



**PATRA SK**

**Happy 69<sup>th</sup> Independence Day**

**AUGUST 2014**

## **REPLACEMENT OF PRESIDENT DIRECTOR OF PATRA SK**

On Monday, 14 July 2014, Patra SK held a very important occasion, the inauguration and handover position of President Director of Patra SK from the current incumbent Mr. Dadik Pribadi to the new incumbent Mr. Ardhy N. Mokobombang.

A glance information about career of our new President Director in Pertamina, before assigned in Patra SK, Mr. Ardhy was a VP Planning, Business Development & Operational Risk for about 2.5 years. Prior to that he was General Manager of RU III Plaju, and SMOM in RU IV Cilacap. Mr. Ardhy has educational background in Chemical Engineering from Bandung Technology Institute (ITB).



The event held at Patra SK Headquarter in Jakarta and was lead by our President Commissioner, Mr. Suhaimi and witnessed by our Shareholder, Pertamina Patra Niaga, Mr. Ferdy Novianto as the President Director and Mr. Sumantri Purba, the Corporate Secretary and our BOD and representative from Pertamina

## REPLACEMENT OF PRESIDENT DIRECTOR OF PATRA SK

Mr. Suhaimi represented the Board of Commissioners and Mr. Ferdi Novianto represented the Shareholders, express their deepest gratitude and appreciation for Mr. Dadik's contribution and welcoming Mr. Ardhy N. Mokobombang as the new President Director and believe that Patra SK will keep improving and perform a better achievement under the leadership of the current BOD.

Goodbye Mr. Dadik... we wish you all the best...



Welcome Mr. Ardhy.. we are proud to welcome you aboard to Patra SK Family.

### *"Tausyah Agama"*



Tausyah Agama was one event held by IKL (Ikatan Keluarga LBO) which was conducted during the Holy month of Ramadhan. This community and religious event was expected to improve employees' spirituality and motivate them to be better. The event itself was held four times in a month with different topic every week:

The first week's topic was about Infaq/Zakat (charity for the needs) brought by Pundi Zakat Madani

The second week's topic was about "How to build a happy family" by Ustadz Lukman Syarif

The third topic was "How to lead our kids" by Ustadz Lukman Syarif

And the last week's topic was "How to be a thankful person" by Ustadz Haidar Hanan

During this event, employees look very enthusiastic and many of them did not hesitate to ask and share their experiences related to the topics being discussed. The program was very useful and hope the company comits to provide other development programs continuously.

## Management Patra SK Break-Fasting with Employee and Dumai Communities

In order to maintain good relationship with communities surrounding Patra SK plant and to share happiness with the unfortunate people, in the holy month of Ramadhan 1435 H Patra SK Dumai Site conducted the break-fasting with the communities of Jaya Mukti sub-district, Hidayatullah orphanage, Ar-Rozak orphanage, Al-Barkah orphanage and Al-Munawarah orphanage. The event was also attended by Mr. Dadik Pribadi, Mr. Sohn Hoon Tae, management and employees. The management also was conducted break-fasting with the Patra SK employees and family.

In the break-fasting event the intimate atmosphere and cheerful be perceived especially in break-fasting with the orphanage kids, the kids look happy to welcome management Patra SK and employees to break-fasting with them.



Break-fasting with Jaya Mukti community



Hidayatullah orphanage management, Mr. Dadik Pribadi & Mr. Sohn Hoon Tae



Break-fasting with employee



Break-fasting with Al-Barkah orphanage





## Traditional Drink of Korean

Every culture has its own traditional alcohols, of which only a fraction are widespread. German and English beer, Scotch whiskey, French wine, Japanese sake, and Mexican tequila are known the world over. So what about Korea? Worldwide, alcohols have developed with idiosyncratic original characteristics. Europe has the perfect conditions for a viniculture that produces fine wines and dry Mexico makes Tequila out of cactus plants. Korea has created unique alcohols using rice malt.

Korean traditional alcohols can be divided into 3 categories: *takju* (탁주), *cheongju* 청주 (or *yakju* 약주), and *soju* (소주).

Among them, the oldest is takju, which is made by fermenting grains like rice or wheat. When takju is strained to a refined clear liquor, it becomes cheongju (yakju), and when cheongju is distilled, it becomes soju. Today, takju is more commonly known as *makgeolli*, and it is enjoyed by the majority of Koreans as well as many visitors



### Makgeolli (Takju) – 막걸리 (탁주)

*Makgeolli* is unique to Korea. It is made by mixing steamed glutinous rice, barley, or wheat with *nuruk*, a fermentation starter culture, and water, and then leaving the mixture

### Cheongju (Yakju) – 청주 (약주)



Unlike takju, which is thick and opaque, *cheongju*'s liquor is clear (*cheong* means clear). The brewing process is largely similar to that of takju, but the straining process is different. The main ingredients, rice, nuruk starter culture, and water are put in a jug and kept for 10 to 20 days at a temperature of 20-25 degrees Celsius. During this time the mixture ferments and turns into liquor. Then a *yongsu*, a long cylindrical strainer made from closely woven bamboo strips, is inserted into the center of the jug. Clear liquor is collected inside the yongsu.

Cheongju is regarded as high quality liquor in Korea and is therefore difficult to find at general bars. It is

### Soju (소주)



*Soju* is first fermented by combining rice or other grains with a starter culture and is then distilled. Depending on the intensity of the heat, the taste, quality and quantity of the soju varies. Since it is made by distillation, it has high alcohol content.

Soju is the most popular liquor in Korea. Locally produced traditional liquors, which have been designated as Intangible Cultural Assets, are not only expensive, but aren't often sold at ordinary bars. However, common soju is sold in almost all bars and restaurants. It comes in small bottles (360ml) and there are a variety of brands available.

## CULTURE SPOTLIGHT

## Traditional Drink of Korean

## DRINKING ETIQUETTE

By the middle of 1300's, manners and culture of drinking came into South Korea. There are many manners about drinking alcohol in South Korea. Among them is a typical manner of drinking culture called 'Hyanguemjurye(향음주례)'. It was an event that saw many classical and Confucian scholars gather and drink, learning drinking manners. It also meant that people had to respect benevolent persons and support old men. It was held every October.

Within 'Hyanguemjurye', the most important thing about South Korea drinking culture is manners. Koreans believed drinking etiquette is important. When people become of age to drink alcohol, they are taught how to drink with other people by elders, because Korean ancestors thought that pouring and receiving drinks was important over the bowl.

## Pouring drinks



In South Korea, a tradition is that when a person gives an alcoholic drink to an adult, the person has to offer the drink respectfully with two hands. When pouring a drink, the cup should be held with the right hand, and the wrist of your right hand held lightly with the left hand. It is customary to fill empty cups immediately.

## Receiving drinks

There is also a tradition for receiving drinks too. When receiving drinks, the same etiquette applies when pouring drinks. When elders give alcohol to a younger person, the younger person should receive the drink politely and with gratitude by saying "thank you". The next step is to hit the bottle, and then put it down. This pleases the elders. Also, when drinking beer, it is proper for the younger drinker to turn their head.

As society developed, the drinking culture started to change. In the past days, people drank on specific days

## Traditional behavior codes in detail are as follows.

- Bow whenever someone tries to pour you a drink and when the person finishes pouring. This shows your sincerity.
- Banje drinks and foods signify gratitude to gods.
- Serving water with cheongju means they respect the basic foundation.
- Drinking where everyone share one cup in turns is for building harmony in the group.
- When the eldest person finishes drinking, everyone else is supposed to finish as well



# Congratulations

## EOM July 2014

F&GA : Antonia Frenny Karunia

OPR : Riki Irwandi

M&R : Dani Pribadi

TS : Arwin

## Monthly Employee Attendance Percentage Period of July 2014

- |    |                        |             |       |
|----|------------------------|-------------|-------|
| a. | 1 <sup>st</sup> winner | : ENG team  | 0.00% |
| b. | 2 <sup>nd</sup> winner | : F&GA team | 0.87% |
| c. | 3 <sup>rd</sup> winner | : M&R team  | 2.74% |
| d. | 4 <sup>th</sup> winner | : TS team   | 3.45% |



# Congratulations



# HAPPY BIRTHDAY

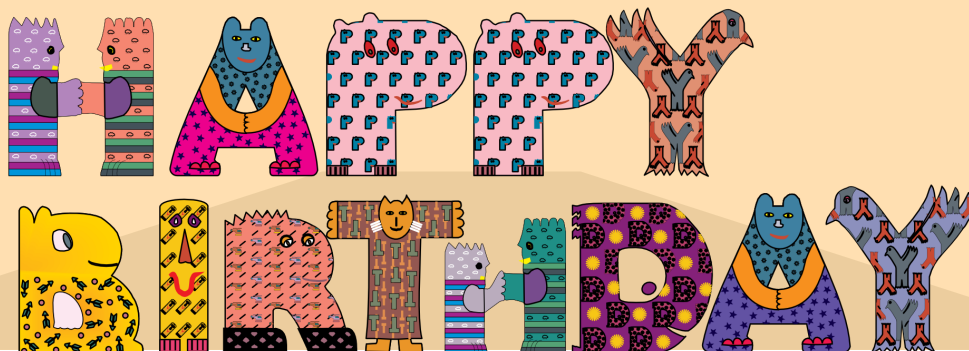
The advantage of old age is that you get many people to love

## DUMAI

Monica Putri P	02 July
Sulistiyono	06 July
Mr An Jang Won	12 July
Ariya Yuvanjaya	14 July
Sugiyanto	16 July
Dani Pribadi	18 July
Muhammad Iqbal	27 July
Yulfa Hendri	29 July

## JAKARTA

Astrid Yuliasuti	09 July
Dara Ayunda H	25 july



# English Corner

## English Idioms: The Body

All ears



Awaiting an explanation.

Cold shoulder



To pay no attention to.

Itchy feet



A strong impulse to travel.

Long arm of the law



The far-reaching power of the authorities.

Old hand



A person with a lot of experience in something.

Sweet tooth



A great liking for sweet-tasting foods.

Elbow room



Enough space to move or work in.

Eye-catching

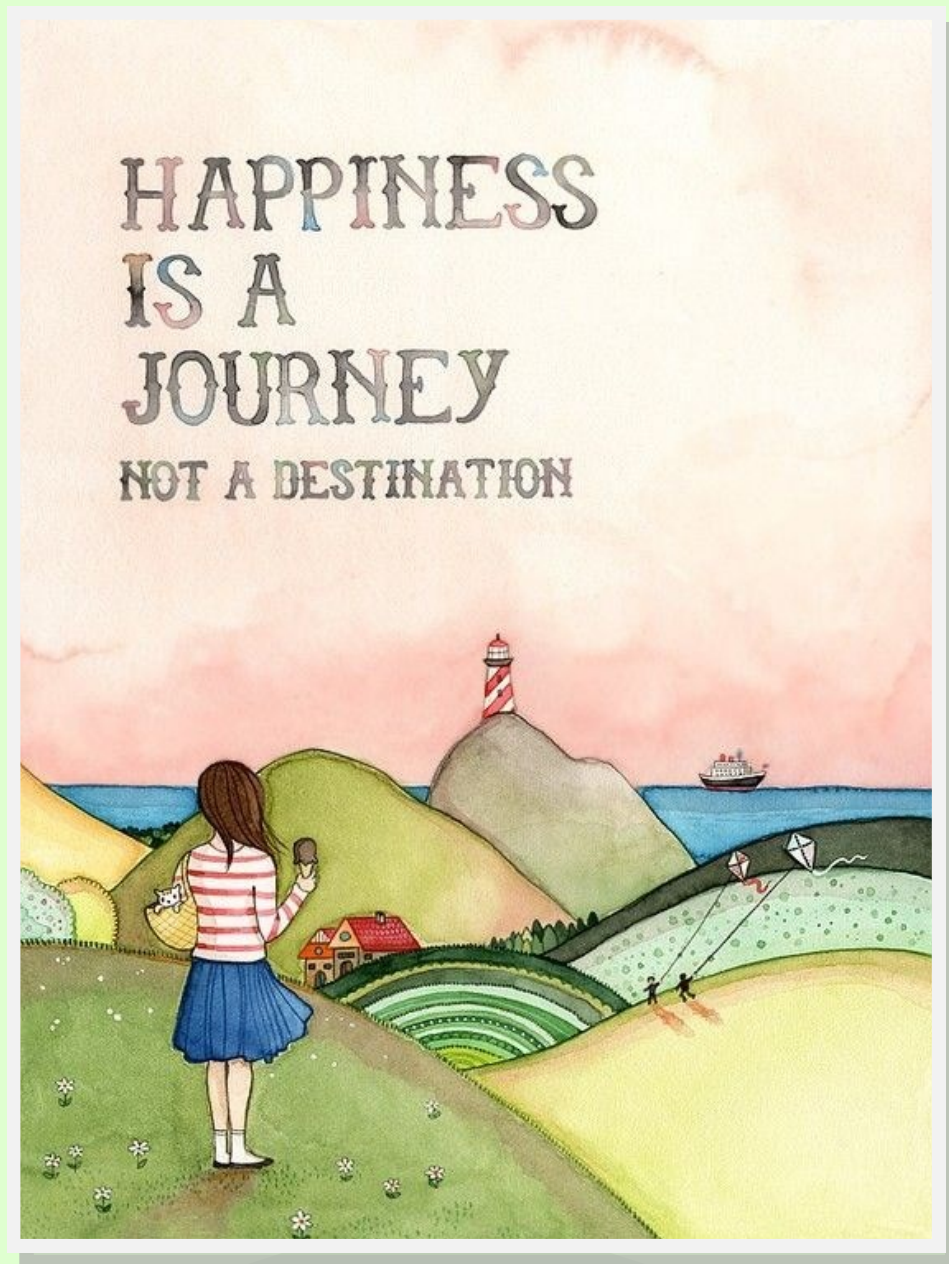


Tending to attract attention.





# WISDOM



PTSK BULETIN TEAM : Ari Indratomo , Dara Ayunda , Eddywansyah iksan, Lietha Nurullia , Seri Astuti , Syafniarti , Umu Maryam

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