

# Buddy Presents: INDONESIA

### Quick Facts

**Location:** Indonesia is a large chain of islands that lies north of Australia and south of China. Combined, all the islands of Indonesia would fill our state of Texas three times.

**The Land:** Indonesia has more than 18,000 islands that stretch 3,200 miles across the ocean. That's the whole length of the U.S.! About two-thirds of the people live on the large central island called Java. Most of Indonesia is covered with tropical rain forests. Mountain ranges, some with active volcanoes, cover some islands.

**Weather:** Indonesia lies along the equator, which means it has a warm, tropical climate all year long. It has a wet season and a dry season, but rainfall can be expected at any time of the year.

**Population\*:** 277.3 million

**Capital City\*:** Jakarta

**People Groups\*:** Javanese (40%), Sundanese (15.5%), various tribal groups

**Languages\*:** Bahasa Indonesia (official), English, Dutch, local dialects (mostly Javanese). More than 700 languages are spoken in Indonesia!

**Religions\*:** Muslim (87%), Protestant (7%), Roman Catholic (3%), Hindu (2%), other. Indonesia has the world's largest Muslim population.



\*Information compiled from the [CIA World Factbook](#)

# Indah

## Getting Around

Dhewe! That's how Indah says "Hello" in her language, Javanese. At school, where her lessons are in the official language (Bahasa Indonesia), she says Halo! She's also learning English, so she can say Hello to you!



## Getting Around

Indah lives in Jakarta, the capital and largest city of Indonesia, located on the west end of the island of Java. She lives with her parents and brother in an apartment building. Her grandparents and many of her aunts, uncles, and cousins live nearby. People who don't own cars, like Indah's family, get around the crowded city on buses, taxis, or ojek, which are motorcycle taxis. Small minibuses called angkots run on smaller streets. Becaks, threewheeled pedal-carts that carry two passengers, are now being motorized to use in some areas. Indah's parents take a bus to their factory jobs. Indah is glad her school is close enough to walk to.

## Time for School

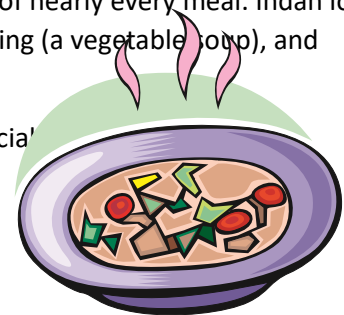
Indah hurries to put on her school uniform, a white blouse and red skirt. She and her brother, Eman, need to leave their apartment at 6:30 a.m. to get to school on time. The school day begins at 7:00 a.m. and ends at 1:00 p.m. The kids take their lunch to school or buy food from the food vendors on the street. Both of them stay for after-school activities. Eman plays soccer, and Indah is learning traditional dances. It's May, and school is out in June. In July the new school year begins. Indah will be going into fourth grade, and Eman will begin seventh grade. As a middle-schooler he will wear blue pants instead of red—and he's pretty proud of that. Every child takes religion class at school. Like most students, Indah and Eman are Muslims, and they learn about their god, Allah, and read the Koran, the holy book of their religion, Islam. Students from Christian families are in another class and study the Bible. Hindus, Buddhists, and others study their own religions.



## Lunchtime, Special Time

Indah loves weekends, when the family can enjoy a relaxing lunch together around the table. Traditionally Indonesians eat the big meal at lunchtime, but in the cities families usually are not together until evening. Over the years many people groups, such as Chinese, Indians, and Dutch, have added their special ingredients and ways of cooking, so the food is different on different islands. On Java, rice is the most important food and is part of nearly every meal. Indah loves padong (a spicy meat stew), sop bening (a vegetable soup), and yummy fruits for dessert.

But her favorite meal, served on special occasions, (like her birthday!) is tumpeng, the national dish of Indonesia. Rice is shaped into a cone in the middle of a round bamboo platter. This "mountain" of rice is surrounded by various meats, vegetables, seafood, and eggs. During a meal people don't talk much, but burping at the end means you liked the food!



## Life in the Country

Indah's parents grew up in a small village in Central Java. Her cousin, Dumadi, and his family still live there. They live in a house made of raw timber with a roof of clay tiles. The village has electricity, but their home does not yet have lights or running water. Like many kids who live in the country, Dumadi cannot go on to high school because he is needed to work on his family's farm. He plants rice in his father's field and cares for the chickens and the water buffalo who plow the land.



## Soccer, Skateboards, and Orangutans

Whether they live in the country or the city, Indonesian kids love soccer, volleyball, basketball, and martial arts, like judo. Indah is taking judo lessons. In her spare time, she likes to fly a kite that she made herself. Her brother is especially excited about a new park in North Jakarta that has a great skateboard park. Indah plays on the playground while Eman practices his moves. She also likes going to the malls, and sometimes her family and cousins go together to the zoo in South Jakarta. They especially love to watch and imitate the big orange apes, the orangutans.



## Ramadan



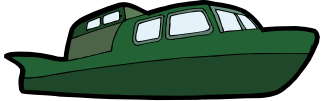
Boom, boom, boom! "Sahur, sahur!" Drums and shouts mix with the call to prayer blaring over the loudspeaker of a nearby minaret. The sun's not up yet, but it's time to eat. It's the first day of Ramadan, the Muslim month of fasting. For the next 30 days, between sunrise and sunset, people will not eat or drink. They spend more time praying to their god, Allah. They read through the Koran and give money to the poor—all in hope that Allah will bless them.

Indah still goes to school during Ramadan. As a child, she is not expected to fast. Her parents go to work, though they work an hour less each day during this month, and they get extra pay. The extra money is helpful, because everyone in the family will get new clothes for Lebaran, the celebration at the end of the month. In late afternoon, the malls are busy as people window shop and buy sweets, waiting for the call to prayer that signals the end of fasting for the day.

At sunset, Indah enjoys a sweet drink and snack. The family prays the evening prayers, then gathers to eat. Often they invite friends to join them. Muslims often eat more during this fasting month than at any other time of the year! Many go to the mosque to pray later in the evening to end the day.

# Indonesians Need Jesus

On August 8, 1950, fifteen passengers set sail on a Speed the Light army rescue boat from Seattle, Washington, to Indonesia—7,300 miles away! They arrived on January 1, 1951. They used the boat, called the *M.V. Evangel*, to visit many islands and tell about Jesus. They even held Bible school classes on the boat!



Missionaries had first arrived in Indonesia in 1936. They and others had felt God's call to different parts of Indonesia. Often they were not welcomed. Many people served false gods. At that time, Indonesia was under Dutch rule, and the Dutch churches did not like the Pentecostal teachings. But God helped them. He used miracles and healings to show His love and power. Missionaries started churches in their houses, and the work slowly grew.

Then World War II broke out. Missionaries had to leave. Back in the U.S., many of them joined the Assemblies of God. After the war, they returned to Indonesia. Much of their work had been lost, but Indonesian pastors and believers had kept some churches going.



Missionaries opened a Bible school in Jakarta in 1946 and another in Ambon in 1948. In January 1951, missionaries and Indonesians officially formed the Assemblies of God of Indonesia.

## BGMC blesses INDONESIA!

BGMC has blessed the Bible schools by providing library books and textbooks so pastors can study God's Word.

BGMC is blessing the kids by supplying all kinds of kids' ministries supplies, materials, and equipment. Sunday School curriculum and evangelism materials have also been provided by BGMC. Outreaches are held so children can come and hear about Jesus. BGMC helps with all of these.

Thank you, kids, for giving to BGMC so the people in Indonesia can hear about Jesus.

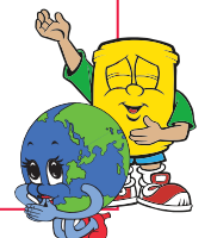
Today the AG has thousands of churches all over the islands. Many U.S. missionaries work with the churches and the Bible schools. They help train pastors to lead churches that will begin new churches. BGMC has been a big help to the Bible schools, providing computers, facilities, literature, and a water well. Some missionaries work with students at the universities, especially in Yogyakarta, where 500,000 students attend. Most of these are Muslims.

Missionaries are reaching them through youth groups, English lessons, and the Internet. Other missionaries spread the Good News where people have never heard it. If they can't go into certain areas of Indonesia, they spread the Word through radio and TV programs. Indonesia's churches do much to help the poor. Missionaries help through medical missions. Esperanza House (Hope House) gives village girls a chance to attend high school and live in a Christian home. House of Hope helps young men. An international church reaches out to four slum areas with medical care and schools. Some missionaries train people to reach kids. They hold outreaches and camps for kids and young people. Many pastors say that God called them into ministry during youth camp. And, as kids and youth learn about Jesus, they invite their families – and a new church is born!



## Let's Pray

- for the protection of missionaries, pastors, and churches in dangerous areas.
- for Indonesia's kids—whether Muslim, Hindu, Buddhist, or other—that they learn about Jesus and help their families to know Him.
- for people groups on the islands who have no churches.
- for the new international church in Bogor, where many Muslims live, that it would bring Jesus' message of love to many.



## Words & Phrases

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The official language of Indonesia is Bahasa Indonesia. Some phrases and numbers are given here.

ENGLISH	INDONESIAN
Good morning	Selamat pagi
How are you?	Kenken kabari
No problem	Sinkenken
Thank you	Marku sukmo
Good-bye	Selamat tinggal
Please	Silahkan
Thank you	Terima kasi

one	satu
two	dua
three	tiga
four	empat
five	lima
six	enam
seven	tujuh
eight	delapan
nine	sernбилan
ten	supuluh

## Kids' Games

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You'll find many similarities among the games of different countries. No matter where they're from, kids enjoy the same types of games.

### Kelereng (Marbles)

This game is popular among boys. A small circle is drawn on the ground. All the players put their marbles inside the circle, then each player drops one more marble outside the circle. The player whose marble is farthest away from the circle goes first.

The player must use the marble that's outside the circle (the Striker) to hit the marbles inside the circle and knock them out of the ring. The Striker must also come to rest outside the circle or it is forfeited.

If the player successfully knocks another marble outside the ring, he may take that marble and play again. If he misses, the next player goes.

### Lompat Tali

This game is popular among girls. It's much like jump rope except the rope is made of hundreds of elastic bands looped together to form a ring. Two girls hold the loop, one at each end, and the others try to jump over it.

The height of the rope starts low, such as at ankle height, and gradually moves higher. Experienced jumpers can often jump over ropes that are neck high!

### Semut, Orang, Gajah (Ant, Person, Elephant)

This game is similar to Paper, Rock, Scissors and is often played to see who may go first in another game. Begin with your hand in a fist. Count to three together (*satu, dua, tiga*) and then make one of the following signs—Ant: little finger points outward. Person: index finger points outward. Elephant: thumb points outward.

Person wins over Ant. Ant wins over Elephant. Elephant wins over Person.

## Fun with Food Words

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Here's a fun game you can play with food. Below is a list of foods commonly found in this month's country and also fairly available for purchase in the U.S. Items with an asterisk (\*) indicate that the recipe can be found on Winnie's Recipe cards.

**How to play:** Select as many or as few foods as you like. This will largely be dependent on what you can find in your local stores. Bring the foods to family devotions but keep them hidden. Put each item in a box or under a bowl or in a paper bag. Be creative in these containers—use a tackle box, hat box, grocery sack, or whatever you can find.

Write the name of each item in the local language on the container or on a card placed next to the container. Call for family members to come up and choose an item to eat, going solely by the name of the item and not knowing what it is. When the item is selected, the family member must eat it.



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### Indonesia (Bahasa Indonesia)

anchovy: ikan teri

avocado: alpukat

banana: pisang

cabbage: kol

carrot: wortel

cauliflower: kol bunga

chicken: ayam

chickpeas: buncis

chocolate milk: susu coklat

coconut milk: susu kelapa

coffee: kopi

corn: jagung

cucumber: ketimun

egg: telur

eggplant: terong

fish: ikan

ginger: jahe

guava: jambu biji

lamb: domba

mango: mangga

milk: susu

milkshake: susu kocok

mustard: sawi

octopus: burita

olives: zaitun

rice: nasi

noodles: mie

onion: bawang

peanut: kacang

pumpkin: labu

salt: garam

sausage: sosis

shrimp: udang

spinach: bayam

starfruit: belimbing

sugar: gula

sweet potato: ubi

tofu: tahu

tomato: tomat

tuna: ikan tuna

water: air

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## Activity Page

This activity helps reinforce the lesson and teaches the kids about another aspect of the country. Do in class, or use as a take-home paper for the kids to do at home.

# Palm Tree Prayer Reminder

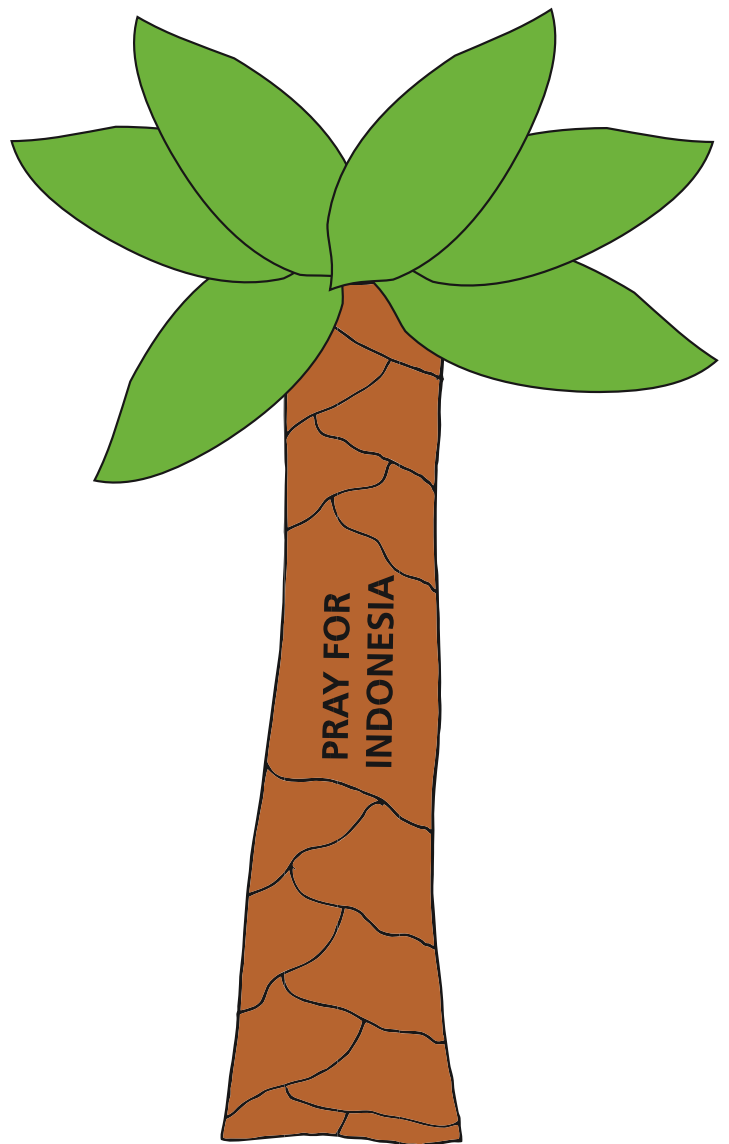
Beautiful palm trees line many of Indonesia's white beaches. You can make your own palm tree as a reminder to pray for Indonesia.

### ■ For each kid, you will need:

- ⌚ Patterns from this lesson
- ⌚ A sheet of construction paper for background
- ⌚ Construction paper: green, brown
- ⌚ Scissors
- ⌚ Glue or gluestick

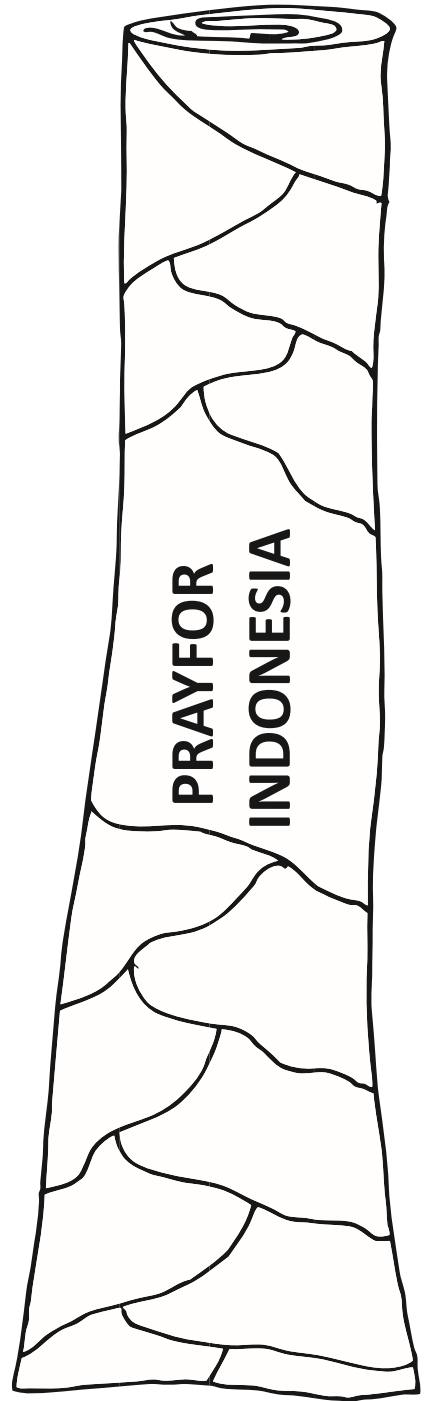
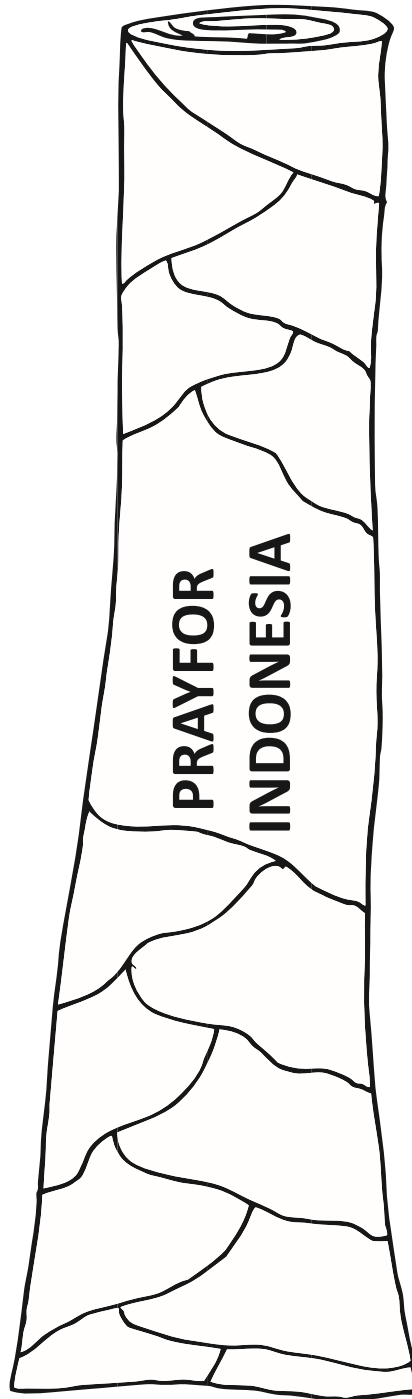
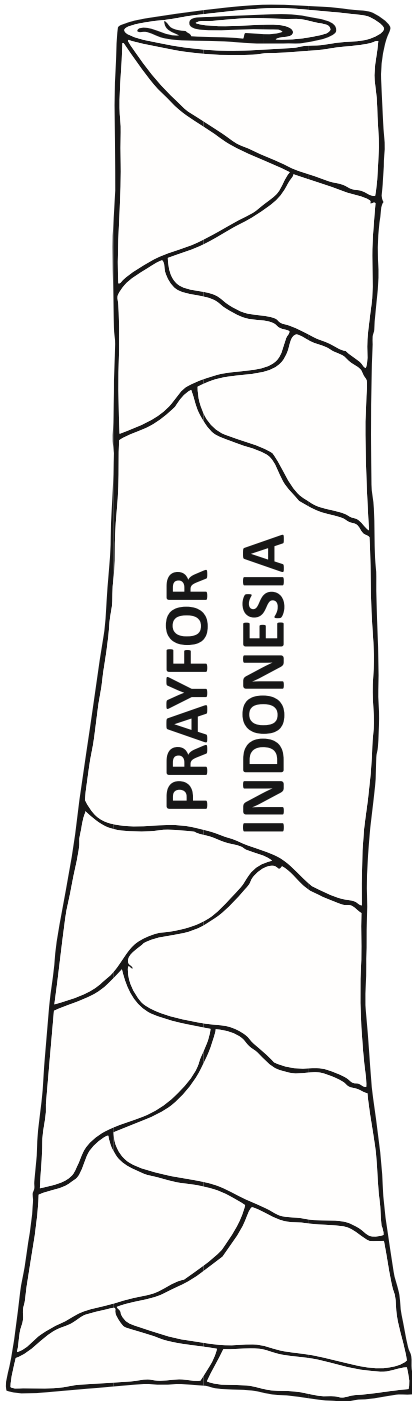
### ■ Instructions:

1. Duplicate the trunk pattern onto brown paper and cut them out.
2. Duplicate the leaf pattern onto green paper. Cut out the leaves, or let the kids cut them out.
3. Give each kid one palm tree trunk and several leaves.
4. Help the kids glue the trunk onto the background paper and then the leaves.
5. Lead the kids in prayer for Indonesia.



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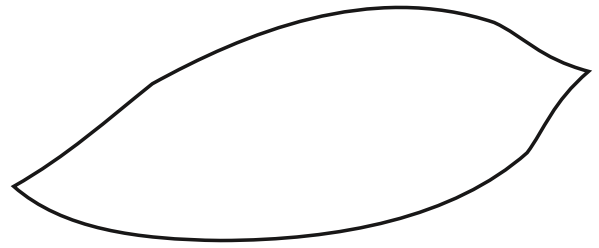
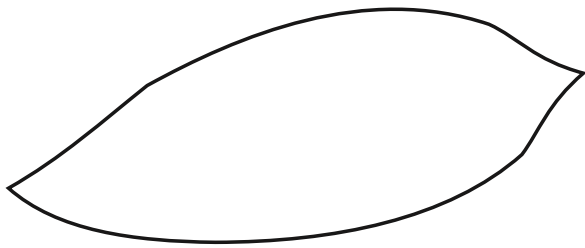
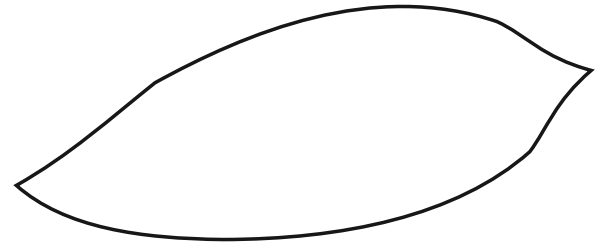
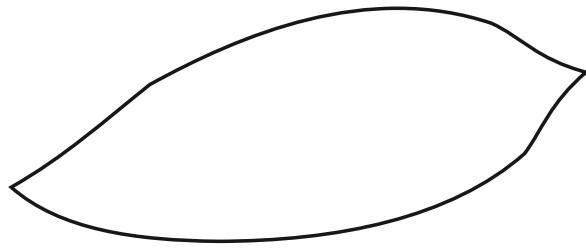
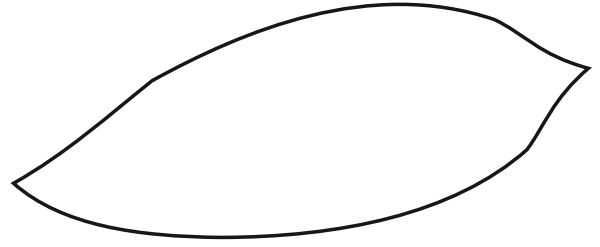
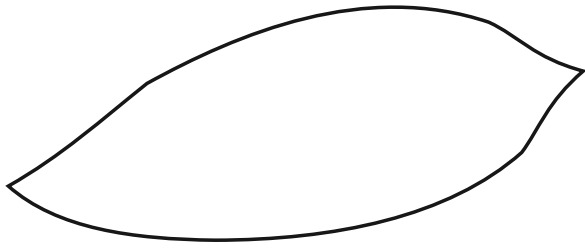
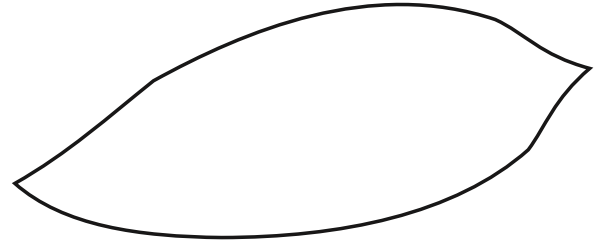
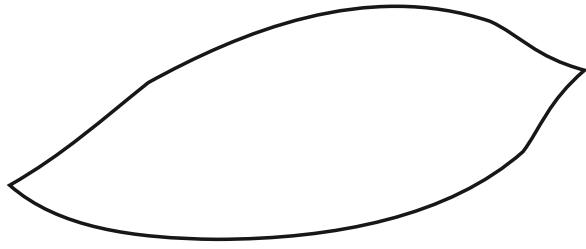
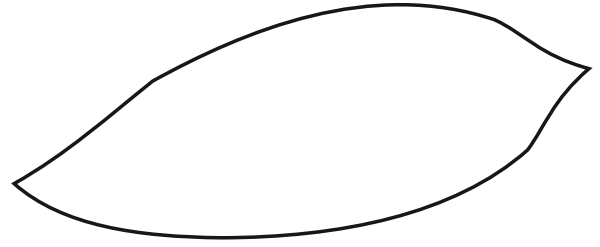
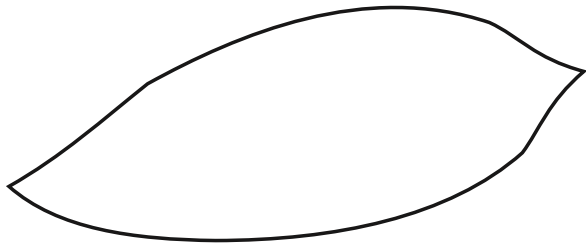
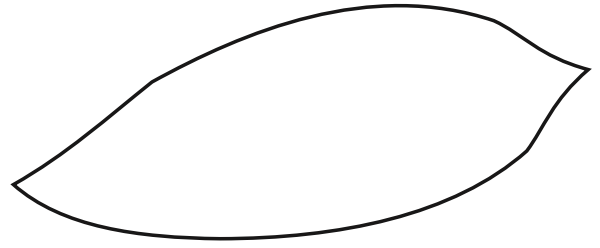
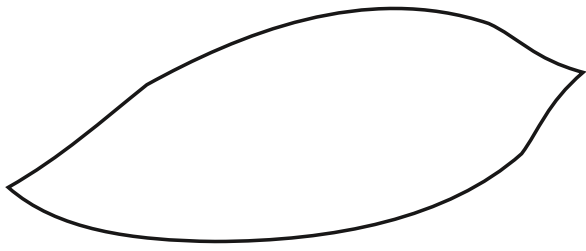
Pattern Page





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# Pattern Page



## NOTES

**CORN FRITTERS**

- 1 can (11 oz.) corn, drained
- 1 onion, finely chopped
- ½ tsp. chili powder
- 2 cloves garlic, minced
- 1 tsp. ground coriander
- 3 T. flour
- 1 tsp. baking powder
- ¼ tsp. salt
- 1 egg, slightly beaten
- ¼ c. oil for frying

Put the corn in a blender until lightly crushed. Combine with the remaining ingredients except the oil.

Heat the oil in a skillet. Drop teaspoonfuls of the mixture into the hot oil and fry until golden. Turn and cook the other side. Drain on paper towels. The fritters are best when served hot!

**MIE GORENG (FRIED NOODLES)**

- 2 T. oil
- 2 cloves garlic, minced
- 4 oz. chicken meat, cut into small pieces
- 2 oz. cabbage, shredded
- 6 oz. bean sprouts, rinsed with cold water and roots removed (optional)
- 1 lb. yellow egg noodles, rinsed with cold water and drained
- 3 T. Nasi Goreng paste (available in Asian markets)
- 1½ T. sweet soy sauce
- ¼ tsp. salt

Heat the oil in a wok or skillet over high heat. Add the minced garlic and stir-fry until aromatic. Add the chicken. Stir continuously until chicken is half cooked.

Add the cabbage, bean sprouts, and noodles into the wok or skillet and stir-fry for about 10 seconds. Add Nasi Goreng paste, sweet soy sauce, and salt.

Use a spatula to toss the noodles with the other ingredients until well combined, about 1 minute or until the noodles are cooked through.

**SPRING ROLLS**

Spring rolls are a favorite snack in Indonesia and can be bought from street vendors or made at home. For an easy snack for your kids, purchase spring rolls

## NOTES

from the freezer section of your favorite store and cook according to the package directions.

Store-bought spring rolls

### SOTO AYAM (CHICKEN NOODLE SOUP)

#### For the spice paste:

- 1 tsp. coriander
- 1 tsp. cumin
- 4 shallots, chopped
- 3 cloves garlic, chopped
- 1 T. turmeric
- 2" piece ginger, peeled and sliced
- 1 T. fresh lime juice
- Oil for frying

Put all ingredients (except the oil) in a food processor and process until blended. Add a bit of water if needed. Heat some oil in a pot and add the spice paste. Stir and cook until it turns light brown. **For the soup:** 1 can chicken broth

- 1 can coconut milk
- 1 stalk lemongrass, cut into 3 strips
- 8 oz. water
- 1/2 chicken breast meat, cubed
- 2 c. shredded cabbage
- 2 c. bean sprouts
- 1/2 pkg. vermicelli noodles
- 2 hard-boiled eggs, cut into wedges
- 1 green onion, chopped

To the cooked spice paste, add the chicken broth, coconut milk, lemongrass strips, and water. Bring to boil. Add the cubed chicken. Cover and reduce heat. Simmer for 30 to 40 minutes. Salt to taste.

Blanch the bean sprouts, vermicelli, and cabbage in a pot of boiling water. Drain and put in a bowl. Add chopped hard-boiled eggs and chopped green onions. Pour the hot chicken broth into the bowl and serve.

### MANGO SALAD

- 2 ripe mangoes cut into 3/4" cubes
- 1/4 red onion, thinly sliced
- 1/2 red bell pepper, julienned
- Juice of 1 lime
- Zest of one lime
- Fresh cilantro

## NOTES

To get the most juice from the lime, microwave it for 30 seconds, then roll it on a counter, pressing down with your palm. Zest it before you cut it for juicing.

Toss all ingredients together. Serve chilled.

**GADO-GADO (SALAD WITH PEANUT SAUCE)**

- 6 medium potatoes
- 1 bag frozen French-cut green beans
- 1 bag matchstick carrots
- 1/2 head cabbage
- Lettuce leaves, red or green
- 4 medium tomatoes, quartered
- 8 hard-boiled eggs, sliced or quartered
- 2 T. crisp fried onion flakes (recipe below)

Boil potatoes in their jackets and let cool. Peel and dice. Set aside. Cook green beans according to package. Drain. Microwave the matchstick carrots with a little water until cooked. Drain.

Bring a pot of water to a boil. Shred cabbage very finely. Put cabbage into boiling water, bring to boil again, then immediately remove from heat and drain.

Arrange vegetables on a platter in this order: lettuce leaves (place around the edges), diced potatoes, cabbage, green beans, carrots, tomatoes, eggs. This gives a nice contrast of colors. Sprinkle with onion flakes (see below). Pour the peanut sauce over the salad just before serving.

**Peanut sauce:**

- 1 medium onion
- 1 oz. margarine
- 1/4 tsp. chili powder (or more to taste)
- 2 c. water
- 4 oz. creamy peanut butter
- 1 tsp. salt or to taste
- 1 T. white vinegar
- 1 tsp. sugar

Saute chopped onion in margarine until transparent. Add chili powder, reduce heat. Add water and peanut butter. Cook a few minutes, stirring constantly. Bring to boil on medium heat. Continue stirring until mixture become smooth. Season with salt, vinegar, and sugar. This sauce is nice if served hot in winter and at room temperature in summer.

**Easy alternative:** For a quick, tasty salad, pour the peanut sauce over sliced hard-boiled eggs, lettuce, and tomatoes.

## NOTES

**FRIED ONION FLAKES**

Widely used as a garnish for Indonesian dishes, these give an interesting flavor.

- 1 c. oil
- 4 oz. dried onion flakes

Heat oil in a frying pan. Sprinkle dried onion flakes into hot oil and stir continuously until browned. Watch carefully, they brown quickly. Strain onions from the oil and let cool.

**OSENG-OSENG WORTEL (STIR-FRIED CARROTS)**

This recipe cooks up quick and easy. Packages of matchstick carrots can be found in most grocery stores.

- 2 T. vegetable oil
- 4 shallots or green onions, sliced
- 1 clove garlic, crushed
- 8 oz. matchstick carrots
- Pinch of chili powder
- 1 tsp. dark soy sauce
- 4 T. water
- Salt

Heat the oil in a wok or skillet. Add the shallots (or onions) and the chili powder and cook, stirring, for 1 minute.

Add the garlic and carrots. Stir constantly for 1-2 minutes.

Add the soy sauce and water. Cover and cook for 4 minutes.

Taste a carrot and add salt if needed.

Cook for 2 additional minutes, stirring constantly. Serve.

**NASI GORENG (FRIED RICE)**

Allow yourself plenty of time to let the rice cool after cooking (2 hours).

- 4 c. long-grain rice
- 4 c. water
- 4 shallots or green onions, sliced
- 2 tsp. chili powder
- 2 tsp. paprika
- 4 T. vegetable oil
- Salt
- 2 tsp. sweet soy sauce
- 2 tsp. ketchup

### NOTES

In a saucepan, boil the rice in the water. This is less water than is normally used, so the rice will not become too soft. Watch it carefully to avoid burning. Remove from heat when all the water is absorbed. Let cool for 2 hours.

Heat the oil in a wok or skillet. Add the shallots (or onions), chili powder, and paprika and stir for a minute or so. Add a dash of salt, the soy sauce, and the ketchup.

Add the rice and stir constantly until heated through, about 5-8 minutes.