangular prisms that disperse light. Sixth: 3-40 small steel rods. Seventh: a ball made of copper or wood."

Three years later, on 15 February 1648, a shipment of Pattingalloang's first orders arrived from Holland. Two years later on 15 November 1650 the globe arrived, crafted by the master of the trade, Joan Blaeu, himself. This was the largest single order to have been commissioned to the renowned cartographer's workshop.



Joan was the second generation of Amsterdam's most prominent family of map and globe makers. Among his creations was the world atlas titled *Atlas Novus* (1635). At the time, maps issued from Amsterdam were recognized as the best in the world. His father, Willem Janszoon Blaeu, was famous for his 1602 masterpiece, *Licht der Zeevaart* (*The Light of Navigation*), a marine atlas which spread worldwide under different editions, languages and titles.

It was apparent that Karaeng Pattingalloang had a great interest in scientific fields that were popular at the time: mathematics, geography, astronomy and optics. People who

lived during this age were highly impressed with the extraordinary consignments he ordered; in fact, prominent Dutch poet Joost van den Vondel, composed a poem for the Prince:

*That globe, the East India company
Sent to the home of Pattingalloang
the great
Whose mind enquires everything
Considers the world too small.
We hope his scepter extends
From one Pole to the other
That the age of time will only
disintegrate
The copper, not our friendship.*

In 1665, eleven years after Karaeng Pattingalloang's death, Joan Blaeu's work of art, *Atlas Maior*, was published. With 594 maps and 3,000 pages of text, the atlas was an artistic-cartographic masterpiece that is still unmatched to this day. Two figures occupy either end of the World Map: Gerard Mercator, the founding father of modern cartography, on the west; and Karaeng Pattingalloang, measuring the distance between Celebes and the North Pole, on the east. []



PESONA ANGGREK SOROWAKO

Rasanya mudah jatuh cinta pada bunga yang lembut, cantik, dan elegan ini.

Anggrek merupakan salah satu jenis tanaman hias yang paling diminati. Di era Yunani kuno, bunga ini dikaitkan dengan keperkasaan. Anggrek kerap digunakan sebagai obat kesuburan, bahkan ramuan untuk menentukan jenis kelamin anak. Di Zaman Pertengahan, anggrek digunakan sebagai afrodisiak dan bahan utama ramuan cinta.

Masyarakat Aztec menjadikan anggrek sebagai simbol kekuatan. Sementara pada era Victoria di Inggris, tanaman ini, yang umumnya menumpang pada tumbuhan lain sebagai tempat hidup (epifit), menjadi perlambang kemewahan karena terbilang langka kala itu. Maka tidak salah jika anggrek dikagumi dan banyak dicari.

Suatu daerah patut berbangga bila memiliki beragam anggrek. Indonesia punya kekayaan anggrek yang mencengangkan, sampai-sampai negeri kita mendapat julukan *The Land of Orchid*. Dari 35.000 spesies anggrek di dunia, 4.000-5.000 hidup dan tumbuh di Indonesia.

Sulawesi, dengan karakter tanah dan topografi yang banyak memiliki daerah basah, cocok sebagai habitat anggrek. Sulawesi memiliki 500 spesies anggrek, termasuk yang endemik. Kekayaan anggrek Sulawesi Selatan sudah diakui masyarakat internasional. Makassar bahkan pernah menjadi tuan rumah Asia Pacific Orchid Conference, ajang pertemuan pencinta anggrek terbesar di dunia pada 1987.

Sorowako juga menjadi bagian *The Land of Orchid*. Daerah ini menjadi tempat hidup berbagai jenis anggrek, beberapa endemik. Hasil eksplorasi Badan Penelitian dan Pengembangan Daerah Sulawesi Selatan dengan Lembaga Ilmu Pengetahuan Indonesia pada 2011 menemukan 109 jenis anggrek dan 147 non anggrek endemik di Malili dan Sorowako.

Salah satunya Anggrek Bulan Sulawesi (*Phalaenopsis amabilis var celebica*) yang lebih dikenal dengan nama anggrek alam. Spesies anggrek ini, yang memiliki kelopak dan tajuk bunga berwarna putih bersih dan bibir bunga kuning atau kadang berbintik merah, banyak tumbuh di hutan-hutan Sorowako. Selain Anggrek Bulan Sulawesi, ada spesies *Coelogyne celebensis* dan *Bulbophyllum echinolabium* yang dijumpai di hutan-hutan heterogen Sorowako.

Coelogyne celebensis dikenal dengan sebutan anggrek kelapa. Bunga ini

Cattaleya nobilior

mampu merekah sempurna selama 5-7 hari, setelah itu layu dan digantikan dengan tunas bunga selanjutnya. Saat bunga mekar, tandannya terkulai sehingga bunga tampak menunduk. Seperti kebanyakan anggrek lainnya, anggrek kelapa memiliki umbi semu yang menggembung untuk menyimpan air dan cadangan makanan.

Sementara *Bulbophyllum echinolabium* memiliki bunga berukuran besar, sekitar 30-40 cm, berwarna merah tua dengan bibir bunga berwarna kuning dan bergoyang jika tertiuip angin. Anggrek jenis ini tidak menyukai sinar matahari dan bunganya mudah busuk jika terkena air.

Ada juga *Spathoglotis plicata* atau kerap disebut anggrek taman oleh pencintanya. *Spathoglotis* adalah genus anggrek tropis yang tumbuh di tanah dan memiliki lebih dari 40 spesies. Warna bunganya bervariasi, mulai dari ungu, kuning, dan putih. Di Sorowako, anggrek taman berwarna putih paling sering dijumpai.

Salah satu karakteristik yang membuat spesies anggrek ini menarik adalah mahkota bunga yang solid pada bagian atas, bukan batang panjang yang gundul seperti kebanyakan anggrek. Meskipun terlahir sebagai bunga liar,

jika dikembangbiakkan dengan perawatan yang tepat, bunga ini bisa tumbuh lebih cantik. Anggrek jenis ini juga relatif mudah dikembangkan di pekarangan. Karena itu dia dinamai anggrek taman.

Itulah sekelumit kekayaan anggrek yang dimiliki tanah Sorowako. Di daerah ini, pencinta anggrek dapat memuaskan kekagumannya. Entah itu menikmati bunganya yang eksotik, batang yang jenjang, atau mengagumi keunikan akarnya yang menjulur. []



Cattaleya nobilior

The Charm of Sorowako Orchids

It is easy to fall in love with the orchid-delicate, beautiful, elegant flowers that hold many special meanings.



The orchid is a highly popular ornamental plant. The Ancient Greeks linked this flower with power. Orchids were often used to improve fertility and were even included in concoctions to determine a child's gender. In the Middle Ages, orchids were considered an aphrodisiac and became a main ingredient of love potions.

The Aztecs used orchids to symbolize strength. In Britain's Victorian era, the epiphytic (non-parasitical plant growing upon another) plant was a symbol of luxury due to its rarity. It is therefore not surprising that orchids are highly admired and sought after. A region with a high variety of orchids deserves to be proud of itself. Indonesia is one such region and, as a result, is sometimes known as "the land of orchids". From the 35,000 orchid species in the world, 4,000 to 5,000 live and grow in Indonesia.

Sulawesi, with its unique soil characteristics, topography and humid climate is highly suitable for orchids. Sulawesi has 500 orchid species, including some that are endemic. The rich diversity of South Sulawesi's orchids is recognized worldwide. In fact, Makassar hosted the 1987 Asia Pacific Orchid Conference, a meeting of orchid enthusiasts from around the world.

Sorowako is also part of the land of orchids and is home to various orchids, some of which are endemic. An exploration

conducted by the South Sulawesi Regional Research and Development Board and the Indonesian Institute of Science in 2011 discovered 109 varieties of orchids and 147 non-orchids endemic to Malili and Sorowako.

One type of orchid, the Sulawesi Moon Orchid (*Phalaenopsis amabilis* var. *celebica*) or "natural orchid" characterized by its white petals and yellow lips, which are sometimes dotted red is commonly found in the forests of Sorowako.

There are other orchid species in Sorowako's heterogeneous forests, including *Coelogyne celebensis* and *Bulbophyllum echinolabium*. A *Coelogyne celebensis*, or "coconut orchid" flower is in full bloom for 5 to 7 days before it wilts and is replaced by the next flower. When it is in bloom, the stem bends downwards so the flower appears to bow. Like most other orchids, the coconut orchid has a pseudobulb that swells up to hold water and nutrient supplies.

Bulbophyllum echinolabium has large (30-40cm), dark red flowers with yellow lips that sway in the wind. This type of orchid does not prefer sunlight and its flowers rot easily from too much contact with water.

There is also *Spathoglottis plicata*, or "garden orchid". The *Spathoglottis* genus consists of more than 40 species of tropical orchids that grow in the ground. The flowers come in a variety of colors purple, yellow and white though they are mostly white in Sorowako.

An interesting characteristic of this species is the flower's corolla, which is located solidly on the top, instead of down the length of the stem. Although it is a type of wild flower, with proper care this species can be cultivated as a lovely ornamental plant. The relative ease with which it can grow in gardens gives the plant the popular name, "garden orchid".

So we have seen a bit of the rich diversity of Sorowako's orchids. Here, orchid enthusiasts can satisfy their admiration for the plant, whether it is for its exotic flowers, slender stems or unique root structure. []

Arundia graminifolia



Phalaenopsis amabilis

SI CANTIK UDANG HIAS TOWUTI

Danau Towuti menyimpan 12 spesies udang hias endemik. Salah satunya *Celebes beauty*. Keindahannya disukai kolektor hingga mancanegara.

Matahari semakin mengecil di ufuk barat. Kaki langit kian gelap. Kapal-kapal motor milik nelayan Desa Timampu mulai merapat ke dermaga. Para nelayan beranjak dari kapal dan membawa hasil tangkapannya yang disimpan di dalam jeriken atau jala.

Timampu merupakan bagian dari Kecamatan Towuti, Kabupaten Luwu Timur, Sulawesi Selatan. Sebuah kampung nelayan yang mengandalkan ikan nila, ikan emas, atau mujair yang melimpah di Danau Towuti sebagai sumber kehidupan.

Selain ikan, danau ini juga kaya udang hias. Udang itu berukuran lebih kecil dari penjepit kertas, dengan warna dan motif berbeda-beda. Danau Towuti—bagian dari sistem Danau Malili—sejak 1937 diketahui menyimpan udang hias endemik. Ada 12 jenis udang hias di sana. “Namun saya hanya menemukan 10 jenis,” ujar Subhan Tahir (35), satu dari dua nelayan udang hias di desa itu. Spesies yang dimaksud pria yang akrab disapa Rian ini, antara lain, leher putih, kumis putih, garis tua, liris gede, *black tiger*, *black orchid bee*, dan zebra.

Rian memutuskan menjadi nelayan udang hias empat tahun silam, karena harga udang hias cukup baik. Tak heran, di samping rumah Rian terdapat sebuah bilik kayu yang dijadikan tempat menyimpan hasil tangkapannya, yang

ditempatkan di dalam baskom atau akuarium mini. “Saya simpan di sini dulu sambil menunggu pembeli,” tambah dia.

Pada 2008, harga ikan hias Danau Towuti mencapai Rp1.500 per ekor. Namun kini merosot sampai Rp700 per ekor. Rian tidak tahu mengapa harga udang hias itu bisa merosot tajam. Padahal untuk mendapatkannya, tidaklah mudah.

Udang hias Danau Towuti semakin terkenal setelah Kristina Zitzler dari Museum of Natural History, Jerman, dan Yoxiong Cai dari Biodiversity Center National Parks Board, Singapura, menemukan spesies udang baru pada 2004, yang diberi nama *spongicola*. Nama itu diberikan lantaran udang tersebut menghuni *sponge*. Mereka hidup di air bersuhu 25-29 derajat Celcius dengan derajat keasaman 7-8,2.

Ukuran *spongicola* hanya 0,6-2,5 sentimeter, bergaris putih, merah menyala, atau bertutul biru. Warna dan coraknya yang kaya, menjadikan udang ini

berjuluk “Celebes Beauty”. *Spongicola* menjadi primadona para penggemar udang hias. Termasuk muncul di berbagai pameran akuatik dunia, seperti Aquarama, Singapura (2007), dan Interzoo, Jerman (2008). Dari event itu, udang hias Danau Towuti lantas mengundang banyak permintaan dari Eropa, Amerika Serikat, dan Jepang.

Untuk mendapatkan udang hias, Rian harus menyelam di kedalaman 3-4 meter. Pasalnya, udang-udang itu bersemayam di dasar danau yang dangkal dan bersembunyi di bangkai kayu atau batu. Lantaran penyelaman dilakukan tanpa tabung oksigen dan dinginnya air danau, Rian paling banter hanya berani menyelam satu jam sehari.

Penyelaman juga perlu hati-hati. Rian harus mengangkat batu atau kayu dengan perlahan. Termasuk meletakkan jaring halus di bawah batu untuk menaruh udang yang berhasil ditangkap.



Disenangi di Jakarta

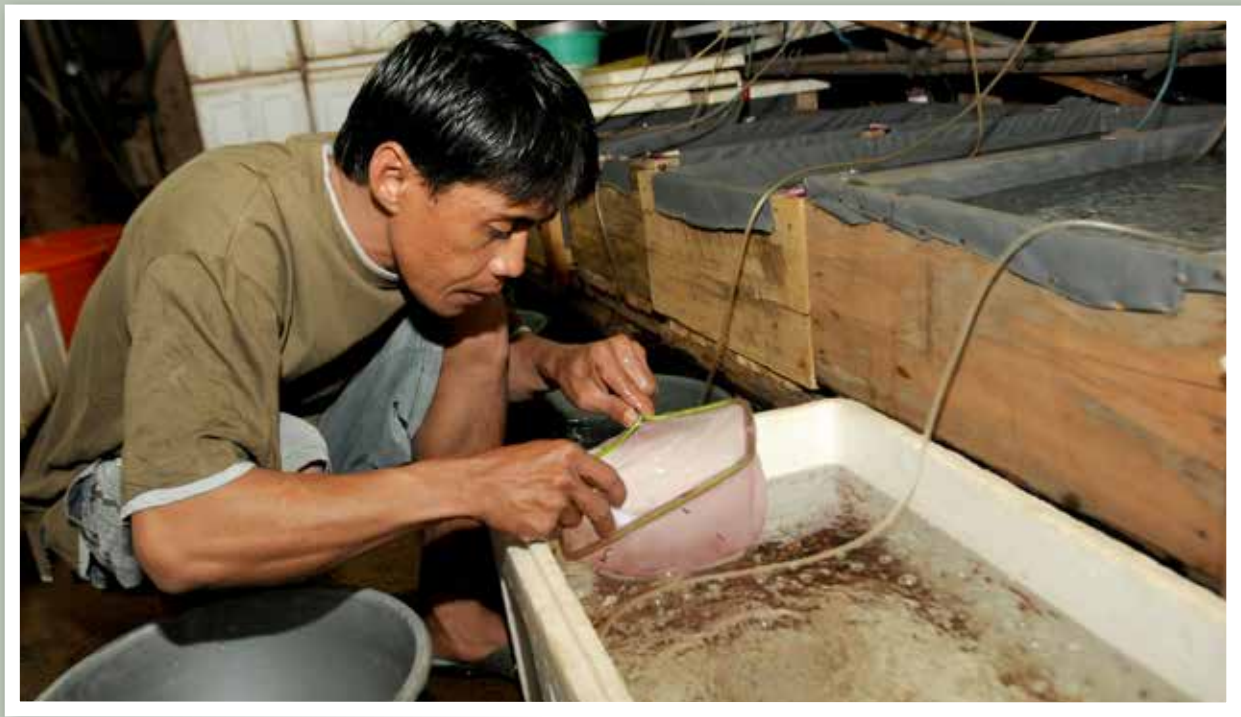
Kendala penyelaman bukan hanya itu. Rian juga berpotensi menghadapi maut. Danau Towuti terkenal dengan banyaknya buaya air tawar. "Selama tiga tahun terakhir, ada enam orang nelayan yang tewas karena buaya," ujar Erman, salah satu warga yang juga nelayan. Rian sendiri mengaku, tak jarang dia

berpapasan dengan buaya. Untungnya, hal itu selalu terjadi ketika dia masih berada di atas kapal.

Dalam sepekan Rian mampu mendapat 2.000 ekor yang dibungkus dalam 20 kantong untuk kemudian dijual ke pembeli tetap. Pola transaksinya jual putus, sehingga dia tidak tahu ke mana udang-udang hias itu didistribusikan.



"Saya dengar udang-udang itu disenangi di Jakarta. Tapi saya belum pernah ke sana untuk memastikannya. Pernah ada orang Amerika yang ingin menjadi pembeli tetap. Tapi saya tidak tahu cara mengirimnya," ujar dia datar. Pengiriman memang menjadi kendala lain bagi nelayan udang hias. Pasalnya, udang ini rentan mati ketika dikirim, meski sudah dimasukkan ke dalam kantong dan diisi oksigen. []





The Charming Ornamental Shrimp From Lake Towuti

Lake Towuti is home to 12 endemic species of ornamental shrimp. One of them is the “Celebes beauty”. Its beauty is admired by collectors the world over.

The Sun sets in the west as darkness spreads across the horizon. Motor boats belonging to fishermen from Timampu Village start docking at the pier. They then leave their boats carrying their catch, all safely stored in jerry cans or nets.

Timampu is part of Towuti Subdistrict, Luwu Timur Regency, South Sulawesi. It is a fishermen’s village which relies on the vast stock of tilapia in Lake Towuti for sustenance.

Apart from fish, this lake is also full of ornamental shrimp. The shrimp—smaller than a paper clip—come in various colors and patterns. Part of the Lake Malili river system, Lake Towuti has been known since 1937 as home to endemic ornamental shrimp.

There is said to be 12 live ornamental shrimp species in Lake Towuti. “But I have only found 10 types,” said Subhan Tahir (35), better known as Rian, who is one of the two ornamental shrimp fishermen in the village. The species he refers to are the white neck (leher putih), the white whisker (kumis putih), the old line (garis tua), liris gede, the black tiger, the black orchid bee and the zebra.

Rian decided to become an ornamental shrimp fisherman four years ago because they fetched a good price. Next to his house is a wooden shed used to store his catch, which he puts into tubs or mini aquariums. “This is where I store the shrimp while I wait for buyers,” he said.

In 2008, ornamental fish from Lake Towuti sold for IDR1,500 a piece, but now they are just IDR700. Rian does not know why the price of ornamental shrimp has come down so much – particularly considering the difficulty of catching them.

Ornamental shrimp from Lake Towuti gained fame after Kristina Zitzler from the Museum of Natural History in Germany and Yoxiong Cai from the Biodiversity Center National Parks Board in Singapore discovered a new shrimp species in 2004 which they named *spongicola*, after the sponges they inhabited. They lived in water temperatures of 25-29 degrees Celsius with acidity levels between 7 and 8.2.

Spongicola, measuring just 0.6-2.5 centimeters, has white stripes, is bright red or has blue spots. Its vivid colors and complexion give it the nickname “Celebes beauty”. *Spongicola* is a favorite of ornamental shrimp enthusiasts and has appeared in world-class aquatic exhibitions such as Aquarama in Singapore (2007) and Interzoo in Germany (2008). Those events have helped spread the fame of Lake Towuti’s ornamental shrimp, resulting in increased demands from Europe, America and Japan.

To catch the shrimp, Rian must dive to depths of 3 to 4 meters because the shrimp live on shallow lakebeds among dead wood or rocks. Because his dives are unassisted and the water is cold, Rian dives on average for only one hour a day.

The dive must be done cautiously, and any lifting of rocks or wood must be done slowly. Rian also needs to set down fine nets underneath rocks to keep the shrimp intact once they are caught.

Loved by Jakartans

These are not the only difficulties Rian faces in his dives. There is also the risk of being attacked by Lake Towuti’s freshwater crocodiles. “In the last three years, six fishermen have died from crocodile attacks,” said Erman, a resident fisherman.

Rian said he often goes past crocodiles on his trips; fortunately, this has always happened when he is in his boat. In a week, Rian catches up to 2,000 shrimp. He then packs them in 20 bags and sells them to a fixed buyer. The transaction occurs between him and the buyer and goes no further; thus he has no knowledge of the distribution.

“I’ve heard that the shrimp loved by Jakartans, but I’ve never been there to find out. Once an American wanted to be a fixed buyer but I didn’t know how to deliver them,” he said.

Delivery is indeed one of the obstacles for ornamental shrimp fishermen; once they are caught, the shrimp is at great risk of dying despite being placed in oxygenated containers. □



KERA PANTAT MERAH DARI SOROWAKO

Macaca ochreata, kera pantat merah khas Sorowako adalah satwa yang dilindungi. Sering dianggap hewan perusak, keberadaannya perlu mendapat perhatian lebih.



Foto: Weldi Purwanto

Segerombolan kera hitam turun dari perbukitan rimbun sebelah Timur Sorowako, tepatnya di daerah Sumasang dan Old Camp. Mereka menghampiri rumah-rumah penduduk. Berlari-lari, duduk di taman, berdiri di pagar rumah, mengambil makanan, hingga merobohkan batang pisang.

Kera-kera itu berbulu hitam dengan sedikit putih di bagian lengan, kaki, dan pipi. Kalau seseorang mendekati, pipi kera akan melembung besar dan mengeluarkan suara mirip orang mengusir kucing.

Kera hitam itu bernama *Macaca*. Menurut Fooden (1969), ada enam jenis kera di Sulawesi. *Macaca maura* di Sulawesi Selatan, *Macaca hecki* di Sulawesi Tengah dan Utara, *Macaca nigrescens* di Kotamubagu, dekat Gorontalo, *Macaca nigra* di Sulawesi Utara, *Macaca ochreata* di Sulawesi Tenggara, dan *Macaca brunnescens* di Pulau Muna dan Butoh.

Macaca adalah jenis primata yang lebih aktif di tanah daripada di pohon. Makanan utamanya buah-buahan, seperti nangka. Namun mereka juga doyan serangga, pucuk daun muda, atau tunas pisang. Jenis *Macaca* yang muncul di Sorowako berciri pantat tanpa bulu dan berwarna merah.

Tabiati mereka suka bergerombol. Kalau turun bukit bisa mencapai 10 sampai 30 ekor dan biasanya sore hari. Di antara

gerombolan itu, selalu ada pemimpinnya yang berbadan lebih besar dan bergerak sendiri mengawal kerumunan. Berdasarkan data "Red List of Threatened Species dari International Union for Conservation of Nature and Natural Resources", *Macaca* di Sorowako berjenis *Macaca tonkeana* dan *Macaca ochreata*, sama seperti di Sulawesi Tenggara.

Satwa Langka

Habitat *Macaca* di rumput subur dan hutan rimbun. Tak heran mereka mendiami perbukitan Sorowako yang berkarakter seperti itu. Bulan Agustus hingga awal November merupakan fase di mana *Macaca* terlihat banyak dan lebih sering turun bukit.

"Kalau ada manusia, mereka mengeluarkan suara. Tapi kalau manusia diam, mereka juga ikut diam. Mungkin karena mereka merasa kalau manusia adalah ancaman," ujar Weldi Purwanto, seorang pemerhati sekaligus fotografer satwa yang tinggal di Sorowako.

Weldi tidak salah. *Macaca* yang sehari-hari kerap bergerombol memang perlu dilindungi, baik dari perburuan atau gangguan manusia lainnya. *Macaca* yang jumlahnya tidak lagi banyak, perlu mendapat perhatian lebih. □



Foto : Weldy Purwanto



Foto : Weldy Purwanto

RED BOTTOMED MONKEYS FROM SOROWAKO

Macaca ochreata, they are the red-bottomed monkey unique to Sorowako, is a protected animal. Their existence must be seriously considered.





Foto : Weldi Purwanto

A group of black monkeys descend from the lush hills east of Sorowako around Sumasang and Old Camp areas. They approach local houses; they run, sit in parks, stand on fences, take food and topple over banana trees.

The monkeys have a black coat with white markings on their arms, legs and cheeks. When approached, they puff out their cheeks and let out a hissing sound.

Called macaques, Fooden (1969) classified six in Sulawesi: *Macaca maura* in South Sulawesi; *Macaca hecki* in Central and North Sulawesi; *Macaca nigrescens* in Kotamubagu, near Gorontalo; *Macaca nigra* in North Sulawesi; *Macaca ochreata* in Southeast Sulawesi; dan *Macaca brunnescens* in Muna Island and Butoh.

Macaques are primates that are more active on land than in trees. They feed mainly on fruit, such as jackfruit, but they are also fond of insects, young leaves and banana shoots. Macaques in Sorowako can be identified by their smooth red bottoms.

They live in large groups. Packs of 10 to 30 of them may descend all at once from the hills around dusk. A leader, with a physically larger build, is always present to safeguard the

pack. According to data from the International Union for Conservation of Nature and Natural Resources' Red List of Threatened Species, Sorowako's macaques are of the *Macaca tonkeana* and *Macaca ochreata* variety.

Threatened Species

The habitat of the macaques is lush grass and thick forest; it is no wonder that they like to live at Sorowako hills. The period between August and November is when macaques are in larger numbers and come down from the hills more frequently.

"When humans are around, they make noises. But when humans are quiet, they will also be quiet—perhaps this is because they consider humans a threat," said Weldi Purwanto, an animal observer and photographer living in Sorowako.

Macaca, which is classified threatened animal need to be protected from animal hunting or other threats. With its number being in step decline, Macaca existence must be seriously considered. []

KEINDAHAN EBONI YANG KIAN LANGKA

Karena semakin sulit menemukan kayu eboni yang indah, pusat pembibitan PT Vale Indonesia Tbk melakukan pembibitan agar tanaman ini tidak punah.

Eboni and ivory/ Live Together in Perfect Harmony/ Side by Side on My Piano Keyboard/ Oh Lord, Why Don't We? Masih ingat lagu nyanyian Paul McCartney dan Stevie Wonder ini? Atau lagu sedih *Ebony Eyes*-nya Everly Brothers ini? *On a weekend pass I wouldn't have had time/ To get home and marry that baby of mine/ So I went to the chaplain and he authorized/ Me to send for my Ebony Eyes.*

Ya, hampir semua orang pernah mendengar nama eboni. Namun tidak banyak yang mengetahui seperti apa bentuk kayu ini. Eboni merupakan kayu dengan semburat yang sangat indah. Batangnya berliris hitam pekat diselingi warna coklat. Tak heran jika mata yang indah biasa disebut "ebony eyes". Orang Sunda menyebutnya *panon hideung*, dan ada lagunya juga.

Sifat kayu eboni sangat keras dan sangat berat. Setiap satu meter kubiknya bisa berbobot hampir 100 kilogram. Eboni tumbuh di daerah tropis. Asia Barat seperti India dan Sri Lanka atau beberapa negara di benua Afrika merupakan habitat tanaman ini. Sedangkan di Asia Tenggara, diyakini, hanya tumbuh di Indonesia, tepatnya di Sulawesi. Tak heran, dari ratusan jenis eboni, nama eboni Sulawesi (Macassar ebony) termasuk dalam jajaran eboni yang diakui dunia

dengan nama Latin *Diospyros celebica*. Sedikitnya ada 100 macam eboni, di antaranya yang cukup terkenal, Eboni Madagaskar (*Diospyros haplostylis*), Eboni Kamerun, Eboni Nigeria, dan Eboni Sri Lanka.

Karena karakter kayunya sudah bagus, eboni tidak perlu diolah berlebihan. Sedikit amplas dan vernis sudah membuat kayu ini tampak cemerlang. Biasanya eboni dimanfaatkan sebagai bahan baku pembuatan perabotan, pajangan, atau instrumen musik seperti piano atau biola.

Pohon eboni termasuk tanaman berumur panjang. Setelah puluhan hingga ratusan tahun baru dapat dimanfaatkan. Ketika berumur 40 tahun, diameternya masih sedikit lebih besar dari pohon karet atau sekitar 30 sentimeter. Kemudian akan berdiameter 1-1,5 meter ketika usianya di atas 100 tahun dengan ketinggian mencapai 40 meter.

Kini semakin sulit menemukan kayu eboni di Sulawesi. Prihatin melihat hal itu, Divisi Nursery Vale mulai melakukan pembibitan agar tanaman ini tidak punah. "Upaya pembibitan kami lakukan dengan dibantu masyarakat. Baik itu biji atau tanamannya," ujar Supervisor of the Nursery and Material of Revegetation, Erlin Harry.

Sejauh ini pembibitan eboni cukup berhasil. Setidaknya dari target rehabilitasi lahan seluas 150 hektare per tahun, nursery berhasil mendistribusikan sejumlah eboni berusia di atas empat tahun untuk mengisi lahan rehabilitasi tersebut.

Fakta Eboni

- Eboni berasal dari bahasa Yunani yang berarti "Buah Para Dewa".
- Masyarakat tradisional meyakini meminum air dengan menggunakan cawan dari kayu eboni dapat menangkal racun dan dijauhi roh jahat.
- Tanaman ini membutuhkan hara dan tingkat kelembaban tanah yang tinggi.
- Etiopia dikenal sebagai negara penghasil eboni terbaik. Secara rutin, negeri ini mengirim 200 gelondongan eboni per tahun ke Persia.
- Eboni termasuk jenis kayu yang mudah dilem.
- Sebagian besar eboni berhabitat di negara-negara Afrika Utara.
- Habitat utama Eboni Sulawesi adalah Sulawesi Utara, Tengah, dan Selatan.
- Orang Bugis mengenal Eboni Sulawesi sebagai aju lotung, orang Kaili (Sulteng) menyebutnya muotong. []



THE BEAUTY OF EBONY BECOMING HARDER TO FIND

The increasing difficulty in finding beautiful ebony has prompted the Nursery Division of PT Vale Indonesia Tbk to grow seedlings and prevent the plant's extinction.



E *bony and ivory/ Live Together in Perfect Harmony/ Side by Side on My Piano Keyboard/ Oh Lord, Why Don't We?* Remember this tune sung by Paul McCartney and Stevie Wonder? Or that melancholic song of the Everly Brothers, "Ebony Eyes"? *On a weekend pass I wouldn't have had time/ To get home and marry that baby of mine/ So I went to the chaplain and he authorized/ Me to send for my Ebony Eyes.*

Most people have heard the word "ebony" but few know what the wood looks like. Ebony is a timber with beautiful dark tinges. The trunk has jet black lines interspersed with brown. It is little wonder that dark eyes are called ebony eyes. The Sundanese call this *panon hideung* and they, too, have a song about it.

Ebony wood is very hard and heavy, weighing almost 100 kg per cubic meter. A tropical plant, ebony can be found in India and Sri Lanka in West Asia, as well as in some countries in Africa. In Southeast Asia, ebony is thought to grow only in Indonesia, more specifically, in Sulawesi. This is why, among hundreds of world varieties, ebony from Sulawesi (Macassar ebony) has its own Latin name, *Diospyros celebica*. Well-known ebony varieties include those from Madagascar (*Diospyros haplostylis*), Cameroon, Nigeria and Sri Lanka.

Ebony wood needs very little processing due to its naturally beautiful grain. Just a small amount of sanding and varnish is enough to make this timber shine. Ebony is mostly used as raw material in the manufacture of furniture, decorations and parts of musical instruments such as pianos and violins.

It has a long lifespan, taking decades and even centuries to grow before it can be harvested. At 40 years of age, its diameter is little more than that of a rubber tree – about 30 centimeters. A tree over 100 years old will have a diameter of 1 to 1.5 meters and a height of about 40 meters.

Lately it has become harder to find ebony timber in Sulawesi. This has prompted Vale to start a nursery to prevent the plant's extinction. "Our efforts at the nursery have been assisted by the local community, both in terms of seeding and planting," said Supervisor of Nursery and Revegetation, Erlin Harry.

So far the nursery has been a success. To fulfill Vale's land rehabilitation target of 150 hectares a year, the company has managed to distribute and plant a number of ebony trees aged four years and older.

Ebony Facts

- Ebony comes from a Greek word meaning "fruit of the gods".
- Traditional communities believe drinking water from a saucer made of ebony wards off poison and keeps evil spirits at bay.
- The plant requires very moist soil that is rich in nutrients.
- Ethiopia produces the world's best ebony. The country regularly sends 200 logs a year to Persia.
- Ebony wood responds well to adhesives.
- Most ebony is found in Northern African countries. []



Melihat “Raksasa Besi” di Mining Park



PT Vale Indonesia Tbk membangun Mining Park. Ini bagian dari Taman Raya Wallacea- Sawerigading, kawasan wisata alam dan rekreasi.

Sebuah *bulldozer* berkelir putih terparkir di tengah taman yang rimbun. Kendaraan ini, yang berfungsi memindahkan dan meratakan material tanah, berdimensi setinggi bangunan dua lantai. Bobotnya 27 ton atau sekitar 90 kali berat gajah dewasa. *Bulldozer* ini bukan nysar atau ingin meratakan taman, tapi merupakan satu dari 7 koleksi Mining Park yang dibangun Vale sejak pertengahan 2010 silam.

Mining Park berada di kompleks Pembibitan dan Penanaman Kembali (*nursery*) Vale di Sorowako. “Tempat ini sebagai wahana edukasi mereka yang ingin mengenal kendaraan-kendaraan tambang nikel,” ujar Supervisor Nursery and Revegetation, Erlin Harry.

Selain *bulldozer* terdapat beberapa kendaraan tambang lain yang berukuran raksasa. *Front Shovel* bermerek Caterpillar tipe F/S510B, misalnya. Mesin pengeruk tanah dengan tingkat produktivitas 1.200 ton per jam ini, berbobot 182 ton. *Shovel*

ini pernah beroperasi sepanjang tahun 1998 sampai 2009.

Kemudian *Dump Truck* tipe 773B. Inilah kendaraan yang berfungsi untuk mengangkat tanah material penutup dan bijih nikel berukuran 9,7 x 5 x 5,5 meter dengan bobot 54 ton. Kapasitas baknya mencapai 35 meter kubik per jam. Yang tak kalah gagah, keberadaan *Grader Motor* tipe 146. Kendaraan ini, yang berfungsi meratakan jalan di tambang, memiliki bobot mati 18,6 ton dengan dimensi 9,34 x 2,82 x 3,34 meter.

Ada pula kendaraan tambang yang berukuran mungil. Di antaranya *Back Hoe Loader* yang memiliki keranjang kerukan di depan dan di belakang. Inilah kendaraan yang bertugas memperbaiki saluran air dan meratakan material tanah, memiliki produktivitas 1 meter kubik per jam dengan bobot mati 7 ton.

Kata Erlin, seluruh kendaraan tambang ini, sebenarnya masih berfungsi. Namun lantaran habis masa pakainya (rata-rata beroperasi 1998-2009), lantas dijadikan koleksi wahana Mining Park. Meski tidak beroperasi, aspek keselamatan pengunjung Mining Park menjadi prioritas pengelola. Misalnya, berbagai rambu peringatan dan pagar pembatas dipasang dekat kendaraan. Tangga-tangga juga diberi jaring. Sedangkan kendaraan tambang yang memiliki kolong, ditutup pagar kawat agar tidak ada pengunjung yang iseng menerobos. Mesin dan sistem kelistrikan kendaraan juga diangkat seluruhnya untuk menghindari bahaya.

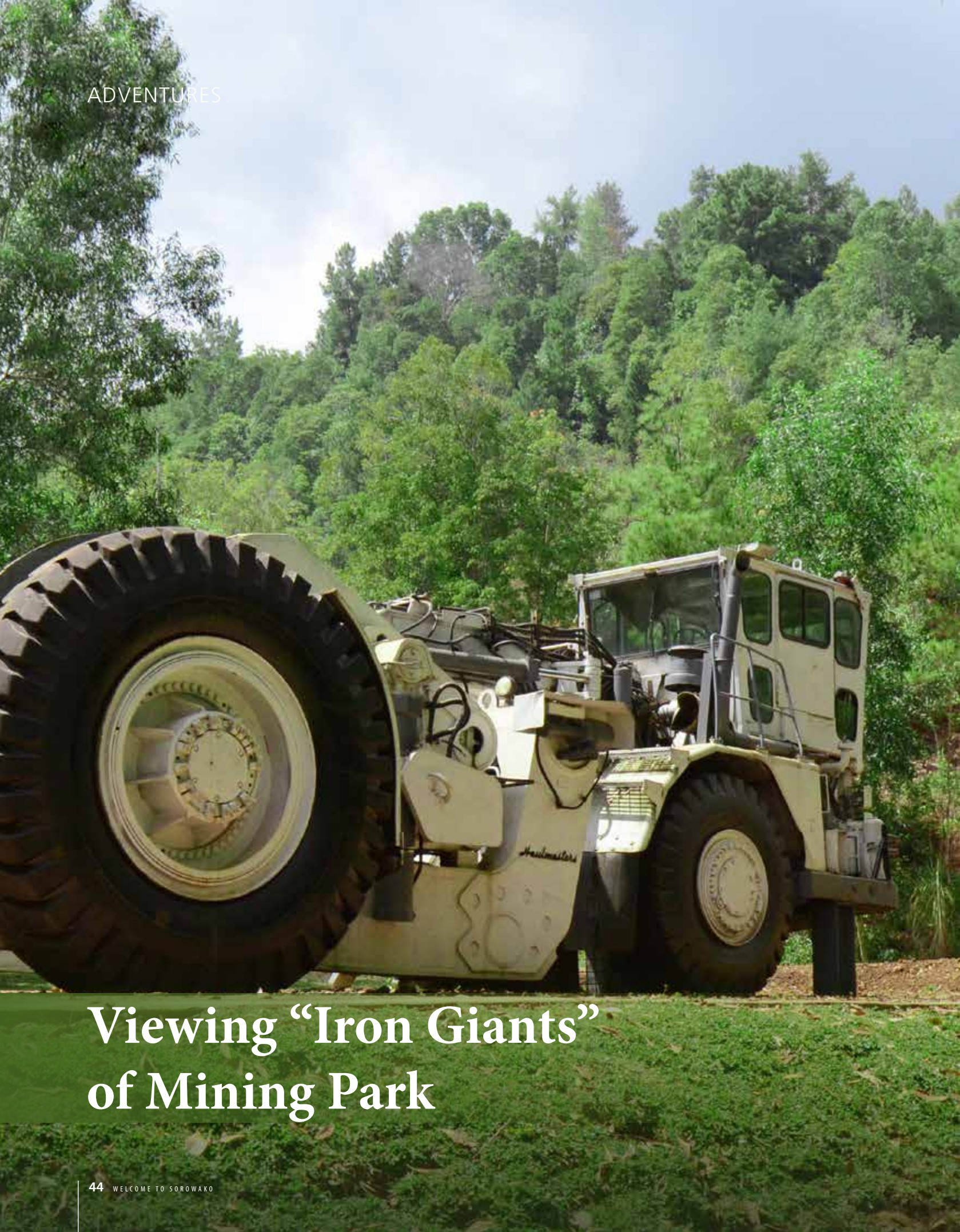
Sayangnya, pengunjung Mining Park tidak didampingi pemandu wisata. Mining Park buka setiap hari mulai pukul 08:00-16:30 Wita, terbuka untuk umum dan tidak dikutip bayaran. Bagi pengunjung anak di bawah usia 12 tahun, wajib didampingi orangtua.

Taman Wallacea-Sawerigading

Mining Park merupakan bagian dari Taman Raya Wallacea-Sawerigading, proyek wisata alam dan rekreasi yang ditargetkan pengelola rampung sekitar lima tahun ke depan. Di tempat ini nantinya terdapat pembudidayaan tanaman dan satwa khas Sulawesi, taman bermain, dan area kemping.

Taman diproyeksikan akan membudidayakan sedikitnya 200 jenis vegetasi tanaman, seperti dengan, eboni, kakao, nepentes, dan betoa. Sedangkan untuk satwa, diprioritaskan pemeliharaan rusa Jonga dan anoa dataran rendah dan gunung. Rencananya, taman bermain dan piknik akan dilengkapi ruang terbuka dengan fasilitas toilet umum, bangku taman, taman air mancur, wahana *outbound*, dan aktivitas *outdoor* lainnya. □





Viewing “Iron Giants” of Mining Park



Vale build a Mining Park. It is part of the Wallacea-Sawerigading Botanical Park, a nature tourism and recreation project.

A white bulldozer is parked in the middle of a lush park. The massive vehicle—designed to move and level soil—is about as tall as a two-storey building, weighing in at 27 tons or about 90 times the weight of an adult elephant. The bulldozer is not lost, nor is it there to fell trees in the park; it is in fact one of 7 objects in a collection belonging to Mining Park, which PT Vale started constructing in mid-2010.

Mining Park is located in the Nursery and Revegetation complex of PT Vale in Sorowako. “This is a place of education for those who want to learn more about nickel mining vehicles,” said PT Vale Supervisor of Nursery and Revegetation, Erlin Harry.

Apart from the bulldozer, there are other oversized mining vehicles on display, such as the F/S510B Caterpillar front shovel excavator. The machine, which has a productivity of 1,200 tons an hour and weighs in at 182 tons, was used in operations from 1998 to 2009.

A 773B-series dump truck, measuring 9.7 x 5 x 5.5 meters and weighing 54 tons, was used to move earth and nickel ore at a dumping capacity of 35 cubic meters an hour. Then there is the 146-series Motor Grader, with a dead weight of 18.6 tons, measuring 9.34 x 2.82 x 3.34 meters, which was used to level roads in the mines.

There are also smaller mining vehicles. A backhoe loader, which has buckets in the front and back, was instrumental in fixing waterways and leveling dirt; it has a productivity of one cubic meter an hour and a dead weight of 7 tons.

Erlin said all the vehicles on display were in fact still operable but because they had passed their lifetime (most of them operating between 1998 and 2009) they have become part of

Mining Park’s collection. Although the vehicles are no longer in operation, the safety of Mining Park visitors is still a high priority: warning signs and barrier fences have been erected near the displays; steps and ladders have been blocked with netting; and high vehicles with openings underneath have been fenced off to deter trespassers. The vehicles’ engines and electric systems have also been removed to further avoid accidents.

Visitors are required to wear safety gear such as helmets, boots and protective glasses. Mining Park’s only downside is the absence of a tour guide. Mining Park is open to the public every day from 8 am to 4.30 pm Indonesia Central Time, and is free of charge. Children under 12 must be accompanied by an adult.

Wallacea-Sawerigading Park

Mining Park is part of the Wallacea-Sawerigading Botanical Park, a nature tourism and recreation project which is expected to be completed in the next five years. Upon its completion, the park will have a cultivation center for plants and wildlife unique to Sulawesi, as well as playgrounds and camping areas.

The park is expected to cultivate about 200 types of vegetation, such as *dengen*, *ebony*, *cacao*, *nephentes* and *batoa*. For wildlife cultivation, priority will be given to Jonga deer and mountain and lowland anoa. Picnic areas and playgrounds will consist of open spaces equipped with public facilities including toilets, park benches, fountains and facilities for outbound and other outdoor activities. []

JELAJAH

Pesta Air Dua Puluh Tingkat

Luwu Timur menyimpan keindahan alam.
Salah satunya Air Terjun Mata Buntu.

Air Terjun Mata Buntu adalah salah satu eksotisme alam Luwu Timur. Mata Buntu yang memiliki ketinggian 20 tingkat ini, dilindungi alam yang masih perawan. Tak heran, airnya jernih dan udaranya sejuk. Mengunjunginya ibarat menyerap energi alam Luwu Timur.

Untuk menuju tingkat tertingginya, pengunjung harus mendaki ratusan anak tangga. Di sisi kanan dan kiri, terdapat tebing karst tinggi menjulang. Pada tingkatan air terjunnya, terbentuk kolam kecil 20 buah, cocok untuk berendam atau bermain air. Kedalamannya antara semata kaki, sebetis, hingga pinggang.

"Kalau sudah berendam di kolam, rasanya tak ingin keluar," kata Idam, salah satu pengunjung yang sedang membawa keponakannya. Idam mengaku, setiap hari libur selalu mengunjungi Mata Buntu untuk berwisata atau sekadar main air di kolam-kolam rendam.

Mengunjungi Mata Buntu tidak sulit. Letaknya di Kecamatan Wasuponda, Kabupaten Luwu Timur, sekitar 40 menit dari Malili ibu kota Luwu Timur. Sedangkan dari Sorowako, cukup 30 menit. Jalanan juga sudah diaspal mulus.

Sepanjang perjalanan menuju air terjun, Anda akan disuguhi hamparan sawah. Jika musim tanam tiba, Anda akan melihat para petani sibuk menggarap lahannya. Burung-burung bangau putih juga mudah ditemui membelah angkasa.

Untuk menikmati pesona Air Terjun Mata Buntu, pengunjung tidak dipungut bayaran. Cukup membayar parkir sebesar Rp10.000 untuk kendaraan roda empat dan Rp1.000 untuk motor.

Suara Gemuruh

Mata Buntu bukanlah nama sebenarnya. Martinus Tomana, Ketua Dewan Adat Karunsie mengatakan, nama sebenarnya adalah "Meruruno" yang dalam

bahasa masyarakat setempat berarti "gemuruh". Bunyi air terjunnya seperti gemuruh," kata dia menjelaskan asal kata.

Suku Karunsie, bersama suku Padoe dan Tambee adalah suku asli yang mendiami beberapa wilayah di Kabupaten Luwu Timur, termasuk Kecamatan Wasuponda. Menurut Martinus, Air Terjun Meruruno awalnya cukup deras. Penduduk setempat membuat parit dan mengalirkannya ke sawah. "Seperti irigasi alami," katanya.

Martinus mengaku, tak jelas sejak kapan nama Mata Buntu muncul. Tapi dia memperkirakan, nama itu mencuat sejak lokasi ini dibuka sebagai tujuan wisata. Namun, menurut dia, penamaan itu tidak juga salah. Pasalnya, mata air Mata Buntu yang keluar dari pegunungan, tepatnya bebatuan pegunungan, membentuk gelembung-gelembung air. []





Twenty-Level Waterfalls Party

Luwu Timur is home to natural beauty such as Mata Buntu waterfall.

Mata Buntu waterfalls is one of Luwu Timur's exotic natural wonders. The falls are 20 levels high and well protected. Set amongst virgin nature, it is little wonder that the water is crystal clear and the air cool. Visiting the falls is like absorbing a bit of Luwu Timur's natural energy.

To reach the fall's highest level, visitors must climb hundreds of steps. On its left and right are towering walls of karsts; on the waterfall levels are 20 small pools—perfect places to have a soak or a splash. They vary in depth, from ankle, calf to waist-deep.

“When you soak in the pools, you don't feel like coming out,” said Idam, who was visiting the falls with his nephew. Idam said he always visited Mata Buntu waterfall in the holidays for fun and to have a play in the soaking pools.

It is not hard to reach Mata Buntu. Located in Wasuponda Subdistrict, Luwu Timur Regency, it is about 40 minutes from Luwu Timur's capital, Malili. From Sorowako it is a 30-minute drive on well sealed roads.

The trip to the waterfall is a pleasant experience in itself, as the road passes rice fields and, during planting season, the many farmers working on them. White herons can be easily spotted in the sky.



Entry to Mata Buntu waterfall is free, although there is a parking fee of IDR10,000 for four-wheeled vehicles and IDR1,000 for motorbikes.

A Rumbling Sound

Mata Buntu is not the original name of the falls. Martinus Tomana, Karunsie's Indigenous Council said its real name was "Meruruno" which in the local dialect meant "rumble". "The waterfall sounded like a rumble," he explained.

Karunsie, along with Padoe and Tambee Tambee tribes are indigenous to the areas where Luwu Timur Regency—and Wasuponda Subdistrict—is located. Thomas said Meruruno waterfall had once had a heavy, swift flow. At one point local residents channeled the water into their rice fields. "Like natural irrigation," he said.

Martinus was unsure of when the name "Mata Buntu" appeared, but he guessed it was around the same time the waterfall was designated a tourist attraction. He said the new name was not entirely wrong because the rock mountain springs where Mata Buntu's water comes from create a flow of water bubbles. []



Pesona Pantai-pantai di Teluk Bone

Bila Anda berada di Sorowako dan menyukai keindahan pantai, Anda perlu menantang diri menjelajah pesisir timur Kabupaten Luwu Timur ke arah Kabupaten Luwu sepanjang 316 kilometer untuk menikmati keindahan tujuh pantai di Teluk Bone. []





foto : Soroako Diving Club



The Charming Beaches of Bone Gulf

If you are in Sorowako and enjoy the beauty of the seaside, you need to challenge yourself by traveling the 316 kilometers of coastline on the eastern side of Luwu Timur Regency in the direction of Luwu Regency to take in the charm of Bone Gulf's seven beaches. []





PANTAI BULU POLOE, MALILI

Dari *diving* hingga mancing.

Inilah pantai eksotis yang paling dekat, sekitar 55 km dari Sorowako. Sebuah pulau seluas lebih kurang 30 hektar berada di Desa Harapan, Malili, Luwu Timur. Bulu Poloe dapat ditempuh melalui empat titik: Lampia, Ussu, Malili, atau Wotu. Namun kebanyakan wisatawan memilih via Batu Menggoro, Lampia, karena waktu tempuhnya lebih singkat, hanya sekitar 45 menit. Untuk menuju pulau tersebut Anda dapat menyewa kantinting (perahu bermotor) dari nelayan setempat dengan

tarif sekitar Rp250 ribu untuk kapasitas 7 penumpang.

Keindahan terumbu karang dan kejernihan airnya membuat tempat ini kerap dijadikan *diving spot* atau *snorkeling*. Pantai di gugus Teluk Bone ini kaya ragam ikan sehingga kerap dimanfaatkan oleh penghobi memancing. Beberapa di antaranya ikan kakap merah dan ikan kuwe. Bagi Anda yang kurang suka main air, dapat bersantai menikmati panorama laut beralas pasir putih dan rindangnya pepohonan. □



foto : Sorowako Diving Club



foto: Soroako Diving Club



foto: Soroako Diving Club

BULU POLOE BEACH, MALILI

From diving to fishing.

Located 55 km from Sorowako, this exotic beach is on a 30-hectare island in Harapan Village, Luwu Timur. Bulu Poloe can be reached through four points: Lampia, Ussu, Malili and Wotu; most tourists choose to go through Batu Menggoro, Lampia, because the travel time of 45 minutes is shortest. To get to the island, you can hire a kantinting (motorized boat) from a local fisherman for about IDR250,000 that can accommodate 7 passengers.

The beauty of the coral reefs and the clarity of the water make this place an ideal diving or snorkeling spot. Beaches clustered in the Teluk Bone area are rich in marine life, so they are frequented by fishing enthusiasts, who regularly catch red snapper and trevallies. If you are not too keen on water based activities, you can relax under the trees, sink your feet into the white sand and enjoy the scenery. □

JELAJAH

PANTAI LEMO, BURAU

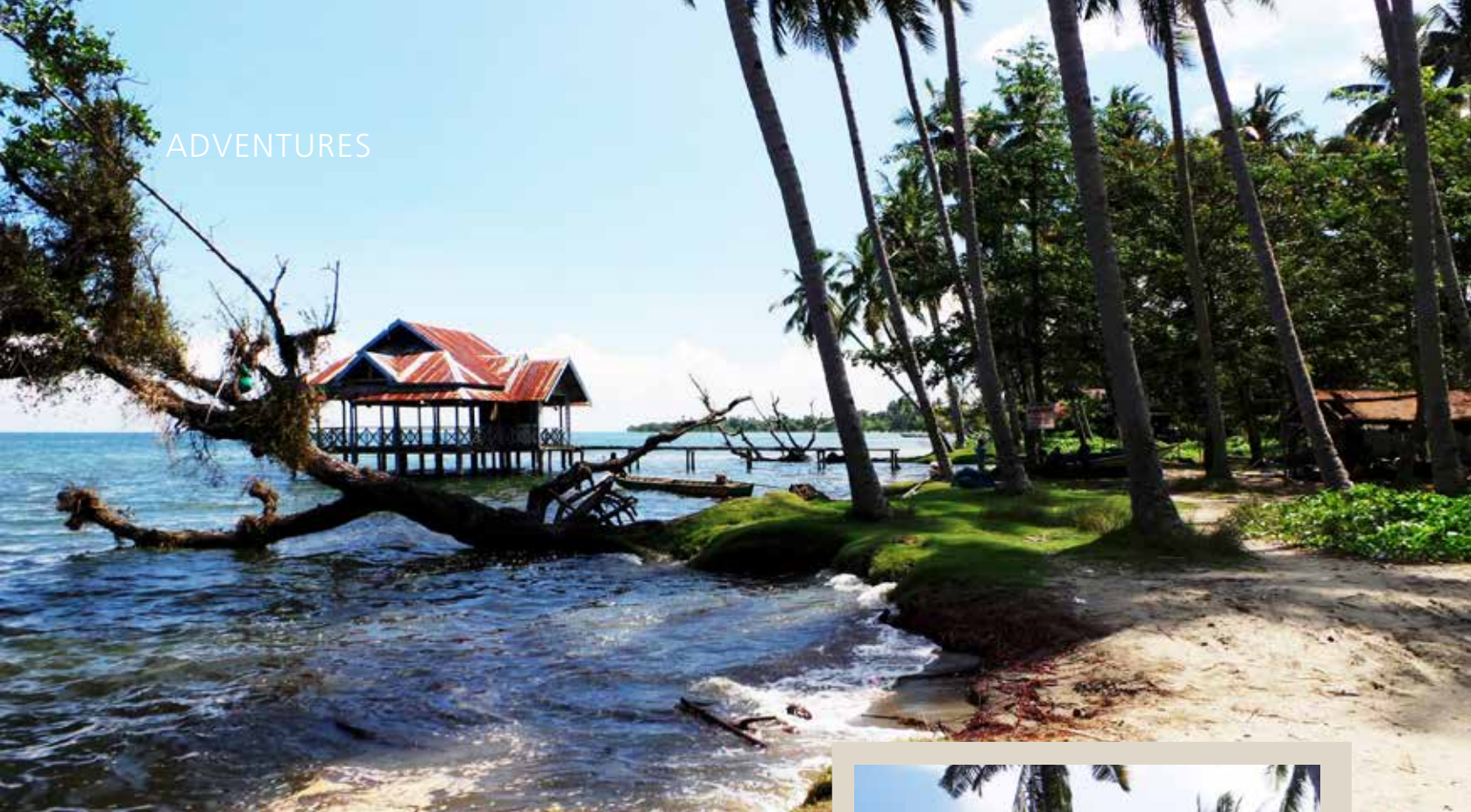
Bersantai di pantai yang tenang.

Bergeser ke arah barat, tepatnya di Wotu, Luwu Timur, Anda akan menemui pantai dengan deretan nyiur yang rapat dan rapi. Pantai berpasir putih dengan deburan air yang tenang. Ya, inilah Pantai Lemo dengan pemandangan laut lepas dari Teluk Bone.

Lautnya tenang, membuat pantai ini cocok untuk berenang atau sekadar main air. Sedangkan di tepi pantai, beberapa area diselimuti rumput Jepang yang membuat piknik Anda semakin nyaman. Pengunjung tidak dikenakan biaya apapun.

Berjarak sekitar lima kilometer dari Lemo, Anda dapat menemui Pantai Balo-Balo di Desa Balo-Balo dan Pantai Ujung Suso. Dua pantai ini, yang memiliki pasir putih sejauh 100 meter, juga memiliki akses jalan yang baik seperti Pantai Lemo. []





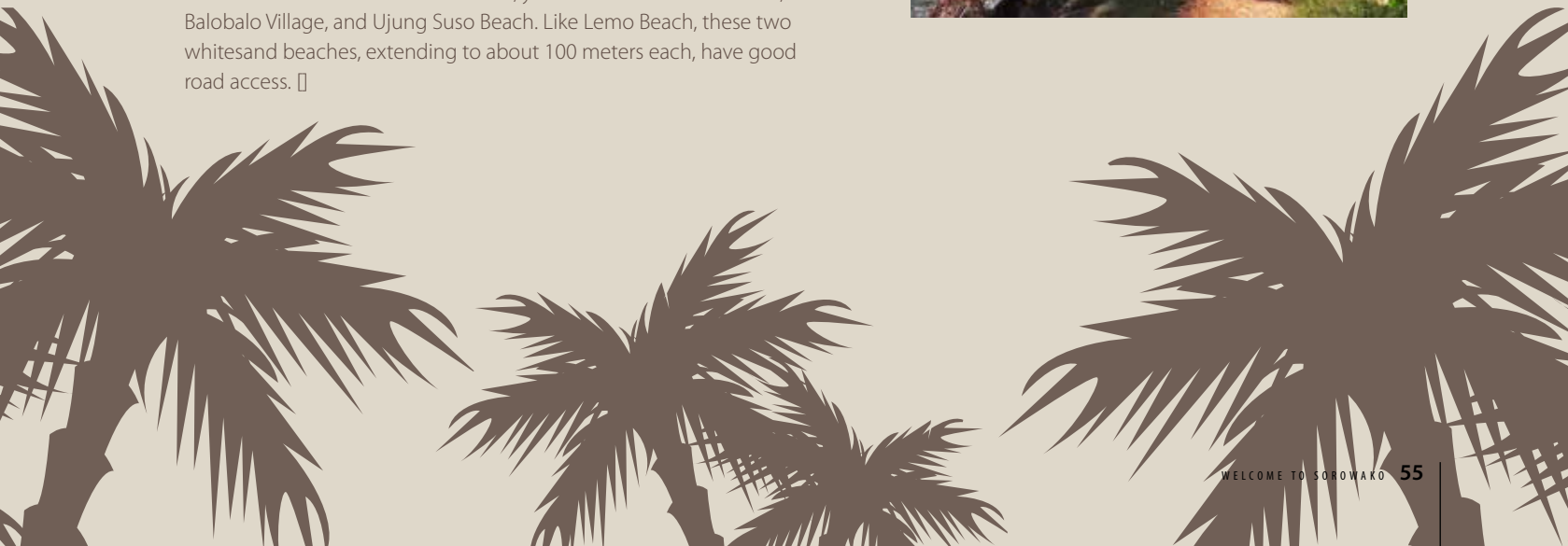
LEMO BEACH, BURAU

Relax on a calm beach.

Moving westwards towards Wotu, Luwu Timur, you will find a beach with palm trees growing in neat, dense rows and calm waves lapping its white sand. This is Lemo Beach, which has views of Teluk Bone bay and the open seas beyond.

The calm waters make this beach ideal for swimming or water play. Some areas along the beach are covered with Japanese grass, making it an ideal place for a picnic. Visitors can enter at no charge.

About five kilometers from Lemo, you will find Balo-balo Beach, in Balobalo Village, and Ujung Suso Beach. Like Lemo Beach, these two whitesand beaches, extending to about 100 meters each, have good road access. []



JELAJAH

PANTAI LABOMBO, PALOPO

Renang, *outbound*,
dan berfoto.



Belum lengkap wisata ke Palopo jika belum mengunjungi Pantai Labombo. Pengelolaan pantai yang baik sudah terlihat sejak melewati aspal mulus menuju gerbang masuk. Untuk menikmati pantai, pengunjung dikenai tiket masuk Rp10.000 per orang. Area parkir yang luas membuat tamu leluasa memilih tempat yang rindang.

Kesan pertama terhadap Pantai Labombo adalah tempat yang menyenangkan untuk berfoto bagi anak-anak. Patung-patung satwa tersebar di area pantai. Setelah berfoto, anak-anak bisa berenang di area yang sudah disediakan. Tersedia air bersih dan tempat untuk membilas badan sesuai berenang di pantai. Pengunjung juga bisa duduk di gazebo maupun bangku-bangku kayu sambil menikmati es kelapa muda dan semilir angin pantai.

Bagi pengunjung yang enggan membawa bekal piknik, ada restoran untuk bersantap siang. Silakan pilih, ingin duduk di kursi atau lesehan. Berbagai menu ditawarkan dengan harga terjangkau. Paket ikan bakar, lawa, dan es kelapa, misalnya, dijual seharga Rp25.000. Menu lain ada bakso dan pisang eppe. Di akhir pekan, pengelola mengundang penyanyi dan band pengiring untuk menambah semarak suasana rekreasi.

Fasilitas lain yang menarik di Pantai Labombo adalah wahana *outbound*. Paket *flying fox* dan jembatan gantung bisa dimanfaatkan dengan harga Rp30.000. Wahana ini bisa dipakai oleh orang dewasa maupun anak-anak. Untuk sepeda air berbentuk bebek, tiket seharga Rp20.000 bisa digunakan untuk mengayuh selama satu jam.

Pantai Labombo terbilang lengkap dan kondisinya terawat. Fasilitas penunjang seperti toilet, mushala, dan tempat sampah juga dalam kondisi baik. []

ADVENTURES

LABOMBO BEACH, PALOPO

Swimming, outbound activities and photography.

Your tour of Palopo is not complete without a visit to Labombo Beach. Good management of the beach is immediately evident upon entering the main gate via a well sealed road. To enjoy the beach, visitors are charged IDR10,000 per person. The spacious car park allows ample parking in the shade.

The first impression of Labombo Beach is that it is a nice place to bring the kids and have their photos taken as the beach is adorned with sculptures of various animals. After that, the kids could swim and play in designated areas. There is clean water and a place where visitors can rinse off when they have finished their beach activities. Gazebos and wooden benches are provided for visitors who may want to cool themselves down with a young coconut juice drink and a sea breeze.

Visitors who have not brought a picnic can buy their lunch at a restaurant; they may choose to sit at tables or on mats on the floor. The menu offers an affordable selection of dishes: a package consisting of grilled fish, lawa and coconut juice, for example, costs about IDR25,000. There is also bakso (meatball soup) and epepe bananas. On weekends, the venue's managers invite a singer and an accompanying band to perform and liven up the atmosphere.

Other interesting aspects of Labombo Beach include facilities for outbound activities. Packages consisting of passes for the flying fox and hanging bridge suitable for adults and children cost IDR30,000, whereas a duck-shaped pedal boat can be hired for IDR20,000 an hour.

Labombo Beach is reasonably well equipped and managed. Other public facilities, such as toilets, prayer rooms and rubbish bins are also well maintained. []



PANTAI BATU PUTIH, LAROMPONG SELATAN

Bermain air atau menginap di *cottage*.



Kerap disebut Pantai Tarerre, berlokasi di Desa Buntu Matabing, Larompong Selatan, Luwu. Berjarak 302 kilometer dari Sorowako atau 20 kilometer dari Belopa. Seperti namanya, pantai ini diselubungi karang putih dan dikitari bakau yang terawat. Tempat ini, yang dikelola Dinas Pariwisata Kabupaten Luwu sejak 10 tahun lalu, dilengkapi dengan *galampang* (gazebo) bagi pengunjung yang ingin berkumpul atau makan bersama. Pengunjung cukup membayar Rp50.000 per gazebo.

Lantaran tidak berpasir putih dan kurang cocok untuk berenang, pantai ini dilengkapi wahana bebek air dan perahu kecil dengan

ongkos sewa Rp25.000 per jam. Bagi Anda yang ingin bermalam, area wisata ini dilengkapi dengan *cottage-cottage* yang cukup untuk empat orang. Ongkos sewanya Rp100 ribu per malam. Bila ingin bermalam di kelas hotel, terdapat penginapan bernama Villa Taslila.

Batu Putih dapat diakses melalui dua jalur: via Tarerre atau melalui simpang Batu Lotong. Namun kami menyarankan melalui Batu Lotong karena jaraknya lebih dekat dan jalannya lebih baik ketimbang via Tarerre.

Pengunjung tidak dikenakan biaya masuk dan parkir. Tapi sayang fasilitas mushala dan toilet umumnya kurang terawat. □

BATU PUTIH BEACH, LAROMPONG SELATAN

Water play or cottage stay.



Often referred to as Tarrerre Beach, this beach is located in Buntu Matabing Village, Larompong Selatan, Luwu. It is 302 kilometers from Sorowako or 20 kilometers from Belopa.

As its name indicates, the beach is covered by white coral and surrounded by well-maintained mangroves. Managed by Luwu Regency's Tourism Office for the last 10 years, the beach is equipped with galampang (gazebos) for visitor groups who wish to gather or eat together; these can be hired for IDR50,000 each.

Due to the lack of white sand and its unsuitability for swimming, this beach has pedal boats and small boats for hire, costing IDR25,000 per hour. If you want to spend the night here, cottages accommodating four people can be hired for IDR100,000 a night. Hotel-standard accommodation is provided by Villa Taslila.

Batu Putih can be accessed via Tarrerre or Batu Lotong intersection. We recommend going via Batu Lotong because it is closer and the road is in better condition. Visitors do not need to pay an entrance or parking fee. Unfortunately public facilities like the prayer room and toilets are not very well maintained. []



PANTAI ULO-ULO, BELOPA

Dari wahana air hingga hiburan malam.

Terletak di Kecamatan Belopa, ibu kota Kabupaten Luwu, Pantai Ulo-Ulo menjadi tempat rekreasi favorit warga Luwu. Jalannya terbilang mulus. Sebelum tiba di pantai, pengunjung disuguhi pemandangan kampung nelayan dengan rumah panggung dan deretan perahu yang berlabuh. Pengendara mobil dikenai tiket masuk Rp3.000 dan motor Rp1.000.

Pantai Ulo-Ulo terbagi menjadi dua area: Tempat pelelangan ikan (TPI) dan wahana rekreasi yang belum lama ini dibangun. Untuk saat ini, baru

sepeda air yang beroperasi di wahana rekreasi. Sepeda air atau biasa disebut bebek-bebek bisa disewa dengan tarif Rp10.000 per 15 menit dan bisa dinaiki maksimal 3 orang dewasa. Ke depan, wahana rekreasi dilengkapi dengan *banana boat* dan *water ball*. Fasilitas penunjang seperti toilet, mushala, dan kantin dalam tahap pembangunan.

Di pagi hari, TPI menjadi dermaga tempat nelayan mendaratkan hasil tangkapan. Di sore hari, area ini berubah fungsi. Pengunjung memadati tepi dermaga untuk sekadar menikmati pemandangan lepas pantai atau sembari memancing. Maka siapkan peralatan memancing jika Anda berkunjung ke Pantai Ulo-Ulo.

Setelah lelah memancing, pengunjung bisa duduk di kursi-kursi yang disiapkan oleh para pemilik warung makan atau cafe. Sejak pukul 15.00 hingga 22.00, area TPI dipadati cafe yang menjajakan kudapan, seperti pisang dan ubi goreng, serta aneka minuman, seperti jus buah dan sarabba. Ada juga warung makan yang menyediakan

hidangan khas Luwu, seperti ikan bakar dan lawa. Di malam minggu, deretan kafe tersebut buka hingga malam dan dini hari di malam pergantian tahun.

Jika Anda penyuka ingar-bingar musik dan hobi berkaraoke, duduk-duduk di kursi depan kafe bisa jadi kegiatan yang mengasyikkan. Lepas maghrib, penjaga kafe mulai menyalakan musik dan memutar video klip di layar besar yang ditempel di dinding luar. Semua kafe, yang letaknya berdampingan, memutar musik bersamaan. Yang satu bergenre dangdut, yang lain pop atau rock. Bisa dibayangkan suasana gaduh di tempat ini saat malam tiba. Jika Anda ingin duduk santai sambil minum kopi dan mengobrol bersama kawan atau kerabat di malam hari, Pantai Ulo-Ulo bukan pilihan. □



ULO-ULO BEACH, BELOPA

From water-based recreation to night-time entertainment



Located in Belopa Subdistrict the capital of Luwu Regency Ulo-ulo Beach is a favorite of Luwu locals. The road heading to the beach is quite smooth and visitors are treated to views of traditional fishing villages with their moored boats and stilt houses. Cars entering the beach area are charged a IDR3,000 entrance fee while motorbikes must pay IDR1,000.

Ulo-ulo Beach consists of two areas: the fish auction market (Tempat Pelelangan Ikan, or TPI) and the newly built water based recreational area. Currently only pedal boats operate in the recreational area. The pedal boats, better known as *bebek-bebek*, can be hired for IDR10,000 per 15 minutes and accommodate three adults. In future, the recreational facilities will include banana boats and water balls. Other public facilities, such as toilets, prayer rooms and canteens, are still under construction.

In the mornings, the fish market is where fishermen bring their catch. In the evenings, the area is something else as people crowd the wharf either to enjoy the open sea view or to do some fishing. So when you visit Ulo-ulo Beach, don't forget to bring along your fishing gear.

After visitors have had enough fishing, they can sit around and relax on seats provided by owners of *warung*, or food stalls, and cafes. From 3pm to 10pm, the fish market area is occupied by cafes selling snacks like fried bananas and cassavas, and drinks such as fruit juices and *sarabba*. Some food stalls also sell unique Luwu delicacies such as grilled fish and *lawu*. On Saturday nights, the rows of cafes are open until late and on New Year's Eve, they are open until dawn.

If you like loud music and karaoke, you may find sitting in the front seats of a café enjoyable. After Maghreb dusk prayers, café owners start pumping up the volume and play video clips on large screens placed on outer walls. All the cafes, which are located next to each other, play their music simultaneously: one might be playing dangdut music; another one would have pop or rock music on. It is easy to imagine how rowdy the atmosphere can be at this place at night. If you prefer to sit around with a cup of coffee chatting quietly with friends and family then Ulo-ulo Beach is not the place for you. []

PANTAI PONNORI, LAROMPONG SELATAN



Tempat menyenangkan untuk piknik.

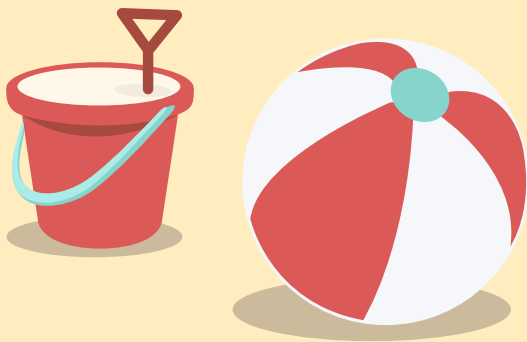
Pantai Ponnori berada di bagian selatan Kabupaten Luwu, tepatnya di Desa Temboe, Kecamatan Larompong Selatan. Terletak di jalan poros Sorowako-Makassar dan hanya berjarak hitungan menit dari Pantai Bonepute, tidak sulit menemukan jalan masuk ke pantai ini. Meskipun jalur menuju pantai masih berupa jalan batu, jarak pantai dengan jalan raya hanya sekitar 400 meter.

Pantai ini, yang konon pernah digunakan sebagai pelabuhan Kahar Muzakkar untuk menyeberang ke Sulawesi Tenggara, paling pas untuk piknik. Tersedia beberapa gazebo untuk duduk-duduk sambil bersantap siang. Di akhir pekan, penjaja ikan menawarkan dagangannya dengan gerobak dorong. Harganya terjangkau, hanya Rp15.000 untuk lima ikan ukuran sedang. Tempat membakar ikan pun sudah tersedia. Pengunjung tinggal membawa arang atau sabut kelapa kering sebagai bahan bakar. Jika masih ingin mengudap, ada warung yang menjual makanan dan minuman ringan. Penjual es krim juga mangkal di akhir pekan dan hari libur.

Anak-anak bisa berenang dengan bebas di pantai ini karena permukaan laut relatif landai hingga 30 meter dari bibir pantai. Ban karet disewakan seharga Rp3.000-Rp5.000, bergantung pada ukuran.

Wahana yang menarik di Pantai Ponnori adalah taksi air—perahu modifikasi berkapasitas hingga 10 orang yang siap mengantar pengunjung melintasi garis pantai hingga sedikit mendekati laut lepas. Tarifnya Rp5.000 per orang atau Rp50.000 untuk satu unit taksi air.

Dari Belopa, angkutan umum atau lazim disebut *pete-pete* bisa menjangkau gerbang masuk pantai. Jika membawa kendaraan pribadi, mobil atau motor bisa parkir tepat di depan gazebo tepi pantai. Jika Anda berniat piknik di pantai ini, jangan lupa membawa kantong plastik ukuran besar untuk membuang sampah, karena pengelola tidak menyediakan tempat sampah. []



ADVENTURES

PONNORI BEACH, SOUTH LAROMPONG

Fun place for a picnic.

Ponnori Beach is in the south of Luwu Regency more precisely, in Temboe Village, Larompong Selatan. Located on the main Sorowako-Makassar highway and just minutes away from Bonepute Beach, the road leading towards this beach is not hard to find. Although the surface of this road is gravel, the distance between the highway and the beach is just 400 meters.

This beach, which is said to have been the place from which Kahar Muzakkar traveled to Southeast Sulawesi, is best for a picnic. Several gazebos are available for families to sit and have their lunch. On weekends, roving fishmongers sell their goods on carts. At just IDR15,000 for a pack of five medium-sized fish, the fish are extremely affordable. Grilling equipment is also provided; visitors only need to bring some coal or dry coconut husk for fuel. And if you still feel peckish, there are food stalls that sell snacks and soft drinks and, on weekends and public holidays, ice-cream vendors as well.

This beach is safe for children to swim because it is relatively flat up to 30 meters away the shoreline. Rubber tires are available for hire at IDR3,000 to IDR5,000 each, depending on the size.

An interesting vehicle that is unique to Ponnori Beach is the water taxi, a boat that has been modified to accommodate up to 10 passengers and can take visitors away from the coast or towards the open sea. The fare is IDR5,000 per person or IDR50,000 per taxi.

From Belopa, public transport known locally as *pete-pete* can take visitors to the beach's main entrance. Private cars or motorcycles can park directly in front of seaside gazebos. If you intend to have a picnic here, don't forget to bring your own rubbish bags because the management does not provide them. □





PANTAI BONEPUTE

Memancing, berlayar hingga bersantai.

Pantai yang berarti “pasir putih” dalam bahasa Bugis ini berada di paling ujung perjalanan dari Sorowako.

Tepatnya di Kecamatan Larompong Selatan, Kabupaten Luwu. Pantai ini memiliki enam pintu masuk dari jalan utama Belopa-Makassar.

Bila masuk dari Jalan Pintu I-III, Anda akan menemui sebuah dermaga dan kampung nelayan. Di titik ini, Anda juga akan menemui tempat pelelangan ikan, penyewaan kapal nelayan bila Anda ingin mengitari Teluk Bone dengan radius sedang, serta warung-warung makanan.

Pintu IV-VI akan mengantarkan Anda ke pesisir pantai pasir putih bertebing sedang, deretan nyiur, tanaman buah tropis, dan

sedikit bakau. Di tepi pantai, Anda dapat menemui “ikan lompat” yang disebut warga setempat dengan “amboleng”.

Spot ini sangat cocok untuk piknik keluarga. Menggelar alas, menikmati tiupan angin dan jernihnya langit sambil membakar ikan dan minum air kelapa. Di seberang pantai, tampak bagan-bagan ikan milik nelayan.

Meski memiliki panorama bagus, pantai ini tidak dilengkapi sarana umum seperti toilet, kamar mandi bilas, atau kursi berjemur. Pengunjung tidak dipungut biaya, termasuk parkir kendaraan. Untuk sinyal telepon seluler, Anda tidak perlu khawatir, namun sinyal internet cukup mengecewakan. □

BONEPUTE BEACH

fishing, sailing and relaxing.

Bonepute, meaning “white sand” in Bugis, is located at the end of the travel route from Sorowako and is part of Larompong Selatan Subdistrict, Luwu Regency. There are six entrances to this beach from the main Belopa-Makassar highway.

If you enter the beach from Gates I-III, you will see a jetty and a fishing village. There is also a fish auction market, fishing boats for hire if you wish to take a medium-distance trip around Teluk Bone and food stalls.

Gates IV-VI will take you to the edge of a white sand beach featuring mid-sized cliffs, rows of palm trees and clusters of

tropical fruit trees and mangroves. On the beach are “jumping fish”, which locals call amboleng. This is an ideal spot for a family picnic; a place where you can lay down your picnic mat and enjoy the sea breeze and crystal clear waters while grilling your fish and drinking some coconut juice.

Across the beach are the bagan (platform and net structure) belonging to local fishermen. Despite the charming scenery, this beach lacks public facilities like toilets, areas with clean water for rinsing and deck chairs. Entrance is free of charge. Mobile phone reception in this area is good, but Internet connection is disappointing. []



OPSAL PLAZA

Palopo, Kota Niaga



Palopo memang pas menjadi destinasi belanja bagi warga Sorowako dan Luwu Timur. Waktu tempuhnya sekitar empat jam berkendara dari Sorowako. Pusat perbelanjaan modern ada di kota ini. Sebut saja Opsal Plaza di Jalan Opu Tosappaile. Mal pertama yang dibangun di Palopo ini memiliki *department store*, *supermarket*, dan kios-kios yang mayoritas menjual pakaian jadi dan aksesoris wanita. Di lantai atas, ada *coffee shop* berkonsep semi *outdoor* yang interiornya tampak cantik di malam hari.

Pada 2013, mal terbaru di Palopo telah dibuka, bernama City Market. Lokasinya di Jalan Ratulangi. Selain Hypermart yang menyediakan segala keperluan rumah tangga, terdapat wahana bermain Timezone dan *coffee shop* Phoenam atau Double Dip. Tenant lain di City Market adalah Matahari Department Store, toko buku Kharisma, Bakso Lapangan Tembak, *foodcourt*, dan beberapa butik busana.

Supermarket berskala besar juga bisa dijumpai di pusat perbelanjaan Mangga Dua di Jalan Pongsimpin. Selain supermarket, wahana permainan anak, salon, dan pusat jajanan bisa dijumpai di Mangga Dua.

Bagi penyuka jenis pakaian kasual seperti *t-shirt*, jins, dan sepatu kanvas, distro bisa menjadi spot belanja. Di kawasan Andi Djemma, beberapa distro bisa dijumpai. Sebut saja Planet Surf. Distro lain yang menjual *apparel* ternama, seperti Roxy, Quick Silver, dan Spyderbilt. Jika mencari distro dengan harga lebih terjangkau, The Icon menawarkan *clothing line* buatan Bandung. Distro tersebut menjual *t-shirt* dalam kisaran Rp100.000, jaket sekitar Rp250.000, dan jins seharga Rp180.000. Masih di ruas jalan yang sama, distro Iwan Celcius juga bisa menjadi alternatif.

LAZA

Mulai dari kios konvensional hingga pusat perbelanjaan modern.

Jika Anda termasuk pribadi yang *sporty* dan menyukai *apparel* olahraga—seperti Adidas, Nike, atau Reebok—Sport Station menjadi alternatif menarik. Sport Station yang terletak di Jalan Rambutan ini baru dibuka akhir 2012 lalu. Bila lapar menyerang setelah berbelanja, Anda tinggal melipir ke beberapa ruko di sebelahnya, di mana Kentucky Fried Chicken berada.



Pusat Elektronik

Barang elektronik mudah dijumpai di Palopo. Harco Palopo di kawasan Toko Baru, Jalan Ratulangi, merupakan salah satu toko elektronik terbesar di kota ini. Perkakas elektronik, rumah tangga dan laptop beserta aksesorisnya tersedia di sini.

Anda juga dapat membeli alat musik seperti gitar listrik, gitar akustik, bas, kibor, dan aksesorisnya. Termasuk efek gitar listrik dan *amplifier* dari beragam merek seperti Marshall, Roland, dan Yamaha. Kawasan ini juga menjadi pusat penjualan dan servis telepon genggam.

Pesona Belanja

Selain Pasar Baru, di Jalan Andi Djemma terdapat Centro yang menyediakan *home appliances* cukup lengkap seperti televisi, kulkas, dan pendingin ruangan. Juga perabotan atau furnitur rumah tangga. Di Jalan Andi Djemma, Anda bisa menjumpai sedikitnya lima *coffee shop*, yakni Dottoro, Bengkel Kopi, Daeng Sija, The Icons, dan Passapada.

Dottoro menyediakan beragam minuman seperti *milk shake chocolate* dan camilan andalannya, yakni otak-otak. Bagi Anda yang ingin menikmati kopi organik dapat menghirup kopi Papua andalan Cafe Passapada. Kopi jenis arabika ini didatangkan langsung dari Wamena, Papua. Karena menyandang “organik”, kopi dari dataran tinggi ini tumbuh liar di hutan Wamena.

Untuk harga, Anda tidak perlu khawatir. Harga minuman di lima *coffee shop* itu antara Rp7.000-14.000. Sedangkan camilan atau makanan utamanya antara Rp10.000-Rp21.000.

Masih di ruas jalan yang sama, rumah bernyanyi keluarga D’Lux bisa menjadi pilihan hiburan. Rumah

bernyanyi juga dapat Anda temui di Jalan Andi Kambo bernama De Colours dan Studio 5 di Jalan Salak.

Bila ingin membeli buah tangan, Anda bisa melipir ke Jalan Merdeka atau Andi Kambo. Di sana terdapat Pusat Oleh-oleh Palopo. Di tempat ini Anda dapat membeli beragam camilan khas Luwu dan Bugis seperti kue bagea, kacang sembunyi, baruasa, kue sagu keju, kue gula merah, dan dompok durian.

Harga oleh-oleh camilan antara Rp11.000-Rp100.000. Di tempat ini juga dijual kaos, stiker, dan gantungan kunci dengan motif dan ilustrasi Palopo dan Luwu. Harga kaos Rp85.000 sedangkan gantungan kunci Rp10.000.

Pasar Sentral

Bagi pencinta buku, memang cukup sulit menemukan toko buku di Palopo. Di perempatan Andi Machulau, ada toko buku Delima yang lebih banyak menjual majalah dan tabloid. Untuk berburu alat tulis kantor, Anda dapat pergi ke Pasar Sentral.

Ngomong-ngomong Pasar Sentral, inilah pasar konvensional pertama yang tertata cukup baik hingga saat ini. Di dalamnya terdapat 10 blok dengan ratusan pedagang, mulai dari pakaian jadi, elektronik, furnitur, bahan pakaian, perkakas dapur, toko emas, sayur, buah, hingga ikan dan daging. □



Palopo, The Commerce City

With everything from conventional kiosks to modern shopping centers.

Palopo is an ideal shopping destination for Sorowako and Luwu Timur locals. Located about four hours away from Sorowako by motor vehicle, it is home to modern shops like Opsal Plaza on Jalan Opu Tosappaile. The first mall to be built in Palopo, the Plaza contains a department store, supermarkets and kiosks that mainly sell clothes and women's accessories. The upper level is occupied by a coffee shop with a semi outdoor design concept and an interior that looks lovely at night.

In 2013, a new mall opened in Palopo. Located on Jalan Ratulangi, City Market's tenants include Hypermart which sells various household appliances, Timezone gaming arcade, Phoenam and Double Dip coffee shop, Matahari Department Store, Kharisma bookstore, Bakso Lapangan Tembak eatery, foodcourt and some fashion boutiques.

There is also a large scale supermarket in Mangga Dua shopping center on Jalan Pongsimpin. Mangga Dua also has a children's play area, salons and food courts.

For those of you who like casual clothing such as T-shirts, jeans and canvas shoes, distro or distribution outlets are good places to shop. Several distros, such as Planet Surf, can be found in the Andi Djemma area. Other distros sell well-known brands like Roxy, Quiksilver and Spyderbilt. If you are

looking for distros with more affordable merchandise, visit The Icon that stocks Bandung-manufactured clothing lines and sells T-shirts for around IDR100,000, jackets around IDR250,000 and jeans around IDR180,000. On the same street, Iwan Celcius is another outlet worth checking out.

If you are a sports enthusiast and like apparel with brands like Adidas, Nike or Reebok, then Sport Station is a good place to shop. Located on Jalan Rambutan, Sport Station was opened at the end of last year. And if you are hungry after all that shopping, take a short stroll down to the nearby shop house and check into Kentucky Fried Chicken.

Center for Electronic Goods

Electronic goods are easy to find in Palopo. Harco Palopo in the Toko Baru area on Jalan Ratulangi is one of the largest electronic stores in town. Electronic household appliances and computer equipment are all available here.

You can also buy musical instruments like electric, acoustic and bass guitars; keyboards and their various accessories; electric guitar effects; and amplifiers from brands like Marshall, Roland and Yamaha. This is also the place to buy and service mobile phones.



The Attraction of Shopping

Apart from Pasar Baru, Jalan Andi Djemma is also home to Centro, which sells home appliances from televisions, refrigerators and air-conditioners, to furniture and household fittings.

On Jalan Andi Djemma, you can find at least five coffee shops: Dottoro, Bengkel Kopi, Daeng Sija, The Icons, and Passapeda. Dottoro sells a variety of drinks, including chocolate milkshakes, as well as its mainstay snack, otak-otak. Those of you who enjoy organic coffee might want to try coffee from Papua at Café Passapeda. The coffee, of the Arabica variety, is shipped in from Wamena, Papua. The “organic” labeling means the coffee grows wild in the highland forests of Wamena. At IDR7,000 to IDR14,000, prices at the five coffee shops are reasonable; snacks costs between IDR10,000 and IDR21,000.

On the same road, the D’Lux family singing house is a good place for entertainment. Other singing houses include De Colours on Jalan Andi Kambo and Studio 5 on Jalan Salak.

If you want to buy souvenirs or gifts for friends and family, head to Jalan Merdeka or Jalan Andi Kambo. There you can find Pusat Oleh-oleh Palopo, which sells unique Luwu and Bugis snacks such as kue bagea, kacang sembunyi, baruasa, cheese sago cakes, palm sugar cakes and dompok durian. The snacks are priced between IDR11,000 and IDR100,000. These shops also sell T-shirts, stickers and key chains featuring Palopo and Luwu designs and illustrations. T-shirts sell for IDR85,000 while key chains are IDR10,000 each.



Pasar Sentral, the Central Market

Unfortunately for bookworms, bookstores are hard to find in Palopo. There is Delima at the Andi Machulau intersection mainly selling magazines and tabloids, while stationery can be bought at Pasar Sentral.

Pasar Sentral is the first well-organized conventional market still operating today. It contains 10 building blocks that accommodate hundreds of vendors selling every type of merchandise, from clothing and electronics, furniture and textiles, kitchen utensils and jewelry, to vegetables, fruit, fish and meat. []

Makannya Kapurung, Minumnya Sirup Dengan

Sagu dan ikan adalah salah satu bahan pokok makanan di Sorowako dan sekitarnya. Dengan teknik memasak dan bumbu yang khas, tersaji makanan yang melekat di lidah.

Anda yang suka wisata kuliner, kurang lengkap rasanya bila belum mencicipi kapurung. Sederhananya, kapurung adalah bubur sagu berkuah ikan. Menu ini diolah dari bahan dasar sagu yang dimasak hingga kenyal. Sagu yang digunakan untuk kapurung, setelah menjadi adonan kental dan panas, dibentuk bulat-bulat dan dimasukkan ke dalam air dingin. Hasilnya akan seperti cendol. Kuah kapurung terbuat dari sari ikan, ditambah ikan yang dihancurkan dan bumbu-bumbu, seperti garam, terasi, cabai, dan penyedap lainnya. Cita rasa asam kapurung dihasilkan dari asam pattikala. Di dalamnya dibubuhi sayur-

mayur seperti bayam dan jantung pisang.

Makan kapurung tak lengkap tanpa lawa, makanan semacam urap di Jawa. Bahan utamanya dari jantung pisang dan ikan yang dimasak dengan cara direndam di larutan asam, baik dari buah asam pattikala, jeruk, atau cuka. Ikan yang dijadikan lawa biasanya berdaging putih, seperti mairo dan carede.

Setelah dihilangkan tulangnya, ikan-ikan mentah itu direndam dalam larutan asam beberapa saat. Begitu pula dengan sayurannya. Setelah sayuran dan ikan matang, kemudian dicampur dengan bumbu yang terbuat dari parutan kelapa yang disangrai, garam, bawang merah, cabai, dan jeruk limau.

Sirup Dengan

Menikmati hidangan khas Luwu Timur itu, akan semakin terasa eksotis bila dipadu dengan minuman sirup buah dengan (*Dillenia serata*). Inilah sirup khas dari Luwu Timur yang sedang naik daun. Sekilas rasanya mirip sirup markisa dengan kekentalan sama. Disajikan dingin akan menambah kesegarannya.

Buah dengan hanya terdapat di Luwu Timur. Bentuk, ukuran, dan rasanya hampir menyerupai jeruk. Aromanya sebelum diolah mirip aroma kesemek. Dengan kaya vitamin C, kalsium, vitamin E, dan vitamin A. Sebelumnya, dengan hanya dimanfaatkan untuk bumbu dapur, jus, dan selai.

Sirup dengan dikemas dalam botol berisi 300 mililiter dan dibanderol Rp15.000. Satu botol bisa untuk sekitar 10 gelas. Sirup dengan merupakan hasil kreasi UKM Dengan Sejahtera, produsen pertama dan satu-satunya sirup dengan saat ini, yang berlokasi di Desa Langkea Raya, Kecamatan Towuti.

Untuk memperoleh sirup dengan tidak sulit. Di beberapa toko oleh-oleh khas Luwu Timur di Sorowako dan Malili telah tersedia. Salah satunya di Toko Baru yang berada di kompleks permukiman karyawan Vale di Pontada.

Pacco, Sushi-nya Luwu Raya

Satu lagi menu khas Luwu Raya adalah Pacco, Makanan ini berbahan ikan tembang atau carede. Caranya daging ikan dipisahkan dari tulang dan kemudian dihancurkan. Lalu dibentuk seperti bola dan dicampur dengan cuka, kelapa goreng, sambal, jeruk nipis, ditambah sayuran dari jantung pisang. Rasanya, asam, gurih dan pedas. Cara membuatnya itu dan menyantapnya mirip sushi yakni dengan sup ikan dan sagu padat. hidangan ini biasanya disajikan untuk tamu-tamu kehormatan, selain kapurung. □





Eat Kapurung, Drink Dengen Syrup

Sago and fish are the staple foods one of the local population in Sorowako and surrounding areas. A unique cooking technique and a rich blend of spices result in appetizing culinary delights.

For those of you who are culinary enthusiasts, a visit to the area would not be complete without having tasted kapurung, which is basically a sago-based porridge laced in fish gravy. The dish is made from sago that has been cooked to a chewy consistency. Once the sago has become hot and thick, it is shaped into round balls then dropped into cold water. The result will look like cendol.

Kapurung gravy is made from fish essence that is added to ground fish and spices such as salt, shrimp paste and chili. The sourness in kapurung comes from the pattikala tamarind. Vegetables like spinach and banana shoots are then added to the dish.

Eating Kapurung would not be complete without lawa, which is a bit like urap in Java. The main ingredients are banana shoots and fish soaked in a sour liquid made from a pattikala tamarind, citrus or vinegar mixture. The fish used in lawa is usually a white flesh variety like mairo or carede.

After the raw fish has been filleted, it is soaked in the sour liquid mixture along with the vegetables. Once cooked, the fish and vegetables are then mixed with spices that include toasted grated coconut, salt, shallots, chilies and limes.

Dengen Syrup

Luwu Timur's signature dish is best accompanied by an exotic syrup drink made from the dengen fruit (*Dillenia serata*). This syrup is unique to Luwu Timur and has recently enjoyed a higher profile. The syrup tastes a bit like passion fruit syrup

and has a similar consistency. The drink is best served cold.

Dengen fruit can only be found in Luwu Timur. Its shape, size and taste are similar to that of an orange and, before being processed, its smell is like that of a persimmon. Dengen is rich in vitamin C, calcium, vitamin E and vitamin A. In the past, it has only been used in food seasoning, juices, and jams.

Dengen syrup is packed in 300 milliliter-bottles and priced at IDR15,000 each. One bottle makes about 10 glasses of syrup. The syrup is the creation of UKM Dengen Sejahtera, a small-medium enterprise located in Lankea Raya Village, Towuti Subdistrict. It is the first and, currently, only producer of dengen syrup.

The syrup is easy to find, especially in shops in Sorowako and Malili selling Luwu Timur specialties, such as Toko Baru, which is located in the Vale housing complex at Pontada.





Pacco, the Sushi of Luwu

Another Luwu Timur specialty is pacco. It is made from ground tembang or carede fish fillets. After the fish meat has been shaped into balls, it is mixed with vinegar, toasted grated coconut, chili paste, lime and greens from banana shoots. The dish tastes sour, savory and spicy. The cooking and eating method is similar to that of Japanese sushi – involving fish soup and packed sago. the signature dishes served to special guests and visitors. □

KULINER

Aroma Laut, Memanjakan Lidah dan Mata

Kelezatan aneka hidangan laut berpadu pemandangan laut lepas. Sebuah kombinasi istimewa.



Ingin bersantap siang bersama keluarga di akhir pekan dengan suasana istimewa, menjamu tamu spesial, atau mengadakan perayaan? Restoran Aroma Laut di Lampia layak dicoba. Lampia yang berjarak 60 km dari Sorowako dapat ditempuh dalam waktu satu jam dengan kendaraan. Jalan perbukitan berkelok dan pemandangan Sungai Larona menghiasi perjalanan menuju Lampia. Setiba di rumah makan, selera bersantap akan tergugah setelah mencium aroma hasil laut yang dibakar di dekat pintu masuk restoran. Sebelum duduk, Anda dapat memilih sendiri ikan, udang, cumi-cumi, atau kepiting segar yang hendak diolah menjadi beragam hidangan.

Seafood bakar, goreng, goreng mentega, asam manis, dan saus tiram, bisa Anda nikmati. Dan ada satu hidangan spesial: Parede, sup ikan khas masyarakat Luwu. Keistimewaan *parede* terletak pada kuah kuning dengan rasa asam-pedas yang seimbang. Aroma harum dan rasa asam yang "sopan" tercipta berkat penggunaan asam pattikala, yang biasa disebut kecombrang atau honje di Jawa, sebagai bumbu utama. Selain asam pattikala, *parede* juga memakai irisan tipis mangga muda dan cabai. Ikan yang dipakai umumnya ikan dengan daging lembut seperti kakap atau *sunu* (jenis ikan kerapu).

Parede akan lebih nikmat disantap jika didampingi *dange* sebagai pengganti nasi. *Dange* adalah sagu berbentuk lempengan pipih yang jika dimakan sendirian terasa hambar dan agak keras. Namun setelah dicelupkan sebentar ke dalam *parede*, rasa hambar berganti gurih-asam-pedas. *Parede*, yang sekilas rasanya mirip *tom yum* dari Thailand tapi lebih lembut dan sederhana, cocok dinikmati di siang hari untuk memberi sentuhan kesegaran di sela-sela terik pinggir laut.



Hidangan bercitarasa tinggi seperti lobster, juga dapat Anda temui meskipun tidak setiap hari. Lobster bakar atau dimasak asam manis menjadi favorit pengunjung. Sementara kepiting, paling nikmat disantap dengan bumbu saus tiram.

Untuk Segala Suasana

"Selama saya tinggal di Sulawesi Tengah, banyak restoran yang berkonsep pinggir laut. Di sini belum berkembang. Lalu saya terpikir membuat rumah makan yang tamu-tamunya bisa langsung melihat ke laut," kata Syamsuddin pemilik restoran Aroma Laut. Maka begitulah konsep besarnya: Pemandangan laut lepas menemani saat-saat Anda bersantap. Saat air laut pasang, biasanya di atas pukul 2 sore, restoran yang berbentuk rumah panggung itu seolah menjorok ke laut sehingga Anda bisa melihat ombak tipis di bawah kaki dari sela-sela lantai kayu. Perkampungan nelayan di sisi restoran mempertegas nuansa pinggir laut.

Bukan hanya cocok untuk bersantap bersama keluarga, Aroma Laut juga dapat di-*booking* untuk acara-acara istimewa, misalnya ulangtahun atau acara perusahaan. Restoran berukuran 180 m² yang dapat menampung 140 orang itu buka mulai pukul 10 pagi hingga pukul 9 malam.

Soal harga, tidak perlu khawatir. *Parede* dan sebagian besar hidangan laut dapat Anda nikmati dengan membayar Rp35.000 per porsi. Sementara untuk kepiting ukuran besar dengan telur di dalamnya, Aroma Laut mematok harga Rp50.000 per ekor. Lobster dijual Rp200.000 per kg. Sepadan dengan kualitas hidangan dan suasana yang Anda dapatkan. □



Aroma Laut, a Treat for The Taste Bud and Candy for The Eye

Delicious seafood and amazing sea views—an extraordinary combination.

Would you like to have a weekend lunch with the family in a family in a special atmosphere, have a meal with a special guest, or host a party? Aroma Laut Restaurant in Lampia is a good place to go. Lampia is located 60 km, or about an hour's drive from Sorowako, along winding mountain roads passing scenic views of the Larona River.

Upon reaching the restaurant, visitors are met by the welcoming smell of grilled seafood cooked near the restaurant's front door. You can choose your own fresh fish, prawns, squid or crabs which can then be cooked into a variety of tantalizing dishes.

Grilled, fried, butter-fried, sweet-and-sour, and oyster-sauced seafood can be enjoyed here. There is one specialty dish: *parede*—a fish soup that is unique to Luwu. *Parede* has a distinct yellow gravy with equal tastes of sour and spicy. The enticing aroma and sourness, which is just right, comes from the use of pattikala tamarind—known as *kecombrang* or *honje* in Java. Apart from the pattikala tamarind, *parede* contains thin slices of young mango and chilies. The fish that is used is usually a mild flesh variety such as snapper or *sunu* (a type of grouper).

Parede is better accompanied by *dange* as a substitute for rice. *Dange*, flat hard pieces of sago, is almost tasteless when eaten on its own. Once it has been dipped into *parede*, however, it takes on a savory-sour-spicy taste. *Parede* is similar to Thai tom yam, but milder and less complex; it is delicious for lunch and adds a zest to the sunny seaside atmosphere.

Luxury seafood like lobster can also be found here, although not every day. Grilled or sweet-and-sour lobsters are popular favorites, while crabs are best cooked in an oyster sauce.

For Every Occasion

"When I lived in Central Sulawesi, I saw many restaurants apply a seaside concept. They hadn't developed them here. So then I had the idea to make a restaurant which allowed guests to enjoy full sea views," said Syamsuddin, the owner of Aroma Laut. And that was the main concept: to have views of the sea accompany the guests.

At high-tide—usually around 2 pm—the restaurant takes in the form of a stilt house appearing to jut out to the sea. Through gaps in the wooden floor, you can see small waves lapping the beach underneath. Fishing villages near the restaurant adds to the seaside flavor.

Aroma Laut is not just a good place for the family. It can also be booked for special occasions like birthdays and corporate events. Measuring 180 square meters, the building can accommodate 140 people, and is open from 10 am to 9 pm.

You have little to worry about when it comes to prices. *Parede* and most other seafood dishes cost IDR35,000 a portion. Large crabs with eggs are priced at IDR50,000 a piece and lobsters are IDR200,000 per kg. The food quality and atmosphere is everything you would hope for. []





Tiga Cita Rasa Khas Bugis

Kurang afdol bila Anda berkunjung ke Sorowako, Palopo, dan Luwu bila tidak mencicipi tiga jenis makanan spesial ini: dangkot, barongko, dan pisang ijo.

Dangkot merupakan singkatan dari "daging kotte" atau daging itik. Namun kini dangkot kerap menggunakan daging ayam. Dangkot merupakan menu makanan utama yang terbuat dari daging ayam kampung/ negeri yang dilumuri serutan serih dan bumbu cabe yang pedasnya menggoda. Karena sangat pedas, Anda perlu siap-siap keringatan ketika menikmatinya.

Menikmati dangkot cukup dengan nasi hangat. Namun kadang dikombinasikan dengan kuah sop. Menu ini mudah ditemui di warung-warung makan di Sorowako hingga Kota Palopo dan Kabupaten Luwu dengan harga per porsi Rp15-Rp20 ribu.

Barongko adalah makanan penutup khas daerah Bugis. Barongko terbuat dari pisang kepok/pisang raja matang yang dihaluskan dan diberi tepung serta bahan lainnya, dibungkus daun pisang lalu dikukus. Untuk penambah rasa, biasanya adonannya dicampur irisan nangka atau kelapa muda.

Makanan ini agak sulit ditemui di warung-warung makan. Peralnya, menu ini menjadi suguhan pada acara-acara tertentu seperti syukuran atau pernikahan. Dulu menu ini disajikan sebagai makanan penutup yang mewah di kalangan keluarga raja. Namun di tempat penjual kue basah di pasar, bila beruntung, Anda bisa mendapatkannya. Es pisang ijo termasuk menu makanan penutup. Mudah ditemui di warung-warung makan atau restoran. Namun makanan ini lebih mudah ditemui di pasar atau penjual makanan ketika bulan puasa tiba. Es pisang ijo terbuat dari pisang raja, dibungkus dengan tepung terigu yang telah diberi santan dan air daun pandan sebagai pewarna hijau. Disajikan dengan saus yang diberi es serut dan sirup warna merah.

Sirup yang digunakan biasanya sirup legendaris dari Makassar, yakni sirup DHT dengan aroma vanila. Biasanya dijual antara Rp10.000-Rp15.000 per porsi. Menu ini mirip dengan makanan penutup khas Bugis lainnya, yakni pallu butung. Namun pada pallu butung pisang tidak diselimuti kulit tepung berwarna.

Berikut ini kami sajikan resep ketiga makanan itu jika Anda ingin mencoba memasaknya sendiri.

RESEP DANGKOT



BAHAN

- 1 ekor ayam kampung/negeri
- Bumbu
- 1 liter parutan lengkuas
- 2 ons cabe merah campur cabe rawit
- 6 siung bawang putih
- 10 siung bawang merah
- 2,5 cm kunyit
- 7 butir jeruk nipis
- 2 batang jahe @berukuran 2 cm
- 2 batang serih

CARA MEMBUAT

Potong ayam menjadi bagian kecil. Cuci dan lumuri dengan jeruk nipis. Seluruh bumbu digiling, kecuali parutan lengkuas dan serih. Tumis seluruh bumbu sampai harum lalu masukan potongan ayam. Masak dengan api kecil dan masukkan parutan lengkuas. Masak hingga daging matang dan harum.





RESEP BARONGKO

BAHAN

- 1 sisir pisang raja matang di pohon
- 5 butir telur, kocok lepas
- 150 gr gula pasir
- 1/2 sendok teh garam
- 50 gr susu bubuk
- 500 ml santan dari 1 1/2 butir kelapa
- 5 lb daun pandan
- Daun pisang untuk membungkus

CARA MEMBUAT

Kupas pisang, haluskan sebagian sampai lembut dan sebagian lagi dipotong kecil-kecil. Campur pisang dengan telur, gula, garam, dan susu bubuk. Tuang santan, aduk rata. Ambil 2 lembar daun pisang. Beri 1-2 potong daun pandan pada adonan yang sudah dituangkan pada daun pisang. Bungkus dan semat. Kukus sampai matang. Angkat, dinginkan, dan siap disajikan.



RESEP PISANG IJO

BAHAN

- 40 gr tepung beras
- 1/2 sendok teh garam
- 300 ml air
- 100 ml air daun suji
- 3 tetes pewarna hijau atau pasta pandan
- 175 gr tepung beras
- 5 buah pisang raja yang tua
- Es serut dan sirup merah (rasa cocopandan)

BAHAN SAUS

- 650 ml santan
- 50 gr tepung terigu
- 75 gr gula pasir
- 1 lb daun pandan
- 1/4 sendok teh garam

CARA MEMBUAT

Aduk tepung beras, garam, air, air daun suji, pewarna hijau, lalu rebus sambil diaduk sampai mendidih dan kemudian angkat. Tambahkan tepung beras, aduk lagi sampai kalis (tidak lengket). Tipiskan adonan, balutkan pada pisang hingga tertutup. Kukus pisang selama 20 menit. Angkat dan sisihkan. Rebus bahan saus sampai mendidih, angkat, lalu dinginkan. Potong-potong pisang hijau, tuangkan saus, es serut, dan sirup merah.

Three Unique Tastes of Bugis

It is not the done thing to visit Sorowako, Palopo and Luwu without having tasted the region's three specialty foods: dangkot, barongko and pisang ijo.

Dangkot is short for "daging kotte", or duck meat, though chicken is often used in dangkot these days. Dangkot is a dish made of free range or broiler chicken meat coated in a mixture of grated ginger and chili paste. Because it is very hot, be prepared to sweat profusely when savoring this dish.

Dangkot is best eaten with warm rice, but sometimes it is combined with soup. This menu can be easily found in food stalls in Sorowako, Palopo Township and Luwu Regency; a portion costs between IDR15,000 and IDR20,000.

Barongko is a dessert unique to the Bugis region. It is made of ripe bananas of the kepok or raja varieties that are mashed and mixed with flour and other ingredients, wrapped in banana leaf then steamed. To add flavor, slices of jackfruit or young coconut are sometimes added to the batter.

This dish is slightly harder to find in food stalls because it is usually made for special

occasions, such as thanksgiving events or weddings. In the past, it was served as a dessert in the households of aristocrats. However, if you are lucky, you may find barongko in the market stalls of traditional cake sellers.

Es pisang ijo is a type of dessert. It is commonly sold in food stalls and restaurants, but is most easily found in markets or sold by roving vendors during the fasting month. Es pisang ijo is made of raja bananas wrapped in a batter made of flour, coconut milk and pandan leaf essence, which gives it its green color. It is served with a sauce made of shaved ice and red syrup. The syrup used for this is typically the legendary DHT vanilla-flavored syrup from Makassar. This dish usually costs between IDR10,000 and IDR15,000 per portion. It is similar to another Bugis dessert called pallu butung. Unlike pisang ijo, the banana in pallu butung is not wrapped.

The following recipes show you how to make the dishes.

DANGKOT

INGREDIENTS

- 1 free range or broiler chicken
- SPICES**
- 1 liter grated galangal
- 2 ounces mixed (small and large) red chilies
- 6 garlic cloves
- 10 shallots
- 2.5 cm piece of turmeric
- 7 limes
- 2 pieces of ginger, about 2 cm each
- 2 stalks of lemongrass

METHOD

Cut chicken into small pieces. Rinse and cover all over with lime juice. Grind all the spice ingredients together, but leave out the grated galangal and lemongrass. Stir fry the spice paste until it is fragrant then add the chicken pieces. Cook on very low heat and add the grated galangal. Continue to cook until the meat is tender and the dish smells fragrant.





BARONGKO

INGREDIENTS

1 hand or tier of tree-ripened raja bananas
 5 eggs, lightly beaten
 150 grams white sugar
 1/2 teaspoon salt
 50 gr powdered milk
 500 milliliters coconut milk from 1-1/2 coconuts
 5 pandan leaves
 Banana leaves, for wrapping

METHOD

Peel bananas. Mash half of the bananas to a smooth consistency, and cut the other half into small pieces. Mix bananas with the eggs, sugar, salt and milk. Pour in coconut milk and mix well. Take two sheets of banana leaves, pour in some of the banana mixture then place 1-2 pieces of pandan leaf onto the mixture. Wrap and secure. Steam until thoroughly cooked. Remove from heat and serve immediately.



ES PISANG IJO

INGREDIENTS

40 grams rice flour, 1/2 teaspoon salt, 300 milliliters water, 100 milliliters suji leaf juice, 3 drops of green food coloring or pandan paste, 175 grams rice flour, 5 very ripe raja bananas, & Shaved ice and cocopandan-flavored red syrup

FOR SAUCE

650 ml santan, 50 gr tepung terigu, 75 gr gula pasir, 1 lbr daun pandan, & 1/4 sendok teh garam

METHOD

Mix rice flour, salt, water, *suji* leaf juice and green food coloring. Bring to the boil, stirring constantly then remove from heat. Add rice flour and mix until it is no longer sticky. Thin out the mixture then wrap around bananas. Steam the bananas for 20 minutes. Remove from heat. Bring sauce ingredients to the boil then cool down. Slice the green bananas, pour over the sauce, add the shaved ice and drizzle with red syrup.

Ngopi di Sorowako



Warkop SSS

Menikmati Suasana Taman



Kalau Anda ingin ngopi dengan suasana taman atau semi outdoor, tempat inilah yang tepat untuk dikunjungi. Pekarangan yang luas dengan susunan bangku dilengkapi payung membuat Anda nyaman menikmati kopi. Di bagian dalam, ruangan dilengkapi sofa-sofa dan televisi yang menambah suasana cozy bagi pengunjungnya. Tempat ini semakin membuat betah, karena pengelolanya menyiapkan instrumen musik seperti gitar dan bongo dan ragam permainan seperti catur, domino, hingga *foosball* yang bisa digunakan pengunjung.

Warkop SSS menyajikan menu kopi hitam, kopi susu, hingga kopi ginseng yang disajikan panas atau dingin sesuai permintaan. Menggunakan kopi Arabika dengan tingkat keasaman yang moderat sehingga pas di lidah. Harga per cangkirknya Rp10.000-Rp12.000. Untuk teman ngopi, Anda bisa mencicipi roti bakar cokelat, keju, selai stroberi dan srikaya, hingga telur atau kornet dengan harga Rp6.000-Rp8.000 per porsi. Oh ya, di tempat ini juga disajikan roti mantao khas Pare-pare yang legit itu.

Ada pula menu pilihan lain seperti pisang goreng, pisang bakar, kentang goreng, atau

yang agak berat seperti mie rebus atau mie goreng telur. Kalau ingin minuman menyegarkan, Anda bisa mencoba jus alpukat, sirsak, melon, jeruk, atau soda gembira dengan harga yang sama dengan secangkir kopi. Untuk Anda yang pegal-pegal atau kurang fit, bisa menikmati minuman STMJ (susu-telur-madu-jahe). Warkop SSS berada di Jalan Latimojong, seberang Lapangan Karebosi ini. Buka setiap hari pukul 07.00-00.00 Wita. □



Kopi Api

Ditemani Alunan Musik Akustik

Tempat ini mungkin paling cocok bagi penikmat kopi non-tradisional. Meski Kopi Api juga menyediakan kopi tradisional-klasik seperti kopi hitam atau espresso, ragam olahan kopinya paling variatif layaknya sebuah *modern coffee shop*. Ada Americano, Latte, Vietnamese Coffee, Aero Press, Presso Susu, dan tentunya Kopi api -racikan rahasia dapur ini. Semua dibanderol Rp.10.000-15.000 per cangkirnya.

Untuk minuman dingin, Anda bisa mencoba Cappucino Shake, Vanilla Latte, Choco Shake, atau Strawberry Smooties yang dipatok Rp12.000-15.000. Memesan pisang goreng cokelat/keju atau roti bakar cokelat/keju menambah nikmat ngopi Anda.

Menyeruput kopi dan hang out bersama teman semakin seru karena di tempat ini

disuguhkan musik akustik mini band. Kalau Anda ingin bernyanyi atau bermain gitar, biola atau cajan, jangan sungkan untuk mengekspresikan diri dan berkolaborasi dengan mini band tersebut. Tempat ini juga kerap menggelar nonton bareng pertandingan sepak bola, Formula 1, atau MotoGP.

Kopi Api juga menjual biji kopi toraja yang sudah di-roasted dan dikemas per 100 gram (Rp25.000) dan 200 gram (Rp50.000). Kopi ini mencampurkan jenis robusta dan arabika untuk mendapatkan sensasi rasa yang maksimal. Kopi Api buka mulai pukul 18.30 Wita setiap hari hingga tengah malam. Berada di Jalan Gunung Tambora No. 26, telepon 0821-9695-2969 & 0812-4148-5884. □



Pondok Bambu

Sambil Karaoke atau Main Biliar



Sejak direnovasi dan beroperasi Mei 2013, salah satu restoran legendaris di Sorowako tampil menjadi tempat mencicipi kuliner modern, termasuk menu kopi sambil nongkrong di teras balkonnnya. Sembari ngopi, Anda juga bisa sambil bermain biliar atau berkaraoke ria. Pondok Bambu juga menyediakan tempat ber-AC yang nyaman dengan sofa-sofanya di lantai dua.

Pondok Bambu menyediakan kopi yang bervariasi. Mulai dari espresso dan kopi hitam hingga mixed & rich seperti Ice Oreo Coffee, Ice Vanilla Coffee Latte. Juga tersedia Capuccino, Mochacino, dan Machiato yang dapat disuguhkan dingin atau panas. Harga menu antara Rp 11.000 hingga Rp24.000 termasuk service dan pajak. Untuk teman ngopi, Anda bisa mencicipi pancake dan roti bakar dengan olesan selai stroberi, cokelat, dan keju, atau pisang goreng yang hangat.

Kalau Anda ingin menu yang agak berat, Pondok Bambu menyediakan ragam *main course*, seperti aneka mie, aneka nasi goreng, sate ayam/daging, seafood, steak, hingga tumis sayur. Harga menu Rp.20.000-Rp85.000, sudah termasuk service dan pajak. Ada pula pilihan minuman non-kopi, seperti jus, milkshake, aneka teh, float, squash, bir, atau mocktail dengan harga Rp10.000-Rp24.000.

Untuk tarif karaoke room dipatok Rp75.000 (weekdays) dan Rp100.000 (weekend). Sedangkan biliar Rp50.000 (weekdays/table) dan Rp70.000 (weekend/table). Pondok Bambu berada di Jalan Inco Iro No. 9, telepon 0475-321031. Buka setiap hari pukul 09.00-22.00 Wita (weekdays). Sabtu dan Minggu tutup pukul 23.00 Wita. □



Coffee Shops in Sorowako



Enjoy the Garden Atmosphere

If you want to have a coffee with a garden or outdoor atmosphere this coffee shop is the right place to go. A big yard with chairs and umbrellas makes you feel comfortable to drink coffee there. There is also indoor room with sofas and a television which gives the impression of cozy atmosphere. This place is more attractive for visitors as it provides music instruments and games such as guitar, bongo, chess, dominos, and foosball.

Warkop SSS coffee shop provides black, white and ginseng coffee, served hot or cold on

your demand. The coffee is from Arabica type with a moderate acidity that fits on your tongue. The price for the coffee is affordable from Rp10,000 to Rp12,000 per cup. There is also toast with optional toppings like chocolate, cheese, strawberry and sarikaya traditional jam, egg or canned beef with price between Rp6,000 to Rp8,000 price per portion. Oh, please remember, this coffee shop also serves local bread popularly known as Mantao which is delicious.

There are also other options for light and heavy meals from fried or roasted banana, French

fries until boiled or fried noodles with egg. If you want a fresh drink, you can order fresh juice with tropical fruits like avocado, soursop, melons, orange, or soda gembira or excited soda a mix of soda and milk which have the same price with a cup of coffee. For those who feel painful or unfit, try the traditional herbal drink called STMJ, a mix of milk, egg, honey and ginger. This coffee shop is on Jl. Latimojong, across the famous Karebosi Field, open every day from 7:00 until midnight. □



Kopi Api



Coffee and Acoustic Music

This coffee shop is the most appropriate place for non-traditional coffee lovers. Although it also provides traditional coffee like black coffee or espresso, Kopi Api (meaning fire coffee) serves various processed coffee like you find in a modern coffee shop. There are Americano, Latte, Vietnamese Coffee, Aero Press, Milk Presso and Kopiapi, a special coffee from its secret menu. All price of coffee is set between Rp10,000 to Rp15,000 per cup.

This coffee shop also serves cold drinks like Cappuccino Shake, Vanilla Latte, Choco Shake,

or Strawberry smoothies with same price set for a cup of coffee. You can also order snacks like fried banana, toast with chocolate or cheese, a suitable meal for your coffee.

Your drink and hang out with friends will be more exiting in this place as it provides acoustic music played by a local music band. You not only enjoy the music but you can also sing or play music with the band. There is guitar, violin or cajon you can play with. This place is also often used for watching together for football games or Formula 1 and MotoGP races broadcast live on television.

Kopi Api coffee shop also sells famous Toraja coffee beans which have been roasted and packaged in 100 and 200 grams with price at respectively Rp25,000 and Rp50,000. Toraja coffee is a mix of Robusta and Arabica coffees which aims to get a maximum flavor sensation. It is open every day from 18:30 pm until midnight, located on Jalan Gunung Tambora No. 26, telephone: 0821-9695-2969 and 0812-4148-5884. []

Coffee, Karaoke and Billiard

Since it was renovated and operated in May 2013, one of the legendary restaurants in Sorowako has appeared to be a place for a modern culinary where you can enjoy the coffee on its patio balcony. While having coffee you can also play billiards or sing in a karaoke. Pondok Bamboo restaurant also provides a comfortable air-conditioned room with couches on the second floor.

The resto offers a varied coffee from espresso, black coffee and mixed coffee like Iced Oreo Coffee and Iced Vanilla Coffee Latte. There is also Cappuccino, Mochachino, and Machiatto served hot or cold. The price is set between Rp11,000 to Rp24,000 per cup including service and tax. For meals, there pancakes and toasts



Pondok Bamboo



with optional jams like strawberry, chocolate, and cheese, and fried banana.

If you want a heavier meal Pondok Bamboo (meaning bamboo hut) provides main courses such as a variety of noodles, fried rice, chicken/meat satay, seafood, steak, stir-fry vegetables. The price for the menu is set between Rp20,000 to Rp85,000 per portion. There is also a selection of non-coffee beverages, such as juices, milkshakes, various of tea, float, squash, beer, or

mocktail with price ranging between Rp10,000 to Rp24,000 per glass.

For karaoke they charge you per room at Rp75,000 during weekdays and 100,000 in the weekend, while for billiard is Rp50,000 per table for weekdays and Rp70,000 per table for weekend. The resto is located on Jalan Inco Iro No. 9, telephone 0475-321031, open every day from 9:00 am to 22:00 pm on weekdays, and to 23:00 pm on weekend. []



GRAND MULIA HOTEL

SERASA BINTANG LIMA

Sorowako punya penginapan baru. Dirancang mewah dengan pelayanan berstandar hotel berbintang.

Grand Mulia Hotel, yang berada di Sumasang 3, beroperasi sejak 3 Maret 2011. Dengan empat lantai, hotel ini memiliki 32 kamar yang dibagi dalam tiga tipe, *standard*, *deluxe*, hingga yang termewah *suites*.

Setiap kamar mengutamakan kelegaan ruang dengan penataan yang baik. Tipe *deluxe*, misalnya, berukuran 24 meter persegi, berisi ranjang *king size* dan perabotan modern. Karpet dan sofa mini yang minimalis menjadi pilihan. Bagian toilet, terdapat *bath tub* yang menanti Anda untuk berendam di air hangat dan aroma terapi. Yang membedakan antara kamar tipe *standard* dan *deluxe* adalah sebuah teras yang dilengkapi meja dan kursi dengan pemandangan ke danau.

Bila merasa masih kurang, Anda bisa memilih kamar tipe *suites*. Kamar seluas 28 meter persegi ini, diisi sofa panjang dan *coffe table* yang membuat tamu serasa di

rumah sendiri. Kelebihan kamar tipe ini adalah berada di lantai satu dan memiliki akses langsung menuju *swimming pool* yang berada di beranda belakang hotel.

"Konsep hotel ini *modern and beautiful*," ujar Manajer Grand Mulia Hotel Muhammad Faisal. Harga kamar mulai dari Rp375 sampai Rp750 ribu++ per malam, termasuk *breakfast* untuk dua orang.

Selain bersantai di area *swimming pool*, tamu juga bisa menikmati atmosfer mewah di Toraja Lounge. Area ini diisi dengan sofa-sofa empuk berukuran besar. Juga terdapat bar dengan alunan musik yang menambah *cozy* suasana. Tempat ini juga dapat digunakan untuk mengakses internet melalui jaringan nirkabel.

Bagi tamu yang memerlukan layanan bisnis, dapat memanfaatkan *business centre* yang berada di satu area dengan *lounge*. Grand Mulia Hotel juga menyediakan satu *meeting room* berkapasitas 100 orang.

Ruang ini dilengkapi meja dan kursi bagi peserta rapat, termasuk jaringan WiFi, *white board*, proyektor, dan *sound system*.





Kuliner dan Karaoke

Bagi penikmat kuliner, Mulia Resto menyediakan beragam menu. Mulai dari makanan Barat seperti steak beef black pepper atau chicken cordon bleu, Chinese food seperti fuyung hai, capcay, hingga kuliner Nusantara seperti nasi goreng, gado-gado, dan ayam goreng kremes. Menu makanan antara Rp30 ribu-Rp105 ribu per porsi. Sedangkan sajian soft drink, jus, dan bir dibanderol antara Rp10 ribu-Rp30 ribu.

Jika Anda butuh hiburan dan suka karaoke, Grand Mulia Room menyediakan empat tipe karaoke room (standar untuk 4 orang, deluxe untuk 8 orang, suites untuk 10-12 orang, dan VIP untuk 12-16 orang). Karaoke room terbuka untuk tamu dan umum dari pukul 15:00 sampai 22:00 Wita dengan rate antara Rp50 ribu-Rp150 ribu.

Saat malam tiba, di lantai dua hotel disulap menjadi open bar yang cocok untuk candle light dinner atau barbeque party. Untuk reservasi dapat menghubungi 0812-411521 dan 0812-41153000 atau mengirimkan *email* ke grandmuliahotel_srko@yahoo.com.

Krakatau Guest House, Asri Bergaya Minimalis

Krakatau Guest House berlokasi di Jalan Krakatau F197, Sorowako. Berdampingan dengan hamparan pematang sawah, penginapan ini cukup berhasil menafsirkan sebuah penginapan yang *homey* berdesain modern minimalis dan asri. Menyediakan tujuh kamar tematik, di antaranya Kamar Cokelat, Kamar Ungu, dan Kamar Krem. Nama-nama itu sesuai dengan warna perabotan dan dekorasi kamar.

Setiap kamar dilengkapi satu *spring bed* ukuran *double size*, AC, televisi dengan saluran berbayar, dan koneksi WiFi gratis dengan tarif Rp390 ribu per malam, termasuk sarapan untuk dua orang. Ada pula satu Family Room di lantai dua. "Kamar tipe ini dirancang lebih besar, layaknya sebuah rumah. Jadi sangat cocok untuk keluarga," ujar Oca, pengelola Krakatau Guest House. Kamar ini dilengkapi ranjang *double size* dan AC di setiap kamar dan ruangnya, televisi berbayar, dan WiFi gratis dengan tarif per malam Rp650 ribu termasuk sarapan untuk empat orang.

Juga terdapat bar dan *garden resto* yang menyediakan berbagai makanan khas Nusantara hingga Eropa. Tempat ini dapat dipergunakan untuk *meeting* (kapasitas belasan orang) buka setiap hari hingga pukul 22:00 Wita. Untuk reservasi dapat menghubungi 0812-78168918. □



ACCOMODATION

GRAND MULIA HOTEL

A FIVE-STAR FEEL

Sorowako has new accommodation, designed in a luxurious style with service standards matching that of star-rated hotels.

Grand Mulia Hotel, located in Sumasang 3, has been operating since 3 March 2011. The four-storey hotel has 32 rooms distinguished into three types: standard rooms, deluxe rooms and suites.

Every room is carefully laid out. Deluxe rooms measuring 24 square meters, for instance, come with a king-sized bed and modern furniture—including carpet and a mini sofa—all in minimalist style. The bathroom has a tub and aromatherapy amenities. The difference between a standard room and a deluxe room is the balcony, where guests can sit at a table and enjoy lake views.

For an increased sense of luxury, there are the suites. Measuring 28 square meters, the room is equipped with a long couch and coffee table that make guests feel at home. The suites occupy the first floor of the hotel and have direct access to the swimming pool, which is located at the rear.

“This hotel’s concept is ‘modern and beautiful,’” said Grand Mulia Hotel Manager Muhammad Faisal. Room rates range from IDR375,000 to IDR750,000++ a night and include breakfast for two.

For leisure, apart from relaxing by the pool, guests can also enjoy the comforts of Toraja Lounge. Furnished with large soft sofas, the lounge has a cozy atmosphere, with a bar and soft music playing in the background.

Guests enjoy WiFi access from this area. “Actually WiFi can be accessed from anywhere, but the connection is best in the hotel lobby and lounge area,” Faisal added.

A business center, adjacent to the lounge area, is available for guests. Grand Mulia Hotel also has a meeting room with a capacity of 100 people which can be booked for meetings, equipped with desks, chairs, WiFi connection, whiteboard, overhead projector and sound system



A Culinary and Karaoke Experience

Culinary enthusiasts can look forward to a large variety of dishes at Mulia Resto, from western cuisine like black pepper steak and chicken cordon bleu; and Chinese food like fuyung hai and capcay; to Indonesian all-time favorites like nasi goreng, gado-gado and ayam goreng kremes. Dishes range from IDR30,000 to IDR105,000 per portion while soft drinks, juices and beer are priced between IDR10,000 and IDR30,000.

If you need some entertainment and enjoy karaoke, Grand Mulia Room has four types of karaoke rooms (a standard room for 4 people; deluxe room for 8; suites for 10-12 people; and VIP room for 12-16 people). The rooms are furnished with lively sofas and wallpaper.

The karaoke facilities have a large collection of songs and are open to hotel guests and the public from 3 pm to 10 pm; the rate ranges between IDR50,000 and IDR150,000.

At the hotel's second storey will be converted into an open bar which can accommodate candlelight dinners and barbeque parties. For reservations, call 0812-411521 and 0812-41153000 or email : grandmuliahotel_srko@yahoo.com.



Krakatau Guest House, Beautiful Minimalist Style

Krakatau Guest House can be found on Jl Krakatau F197, Sorowako. Located next to a stretch of rice fields, this guesthouse has succeeded in creating homey accommodation in beautiful minimalist modern style. Seven rooms decorated by theme—such as the Brown Room, Purple Room and Cream Room—are available for guests.

Each room has a double bed, air-conditioner, pay TV and free WiFi connection. The room rate of IDR390,000 a night includes breakfast for two. There is also a Family Room on the second floor. "This room is more spacious, like a house, so it fits a family," said Oca, a manager at Krakatau Guest House. The Family Room has a double bed and air-conditioner in each of its rooms, as well as pay TV and free WiFi. This room costs IDR650,000 a night and includes breakfast for four people.

The guesthouse has a bar and garden restaurant which serves various Indonesian (Nusantara) and European food. The area can also be used for meetings (with a capacity of about a dozen people) and is open every day until 10 pm. For reservations, call 0812-78168918. []



Matano Sunrise Nuansa Bali di Sorowako

Bagi yang ingin merasakan suasana penginapan di Bali atau kangen Bali, Matano Sunrise bisa jadi pilihan. Mentari pagi menjadi andalannya.

Kamar-kamar mungil tersusun di tiga tingkat dengan dinding berkelir krem. Setiap kamar langsung menghadap kolam renang sekaligus Danau Matano yang tenang. “Ketika pagi, tamu akan dibangunkan sinar matahari dari Matano,” ujar Ira Harun, Humas Matano Sunrise, meyakinkan.

Ornamen-ornamen khas Bali memperkuat arsitektur dan dekorasi penginapan ini. Termasuk beberapa bunga teratai atau bambu air yang tumbuh di pot raksasa, pohon kamboja, dan *bale-bale*. Begitu pula ketika melangkah ke lobi atau kamar inap, lukisan abstrak, panel-panel kayu, dan

karpas yang artistik memberi nuansa Bali yang kental.

Beroperasi sejak 2008, penginapan ini dilengkapi kolam renang berukuran 10 x 5 meter, ruang karaoke berkapasitas 10 orang, dan restoran. Sedangkan di bagian luar, terdapat bar tak jauh dari *bale-bale* dan pinggir kolam renang. “Konsep desainnya memang bernuansa Bali,” tambah Ira.

Matano Sunrise menyediakan 12 kamar, masing-masing berukuran 4 x 4 meter. Di dalamnya dilengkapi *double bed* atau *jumbo single*, televisi, AC, *shower* air panas, dan *mini bar*. Tarif per malamnya dipatok Rp350



ribu, sudah termasuk sarapan untuk dua orang dan gratis karaoke satu jam.

Bagi Anda yang suka menu Barat, tak perlu khawatir, di sini tersedia beragam menu Barat, sebut saja *spaghetti*, *sirloin steak*, atau *pizza*. Juga menu-menu tanah air seperti ayam *rica-rica*, ayam *kecap*, atau nasi goreng ikan asin yang luar biasa rasanya. Untuk menikmatinya, Anda bisa memanfaatkan bar atau *bale-bale* di pinggir kolam atau restoran yang berada di lantai dua.

Restoran juga dapat berfungsi sebagai *meeting room* dengan kapasitas 40-50 orang, dilengkapi proyektor dan *sound system*. Penyewaan bisa untuk per jam atau harian. Bagi mereka yang tidak ingin menginap, tapi ingin berenang di kolam, cukup merogoh kocek Rp12.500 (anak-anak) dan Rp21.000 (dewasa). Matano Sunrise dapat ditempuh 10 menit dari Bandara Sorowako, tepatnya di Jalan Tapu Ondau, Sumasang 2. Telepon 0475-321665 dan 321076 untuk reservasi. □



ACCOMODATION

Matano Sunrise A Touch of Bali in Sorowako

Those of you who feel like staying in a place with a Balinese resort-like atmosphere or have a yearning for the island can stay at Matano Sunrise and watch the sun rise.

The hotel combines the convenience of a flat and the comfort of a resort. Small rooms painted cream occupy three floors; each room faces the swimming pool and the serene Lake Matano. "In the mornings, guests are woken up by the sunrise over Matano," said Ira Harun from Matano Sunrise's Public Relations office.

Ornaments unique to Bali, as well as lotuses, water bamboo grown in oversized pots, frangipani trees and wooden daybeds all add color to the hotel's architecture. The lobby and hotel rooms are furnished with abstract paintings, wooden panels and decorative carpets, further lending the place a Bali feel. []



Operating since 2008, the hotel has a swimming pool measuring 10 x 5 meters, a karaoke room accommodating 10, and a restaurant. Outside, there is a bar by the wooden daybeds near the pool. "The design concept is intentionally Balinese," Ira said.

Matano Sunrise has 12 rooms measuring 4 x 4 meters each. Every room has a double or jumbo single bed, television, air-conditioner, warm shower and mini bar. The room rate per night is IDR350,000++ and includes breakfast for two and a free hour of karaoke.

Those preferring western food can relax here; the restaurant menu provides a variety of western dishes such as spaghetti, sirloin steak and pizza. Indonesian food is also available, such as ayam rica-rica, ayam kecap and scrumptious nasi goreng ikan asin. Guests can order their meals from the bar or daybeds by the pool, or the restaurant which is located on the second floor.

The restaurant can be converted into a meeting room with a capacity of 40-50 people and can be equipped with a projector and sound system. The room can be hired on an hourly or daily basis. Guests who do not wish to stay overnight but would like to use the swimming pool can do so by paying an entry fee of IDR12,500 fee (children) or IDR21,000 (adults). Matano Sunrise is located about 10 minutes away from Sorowako airport on Jl Tapu Ondau, Sumasang 2. Call 0475-321-665 and 321076 for reservations. []





Memadukan keasrian alam dan suasana malam hening yang menenangkan.



Rekreasi itu penting. Selain menyegarkan fisik dan jiwa, rekreasi bisa dimanfaatkan untuk mendekatkan anggota keluarga. Di Palopo terdapat tempat menginap keluarga yang dirancang dengan konsep rumah kebun, yakni Hotel Wisata Agro. Hotel ini menawarkan paket wisata yang lengkap.

Setiba di hotel dan *check-in* di salah satu kamar, Anda akan menerima suguhan buah-buahan sebagai pengganti *welcome drink*. Jika Anda tiba pas makan siang, restoran hotel sudah menawarkan aneka menu, tradisional maupun *western*. Tepat di

belakang restoran, pemandangan Sungai Latuppa membentang. Suara arus air sungai dan segarnya udara siap menemani santap siang Anda.

Setelah makan siang, silakan beristirahat sejenak di teras kamar atau di salah satu gazebo taman. Hotel seluas 2,5 hektar ini ditumbuhi berbagai pohon buah, seperti rambutan, durian, manggis, dan kelengkeng. Nikmati suasana santai di bawah rindangnya pepohonan.

Jika menginginkan buah-buahan segar sebagai pencuci mulut, staf hotel akan memetikkan buah favorit Anda. Tamu hotel tidak diizinkan memetik atau memanjat pohon buah. Jangan khawatir dikenai "harga turis". Untuk satu ikat rambutan, misalnya, Anda cukup membayar Rp10.000. Rambutan di Hotel Wisata Agro berjenis rapih yang jarang ditemui di tempat lain di Luwu maupun Luwu Timur.



Ketika matahari sudah agak condong ke barat, saat yang tepat bagi anak-anak untuk bermain air. Hotel Wisata Agro memiliki fasilitas *water boom* dengan tiga kolam renang yang kedalamannya variatif serta wahana air. Anak yang sudah cukup besar bisa bermain seluncuran atau menjajal kolam arus, sementara si adik dapat berenang menggunakan pelampung yang disewakan pengelola. Jika ingin *ngemil* di pinggir kolam, Anda bisa memesan pisang dan roti bakar di *snack corner*. *Water boom* dibuka sejak pukul 7.30 hingga 17.00.

Malam hari, saatnya beristirahat. Tipe kamar yang ditawarkan Hotel Wisata Agro bisa disesuaikan dengan jumlah anggota keluarga. Keunggulan hotel ini ada pada kamar-kamarnya yang berbentuk *cottage*. Untuk tiap *cottage*, tamu hotel mendapatkan kamar dengan jumlah tertentu, teras pribadi, dapur, dan ruang duduk. *Cottage* terbagi menjadi tipe *deluxe*, *suite*, *family*, *villa*, dan *president suite*. Tarifnya Rp450 ribu hingga Rp1,3 juta per malam. Untuk keluarga dengan dua anak, *family room* paling ideal. Dengan dua kamar dan ruang duduk yang cukup luas, Anda bisa beristirahat dengan nyaman, sementara anak-anak mendapat ruang bermain yang lapang.

Menginap di hotel ini rasanya seperti bermalam di rumah kebun. Suara serangga malam, rerimbunan pohon, udara sejuk, dan langit cerah menjadi sahabat hingga pagi datang. Letak Hotel Wisata Agro yang cukup jauh dari pusat Kota Palopo membuat suasananya hening, nyaman untuk bersantai melepas penat.

Multifungsi

Selain sebagai akomodasi, Hotel Wisata Agro dapat dimanfaatkan untuk berbagai keperluan. Tanpa menginap, fasilitas *water boom* bisa dinikmati dengan membeli tiket masuk seharga Rp30.000 di hari biasa dan Rp35.000 di akhir pekan dan hari libur. Untuk rombongan, ada harga istimewa. Jika Anda ingin sekadar duduk-duduk santai di gazebo atau di taman tanpa berenang atau menggunakan fasilitas lain, pengelola mengenakan biaya taman Rp5.000 per orang.

Hotel Wisata Agro pun menyediakan tiga tipe *meeting room* dengan kapasitas 20 hingga 500 orang. Tarifnya dari Rp1 juta hingga Rp2,5 juta per 8 jam, sudah termasuk fasilitas standar pertemuan, seperti *sound system* dan proyektor.

Jika suatu saat tempat Anda bekerja ingin mengadakan *family gathering* atau keluarga besar berniat menggelar arisan, ada ruang terbuka yang disewakan untuk rombongan. Tanpa fasilitas tambahan alias sekadar sewa tempat, Hotel Wisata Agro mematok harga Rp500 ribu. Untuk tambahan fasilitas seperti kursi, lampu, dan *sound system*, pengelola hotel memasang tarif Rp1 juta.

Sesuai namanya, agrowisata, Anda yang tertarik membeli bibit durian, rambutan, dan kelengkeng, silakan menghubungi pengelola hotel. Bibit buah didatangkan khusus dari Malang, Jawa Timur, dan sudah siap tanam. Maka lengkaplah Hotel Wisata Agro sebagai akomodasi, tempat rekreasi, prasarana pertemuan, dan tempat untuk memenuhi hasrat berkebun Anda. []



Hotel Wisata Agro

Jl. Pongsimpin No. 61, Palopo

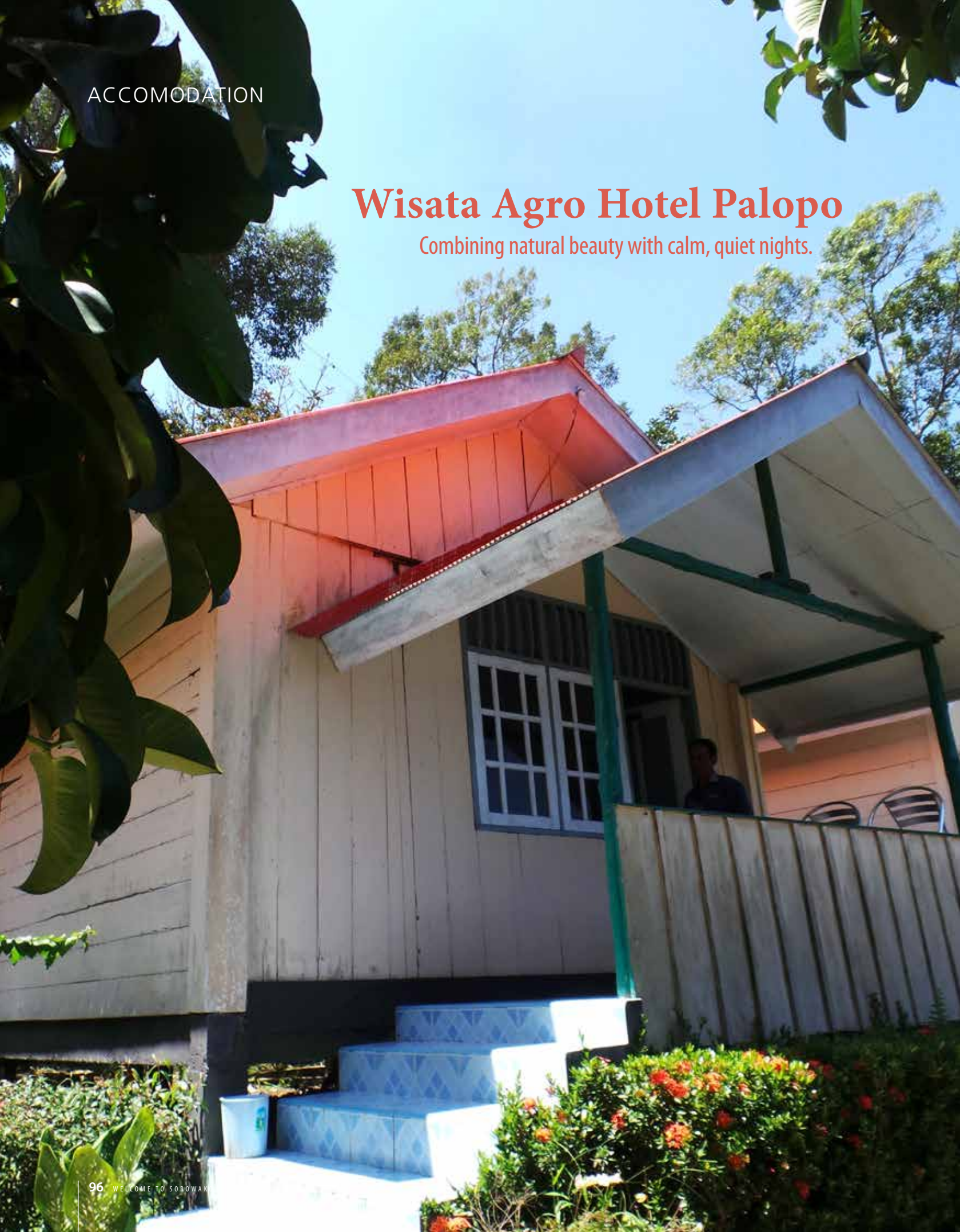
Telp: (0471) 326490

Website: www.agrowisatahotel.com

ACCOMODATION

Wisata Agro Hotel Palopo

Combining natural beauty with calm, quiet nights.





Recreation is important. Apart from refreshing body and soul, it can also be a bonding time for families. In Palopo, there is family accommodation that has been designed with the concept of a garden house. Called Wisata Agro Hotel, it offers complete tour packages.

When you check in to your hotel room, you will be met with a bowl of complimentary fruit and welcome drink. If you arrive at lunch time, you can dine in the hotel's restaurant which serves traditional and Western dishes. Behind the restaurant, views of Latuppa River, the sound of its rushing waters and the fresh air will keep you company as you have your lunch.

After lunch, you may want to have a rest on the veranda of your room or in one of the many gazebos in the park. Located on 2.5 hectares of land, the hotel grounds are laden with fruit trees such as rambutan, durian, mangosteen and longans. Unwind under the shade of the trees.

If you would like to have some fresh fruit for dessert, the hotel staff can pick your favorite fruit for you, as hotel guests are prohibited from picking fruit or climbing trees. You will not be charged "tourist prices"; a bunch of rambutan, for example, will only set you back IDR10,000. Rambutan at Wisata Agro Hotel is of the *rapiah* variety which is uncommon in other parts of Luwu and Luwu Timur.

When the sun starts moving westwards, it is time for kids to water play. Wisata Agro Hotel has waterpark facilities spread across three swimming pools of various depths. Older children can play on the slides or in the leisure pool, while younger children

can use floating aides provided by the management. If you want to have a snack, you can order grilled bananas and toast at the snack corner. The pool facilities are open from 7.30am to 5pm.

Nighttime is a time for resting, and Wisata Agro Hotel has various room types suitable for families. Hotel rooms are located in cottages; each cottage including a number of rooms, a private veranda, kitchen and living room. There are various cottage types: deluxe, suite, family, villa and presidential suites. Rates range from IDR450,000 to IDR1.3 million per night. A family with two children would ideally stay in the family room. With two rooms and a reasonably spacious living room, you can rest in comfort while the children play.

Staying at this hotel is like spending the night in a garden house. The sound of nighttime insects, dense tree canopies, fresh air and clear skies will keep you company until morning. Its distance from the center of Palopo makes Wisata Agro a quiet and comfortable hotel, a place to ease away your pain.

Multifunctional

Wisata Agro Hotel not only provides accommodation but other facilities as well. Without having to stay at the hotel, visitors can use waterpark facilities by paying a IDR30,000 entrance fee on weekdays or IDR35,000 on holidays. There is a discount rate for groups. If you only wish to relax in the gazebo or the park without using the pool or other facilities, the park entrance fee is IDR5,000 per person.

The hotel has three meeting rooms with a capacity ranging from 20 to 500



people. The rooms can be hired for IDR1 million to IDR2.5 million per 8 hours, inclusive of standard meeting facilities such as sound system and projectors.

If your work place plans to have a family gathering, or your extended family wants to hold regular *arisan* gatherings, there are open spaces that can be hired for group use. For this, hotel Wisata Argo charges IDR500,000. This rate does not include any additional facilities, such as chairs, lighting and sound systems, which can be hired separately for IDR1 million.

As indicated by the word "agro" (or agro tourism) in its name, the hotel can assist visitors who may be interested in obtaining seedlings of durian, rambutan and longan trees. The seedlings are brought in from Malang, East Java, and are ready for planting. This completes Wisata Agro Hotel's many functions as a provider of accommodation, a recreational destination, a meeting venue and a go-to place for gardening enthusiasts. □

Hotel Wisata Agro

Jl. Pongsimpin No. 61, Palopo

Phone: (0471) 326490

Website: www.agrowisatahotel.com

KOMUNITAS

Sorowako Hash House Harriers

MEREKA BERLARI DEMI KEGEMBIRAAN



Sorowako Hash House Harriers menjadikan lari lintas alam untuk selingan rutinitas kerja. Mereka juga punya kegiatan amal. Siapa berminat?

Sore itu, tampak sekelompok orang berlari melintasi alam Sorowako. Badan mereka basah-kuyup oleh keringat, namun wajah mereka tampak gembira. Tidak, mereka tidak sedang berlatih untuk mengejar prestasi. Mereka berlari demi kegembiraan. Mereka adalah para anggota Sorowako Hash House Harriers (SHHH), yang menjadikan lari dan menikmati minuman sebagai selingan rutinitas kerja. SHHH berdiri sejak September 1977.

Klub SHHH meneruskan tradisi Hash House Harriers (HHH) di Malaysia. Pada 1938, sekelompok pegawai dan warga Inggris berkumpul setiap Senin sore untuk berlari melintasi alam. Mereka meneruskan tradisi permainan asal negeri mereka, yang dikenal sebagai *Hare & Hounds*.

Permainan ini populer di Inggris zaman Victoria awal. Dalam permainan ini, satu orang ditunjuk sebagai 'kelinci' (*hare*), dan sisanya sebagai 'anjing' (*hounds*). Permainan dimulai dengan seseorang yang menjadi kelinci.

"Kami memilih Senin sebagai hari untuk berkumpul dan berlari, sama seperti di Kuala Lumpur dulu. Di kota atau negara lain, tidak selalu sama," kata Paul Woodman, Honoree Secretary SHHH. Aturan main yang diberlakukan SHHH juga sama dengan di Malaysia. Hingga kini tercatat 1.984 komunitas Hash House Harriers di *World Hash*. Mereka tersebar di 1.295 kota di 185 negara.

Sebelum pukul 12 siang setiap Senin, Hare—orang yang menentukan lintasan lari—sudah mengumumkan jalur lari kepada para peserta alias Hounds. Rute lari itu diumumkan di *notice board* di bandara, Taman Antar Bangsa, dan Toko Baru.

Kemudian, *hare* memberi penanda di sepanjang lintasan dengan menyebarkan potongan kertas berjarak 50 meter. Kegiatan lari dimulai pukul 4.45 sore. Sebanyak 30-40 *hounds* mengikuti "ritual"



lari untuk mengejar *hare* sesuai penanda yang telah disebar. Tidak ada seorang pun yang mengetahui *track* selain *hare*.

Kegiatan lari berlangsung selama sekitar satu jam. Beragam lintasan pernah dilalui anggota SHHH, mulai dari lintasan datar hingga perbukitan, seperti di Wawondula dan Wasuponda. Setelah menaklukkan lintasan sekitar 5 km dengan medan bervariasi, *hounds* berkumpul di markas SHHH di area Sorowako Golf Club.

Kegiatan berkumpul ini disebut *circle*. Di *circle* itulah mereka bertemu untuk ngobrol, melempar canda, menyanyikan lagu-lagu *mars hashing*, dan minum bir atau soda. "Ketua komunitas disebut *grand master*, fotografer selama *hashing* dijuluki "hash flash", orang yang memimpin pertemuan setelah lari dan memulai lelucon disebut *religious advisor*, susunan pengurus komunitas dinamai *mismanagement*, sementara anggota baru disebut *virgin*," ujar Paul, pria asal New Zealand yang sudah 21 tahun tinggal di Sorowako.

Paul, mantan *contract manager* Karebbe Project, sudah melakukan *hashing* sejak 1990 dan telah 870 kali berlari. "Bahkan kami juga memberikan "hukuman" kepada Hounds yang melakukan pelanggaran, misalnya memanggil anggota lain dengan nama asli dan bukan nama alias," imbuh Paul yang punya nama alias "Bushwacker". Hukuman berupa minum dari gelas besar tanpa berhenti.



Terbuka untuk Umum

SHHH terbuka untuk semua kalangan: pria dan wanita, anak-anak, hingga lansia, ekspatriat maupun warga pribumi. Setiap empat bulan, komunitas tersebut mengadakan *family run* agar para anggota bisa membawa keluarganya. Tidak ada iuran keanggotaan. Yang ada hanyalah iuran wajib setiap Senin sebesar Rp60.000 bagi yang ingin meminum bir, dan Rp30.000 bagi yang ingin minum air putih atau soda.

Selain berlari, SHHH juga punya program kemanusiaan. Setiap November, mereka mengadakan *red dress run* atau berlari mengenakan gaun merah guna mengumpulkan uang amal bagi kegiatan sosial. Dalam acara ini anggota laki-laki juga diwajibkan mengenakan rok atau gaun merah saat berlari.

SHHH sudah menjadi bagian dari *World Hash*. Maka tidak mustahil mereka menjadi tuan rumah InterHash—konferensi Hash House Harriers tingkat dunia. []



Sorowako Hash House Harriers

They Run for Fun

Sorowako Hash House Harriers run crossing various terrains to ward off daily ordeals of work. They also do charity work. Anyone interested?



In the evening, a group of people run across Sorowako. Sweating heavily, they seemed to be having fun. No, they were not running to win an award. They were running for fun. They were members of the Sorowako Hash House Harriers (SHHH) and their aim was to run and drink to get away from their daily routine. SHHH was established in September 1977.

The club continues in the tradition of the Hash House Harriers (HHH) in Malaysia. In 1938, a group of English citizens and state employees started assembling every Monday to have outdoor cross-country runs. They were in fact following in the footsteps of the Hare & Hounds, a traditional game played in their home country.

“We chose Monday to get together and do the run, just like they did in Kuala Lumpur all those years ago. It is not always the same in different cities or countries,” said Paul Woodman, Honorary Secretary of SHHH. The rules of the game for SHHH are the same as those in Malaysia. Currently,

1,984 Hash House Harriers communities are listed under World Hash. The communities come from 1,295 cities in 185 countries.

Before 12 noon every Monday, the “hare”—who sets up the trail—must announce the trail to the “hounds”, or the rest of the group. The route must be announced on notice boards located at the airport, Taman Antar Bangsa and Toko Baru.

The hare then marks the route with pieces of paper placed 50 meters apart. The run starts at 4.45 pm with 30-40 hounds following the trail. The only person that knows details of the trail is the hare.

The run takes about an hour to complete. A variety of routes have been used by SHHH in their runs – from flat ground to hilly roads, such as those in Wawondula and Wasuponda.

After running for about 5 km through various terrains, the hounds reassemble at the SHHH headquarters in the Sorowako Golf Club. This coming-together is called a circle; and it is in the circle that they socialize—drink, talk and sing hashing songs.

"The head of the community is called the grandmaster; the photographer at the hashing is called the hash flash; the person that leads the meeting after running and starts telling jokes is called the religious advisor; the community's organizing committee is called the mismanagement; and a new member is called a virgin," said Paul, a New Zealander who has lived in Sorowako for 21 years.

Paul, the former of Karebbe Project's Contract Manager, has been hashing since 1990 and completed 870 runs. "We even 'punish' hounds that break the rule, such as when they call another member by their real name and not their alias," said Paul, whose alias is "Bushwacker". The penalty is to drink non-stop out of a tall glass.

Open for Anyone

The club is open to anyone: male and female, children and the elderly, expatriates and locals. Every four months, the community does a family run so the whole family can be involved. There is no membership fee, but there is a compulsory weekly payment of IDR60,000 for beer-drinkers and IDR30,000 for water or soda-drinkers that must be made every Monday.

Apart from running, SHHH also organizes charity programs. Every November they have a red dress run to fund-raise for social activities. Everyone, including male members, must wear a red dress during their run.

The club is affiliated to World Hash, meaning that SHHH could, potentially, one day be the host of InterHash—the international-level conference of Hash House Harriers. []



SOROWAKO DIVING CLUB



foto : Soroako Diving Club

Sorowako bukan hanya memiliki hutan yang lebat, tapi juga sungai dan tiga danau yang siap dijelajahi.

Jika Anda mengunjungi Sorowako, menggunakan pesawat atau melalui jalur darat, pemandangan dari luar jendela akan tampak memukau. Ada gunung dan air. Dan salah satu daya tarik yang menawan adalah Danau Matano. Airnya jernih dengan ombak sedang.

Matano merupakan salah satu danau terdalam di dunia. Hingga ke dasar, kedalamannya mencapai 590 meter. Posisinya juga unik, berada sekitar 400 meter di atas permukaan laut. Danau ini satu-satunya di Nusantara yang berkarakter demikian dan bisa diselami. "Anda tahu, untuk mencari dan menyelam dengan

kondisi seperti Matano, saya kira tak akan menemukannya di belahan Bumi ini," kata Mario Baharuddin, Ketua Sorowako Diving Club (SDC).

SDC awalnya digagas oleh beberapa karyawan PT Vale pada 1988 dan berafiliasi dengan Corona Diving Club di Jakarta. Pada masa awal pembentukan, anggotanya hanya beberapa karyawan PT Vale saja dan sempat tidak terurus. Tahun 2002 para penikmat selam menghidupkan kembali SDC. Salah satu penggagasnya Chiho D Bangun, mantan Direktur PT Vale. "Saya kira pada tahun 2002 gagasan mulai dibangun dengan baik," kata Mario.

Untuk mengaktifkan SDC, anggotanya mengadakan beberapa penyelaman dan mendatangkan pelatih dari Jakarta. Kini, menurut catatan SDC, jumlah anggotanya mencapai 122 orang, meskipun yang aktif hanya sekitar 30 orang. "Itu wajar, karena anggota ada yang berpindah kerja," ujar Mario.

SDC adalah wadah yang dibentuk untuk keperluan rekreasi atau *recreational dive*. Untuk itu penyelaman hanya bisa dilakukan maksimal 40 meter. Beda halnya dengan *technical dive* yang bisa melebihi kedalaman 40 meter. "Ini adalah wadah untuk mengenal dunia bawah air, senang-senang dan tujuannya santai," kata Mario.

Titik Penyelaman

Secara geografis, Sorowako berada di wilayah Kabupaten Luwu Timur, daerah paling Utara Sulawesi Selatan. Sorowako berbatasan dengan Sulawesi Tenggara dan Tengah. Sementara bila mengamati Sorowako dari peta Sulawesi yang berbentuk huruf "K" itu, titiknya berada di selangangan yang diapit oleh teluk Bone. Jadi pilihan menyelam bisa laut dan danau.

Di Matano terdapat beberapa titik penyelaman yang dapat dijelelahi, seperti gua bawah air dan sebuah pulau. Keunikan menyelam di Matano, kita bisa menikmati beberapa rekahan bongkahan tebing bawah air yang terbentuk akibat gempa beberapa tahun lalu.



Kekayaan biodiversitasnya juga menarik. Penyelam bisa melihat ikan purba butini (*Glossogobius matanensis*) dan opudi (*Telmatherina opudi*) yang bersembunyi di balik batu atau bahkan berenang dengan bebas. Di titik-titik tertentu, para penyelam bisa menemukan pecahan tembikar atau perang buatan penempa besi Desa Matano di masa lalu, atau bahkan tulang-tulang manusia.

Bila memilih laut, titik utamanya adalah Teluk Bone, kawasan Bulu Poloe, Tolala, Karang Tengah, dan Parigi di Sulawesi Tengah. Menurut Mario, keelokan alam bawah laut di titik-titik tersebut masih terjaga dengan baik. Karang-karang besar, *anemone*, penyu, ataupun si ikan badut Nemo bisa kita jumpai.

Kegiatan Sosial

Anggota SDC cukup beruntung bekerja di perusahaan yang memberikan kebebasan bagi karyawan untuk

menjalankan hobi dan aktivitas. Bahkan memberikan dukungan. Saat ini, SDC memiliki peralatan berupa 40 buah tabung, 15 regulator, 15 BCD (*bouyancy control device*) atau alat mengontrol daya apung, 2 buah *compressor portable*. "Inilah yang bikin aktivitas menyelam kita di SDC lebih ringan," kata Mario.

Tak heran, setiap pekan beberapa anggota SDC melakukan penyelaman. Untuk mengunjungi wilayah Teluk Bone, yang ditempuh dengan kendaraan darat sekitar satu jam, setiap anggota hanya mengeluarkan biaya Rp150.000-Rp200.000 untuk makan dan menyewa perahu.

Sementara untuk menyelam di Danau Matano, anggota cukup mengeluarkan Rp50.000. Selain menyelam, SDC juga aktif dalam kegiatan sosial, seperti melakukan penyuluhan terhadap penyelam tradisional suku Bajo di Lasu-sua Sulawesi Tenggara, atau bersih-bersih danau dalam kegiatan "Clean Up the Lake" setiap tahun. □



foto : Soroako Diving Club



foto : Soroako Diving Club

COMMUNITY

SOROWAKO DIVING CLUB

Sorowako does not only consist of dense forests; it also has a river and three lakes which are ripe for exploration.

If you enter Sorowako by air or by land, you will see some amazing scenery outside your window. There are mountains and bodies of water. One of the attractions of the region is Lake Matano, with its crystal clear water and mid-sized waves.

Matano is one of the world's deepest lakes, reaching 590 meters below the surface. It also has a unique position, sitting at 400 meters above sea level. It is the only lake in the Indonesian archipelago with these characters that is suitable for diving. "You know, I don't think you can find a place anywhere in the world where you can dive and have the conditions found at Matano," said Mario Baharuddin, the chairperson of Sorowako Diving Club (SDC).

SDC was initiated by several employees from PT Vale in 1988 through an affiliation with Corona Diving Club in Jakarta. In the beginning, its membership consisted of a handful of employees and there was when a time the club was quite neglected. In 2002, SDC was revived by diving enthusiasts, among them Chiho D Bangun, a former director of PT Vale. "I think 2002 was when we started building on the idea," Mario said.

To reactivate SDC, the members conducted several dives and invited a trainer from Jakarta. Currently the club has 122 members, though only 30 are active divers. "That's quite normal because members often have to move for work," he added.

The SDC was formed for the purpose of recreational diving. Unlike technical dives, recreational dives may not be carried out to depths greater than 40 meters. "This is a way to get to know the underwater world and to have fun and some relaxation," said Mario.

Dive spots

Geographically, Sorowako is located in Luwu Timur Regency, the northern most area of South Sulawesi. It has borders with Southeast Sulawesi and Central Sulawesi. Viewed from a map, in which Sulawesi is seen as an island in the shape of a "K", Sorowako is located between the two "legs" of the "K" that define Bone gulf bay. For this reason, it is possible to choose between diving in the lake and in the sea.

The dive spots in Matano include underwater caves and waters around an island. One of the unique experiences of diving in Matano is to be able to see cliff ruins that resulted from an earthquake several years ago.

foto : Sorowako Diving Club





foto : Soroako Diving Club

The lake's rich biodiversity is also interesting. Divers may spot ancient *butini* (*Glossogobius matanensis*) and *opudi* (*Telmatherina opudi*) fish hiding behind rocks or freely swimming around. In certain places, divers may find cleavers made in the past by Matano's blacksmiths, earthenware and even human bones.

If you choose to dive in the sea, Teluk Bone's main dive sites are Bulu Poloe, Tolala, Karang Tengah and Parigi in Central Sulawesi. According to Mario, the underwater beauty of these spots has been well maintained. Large corals, anemones, turtles and Nemo the clownfish can be easily found.

Social Contribution

The members of SDC are quite fortunate to be working for a company that gives employees the freedom to carry out their hobby and activities; in fact, the company has provided them with necessary support. Currently SDC has 40 diving cylinders, 15 regulators, 15 buoyancy control devices (BCDs) and 2 portable compressors. "This makes diving at SDC much easier," Mario said.

It is therefore no wonder that some SDC members go on diving trips every weekend. To make a trip to the Teluk Bone area, traveling by land for about an hour, each member only needs to pay IDR150,000 to IDR200,000 for food and boat hire. To dive in Lake Matano, members only need to fork out IDR50,000.

Apart from diving, SDC is also involved in social activities, such as by providing counseling to the Bajo tribe's traditional divers in Lasu-sua, Southeast Sulawesi, and by holding annual "Clean Up the Lake" activities. []

FASILITAS DI SOROWAKO



Sorowako Golf Club

Berada di Jalan Sumantri Brojonegoro, Pontanda. Berdiri sejak 13 November 1978. Sorowako Golf Club (SGC) menyediakan arena golf sebanyak 9 holes berjarak total 3,6 kilometer. Dilengkapi fasilitas *driving range*, *golf house restaurant*, *toilet*, dan *musholla*. SGC didukung 60 *caddy* terlatih.

SGC terbuka untuk umum. Untuk menjadi anggota, cukup membayar sekali saja, Rp250 ribu (*family*) atau Rp150 ribu (*single*) untuk mendapatkan berbagai manfaat, seperti penggunaan *driving range* termasuk penyewaan alat (Rp50 ribu per orang) atau mengikuti pelatihan dari instruktur golf profesional. "Pelatihan untuk anggota itu biasanya hanya Rp300 ribu untuk 7 kali pertemuan," ujar Presiden Sorowako Golf Club Andi Suntoro.

SGC merupakan anggota Persatuan Golf Indonesia sejak 1979. Kerap menggelar

berbagai kejuaraan, seperti Monthly Medal Golf Tournament atau Sorowako Golf Open. Dalam setahun, SGC bisa menggelar 20 turnamen yang terbuka untuk anggota. Bermain golf di SGC merupakan salah satu yang termurah di Indonesia.

Driving Range

ini adalah salah satu *new icon* Sorowako. Berada di Jalan Sumantri Brojonegoro, persis di seberang golf club. *Driving range* ini, yang digagas dan didesain oleh para *golfer* Sorowako Golf Club (SGC), berukuran 100 x 320 meter dilengkapi 15 *spot* dan *mat*, kanopi, serta kursi santai.

Dibuka pada 23 November 2012, fasilitas ini dapat digunakan oleh *anggota* maupun *non-anggota* SGC. Para *golfer* maupun karyawan yang ingin belajar golf, bisa mendapatkan 100 bola dengan biaya hanya Rp30.000 atau 50 bola seharga Rp20.000 bagi anggota SGC. Untuk umum, biayanya

Rp50.000 (100 bola) dan Rp30.000 (30 bola).

Driving range buka setiap hari dengan jadwal pemakaian: Senin-Jumat (07.00-09.00; 15.30-17.30; 19.00-22.00) dan Sabtu-Minggu (07.00-11.00; 15.00-17.30; 19.00-22.30).





Lapangan Tenis Pontada

Penghobi tenis di Sorowako semakin mudah menyalurkan kegemarannya berkat pembangunan lapangan tenis Pontada. Lapangan *semi indoor* ini pertama kali digunakan saat kejuaraan tenis antar-departemen PT Vale pada Juni 2012. Kehadirannya melengkapi tiga lapangan yang lebih dulu ada di Sorowako.

Biasanya istri dan anak karyawan bermain tenis di pagi dan siang hari, sementara karyawan menggunakan lapangan di malam hari. Untuk Sabtu dan Minggu, lapangan tenis Pontada terbuka untuk umum.

Bandara Udara

Salah satu “gerbang kedatangan” ke Sorowako ini lebih tertata dan lebih nyaman. Ruang lobinya dilengkapi 40 kursi tunggu. Ditambah AC, televisi, dan *wi-fi*, calon penumpang lebih nyaman ketika menunggu penerbangan. Teras tunggu penjemput juga ditata cukup nyaman.

Bandara Sorowako dilengkapi dengan ruang *sterile area* dan *non-sterile*. Di pintu masuk menuju ruang *sterile area* dilengkapi mesin X-ray yang membuat pengamanan bandara lebih baik. Landasan pacu juga telah diperlebar menjadi 30 meter, sehingga lebih layak untuk pesawat sejenis Fokker 50 yang membawa penumpang saat ini.

Taman Antar Bangsa

Restoran dan *meeting room* ini telah lama menjadi langganan manajemen PT Vale, tamu-tamu VIP, karyawan ekspatriat, dan masyarakat umum. Menyuguhkan kuliner lokal dan mancanegara, resto Taman Antar Bangsa (TAB) mampu melayani hingga 60 tamu yang ingin menyantap sarapan, makan siang, dan makan malam. Mulai dari *pastry* sebagai kudapan, makanan pembuka berupa salad dengan berbagai *dressing*, makanan utama yang variatif, hingga jus buah dan kopi untuk pencuci mulut.

Resto ini berkonsep *buffet* dengan harga Rp56.000 untuk karyawan PT Vale dan Rp83.000 untuk umum. Spesial setiap malam Kamis, TAB menggelar acara *theme night* yang menyajikan aneka menu khas, seperti *Italian food*, *Mongolian*, *American burger*, hingga *barbecue* secara bergantian tiap minggu. Untuk melengkapi *theme night*, demo *live cooking* dari chef TAB tidak ketinggalan dipertontonkan di depan tamu. TAB juga sering dimanfaatkan untuk *event* penting, seperti seremoni purnabakti karyawan dan *farewell party* karyawan yang kerap mengusung konsep pesta kebun.

Selain resto, TAB memiliki dua *meeting room* berkapasitas masing-masing 25 orang. Ruangan tersebut sering digunakan oleh top manajemen hingga para komisaris. []





Kantin Pontada

Ada dua kantin di depan pertokoan Pontada, berdampingan dengan gedung pertemuan Ontaeluwu. Saat ini dua kantin tersebut dikelola oleh CV Adhi Maya dan CV Prima Boga (Yanti Catering). Dengan kapasitas masing-masing 40 tamu, kantin buka sejak pukul 07.00 hingga 22.00 WITA. Keduanya berkonsep prasmanan.

Menu yang disajikan ala makanan rumahan. Untuk satu porsi sekali makan, harga berkisar Rp15.000-Rp25.000. Beberapa jenis kue basah, seperti jalangkote, bolu kukus, atau roti isi tersedia di dua kantin ini. Menu tambahan seperti mi titi dan nasi goreng *seafood* bisa dipesan di luar menu prasmanan.

Kedua catering juga bekerja sama dengan PT Vale untuk menyediakan makanan bagi pekerja *process plant* yang mendapat giliran lembur. Mereka juga menerima pesanan untuk prasmanan di atas perahu *raft*, *event* perusahaan, dan *event* perorangan seperti ulang tahun dan aqiqah.

Dormitory

Inilah penginapan yang diperuntukkan bagi karyawan, karyawan ekspatriat, dan tamu-tamu PT Vale. Berbentuk memanjang berlantai dua, setiap kamar dilengkapi *springbed*, televisi, lemari es, lemari pakaian, dan kamar mandi modern.

Konsep Dormitory layaknya sebuah hotel. Setiap kamar dibersihkan setiap pagi dan disediakan layanan *laundry*. Sementara untuk layanan makanan, tamu dan karyawan bisa menikmati menu di Taman Antar Bangsa atau di Kantin Pontada.

Dormitory sejatinya diperuntukkan bagi karyawan lajang. Memiliki 220 buah kamar, Dormitory dibagi menjadi 3 blok. Blok A dan Blok B dikhususkan untuk tamu PT Vale, dan Blok C untuk tamu dan karyawan.

Guest House

Bangunan ini disediakan untuk tamu-tamu VIP, seperti presiden, menteri, gubernur, dan para petinggi perusahaan PT Vale. Guest House layaknya hunian bergensi menyerupai apartemen mewah. Memiliki ruang tamu sendiri, kamar dan berandanya nyaman untuk menghabiskan waktu, baik untuk membaca atau sekadar menyuruput kopi.

Berlantai dua, Guest House memiliki 25 buah kamar dan 3 buah kamar eksklusif. Letaknya sangat strategis, berada di jalur utama menuju perumahan Salonsa. Bila beruntung, tamu yang mendapatkan kamar di lantai dua bisa menyaksikan pemandangan Danau Matano yang elok. Karena ruang terbatas, menginap di Guest House paling lama dua minggu.



FACILITIES

Facilities at Sorowako

Sorowako Golf Club

Located at Jalan Sumantri Brojonegoro, Pontada. Established on November 13, 1978. SGC provides 9 holes golf arena with distance total 3,6 kilometers. Equipped with driving range, golf house restaurant, toilets, and mosque. SGC is supported by 60 trained caddies.

SGC is opened to public. To get a membership, simply pay and only once IDR50,000 (family) or IDR150,000 (single) to get various benefits, such as driving range use including equipment rental (Rp50,000 per person) or join training from professional golf instructor, its just only IDR300,000 for seven times training.

SGC became member of Persatuan Golf Indonesia since 1979. They regularly hold a Monthly Medal Golf Tournament or Sorowako Golf Open.

Driving Range

This is one of Sorowako's new icons and is located on Jalan Sumantri Brojonegoro, directly opposite the golf club. Instigated and designed by golfers at the Sorowako Golf Club (SGC), the 100 x 320-square-meter driving range has 15 spots and mats, canopies and lounge chairs.

The facility, which opened on 23 November 2012, can be used by SGC members and non-members. Golfers and employees who wish to learn to play golf can hire 100 balls for just IDR30,000 or 50 balls for IDR20,000 if they are members of SGC. For the public, the cost is IDR50,000 (100 balls) and IDR30,000 (30 balls).

The driving range is open every day as follows: Monday-Friday (7am-9am; 3.30pm-5.30pm; 7pm-10pm); and Saturdays and Sundays (7am-11am; 3pm-5.30pm; 7pm-10.30pm).





Pontada Tennis Court

Since the Pontada tennis courts were completed, tennis enthusiasts in Sorowako have found it easier to indulge in their hobby. The semi-indoor courts were first used for PT Vale's inter-departmental tennis championship in June 2012. The courts are an addition to three others which already existed in Sorowako.

Initiated by the Sorowako Tennis Club (STC), which has more than 300 members, the Pontada tennis courts

are equipped with change rooms, a prayer room and a backboard for practice. The semi-indoor concept was considered most suitable as it could maximize the beautiful views and cool breezes from the surrounding hills.

Typically the spouses and children of company employees play tennis in the mornings and afternoons, while employees play at night. On Saturdays and Sundays, the courts are open to the public.



The Airport

One of Sorowako's "entrance gates" now has a better layout and improved comfort. The waiting hall has 40 seats as well as air-conditioning, television and Wi-Fi, making it more pleasant for passengers awaiting their flights. The pick-up area has also been reorganized and improved.

Sorowako Airport has sterile and non-sterile areas. The door leading to the sterile area is equipped with X-ray machines, which means improved airport security. The runway has been widened to 30 meters, making it more feasible for the Fokker 50 and similar aircrafts that currently carry passengers.



Taman Antar Bangsa

This restaurant and meeting room has long been a favorite of PT Vale's management, VIP guests, expatriate employees and the public. Taman Antar Bangsa (TAB), which serves local and Western cuisine, can accommodate 60 guests for breakfast, lunch and dinner. There are pastry snacks; appetizers, such as salads and various dressings; a range of main meals; and fruit juices and coffee for afters.

The restaurant is laid out in a buffet style and costs IDR56,000 for PT Vale employees and IDR83,000 for the public. Wednesday nights

is TAB's theme night, when it serves Italian, Mongolian, American burgers, barbecues, or other special menu. To complement the theme night, TAB's chef conducts a cooking demo in front of guests. TAB is also often used as a venue for special events, such as employee retirement ceremonies and employee farewell parties; these events are often organized as a garden party.

Apart from its restaurant, TAB has two meeting rooms that can accommodate 25 people each. They are often used by the company's top management and commissioners.



Pontada Canteen

There are two canteens operating opposite the Pontada shops, next to the Ontaeluwu meeting hall. The canteens are managed by CV Adhi Maya and CV Prima Boga (Yanti Catering). With a capacity of 40 guests each, these canteens are open from 7am to 10pm. Both serve dishes in buffet style.

The menu consists mainly of home-style dishes, costing between IDR15,000 and IDR25,000 per portion. The canteens

serve some traditional cakes, such as *jalangkote*, *bolu kukus* and stuffed breads, as well as additional dishes that can be ordered a la carte, such as *mi titi* and seafood fried rice.

The caterers also work with PT Vale in providing meals for process plant workers doing overtime. They also take orders for buffets on raft boats, company events and private events such as birthdays and *aqiqah* (newborn thanksgiving) ceremonies.



Dormitory

These are provided for employees, expatriate employees and guests of PT Vale. The dormitory consists of a long two-storey building. Each room is equipped with a bed, television, refrigerator, wardrobe and modern bathroom.

The dorms are operated in the style of a hotel. The rooms are cleaned every morning and a laundry service is provided. Guests and employees can have their meals in Taman Antar Bangsa or the Pontada Canteens.

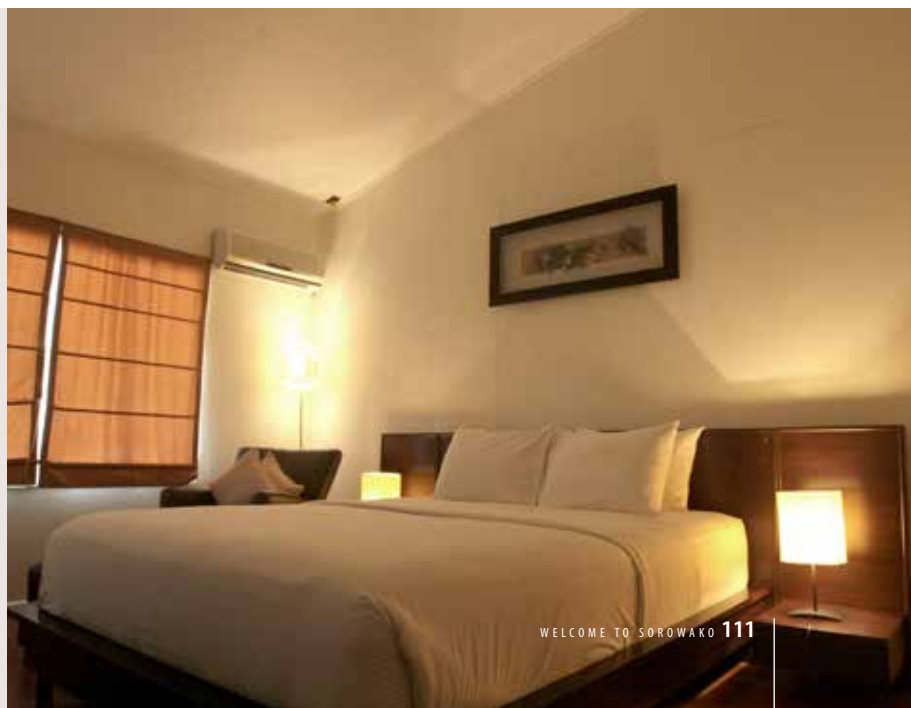
The dorms were initially built for single employees. The dorms have 220 rooms and are divided into 3 blocks: Block A and Block B are for PT Vale's guests, and Block C is for guests and employees.



Guest House

This building was purposely built for VIP guests such as presidents, ministers, governors and high-ranking executives within PT Vale. The Guest House is designed in the style of a luxury apartment. It has its own lounge room and comfortable rooms as well as verandas where guests can relax with a book or have a cup of coffee.

The two-storey Guest House has 25 rooms and 3 exclusive rooms. Located on the main road to the Salonsa residential area, it is very strategically placed. Guests lucky enough to stay on the second floor have views of the beautiful Lake Matano. Due to limited space, guests can stay at the Guest House for a maximum of two weeks.



PROFIL PT VALE INDONESIA TBK



PT Vale adalah perusahaan tambang yang beroperasi di Indonesia dan berinduk pada Vale, perusahaan tambang yang berpusat di Brasil. Produk utamanya berupa nikel dalam *matte*, produk dengan kandungan rata-rata 78% nikel, 1% kobal, serta 20% sulfur dan logam lainnya.

Produksi PT Vale menyumbang 5% pasokan nikel dunia. Produk dijual kepada Vale Canada Limited (80%) dan Sumitomo Metal Mining Co., Ltd (20%) melalui perjanjian pembelian jangka panjang. Produksi nikel dalam *matte* yang dihasilkan oleh PT Vale rata-rata 75.000 metrik ton per tahun.

Kepemilikan Saham	Persentase
Vale	58,73
Sumitomo Metal Mining Co., Ltd	20,09
Publik	20,14
Vale Inco Japan Limited	0,55
Mitsui & Co., Ltd	0,35
Sumitomo Corporation	0,14



Sejarah Kami

- 1901 Bijih nikel mula-mula ditemukan oleh seorang Belanda bernama Kruyt di pegunungan Verbeek, Sulawesi.
- 1937 Ahli geologi INCO LIMITED, Flat Elves melakukan studi endapan nikel di Sorowako.
- 1968 Kontrak Karya ditandatangani oleh Pemerintah Indonesia dan PT International Nickel Indonesia Tbk (PTI).
- 1977 Fasilitas penambangan dan pengolahan nikel di Sorowako diresmikan.
- 1978 Produksi nikel komersial pertama PTI.
- 1996 Perpanjangan Kontrak Karya hingga 2025.
- 2006 Inco Ltd, pemilik 60% saham PTI, diakuisisi oleh Vale.
- 2012 PTI resmi menjadi PT Vale.

Wilayah Kontrak Karya

Meliputi Provinsi Sulawesi Selatan, Sulawesi Tenggara, dan Sulawesi Tengah dengan total area 118.435 hektare. []

Provinsi	Luas Area (Ha)
Sulawesi Selatan	70.984
Sulawesi Tenggara	24.752
Sulawesi Tengah	22.699
Total	118.435



A PROFILE OF PT VALE INDONESIA TBK

PT Vale is a mining company operating in Indonesia and a subsidiary of Brazilian-based mining company, Vale. Its main product is nickel in matte, a product containing an average of 78% nickel, 1% cobalt and 20% sulfur and other metals.

PT Vale produces 5% of the world's nickel supply. The product is sold to Vale Canada Limited (80%) and Sumitomo Metal Mining Co., Ltd (20%) through a long-term purchasing contract. PT Vale produces an average of 75,000 metric tons of nickel matte a year.

Share ownership	Percentage
Vale	58,73
Sumitomo Metal Mining Co., Ltd	20,09
Public	20,14
Vale Inco Japan Limited	0,55
Mitsui & Co., Ltd	0,35
Sumitomo Corporation	0,14





Our History

- 1901 Nickel ore is discovered by a Dutchman named Kruyt in the Verbeek Mountains in Sulawesi.
- 1937 INCO LIMITED geologists, Flat Elves, conducts a sediment study for nickel in Sorowako.
- 1968 A Contract of Work is signed by the Government of the Republic of Indonesia and PT International Nickel Indonesia Tbk (PTI).
- 1977 Nickel mining and processing facilities in Sorowako are inaugurated.
- 1978 PTI's first commercial nickel production.
- 1996 The Contract of Work is extended to 2025.
- 2006 Inco Ltd, the owner of 60% of PTI's shares, is bought by Vale.
- 2012 PTI is officially renamed PT Vale.

Contract of Work Area

This covers the provinces of South Sulawesi, Southeast Sulawesi and Central Sulawesi, with a total area of 118,435 hectares. []

Province	Area (Ha)
South Sulawesi	70,984
Southeast Sulawesi	24,752
Central Sulawesi	22,699
Total	118,435



Directory

BANK

1. Bank Mandiri, Jl. Gamalama No.3, 0475-321042
2. BRI, Jl. Gamalama No.2, 0475-321003
3. BNI, Jl. Inco Iro No.19, 0475-321656
4. Bank Sulselbar, Jl. Inco Iro No.23, 0475-321801

AIRPORT

5. Jl. Sumantri Brojonegoro DP.43, Ext. 5936

TRANSPORTATION

6. Liha, Jl. Gamalama, 0475-321770
7. Mega Mas, Jl. Gamalama, 0811424189
8. Liman, Jl. Gamalama, 085299904872
9. Bintang Timur, Jl. Krakatau No.217, 0475-321555

CELLULAR OPERATOR

10. Grapani Telkomsel, Jl. Gamalama No.1, 0475-321688

COURIER SERVICE

11. Kantor Pos Indonesia, Jl. Gamalama No.5, 0475-321638
12. DHL, Jl. Semeru F84, 0475-321768
13. JNE, Jl. Merapi, 08524276566
14. Pandusiwij, Jl. Krakatau F218, 0475-321735

RESTO , COFFEE SHOP & BAKERY

15. Lusiana Resto & Hotel, Jl. Tambora No.17, 0475-321223
16. Pondok Bambu, Jl. Inco Iro No.9, 0475-321031
17. Transisco Resto & Hotel, Jl. Inco Iro No. 25, 0475-321025
18. Al Madaah, Jl. Inco Iro No.21, 081244788757 & Ext.3170
19. Kopi Api, Jl. Tambora 268, 081241485884 & 081342733348
20. Warkop SSS, Jl. Incoiro (depan Lapangan Karebosi)
21. Warkop Bandara, Jl. Gamalama III F.377

HOTEL

22. Matano Sunrise, Jl. Tapu Ondau, Sumasang 2, 085230973729
23. Grand Mulia, Sumasang 3, 081241152151
24. Duta Inn, Jl. Tanah Merah No.2, 0475-321794
25. Krakatau Guest House, Jl. Krakatau F197, 081342781771
26. Ildayana, Jl. Inco Iro 1A, 0475-321434

PLACE OF WORSHIP

Mosque

27. Al Ikhwan, Jl. Hasanuddin
28. Al Fath, Jl. Bali, Pontada
29. Al Hijrah, Sumasang

Church

30. Oikumene, Jl. Semeru
31. Katolik Maria Immaculata, Jl. Hasanuddin
32. Kibaid, Jl. Salindi
33. GPI Air Hidup, Jl. Diponegoro

Hindunese Temple

34. Pura Giri Kusuma, Jl. Ngurah Rai

35. Pertamina Gas Station

36. YPS School
37. Toko Baru Mini Market
38. Yatch Club
39. Pantai Ide
40. PT Vale's Nursery & Mining Park
41. TAB Meeting Hall & Resto

- | | | | |
|---|------------------------|---|-------------------|
|  | Air Port |  | Church |
|  | Port |  | Mosque |
|  | Bus Station |  | Hindunese Temple |
|  | Hospital |  | Bicycle Track |
|  | Government Office |  | Pre School |
|  | Cellular Operator |  | Football Court |
|  | Gas Station |  | Tennis Court |
|  | Bank |  | Basketball Court |
|  | Courier Service |  | Volleyball Court |
|  | Market |  | Swimming Area |
|  | Store |  | Windsurfing Area |
|  | Vale Department Office |  | Vale Nursery Area |
|  | School |  | Golf Course |
|  | Police Office | | |
|  | Community Housing | | |





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Telp. [021] 5249533

SOROWAKO

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Sorowako, Nuha, Luwu Timur
Sulawesi Selatan 92984
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