



## Sculptures Set to Take over Como's Ubud Properties in New Art Exhibition

Artist Mickaël Obrénovitch's 'Human Roots' installation begins a three-month showing this July

Two luxury properties in Bali, COMO Shambhala Estate, and Uma by COMO, Ubud – will be transformed from July until October as open spaces are filled with wooden sculptures by artist Mickaël Obrénovitch. This selling exhibition, 'Human Roots' follows the successful show of paintings recently held at Uma Ubud, the Balinese dance-inspired 'Vivacious Rhythms of Bali: A Journey Through Arts.'

Artwork will be displayed for members of the public between July 18th until October 18th in Uma Ubud's COMO Shambhala Retreat wellness sanctuary, the pool bar, lobby and Italian-inspired restaurant Uma Cucina. Other pieces will be on show at sister property COMO Shambhala

Estate, in the lobby, tea house and Ojas lounge.

French-born artist Obrénovitch uses 200-year-old teak wood from Java for his work, influenced by the notion of the Indonesian forest as Asia's lung. With the natural world as the theme, Uma Ubud is using the exhibition as a chance to raise money for the 'Give a Gifts That Grows' project. To open the event, a charity dinner is being hosted at the Uma Ubud's new Uma Cucina Italian restaurant on July 18th, with proceeds (25 per cent of the ticket fees) contributing to local forest preservation. From 6.30 pm guests will enjoy complimentary canapes and welcome drinks, as well as musical entertainment, with the opportunity to extend the evening with a three-course set dinner.



Balinese youth followed Mapepada ceremony or animal purification by tying a coconut leave to animals' neck. This ceremony is to celebrate the anniversary of Pura Agung Mandara Giri Semeru in Lumajang East Java, on Thursday.

## Indonesia Seeking to Become Global Hub of Muslim Fashion: Minister

BATAM

Indonesia has a target of becoming a global hub of Muslim fashion by 2020, together with the growing Muslim fashion industry, Tourism and Creative Economy Minister Mari Elka Pangestu said.

"Indonesia is seeking to become a global hub of the Muslim fashion industry by

2020," she said on Friday.

The domestic Muslim fashion industry was growing rapidly as reflected by its immense creativity. Therefore, there was a reason for the country to become a global hub of the fashion industry, she said.

"The domestic Muslim fashion industry is extremely creative and the potential market for its products is

also large," she added.

She expressed hope that every region in the country will be able to tap their potential and be inspired to develop the Muslim fashion industry.

To achieve the target of being a global hub of the Muslim fashion industry, she said her ministry had organized the Muslim fashion festival every year in Jakarta.

"We have organized the

Muslim fashion festival in Jakarta every year," she noted.

In addition, the government also had sponsored three noted Muslim fashion designers, including Dian Pelangi, to participate in overseas exhibitions, she said.

"We brought it (Muslim fashion design) to London. We received an extraordinary response there," she added.

## Tabanan Government Encourages Processing Coconut Shell into Briquettes

Government of Tabanan Regency, Bali, encouraged its people to process coconut shells into charcoal briquettes that can increase the income, especially in Tanah Lot.

"This pile of young coconut shells trash can be processed into briquettes that have a selling value and can increase the income of the people in this Beraban village, Tabanan," said Vice Regent of Tabanan, Komang Gede Sanjaya in Tabanan, on Wednesday.

He said that Tabanan regency already provided modern waste processing machine that can be used by people to process coconut shells into briquettes.

"The machine is used to process coconut shells waste, thereby reducing piles of waste at Tanah Lot area," he said.

Gede Sanjaya added that before the idea of processing coconut shell into briquettes, the coconut garbage that has been consumed were scattered in the tourist area so it interfere the comfort of visitors.

However, after the idea of processing coconut shells into briquettes, no more piles of coconut shells that littered the area.

Coconut shell briquette is one of alternative fuels made of coconut shell charcoal which is expected to be a substitute fuel that becomes people preference.

Tabanan regency government also gives appreciation to KORPRI Welfare Foundation and the Warmadewa University who took notice of processing coconut shell trash so that they can be processed into briquettes.

According to him, the object of Tanah Lot is a world tourist destination so its cleanliness and beauty must be maintained so that the tourists who visit feel comfortable.

Gede Sanjaya urged all visitors of Tanah Lot area not to litter the place. "It should be awareness of visitors together maintain the cleanliness of the environment," he said.

## Tokyo Skipjack, Satisfy Your Craving for Flavor and Superior Quality Culinary in Seminyak

The famous steak and grill restaurant in Jakarta is now comes to Bali. Located at Jalan Kayu Cendana, Seminyak, this highly recommended place could be the new favorite of steak lovers in Bali.

At Tokyo Skipjack "Good food should be accessible to all people" becomes the living motto of our business. Tokyo Skipjack strongly believe that the majority of Indonesian people feel entitled to good quality food at affordable prices.

In pursue of best services and products Tokyo Skipjack constantly try to acquire high quality products (meat) and present them in a very reasonable price. For example, for the New Zealand meat is chosen the 'prime steer' grade. The guests are informed about the type and the part of the meat they are consuming - something that is rarely done by similar restau-



rants. Tokyo Skipjack offers this services to the utmost so that consumers understand the culinary they enjoy.

Tokyo Skipjack also offers a U.S. "Choice" grade meat from which customers can savour the "juiciness" of this typical American meat. Tokyo Skipjack offers nothing but the best part and do not serve 'secondary cut' meat.

Unlike other restaurants serving steak, it is unique to Tokyo

Skipjack that every steak served is accompanied by two side dishes to choose from the four available options. Tokyo Skipjack's highly featured dishes are Green Salad and Corn Batayaki. Tokyo Skipjack uses Horenso green salad or Japanese spinach leaves poured with home made sesame dressing. While Batayaki Corn is corn grilled with a special Japanese spices.

As a complement to the meat,

Tokyo Skipjack also offers seven kinds of sauces. In addition to the already well-known sauces like BBQ Sauce, Mushroom Sauce, BBQ and Honey Mustard White, Tokyo Skipjack also provides sauces that are only available in Tokyo such as Japanese Chimicurri Skipjack, Wasabi Butter, and Coffee BBQ.

To maintain the best quality Tokyo Skipjack uses ingredients such as salt, spices, herbs and vegetables produced by our local business partners. Tokyo Skipjack conducts intensive communication to build synergy in this highly reputable business. For example, Tokyo Skipjack uses only natural Bali salt produced by the local domestic industry. Tokyo Skipjack do hope that with this mutual partnership, Tokyo Skipjack can help Bali's local businesses grow together.

Tokyo Skipjack Seminyak is entering an important milestone in the collaboration with

Kopi Kultur whose already famous in promoting local coffee amongst coffee lovers in Bali. Coffee Bar Kopi Kultur at Tokyo Skipjack Seminyak serves a selection of "especially and manually brewed" Indonesian quality coffee.

In addition to the above, Tokyo Skipjack Seminyak offers mouth watering 'dessert' with a variety special flavors. This dessert is created in cooperation Warung Kawah, which in spite of still relatively new in "sweet" business, produces special dessert products made of high quality material.

Tokyo Skipjack Seminyak outlet in Bali has received tremendous attention from both local residents and from expatriates in Bali as well as from local and foreign tourists. With the spirit of collaboration Tokyo Skipjack strives to deliver and serve quality food and beverages that exceed the expectations of customers.



## This August will see the return of The Fashion Festival, Bali to The Stones Hotel, Legian.

The Fashion Festival has revealed their exciting 2014 program that will run over the month of August. After the success of the inaugural event in 2013, The Fashion Festival remains Bali's premier fashion event and a must attend event on the national fashion calendar.

The extravagant event will showcase top local and international talent across 25 world-class events, from designers and models, to fashion bloggers to DJ's and exciting activities from sponsored partners around the island's hot spots.

Local and international tourists, buyers and media will come to witness the hottest runway looks from designers who have originated from Australia, Bali, Jakarta, Singapore and Malaysia. The Fashion Festival gives designers the opportunity to sell their collections immediately after the fashion show in the pop-up showroom open to the pub-

lic as well as buyers.

Guests will have the opportunity to experience the week-long entertainment on offer including world-class runway shows featuring some of the regions established and emerging designers, state-of-the-art production, beauty workshops, cultural program, exhibitions, live shopping experience in the showroom, exclusive designer hosted dinners, pool-parties, live entertainment and much more!

The Fashion Festival, Bali presented by The Stones Hotel, will be a stunning showcase of fashion, beauty, style and culture. Activities will run throughout August with the Festival's core program of runway and culture events taking place from August 16th – 23rd.

This year The Fashion Festival, Bali 2014 has injected much more into the program to cater to the media, fashion buyers and general public wishing to enjoy the unforgettable experience it brings.

## Green School Bali Spends Four Special Days with Dr. Jane Goodall

Dr. Jane Goodall, DBE visited Green School Bali and spent four days of interactions with the children and communities in series of programs held at the school. Dr. Goodall began by visiting the "Plastik Tidak Fantastik Festival", a student-led event focusing on reducing the use of plastic bags on Bali. She met and discussed with Green School students Melati and Isabel, initiator of the Bye-Bye Plastic Bags initiative about the festival and their effort. Started in 2013, sisters Melati and Isabel have had great success in working to eliminate plastic bags and waste around Bali. "Dr. Goodall gave us both a lot of support and was very keen on the whole idea of Bye-Bye Plastic Bags" said seventh grader Melati.

Head of School, John Stewart, also extended his gratitude for having Jane Goodall at Green School when he spoke to her and showed her around the school. Though her first day at Green School was brief, all students and staff were thrilled that Dr. Goodall's visit had finally begun.

The second day, Dr. Goodall opened Green School's Conservation Conference with a private coffee morning with guests where she shared about her 50 years of work in conservation and her Roots & Shoots programme, a programme initiated to educate and connect youth groups around the world in conservation efforts. As well, 45 influential conservation activists and speakers in Indonesia enliven the Conference through panel discussions and presentations of their works to around 500 guests. Panel discussions and presentations are run by environmental organizations such as WWF, Conservation International, Manta Trust, The Orangutan Project, and many more; wide range of conservation and sustainability themes are discussed, including marine

conservation, social enterprise, sustainable livelihoods, as well as educating youth about conservation and sustainability. Dr. Goodall caps the Conference with an exclusive lecture focusing on empowering youth generation around the world to create a better world in the future. She emphasized on the importance of implanting and fostering hope for the future generation to empower them to change the world.

The next day, Dr. Goodall spent a day at Green School interacting with students from Schools around Bali including SMP 3 Abiansemal, Bali International School, and more. Students hosted a special Roots & Shoots tour around Green School; they showcase school projects related to environ-



ment conservation, community outreach, and more. On the tour, Dr. Goodall also planted a Cempaka tree with the Early Years of Green School and presented a special song made by a Green School teacher titled "Roots Go Down".

Closing the four remarkable days, Dr. Jane Goodall attended the Green School High School Graduation on Tuesday, June 17. Dr. Goodall recounted how her experience working with chimpanzees in Africa started as a far-off dream and how if it wasn't for the endless support from her mother she might not have had the confidence to be where she is today. Dr. Goodall's main message to the graduates was to never give up and how the future of our planet lies in their hands. She then concluded the special graduation with releasing two Bali Starling birds with one of High School students, Alicia. The two Bali Starlings released have been attentively breed by Begawan Foundation.