

Development of Nutmeg Sweets Making Business in Gampong Hilir, Tapaktuan District 1978 – 2021

*Oppy Chotsria Dayanti

Department of History Education, Faculty of Teacher and Education, University of
Syiah Kuala, Banda Aceh 23111, Indonesia

ABSTRACT

The study, entitled "Business Development of Candied Nutmeg Making UD. Dianti Gampong Hilir Kecamatan Tapaktuan 1978 - 2021" This aims to determine the initial process of the birth of the business of making candied nutmeg of UD. Dianti Gampong Hilir, Tapaktuan District from 1978-2021 and to find out how the development of the business of making candied nutmeg UD. Dianti Gampong Hilir, Tapaktuan District from 1978 - 2021. This study uses a qualitative approach to the type of historical research. The subjects in this study were the owners of candied nutmeg. Data collection techniques using observation and interview techniques. All data from observations and interviews were processed with the data analysis stage, namely, data reduction, data presentation, and verification / drawing conclusions. The results of this study can be concluded that the development of the business of making candied nutmeg UD. Dianti Gampong Hilir, Tapaktuan District is quite good. Among them, the owner of candied nutmeg is getting more advanced than usually selling only candied nutmegs but now there are new products produced by the owner of candied nutmeg due to business development from year to year.

Keywords : Development, Business, and
candied Nutmeg

ABSTRAK

Penelitian yang berjudul "Perkembangan Usaha Pembuatan Manisan Pala UD. Dianti *Gampong Hilir* Kecamatan Tapaktuan 1978 – 2021" ini bertujuan untuk mengetahui proses awal lahirnya usaha pembuatan Manisan pala UD. Dianti *Gampong Hilir* Kecamatan Tapaktuan dari tahun 1978 – 2021 dan untuk mengetahui bagaimana perkembangan produksi usaha pembuatan Manisan pala UD. Dianti *Gampong Hilir* Kecamatan Tapaktuan dari tahun 1978 – 2021. Penelitian ini menggunakan pendekatan kualitatif dengan jenis penelitian sejarah. Subjek dalam penelitian ini adalah pemilik manisan pala. Teknik pengumpulan data menggunakan teknik observasi dan wawancara. Seluruh data dari observasi dan wawancara diolah dengan tahap analisis data yaitu, reduksi data, penyajian data, dan verifikasi/penarikan simpulan. Hasil penelitian ini dapat disimpulkan bahwa Perkembangan Usaha Pembuatan Manisan Pala UD. Dianti *Gampong Hilir* Kecamatan Tapaktuan tergolong baik. Diantaranya pemilik manisan pala sudah semakin maju dari yang biasanya hanya menjual belikan manisan pala saja tetapi sekarang sudah ada produk-produk baru yang dihasilkan dari pemilik manisan pala akibat perkembangan usaha dari tahun ketahun.

Kata Kunci: Perkembangan, Usaha, dan
Manisan Pala

Author correspondence

Em a i l : oppychotsria@gmail.com

Available online at <http://jurnal.unsyiah.ac.id/riwayat/>



INTRODUCTION

Indonesia is a pluralistic country that has more than 656 ethnic groups, races and various cultures living in it. Koentjaraningrat (2009:214) every culture that lives in a society, whether tangible as a village community, a city as a kinship group or other traditional groups, can display a distinctive style that is especially visible to people outside the community concerned. Every corner of the archipelago has a unique, unique and aesthetic form of custom, culture, and traditional food. This shows the wealth of the Indonesian nation which is usually developed to increase national economic growth, one of which is the traditional food business.

Traditional food is formed from a development process that has been going on for years, namely the adjustment process between the food we consume and the types of food available and the forms of activities carried out by the local community. According to Marwanti in Maharani and Rahmah (2000:112) , traditional food has the meaning of everyday people's food, both in the form of staple food, side dishes, special dishes that have been passed down from the time of the ancestors. Indonesia's economic development is highly dependent on progress in using effectively and maximally the production resources available in the country, especially natural resources. The population of Indonesia who live in rural areas and live around agriculture and plantations is very large, one of the efforts made by the community to earn income is with small traditional food businesses. The small business sector has a strategic meaning in national development, because small businesses are large in quantity and spread to rural areas. Therefore, the development of small businesses is a very effective equalization route in achieving equity and pursuing economic growth from the small business sector.

The business of making candied nutmeg is one example of a promising business. Candied nutmeg is a traditional food that is in great demand by people in South Aceh Regency. Tapaktuan is one of the sub-districts in South Aceh Regency where the most Nutmeg Trees are found. This is what drives the Tapaktuan community to choose to process nutmeg as their business, one of which is candied nutmeg in Gampong Hilir, Tapaktuan District. is candied nutmeg UD. Dianti.

UD. Dianti started her business in 1978. The business was first founded by Syamsimar then continued by his son Leli Dasnimar until now. Over time UD. Dianti has progressed. This can be seen from the shape of the types of candied nutmeg produced which is more varied than before. Apart from the various types of sweets, the production is also increasing due to the large number of consumer demands. The candied nutmeg business at UD. Dianti is an inherited business from her parents that has been passed down from generation to generation. UD. At first, Dianti only produced one candied nutmeg. Because there are many fans, after a few years this business has been continued by his son since 1994. Since then the business has started to show progress by making various kinds of products such as nutmeg syrup, nutmeg lunkhead, nutmeg salad, nutmeg compote, nutmeg oil, nutmeg frescare, and nutmeg balm. The product he likes is candied nutmeg which is woven into the form of peacock, pineapple, durian, kupiah mekeutup or according to consumer demand for the creativity of UD's candied nutmeg business. Dianti has received various awards from the local government, including culinary tourism from the South Aceh Tourism Office 2018, MSMEs upgraded to 2017, Balai POM 2010, the 2010 Food Safety Star Charter.

Based on the background above, the writer is interested in conducting a research

entitled "Business Development of Making Candied Nutmeg UD. Dianti Gampong Hilir, Tapaktuan District 1978 – 2021"

Theoretical Study

The previous research aims to obtain comparison and reference material. In addition, to avoid the assumption of similarity with this study. So in this literature review, the research includes the following previous results : The results of Fusvita Afriza's research (2019), entitled " Analysis of Business Income of Nutmeg Sweets at UD Mestika Gampong Hilir, Tapaktuan District, South Aceh Regency 2019". The purpose of this final project is to determine the amount of income and business feasibility of candied nutmeg at UD. must. The data used are primary and secondary data, primary data obtained through field observations at UD. Mestika while secondary data obtained from literature studies and related institutions. the analytical model used is income analysis. The result of this final project is that the candied nutmeg business is profitable and feasible with the criteria showing that the candied nutmeg business with 4,500 packs/month at a price of Rp. 5000/pack has a gross income of Rp. 22,500,000 and is reduced by a total cost of Rp. 9,493. 416, then net income.

The results of Asrul Hadi's research (2016) entitled " The Income of Candied Nutmeg Entrepreneurs in Tapaktuan District, South Aceh Regency, South Aceh 2016". In particular, this study aims to look at the average income of candied nutmeg entrepreneurs in Tapaktuan District, South Aceh Regency. And what are the obstacles faced by candied nutmeg entrepreneurs in Tapaktuan District, South Aceh Regency. In this research, the method used is descriptive research method with a quantitative approach. As for the population in this study, all of the candied nutmeg businesses in Tapaktuan District, South Aceh Regency were 9 candied nutmeg businesses, while the total sampling

in this study was *total sampling* . Data collection was carried out through library research and field research consisting of observation, interviews and documentation. Based on the results of data analysis, the results of this study indicate that the monthly income of candied nutmeg entrepreneurs in Tapaktuan District, South Aceh Regency is Rp. 23,976,000. received more than IDR 900,000/month) because the average income per month.

The results of Hikmaton Zikriyah's research (2019) entitled " Analysis of the Added Value of Wet and Dry Packaged Nutmeg Processing in Tapaktuan District, South Aceh Regency 2019" . Analysis of the added value of wet and dry packaged nutmeg processing in Tapaktuan District, South Aceh Regency under the guidance of Dr. Ir. Mustafa Usman, MS as the main supervisor and Ir.Edy Marsudi, M.Si as the member's supervisor. summary agricultural sector development is part of national development efforts that are able to play an important role as a driver of economic growth. Added value is the added value of a commodity because it undergoes a processing, transportation, or storage process in a production. the process of processing a product such as candied nutmeg products can be processed into various kinds of preparations such as nutmeg cake, starting from good plants can produce good products too. The largest number of nutmeg plantation crops for the people of South Aceh was obtained by Meukek District with a harvested area of 2,144 ha, production of 1,844 (tons) and productivity of 860 kg/ha. while the total production in South Aceh Regency was 3,731 ha, the total production was 3,905 (tonnes), and the total productivity obtained was 13,632 (kg/ha). The amount of candied nutmeg production includes dry candied and wet candied .

The results of Diana Seprianti's research (2015) entitled The Design of the Slicing Tool for Candied Nutmeg Motives Using The Theory Of Inventive Problem Solving (Triz) Method. In particular, this

research is South Aceh Regency which is a center for making candied nutmeg in the province of Aceh. The manufacture of candied nutmeg which begins with peeling and slicing the nutmeg is still using manual slicing tools such as kitchen knives that are used daily. this resulted in only candied nutmeg craftsmen who have special skills who are able to slice candied nutmeg motifs such as floral motifs and chopped motifs. besides that, there are other candied nutmeg motifs such as candied nutmeg braids, crabs, and dice motifs. However, in the slicing process, craftsmen often complain about the slicer used, such as the difficulty, convenience, and length of time used to slice certain candied nutmeg motifs . This study aims to design a slicer of candied nutmeg motifs according to the needs of craftsmen, consumers, sellers, and industrial and cooperatives using the data from questionnaires and interviews.

Based on the results of the exposure of all previous studies, it can be seen that the difference between the research I am currently doing and the research that has been done by previous researchers, lies in the data collection methods and locations used in each research conducted, from the results of the first research Fusvita Afriza (2019) The data used are primary and secondary data, primary data obtained through field observations at UD. Mestika while secondary data obtained from literature studies and related institutions. the analytical model used is income analysis. The result of this final project is that this candied nutmeg business is profitable and feasible to use.

Second, Asrul Hadi (2016) research results, in this study the method used is a descriptive research method with a quantitative approach. while the sampling in this study is *total sampling* . Data collection was carried out through library research and field research consisting of observation, interviews and documentation. Based on the results of data analysis, the results of this study indicate that the income of candied nutmeg entrepreneurs in

Tapaktuan District, South Aceh Regency every month increases. We can see that from the first study to the third research, all of the research increased rapidly from year to year, even though the location of the research location was different but it could still increase the amount of production in each candied nutmeg per year.

Until the research that I'm doing now is also able to increase production results from year to year. Although in each research results using a different method but still end in the same results to increase production results in each product studied in a study.

RESEARCH METHODS

The approach used in this research is a qualitative approach. According to Moleong (2007:60) qualitative research is research that produces analytical procedures that do not use statistical analysis procedures or other quantification methods . Qualitative research is based on efforts to build their views which are researched, detailed, worded, holistic and complex.

According to Rukin (2019:6) research is descriptive research and tends to use an inductive approach analysis. The protrusion of the research process in accordance with the facts in the field. The theoretical basis is also useful for providing an overview of the research background and as a material for discussion of research results. According to Setyosari (2010:64) historical research is analyzing documents , records , relics, and using interviews with eyewitnesses or historical actors in order to gain an understanding of past events. According to Sandu (2015: 28) qualitative research is so that the researchers can be truly qualified. So the data collected must be complete in the form of primary data and secondary data.

The type of historical research referred to in this study is to describe the development of the business of making

candied nutmeg UD. Dianti Gampong Hilir, Tapaktuan District 1978 – 2021.

Population is according to the whole population which is the result of qualitative or quantitative measurements or calculations regarding certain characteristics of all members of a complete and clear set of characteristics to be studied. In this study, the population was 6 Arikunto (2006: 130).

According to Sugiono (2008:109) the sample is part of the number and characteristics possessed by the population. It can be concluded that the sample is part of the population that is considered representative of the population because it has the same characteristics or characteristics.

RESULTS AND DISCUSSION

The Geographical Location of the Downstream Village

The history of the formation of *Gampong* Hilir, Tapaktuan District, was originally a community settlement with a relatively small number of people, spread over the foothills and the outskirts of the Indian Ocean. *Village* boundaries Downstream :

1. To the north it is bordered by the coast/ Indian Ocean.
2. To the south, it is bordered by *Gampong* Padang, *Gampong* Hulu , *Gampong* Jambo apha.
3. In the east, it is bordered by *Gampong* Pasar.
4. In the west, it is bordered by *Gampong* Lhok Ketapang

(source from: village geuchik office Hilir)

Gampong Hilir includes a low land of 1 m above sea level which is directly adjacent to the coastline, besides that *Gampong* Hilir also has hilly natural areas as a place to grow crops for people who are engaged in agriculture. The rainfall is 27.42

mm in the *village* of Hilir, including the temperate climate area. The livelihoods of the people at that time, besides farming their own crops, were also gardening nutmeg and fishermen.

Village Area Downstream : 300 M2 consists of

Rice field	0 Ha
Dry soil	0 Ha
Settlement	10 ha
Protected forest land	0 Ha
Production Forest Land	20.3 Ha
Convertible Forest Land	0 Ha
Other Land	0 Ha

(Source from: village geuchik office Hilir)

As a result, it is influenced by the layout of the hilly *village* with the beach that we see today has the following specific characteristics:

- a. Developed into a *village* with a typology of nutmeg plantations and fishermen.
- b. Very strong interaction between the community and the power of nutmeg plantations and fishermen.
- c. nutmeg ± 20 plantation land .
- d. Residential area with an area = 10 Ha

From this typology, the development of the population that develops further cannot be separated from the conditions that exist in the *village* . The layout of the Hilir Village, Tapaktuan District geographically within the capital of South Aceh district, laws relating to the administration of village/ *gampong* government in South Aceh Regency, especially the Government Province and the Center in General.

Gampong Hilir, Tapaktuan District, South Aceh Regency, once had the status of a village or *village* with a different time span, this changed according to the times that had

been approved by the Central Government. (Source of 2015 *Gampong Downstream* Statistics data)

Population and Livelihood Status

Based on the administrative data of the Lower *Gampong Government Administration*, the population recorded administratively:

Number of Population by Gender in 2014 in Gampong Hilir :

No	Gender	Amount	Percentage %
1.	Man	1193	49.50
2.	Woman	1220	50,50
TOTAL		2413	100%

(Source of statistical data for *Gampong Downstream* in 2015)

From these data, the number of female population is more than male. Thus, women of productive age in *Hilir Village*, Tapaktuan Subdistrict, become significant productive forces to develop productive businesses such as craftsmen of nutmeg cake, candied nutmeg, and nutmeg syrup as well as other businesses, which are expected to further strengthen the community's economy while still relying on productive workers. from men.

In general, the livelihoods of the Lower *Village community* can be identified into several livelihood fields such as civil servants, military, police , fishermen, laborers, private employees, traders, private entrepreneurs, retirees, construction workers/builders.

Population based on livelihood can be seen in the table:

Number of Population according to the livelihood of Gampong Downstream in 2014

No	Type of work	Amount	Percentage
----	--------------	--------	------------

			Of Total Population %
1 .	Pns/Army/Police	305	51.00%
2.	Fisherman	15	2.51%
3.	Laborer	25	4.18%
4.	Private sector employee	10	1.67%
5.	Trader	130	21.74%
6.	entrepreneur	5	0.84%
7.	Retired	25	4.18%
8.	Builder/Builder	25	4.18%
	Amount	598	100%

(Source of 2015 *Gampong Downstream* statistical data)

data shows that the community members in the *village of Hilir* have alternative jobs other than the civil servant/military/ police sector and traders, however, the work area is highly dependent on the geographical location of the *village of Hilir*, Tapaktuan District, within the capital area of South Aceh Regency.

Business Development of Nutmeg Sweets UD. Dianti Gampong Hilir, Tapaktuan District 1978-2021

A Brief History of the Beginning of the Nutmeg Candied Business UD. Dianti Village Downstream

In South Aceh District, Tapaktuan District, there is a *village* downstream where the area is famous for its high yield of nutmeg. At first the people of *Gampong Hilir* only used nutmeg seeds which were processed into nutmeg oil and spices while the flesh was discarded. Over time, the idea of making candied nutmeg by using nutmeg flesh emerged by the people of *Gampong Hilir*. Some of the people of *Gampong Hilir* opened a candied nutmeg

business to be used as souvenirs from the area (Interview: Community 2020).

In 1978 one of the Hilir *gampong communities* opened a candied nutmeg business where the business was founded by Syamsimar who got his own idea from seeing the large number of nutmeg skins that were thrown away and not used by local residents who only took nutmeg seeds. Syamsimar opened a business using not so much own capital, and the amount of the first capital was not equivalent to the capital purchased at this time, as now over time the value of money changes, judging from the difference in the value of money in the past the value of money can be greater than the nominal the currency, while now the value of the money can be less than the nominal value of the currency.

At the beginning of Syamsimar's business when he opened there was no one to help him (his workers) he did the business alone and with the help of his family members, using simple equipment such as knives, buckets, buckets, trays, stoves, pans, corkscrews, scales, pots, filter spoon and produce candied nutmeg which is not so much as packaging is done using wax. From that simple effort. Syamsimar can be known by many people. The production produced by Syamsimar is only in accordance with orders and nutmeg variants, not various. After a few years Syamsimar died and the business he had managed was continued by his son Leli Dasnimar. After Syamsimar's candied nutmeg business was continued by his son, the business was named UD. Dianti. UD Dianti's name was taken from the name of his own son. His son is the one who continues the business to this day. In 1994 when it was taken over by Leli Dasnimar, the nutmeg business was still as simple as usual, judging from the nutmeg variants that were still not diverse. But as time goes by, and times are increasingly sophisticated, technology is increasing,

Leli Dasnimar as the owner of this nutmeg candied business wants to advance

her business. Both in terms of increasing production, development, types of candied nutmeg variants, processing methods and consumer attractiveness. The equipment used during the Leli Dasnimar era has begun to increase, for example candied nutmeg that has been put into plastic and then glued with an electric plastic press machine, besides that the owner also embeds the name of the business packaged in the form of a sticker so that it is easily recognized by consumers. Leli Dasnimar in making candied nutmeg is still assisted by family members and 5 workers. Nutmeg production during the Leli Dasnimar era has begun to develop, because the nutmeg produced has increased, seen and increased the processing of various nutmeg such as syrup, frescare, lunkhead and rujak (interview: Leli Dasnimar 2020).

Then besides that, nutmeg is also made in the form of servings for weddings, woven slices of nutmeg, still in two forms such as peacock, kupih meuketop and pineapple. The history of the establishment of this business is because this business is carried out from generation to generation starting from the mother and passed on by her son. If Leli Dasnimar dies, his son will continue and so on. UD Dianti's candied nutmeg business was established in the *village of* Hilir, Tapaktuan sub-district, South Aceh district. The specialty of UD Dianti is that from several candied nutmeg businesses in Tapaktuan for the first time and the longest is Dianti's business, another feature of this Dianti business is that apart from producing nutmeg cakes and nutmeg syrup, it also produces other products such as nutmeg lunkhead, candy and woven cakes. nutmeg. Vision from UD. Dianti is to help the economy and continue the family business, while her mission is to make candied nutmeg known to the public at home and abroad and to continue to make new innovations by utilizing nutmeg (Interview: Community 2020).

UD. Dianti has been established for 42 years by producing several products including:

1. Wet candied nutmeg
2. Dried nutmeg
3. nutmeg compote
4. nutmeg salad
5. Nutmeg lunkhead
6. flower nutmeg
7. Nutmeg syrup
8. Nutmeg balm
9. Fresker

(Source: from UD Dianti 1994)

The initial process of making candied nutmeg Basan UD Dianti, firstly, the nutmeg that has been taken from the mountain is washed and soaked in seawater then peeled off the skin, after peeling the skin, boiled and washed again until clean then sprinkled with sugar and left for one night and after that sprinkled again with the second sugar, that's why it's called candied wet nutmeg.

The second process is candied dried nutmeg, the process is also the same as making candied wet nutmeg, the only difference is that it is not left alone for one night but is dried in the hot sun. Usually, if the sun is hot enough, it can take three days of drying to produce approximately 10 trays of candied nutmeg. The third process is candied nutmeg compote, namely wet nutmeg, we cooked the sugar water again for half an hour and then it turned brown, after that just put the nutmeg inside. brown sugar water solution.

The fourth process is nutmeg salad, which uses raw materials such as chili, garlic, red onion, cinnamon, and cloves. The method is also the same as making candied wet nutmeg earlier. The fifth process of dodol nutmeg, which uses ingredients such as coconut milk, rice flour and nutmeg cake.

The sixth process of flower nutmeg, which is the same process as making candied dried nutmeg, but the candied nutmeg flower is shaped like a rose. The

seventh process of making nutmeg syrup is that the nutmeg skin is cooked for about an hour or two to produce the juice from the nutmeg. After being boiled for an hour or two, the next day it is cooked with sugar, for example, if the nutmeg water is 25 kg, the sugar is also 25 kg. The eighth process of making nutmeg balm, using nutmeg oil, the nutmeg seeds are cooked and then filtered and turned into nutmeg oil. The ninth process of making fresker from nutmeg seeds is also almost the same as the process of making nutmeg balm (Interview: Workers 2020)

The Development of Candied Nutmeg Production System UD. Dianti Village Downstream UD . waiting

The first time in 1978 this candied nutmeg business was opened using a capital of Rp. 25,000,000 where the capital was obtained from Syamsimar himself, the capital was used to buy raw materials such as sugar in the amount per Kg, in the manufacture of products derived from nutmeg and tools to be used in the production process such as knives, buckets, buckets, trays. , stoves, pans, pots, scales, pans, filter spoons, and candles as tools for packing candied nutmeg. The place for processing candied nutmeg is carried out at Syamsimar's own house. The first profit that can be obtained from Syamsimar per year is Rp. 5,000,000 where at that time the value of money is still relatively low.

After Syamsimar died in 1994, his business was continued by his son, namely Leli Dasnimar, where he only provided a small amount of capital for the purchase of sugar, nutmeg and candied nutmeg making tools that could no longer be used. The profit that can be obtained from Leli Dasnimar per year is around Rp. 15,000,000, which at the time of Leli Dasnimar the value of money has started to get high. The place for processing nutmeg by Leli Dasnimar is in her own home, which is called UD. Dianti.

Since Leli Dasnimar, who continued the candied nutmeg business from

Syamsimar, the business has become more and more well known to people, resulting in many new products and also many agents who take candied nutmeg to UD. Anticipated to be traded again as souvenirs typical of the Tapaktuan area and some were sent out of the region to be marketed. In this process of producing candied nutmeg, Leli Dasnimar only uses advanced tools from the previous Syamsimar, it's just that sometimes Leli Dasnimar replaces tools that can no longer be used or advanced tools for packaging candied nutmeg (Interview: Leli syamsimar 2020)

The development of production is growing, starting with good and proper production sites and products from UD. Dianti will add new products. The method of producing candied nutmeg is not complicated, namely

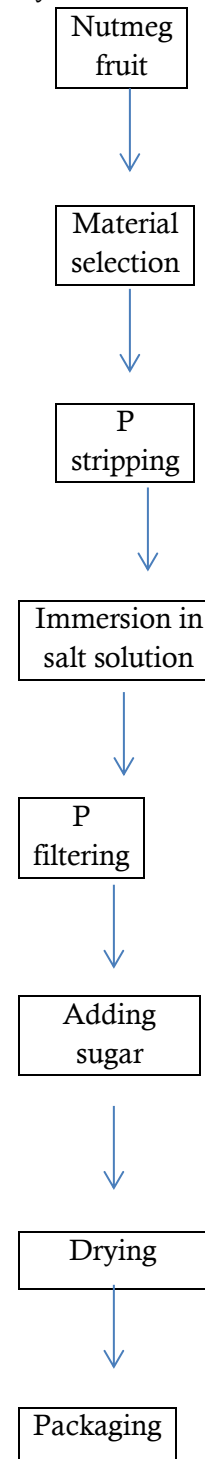
Material :

1. Nutmeg
2. Alum, lime and sea water
3. Salt
4. Water
5. Sugar
6. Food coloring

Ways of making:

1. Peel the nutmeg and cut the nutmeg flesh according to taste
2. Dissolve with fine salt, prepare water, stir until smooth
3. Then boil until boiling
4. Wash the boiled nutmeg with boiled water
5. Set aside then lift and drain.
6. Bring the sugar water to a boil, cook until it boils and dissolve the dye until it dissolves
7. Enter the pieces of nutmeg and stir until blended and cook for a while then lift.
8. Pour the sweets in a place then dry the nutmeg to dry
9. Serve the dried nutmeg with a sprinkling of granulated sugar.
10. Candied nutmeg can be served and put in jars , plastic bags and bottle packaging.

Chart of the process of making candied nutmeg, namely:



(Source: UD. Dianti 1994)

The process of making and changing candied nutmeg:

Formerly	Now
Candles	Press machine
Do not wear labels	Wearing a label
Plastic	Cup (cake place)
There is no halal label	There is already a halal label
Wear a glass bottle	Wear a plastic bottle

(Source: UD. Dianti 1994)

Since the confectionery business UD. Dianti was founded by Syamsimar whose employees are family members only because of financial conditions and having just opened a business, the financial condition is not sufficient to pay employees. When continued by his son Leli Dasnimar started UD. Dianti is growing and financially able to employ 5 employees where the welfare level of the workers is UD. Dianti is given a different salary according to the work that has been given. Production from UD. Anticipated until now still in the traditional way (Interview: Workers 2020)

Types of Candied Nutmeg Production Results UD. Dianti Village Downstream

1. In the period 1978-1993 UD Dianti produced candied nutmeg products such as wet nutmeg, dry nutmeg and nutmeg syrup only. UD Dianti produced candied nutmeg because he wanted to take advantage of natural products from South Aceh, then the initial idea for making candied nutmeg came from Syamsimar himself by seeing how many nutmeg skins were wasted or not used by the local community. by conducting training and then participating in community activities regarding the processing of the nutmeg skin, the idea is to continue making the candied nutmeg product.
2. Since being taken over by his son Leli Dasnimar in the period 1994-1999, he has continued to produce products from

his parents, namely wet nutmeg and dry nutmeg.

3. Leli Dasnimar began to develop during the 2000 period by conducting training in various areas, then UD.Dianti produced the latest products such as flower nutmeg.
4. The 2014 period produced new products such as lunkhead nutmeg and nutmeg salad.
5. Period 2020 owner of UD. Dianti managed to find the latest product from nutmeg which is converted and processed into nutmeg balm and fresker.
6. In the 2021 period , the latest product from UD will appear again. Dianti is jam from nutmeg, liquid soap and perfume from nutmeg. Factors affecting the amount of candied nutmeg production UD. Dianti is the interest of the buyer, the more interest the buyer (consumer) has, the more products UD produces. It also depends on the taste or desire that the buyer (consumer) wants to buy.
7. Factors that affect the amount of production, the number of enthusiasts of candied nutmeg, therefore many candied preparations are sometimes not fixed in one month can produce 100 packs of dry nutmeg, 100 packs of wet nutmeg, and 100 packs of nutmeg compote, in one month can produce 500 more nutmeg cakes , and syrup can be produced in one month 15 dozen or 20 dozen. The specialty of UD. This year, Dianti received a halal certificate (lebel) from the Aceh MPU. 2020 is still the same as 1978. The beginning of the establishment of UD. Dianti produces several products including candied wet nutmeg, dry nutmeg, nutmeg compote, nutmeg salad, nutmeg lunkhead, flower nutmeg, nutmeg syrup, nutmeg balm and fresker (Interview: Leli syamsimar 2020)
8. The latest products produced by UD. Dianti was obtained from training conducted by Leli Dasnimar from

watching videos from Youtube. Since the establishment of candied nutmeg from the time of Syamsimar until it was continued by Leli Dasnimar and a UD was born. Dianti, who is increasingly being known by many people and produces a lot of new goods production and generates quite an increasing profit from year to year, until now so that UD. Dianti can continue to compete with other entrepreneurs, namely making innovations in the products produced such as making various forms of sweets such as peacock nutmeg, pineapple nutmeg, shrimp nutmeg and meukeutop kupiah nutmeg (Interview: Workers 2020).

9. While other businesses do not make innovations such as candied nutmeg, peacock and others, only at UD. It was only Dianti who made these innovations much liked and in demand by buyers. The products produced using raw materials, namely nutmeg, sugar, and other spices, the raw material for nutmeg itself is obtained from nutmeg farmers. So that the production of UD. Dianti can continue to increase and be known to the wider community, especially tourists visiting the Tapaktuan area which will be brought as special souvenirs from Tapaktuan (Interview: Community 2020).

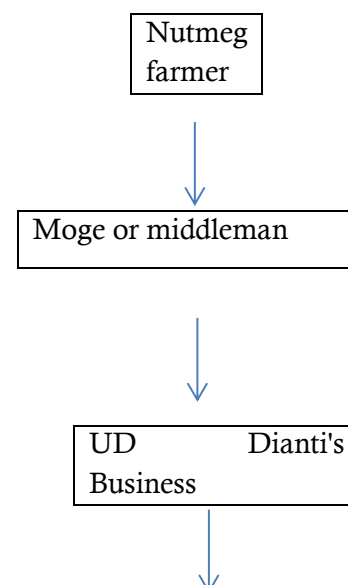
Distribution of Nutmeg Sweets Business UD. Dianti Gampong Downstream 1978-2020 UD. waiting

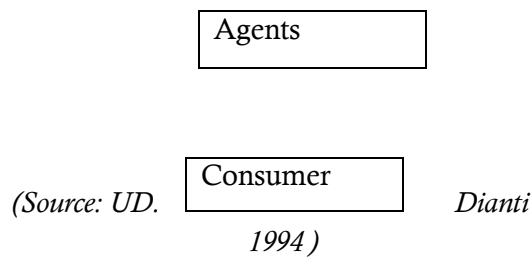
From 1978 the marketing process for candied nutmeg was carried out at home and only through agents, so over time from 2011 until now it can be sold through social media such as through Instagram, WhatsApp, Facebook, to increase the marketing and production of UD Dianti. The owner of UD. Dianti continues to adjust the capital used at an appropriate price for a product that will be purchased by the public. UD Dianti's products can also be exported to other

regions if there is a consumer who wants to buy the product.

Until now the number of marketing products UD. Dianti remains stable and increases due to attractive labels and packaging, besides that this product is already known to the public through social media and word of mouth, making it easier for people to know and get to know the product. UD. Dianti spends Rp. 750,000 of capital every month to produce products to be sold. Until now, UD. Dianti has developed very well, no decline has been found. UD distribution. Now waiting for each one to use intermediary agents (Interview: Leli Dasnimar 2020). Until now the number of marketing products UD. Dianti remains stable and increases due to attractive labels and packaging, besides that this product is already known to the public through social media and word of mouth, making it easier for people to know and get to know the product. UD. Dianti spends Rp. 750,000 of capital every month to produce products to be sold. Until now, UD. Dianti has developed very well, no decline has been found. UD distribution. Dianti currently uses intermediary agents.

The scheme that can be passed in the distribution or delivery of products to consumers in the UD nutmeg candied business. Dianti is as follows:





Description :

Nutmeg farmers are those who act as nutmeg producers who live in *villages* or sub-districts. The nutmeg marketed by them is mostly in the form of wet nutmeg, but there are also those who sell it by first drying it to dry and the mace of mace and so on for sale. Muge or intermediary traders are acting as collectors of nutmeg on a small scale in *the villages in the villages* then the muge will bring them to the traders of nutmeg collectors. UD Dianti's business is buying nutmeg through mugs and processing it as an ingredient for UD's candied nutmeg home industry. Expected to be produced into products.

Producing candied nutmeg products, agents buying and reselling them. Consumers are the final buyers of the candied nutmeg commodity which is used as a souvenir.

CONCLUSION

Based on the results of research on the development of the business of making candied nutmeg UD. Dianti *Gampong Hilir*, Tapaktuan District 1978 – 2021, it can be concluded that the Development of Nutmeg Sweets Making Business UD. Dianti Village Downstream Tapaktuan District classified as very good from year to year. This is because since the candied nutmeg was made by Syamsimar until it was passed on by his son Leli Dasnimar, the candied nutmeg has an increasing profit every year and produces many new goods according to the wishes of the buyer. From year to year the business has increased both in product packaging and product marketing. UD effort. Dianti is also well known to many people, and there are also many agents who help market products from UD. Anticipated this. The development of the production of candied

nutmeg UD. Dianti from year to year has a very good increase, so that it can help the economy of the local community who work in UD Dianti. From the initial process of the birth of the business of making candied nutmeg, UD Dianti has undergone very rapid changes, from the place to the goods produced, the number of which is increasing is increasing, making UD Dianti gain good profits both in the economic and social fields.

BIBLIOGRAPHY

- Afriza, F. (2019). *Analisis Pendapatan Usaha Manisan Buah Pala di UD Mestika Gampong Hilir Kecamatan Tapaktuan Kabupaten Aceh Selatan 2019*. Unsyiah. Skripsi Universitas Syiah Kuala. Banda Aceh.
- Arikunto, S. (2006). *Prosedur Penelitian (Suatu Pendekatan Praktek)*. Rineka Cipta. Jakarta.
- Hadi, A. (2016). *Pendapatan Pengusaha Manisan Buah Pala di Kecamatan Tapaktuan Kabupaten Aceh Selatan, Aceh Selatan 2016*. Skripsi Universitas Syiah Kuala. Banda Aceh.
- Koentjaraningrat. (2009). *Pengantar Ilmu Antropologi, Cet. 8*. Rineka Cipta. Jakarta.
- Maharani, N. Dkk. (2018). *Penyusunan Ensiklopedia Makanan Khas Sumatra Barat*. Universitas Negeri Padang. Padang.
- Moleong, L. J. (2007). *Metode Penelitian Kualitatif*. Remaja Rosdakarya. Bandung.
- Rukin. (2019). *Metodologi Penelitian Sejarah*. Yayasan Ahmar Cendikia.
- Sandu, S. Dkk. (2015). *Dasar Metodologi Terbitan (KDT)*. Yogyakarta.
- Seprianti, S. (2015). *Rancangan Alat Pengiris Motif Manisan Pala Menggunakan Metode Theory Of Inventive Problem Solving (Triz) 2015*. Sripsi Universitas Syiah Kuala. Banda Aceh.
- Setyosari, P. (2010). *Metode Penelitian Pendidikan dan Pengembangan Edisi*

- keempat*. Kencana. Malang .
- Sugiyono. (2008). *Metode Penelitian Kualitatif Kuantitatif dan R&D*. Alfabeta. Bandung.
- Zikriyah, H. (2019). *Analisis Nilai Tambah Pengolahan Pala Kemasan Basah dan Kering di Kecamatan Tapaktuan Kabupaten Aceh Selatan 2019*. Skripsi Universitas Syiah Kuala. Banda Aceh.