



Ethnoscience Studies on The Tradition of Nyaneut Kejek Tea In Cigedug Village, Garut Regency

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Abstract

Garut Regency is one of the regions that has gastronomic tourist destinations that have the peculiarities of Garut's typical food and beverage products. Tea plantations are one of the gastronomic potentials in Garut that can produce garut tea. Kejek tea is one of the green teas from Garut that has long been developed in Garut for generations. In this article, a literature study was conducted on the processing of kejek tea and the tradition of nyaneut tea in one of the areas in Garut Regency. Literature studies are focused on the study of people's original knowledge of kejek tea and the tradition of nyaneut tea, as well as a scientific review of these two things. The results of literature studies show that in the processing of kejek tea and nyaneut traditions there is original knowledge of the community that can be explained scientifically in science or called ethnoscience. In the processing of kejek tea and the tradition of nyaneut tea, there are values that can be taken, namely the value of social, cultural, economic, and ethnobotanical values.

Keywords: Ethnoscience, Kejek Tea, Nyaneut

Introduction

In science learning, it is important to give direct experience through taking the real situation. For example, ecotourism that conserve local potential which are still natural (Kurnia, et al, 2016). One of the types of ecotourism is gastronomic tourism. Garut Regency for instance is one of the regions in West Java that is a gastronomic tourist destination. Gastronomic tourism is a tour designed with the main purpose of making food and drink as an attraction for tourists to want to visit the area. One type of gastronomy that is still preserved in Garut Regency is the Kejek Tea tour. Kejek tea is a typical tea produced in the Cigedug Garut area whose processing process is still carried out manually using traditional equipment (Hamidah, 2019). Kejek tea processing does not involve any type of machine that is driven by electricity or other fuels, Kejek tea is processed manually utilizing human power.

The peculiarities of Kejek tea make this tea have a distinctive aroma and taste so that people in Garut Regency have long had a tradition of drinking tea or known as Nyaneut Teh. The Nyaneut Teh tradition in the Cigedug area has been carried out since the entry of Sunan Gunung Djati to proselytize in the Garut Regency Area. At that time, the Nyaneut Teh tradition was carried out as a means of proselytizing by inviting people to drink tea together before or after the performance. Other sources mention that the Nyaneut tradition has existed since the Dutch Era, when a Dutch scientist who in the 19th century opened a tea plantation in a highland area with cool air. Karel Frederik Holle, as the scientist is called, opened tea plantations in Cigedug and Bayongbong in the 19th century. Since then, this highland area in Garut has produced good quality tea.

The Nyaneut tradition in Cigedug village, Garut Regency, is still carried out by the community both in daily life and in

certain ceremonies or activities. In the daily life of the community, the tradition of Nyaneut tea is carried out with the family in the morning before all family members carry out their respective activities. While in the context of certain activities, this nyaneut tradition is attended and followed by all walks of life in the Region to gather in a large field and carry out tea together with the addition of traditional steamed foods, such as cassava, sweet potatoes and peanuts.

Along with the times, the tradition of Nyaneut in the Cigedug Area of Garut Regency began to be abandoned. However, now the culturalists in Garut Regency have begun to carry out efforts to preserve this tradition by holding the Nyaneut Tea Festival which is held regularly. The tradition of Nyaneut with Kejek Tea carried out by the Cigedug community of Garut Regency is a hereditary tradition that is inherent in the community. The traditional process of processing Kejek tea and the Nyaneut Teh procession carried out by the community certainly have their own meaning for the community, as well as in terms of scientific science, there are certainly scientific concepts that can be studied from the process and tradition of Nyaneut Teh Kejek. Based on this, this article will be presented about ethnosience studies regarding the Nyaneut Kejek Tea tradition carried out by the Cigedug community of Garut Regency.

Research Method

In this article, a literature study is carried out through the stages of determining the topic of study, searching for literature according to the issue, analyzing and synthesizing the literature on the case, and organizing the writing. This article focuses on ethnosience nyaneut traditions, the processing of kejek tea, and scientific studies. This study concluded with the ethnosience study of the nyaneut tea kejek tradition and the value aspects contained in this tradition.

Result and Discussion

Kejek Tea Processing

Kejek tea is a legendary tea from Garut Regency, specifically from Cigedug village. Kejek tea processing is still traditionally done without machines, like in other tea factories. "Kejek" comes from the injected language, which describes processing it by injecting it. According to Hamidah (2019), the origin of Kejek tea has yet to be discovered with certainty; however, based on information from Cigedug residents, this Kejek tea has existed since the Dutch era. Karel Fredrik Holle was a Dutch national who came to Garut around 1856 and was given the task by the government to be the administrator of a vigilant tea plantation in Garut (Marzuki, 2019).

The presence of K. F Holle made the Cigedug Garut region one of the best tea-producing plains at that time. It has also become one of the reinforcements for the existence of this Kejek tea as a legacy of K. F Holle, which residents follow in the Cigedug area until now. Traces of the existence and services of K. F Holle are embodied in the Holle monument in the form of a carving of Karel Frederik Holle's head by Pauline Blelaerts van Blokland-Kraijenhoff found in the Giriawas Tea Garden as a form of service to KF Holle who became the Cigedug Tea Plantation Administrator (1856 -1862) and Garut Tea Garden administrator (1866-1889).

Hamidah's research (2019) shows that in the Cigedug area, only one tea factory still survives with traditional processing, namely the Kejek Pa Oos Tea factory. The Kejek Pa Oos tea factory has been in business since 1975 after his father's death. Meanwhile, Cigedug area residents are starting to become vegetable farmers. The Kejek Tea processing consists of several stages using traditional methods and human

labor. The following describes the steps for processing Kejek tea

- 1) **Tea picking.** Tea picking is carried out in the morning with the leaves picked, which are light green tea leaves, and picking starting from the topmost shoot and then picking the three leaves below it.
- 2) **Withering Tea.** Tea withering is carried out on a frying iron pan using wood as fuel. This process is carried out for 30 minutes and stirred continuously, so the tea leaves do not stick together. The withering process stops when the Tea leaves change to brownish yellow.
- 3) **Tea Kejek process.** The kejek process is the stage after the tea leaves wither. The kejek process is characteristic of tea processing in the Cigedug region. The kejek process is carried out in a container as a long trench with slanted sides of about 30°. The kejek process is done by trampling withered tea leaves with feet covered with special shoes. The purpose of the kejek process is to remove the sap on the tea leaves. In the process, this kejek has its way and is not arbitrary. The tea leaves are pushed forward and rounded in a process that is repeated over and over again.
- 4) **Fumigation Process.** This is a follow-up process after tea leaves are mocked, and a square-shaped smoking area is carried out for 15 minutes.
- 5) **Roasting Process.** The second roasting process is carried out for 5 minutes to dry the tea leaves so that they are dehydrated.
- 6) **Sorting Process.** The second roasting tea leaves that have been left to stand until they are no longer hot are then sorted manually to separate the tea according to its quality.

The Nyanaut of Tea Kejek Tradition

The tradition of *nyaneut* tea in the Cigedug area of Garut Regency has existed

since Sunan Gunung Djati. At that time, nyaneut activities were a series of da'wah strategies implemented by Sunan Gunung Djati by gathering people to drink tea together before or after the performance. Apart from being a da'wah strategy, in ancient times, Nyaneut was also a habit of the farmers, which was carried out in the range of 05.00-07.00 before carrying out their respective activities on plantations or agricultural land. Farmers usually drink tea together while chatting with each other. This habit of drinking tea later became a hereditary tradition that continues to be carried out by the people in the Cigedug Garut area.

"Nyaneut" comes from the Sundanese language, namely "Nyandeutkeun," which means to bring closer or combine. Nyaneut aims to get closer to those near and bring those far away to establish a friendship. In the Nyaneut tea Kejek tradition in Garut, several processions have become a hereditary tradition carried out by the community when Nyaneut tea Kejek. Some of these processes are as follows:

- 1) **Using pots and cups made of clay, coconut shells, or bamboo.** Initially, the community used pots made of clay or bamboo in the Nyaneut tea tradition due to the absence of glasses made of other materials. However, the use of pots made of earth or bamboo has been preserved until now when carrying out the Nyaneut tea tradition. It is due to the distinctive aroma produced using clay or bamboo pots. The following is a picture of a clay or bamboo pot in the Nyaneut tea tradition.
- 2) **Rotate the Tea Glass in the palm twice and inhale the aroma of the tea.** In several sources of literature and information from the surrounding community, there is a special procession in the Nyaneut tea tradition: rotating the

tea shell glass in the palm twice. After turning the tea shell glass, continue to inhale the tea aroma. The process is based on the literature and understanding of the local community as a symbol of enjoying tea in the Sundanese style.

- 3) **Nyaneut tea with other dishes of traditional Sundanese food.** There is another tradition in Nyaneut tea which is the hallmark of enjoying tea in the Cigedug Garut area and has become part of the tradition that the community continues to carry out. This tradition is in the form of enjoying tea with added traditional Sundanese food, such as boiled cassava, boiled sweet potatoes, and boiled peanuts.

Indigenous Knowledge and Scientific Knowledge in Kejek Tea and Nyaneut Tea Tradition

Scientific Classification of Kejek Tea (green tea) Garut

Kejek Garut tea is a green tea from a plant with the Latin name *Camellia sinensis* (L) Kuntze from the Theaceae family (Syamsudin et al., 2021). The scientific classification of green tea is as follows:

- Kingdom : Plantae
- Division : Magnoliophyta
- Class : Magnoliopsida
- Ordo : Ericales
- Family : Theaceae
- Genus : Camellia
- Species : *C. sinensis*

Chemical Compounds in Kejek Tea (Green Tea) Garut

In general, the chemical compounds in green tea consist of phenolic substances and enzymes. The phenol substance compounds in green tea consist of catechins (Reto, M. et al., 2007; Senanayake, SJP., 2013) and flavonols. Catechins are unique substances because they are different from

the catechins found in other plants. The catechins in tea do not harm the digestion of food. Tea catechins are antimicrobial (bacteria and viruses), antioxidants, anti-radiation, strengthen blood vessels, increase urine secretion, and inhibit the growth of cancer cells (Botten D. et al., 2015; Zhao T. et al., 2022).

Catechins are the leading group of green tea substances and are most influential in all tea components. In its processing, this colorless compound, directly or indirectly, is always associated with all the properties of tea products, namely taste, color, and aroma. In addition to catechin compounds, green tea also contains flavanol compounds. Flavanols in tea include quercetin, kaempferol, and

myricetin. Flavanol is one of the many natural antioxidants in food plants and can bind metals. The antioxidant activity of flavanols increases with increasing hydroxyl groups in the A and B rings.

In green tea, there are also enzymes, namely invertase, amylase, b-glucosidase, oxi methylase, protease, and peroxidase. In addition, there are also polyphenol oxidase enzymes that can catalyze catechin oxidation reactions (Zhao T. et al., 2022). The tea polyphenol oxidase enzyme is the most crucial part of tea processing because it is directly or indirectly responsible for most or all reactions during enzymatic oxidation. The highest polyphenol oxidase activity was found in the youngest tea leaves.

Comparison of Indigenous Knowledge and Scientific Knowledge in Processing of Kejek Tea

Tabel 1. Indigenous Knowledge and Scientific Knowledge in Processing of Kejek Tea

Processing of Kejek Tea	Indigenous Knowledge	Scientific Knowledge
The picking of tea	The people of Cigedug picking tea leaves have a hereditary habit when choosing tea, starting from the topmost shoot and then selecting the three leaves below it. This habit is based on people's knowledge about good tea leaves in the nodes and will grow back quickly.	The tea leaves contained in the shoots contain more catechins than other parts of the tea leaves (Anjasari, 2016). Thus this kejek tea has a distinctive aroma and a slightly bitter taste because the tea leaves it takes are tea leaves that are in the shoots.
The withering of tea leaves	The withering process of tea leaves, according to the Cigedug people, aims to prevent the tea from being destroyed during the following process	In the process of withering tea leaves, there is a concept of chemical change, namely an increase in enzymatic activity that breaks down light green pigments into a darker green color in tea leaves so that different colors of tea water will be produced. In addition, in the withering process, there is also a reaction for the formation of natural polyphenols (Syamsudin et al., 2021)
The process of stepping on tea leaves	For the Cigedug people, teasing or trampling tea removes the latex found in the leaves.	From a scientific point of view, this process is an attempt to remove intracellular fluids such as polyphenol oxidase enzymes which

The smoking tea leaves	The process of smoking the tea leaves that have been teased is done to produce the right base aroma of the tea.	produce compounds such as tea-flavin and tea-rubbing. These two types of compounds will determine the color of the brewed tea (Syamsudin et al., 2021). From a scientific point of view, the smoking process is intended to stop the enzymatic oxidation process from maintaining the quality of the tea. This process will produce higher polyphenolic compounds and more potent antioxidant activity (Syamsudin et al., 2021).
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Comparison of Indigenous Knowledge and Scientific Knowledge in Nyaneut Tea Teradition

Tabel 2. Indigenous Knowledge and Scientific Knowledge in Nyaneut Tea Teradition

Nyaneut tea tradition	Indigenous Knowledge	Scientific Knowledge
The use of pots and cups made of clay, bamboo, or coconut shells	Initially, teapots or cups made of clay, bamboo, or coconut shells were used due to the need for other types of teapots or cups made of different materials. But in its development, although many types of pots and cups are made of glass or plastic, the use of clay, bamboo, or coconut shells continues to be preserved on the grounds that they get the pleasure of drinking tea that is unique and different.	Pots or cups made of clay, bamboo, or coconut shells are materials that do not conduct heat (isolator), so they are not hot when used. In addition, in a clay pot or cup, there is an alkaline content which is alkaline, so the water that is poured will have a pH that tends to be alkaline.
Rotate the cup twice and inhale the aroma of the tea	For the Cigedug people, turning the cup twice and inhaling the aroma of the tea before drinking the tea is a special procession because the tea tastes more delicious	In green tea, there are substances with aromatic compounds, and these compounds have a relaxing effect by inhaling the aroma of tea before drinking it. In the process of rotating the cup, there is a concept of the binding force between water and other water molecules so that the water temperature will drop faster by turning.
Serving tea accompanied	Drinking tea accompanied by	A good breakfast pattern can be seen

by boiled food, such as cassava, sweet potatoes and boiled peanuts

boiled snacks such as cassava, sweet potatoes, and boiled peanuts is a habit of the Cigedug people when chatting in the morning before carrying out work activities on agricultural land or plantations. The people of Cigedug usually hold Nyaneut tea and eat this root vegetable stew from 05.00-07.00. The existence of this boiled snack is considered an adhesive for relations between families or between residents when enjoying tea

from several things, including the time and type of food. According to some nutritionists, good breakfast time says that a good breakfast is made before 09.00 or 1-2 hours before activities. At that hour, the work of the stomach organs is substantial, so it is recommended to have breakfast or breakfast for the process of forming energy throughout the day (Ferrer-Cascales, 2018).

The Values in the Nyaneut Tradition and Processing of Kejek Tea

The values contained in the nyaneut tradition and the processing of kejek tea in the Cigedug area, Garut Regency. 1) Social Value. Social values are contained in the nyaneut tradition. By the meaning of nyaneut, which means getting closer, then in this tradition, there is a social value in strengthening ties of friendship and bringing closer both among family members and between communities. 2) Cultural Values. The cultural values contained in the Nyaneut tradition and the processing of kejek tea include processing that still uses traditional methods, which are ancestral cultural heritage passed down from generation to generation. Likewise, in the nyaneut tradition, the procession carried out is still in line with the parade carried out by its predecessors. 3) Economic Value. Traditionally prepared Kejek tea is one of the livelihoods of the Cigedug people, especially for people who act as tea leaf pickers. Apart from that, Kejek tea has also become one of the typical Garut drinks, which has become Garut's gastronomic tourism. In addition, the Nyaneut tradition in Garut has become an annual agenda in the form of the Nyaneut Festival, which can

become a tourism and economic attraction in the Garut Regency. 4) Ethnobotanical Value. Kejek tea which is green tea has health benefits because green tea contains polyphenolic compounds, which are antioxidants.

Conclusion

Based on the description of the ethnoscientific study of the Kejek tea nyaneut tradition in the Cigedug Region, Garut Regency, the following conclusions can be drawn: 1) The processing of Kejek tea still uses traditional methods, from picking, drying, roasting, baking, to smoking. The process that is being carried out is still being carried out by following the ways of its predecessors. Meanwhile, in terms of scientific and scientific knowledge, the process of processing kejek tea can be explained scientifically from various scientific concepts, such as enzymatic processes, hormone work systems, and the idea of an inclined plane. 2) In the nyaneut tea tradition, several processions have been carried out from generation to generation, namely using pots and cups made of clay, bamboo, or coconut shells. Apart from that,

another procession is rotating the cup and inhaling the aroma before drinking the tea.

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