



Warmest Greetings from The Pakubuwono House!

We value that you have chosen to stay with us and will do our utmost to ensure that your overall experience is most comfortable. Your personal satisfaction at The Pakubuwono House is our foremost priority. If there is anything we can do to make your stay more enjoyable, do not hesitate to contact our Tenant Relation Officer.

We wish you an enjoyable stay, happy and health!

Thank you very much for your time and contributions.

Sincerely,

Birgitta Adisty

Residence Service Manager

REGULATION & RULES

10. Maintaining The Units

10.4 Maids, Drivers & Other Domestic Helpers

10.4.1 Residents must register all domestic helpers including nannies and drivers with the Building Management. Please contact Tenant Relations.

10.4.2 All domestic helpers including nannies, drivers are not allowed to be registered as Resident.

10.4.3 Residents must ensure that all domestic helpers including nannies, drivers are not allowed to receive Visitors in any of the Common Area.

10.4.4 All domestic helpers including nannies, drivers shall not be allowed to loiter in the Common Area, and shall confine themselves within the respective employer's Unit or the designated drivers' lounges.

10.4.5 All domestic helpers including nannies, drivers must always act in an orderly manners. Gambling, intoxication, drug dealing or stealing is strictly prohibited.

10.4.6 All domestic helpers including nannies, drivers are not permitted to stay overnight in the drivers' lounges, praying room (musholla) or anywhere else in the Common Area.

10.4.7 Residents are responsible for the behavior and conduct of their employees. All domestic helpers including nannies, drivers must adhere to all the House Rules and Regulations.

10.4.8 All maids and nannies must wear nurse uniform for identification and security purposes while hanging around in the Common Area of the Pakubuwono House Complex. For further details, please contact Tenant Relations.

10.4.9 For security reasons, all domestic helpers including nannies, drivers are not permitted to use Resident's access cards at all times. The Building Management and the security officers reserve the right to conduct inspection if considered necessary.

10.4.10 The Building Management reserves the right to blacklist any domestic helpers whom have been proven with criminal acts, or have done any violation against the House Rules and Regulations if it deems necessary.

NOTE: all cost of repair and/or replacement of the damage done by domestic helpers including nannies, drivers in the Common Area, both intentional and unintentional, will be automatically charged to Resident concerned.



INFORMATION



FRESH FRUIT MARKET

We hereby announce that there will be a pre-order system ここでは、予約注文システムがあることをお知らせします for any kind of high quality fruit varieties 品種の種類の高品質の果 (Orange, Sunkist, Lemon, Apple, Pear, Mango, Avocado, etc) 、オレンジ、サンキスト、レモン、梨、りんご、マンゴー カド など) Which will be delivered on every Monday/Wednesday/Saturday from 11am-5pm (それは11時ごろから5時午後まで毎週月曜日/水曜日/土曜日に 配信されます) Open order the latest one day before delivery At 4pm 予約は配達の前日の午後4時まで営業しています Order Number: WA/Mobile: 0816-1882-934 & 0815-6530-008 注文番号:WA/電話:0816-1882-934 & 0815-6530-008

BICYCLE PARKING REGISTRATION

In order to keep the safety and security, we encourage for every Tenant who parked their bicycle in the Bicycle Parking Space Basement area to do the registration at Tenant Relation Lobby level. We thanked for your kind attention and cooperation on this matter.



For further assistance and information please contact our Tenant Relation Officer.

ACTIVITIES AT THE PAKUBUWONO HOUSE

FREE ZUMBA CLASS

There is no Zumba Class until further notice

New Normal Phase: 1



Dear Residents and Unit Owners,

Warmest Greetings from The Pakubuwono House!

As we all move toward "New Normal", starting on July 1, 2020, Building Management will start allowing showing unit and fit out work with some restrictions applied.

Showing Unit Restrictions are:

- 1. Maximum 3 (three) people including the sales agent(s) in each showing.
- 2. Must inform management 2 (two) days in advance.
- 3. Showing by appointments are limited to 3 (three) slot per day.
- 4. Only 1 (one) visit per day for each sales agent.

Fit Out Restrictions are:

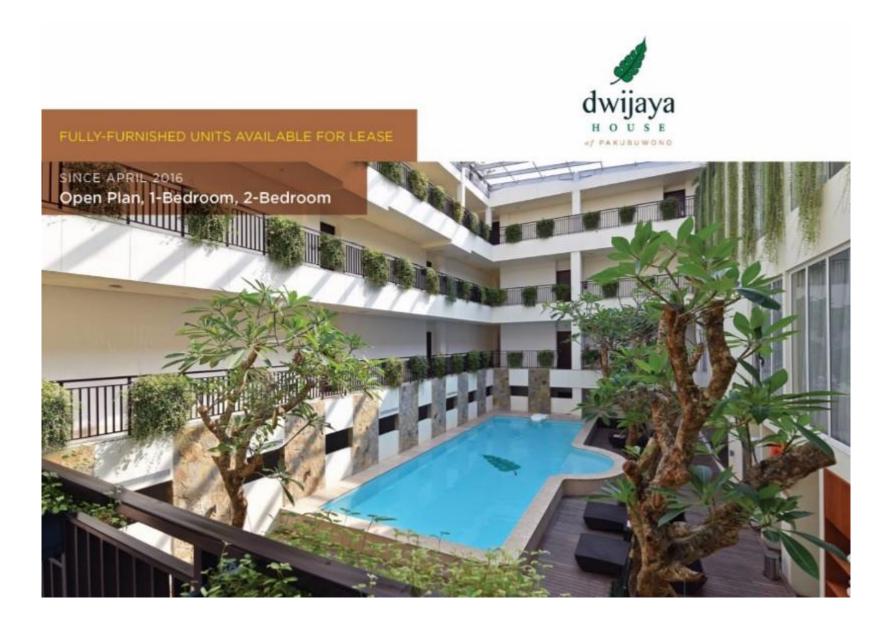
- 1. Only 4 (four) workers and 1 (one) coordinator can be allowed inside the unit at one time.
- All registered workers have to pass chargeable Rapid Test that will be executed by management's medical personnel. If the result is reactive, the related person prohibited to enter the area.
- 3. Hand sanitizer should always be made available during the fit-out time.
- 4. Disinfectant spray has to be performed every day before leaving the premise.

At this early phase only these two activities will be allowed, other conditions remaining unchanged as announced earlier. Building Management will continue coordinate with the Board of Tenancy Association (PPRS) to loosen up others procedures gradually with some restrictions still applied. If you have any questions, please call TRO at Ground Floor. Thank you for your understanding and cooperation. Stay Safe & Stay Healthy!

Best regards,

Building Management

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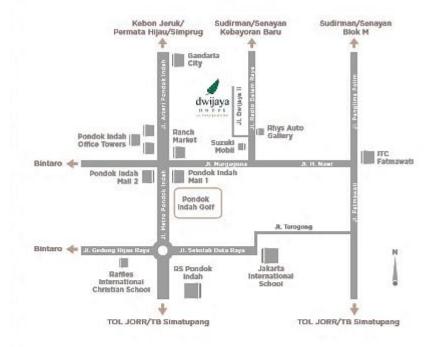




FACILITIES & AMENITIES

Indoor Swimming Pool • Fitness Center • Relaxation Sauna Children Playground • BBQ Area • Rooftop Garden • Laundry High Speed Wireless Internet Access • TV Cable/Satellite 24-Hrs Receptionist • 24-Hrs Security CCTV System • Housekeeping Service • 1 Carpark per Unit Full Generator Backup • No Smoking Environment

LOCATION



For more information & inquiry: (021) 2751 3800

JI. Dwijaya II No. 7, Kebayoran Baru Jakarta Selatan 12140, Indonesia E : Inquiry@dwijayahouse.com W : www.dwijayahouse.com

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TIPS & TRICK

"The Miracle of Handwashing"

Andwashing with soap is very effective and the least expensive way to prevent diarrhea and acute respiratory infections. Pneumonia, a major ARI (acute respiratory infection), is the number one cause of mortality among children under five years old, killing an estimated 1.8 million children per year. Diarrhea and pneumonia together account for almost 3.5 million child deaths annually. Handwashing with soap is estimated to reduce cases of diarrhea by 30% and respiratory infections by 21% in children under the age of five. It is important to make handwashing into a habit. Good handwashing with soap before eating and after using the toilet into a regular habit can save more lives than any single vaccine or medical intervention, cutting deaths.

There are some important rules that everyone should know about hands hygiene:



First of all, wash your hands with running water. It is rather dangerous to wash your hands in a basin of standing water, because it may be contaminated through previous use. For this purpose, it is even possible to use non-potable water. Moreover, the temperature of the water does not influence the removal of microbes. However, it is better to use warm or cold water as hoy water may cause skin irritation.

Microbes cover the all surface hands; especially they are many under the nails. You need to lather and scrub your hands, paying special attention to the backs of your palms, nails, and places between fingers. The time of scrubbing is at least 20 seconds to remove microbes effectively.

To avoid skin irritation from soap, rinse your hand with clean running water. Once again, do not use a basin of standing water in order not to re-contaminate your hands.

After washing the hands, dry the, with a towel an air drier. Germs transfer from and to wet hands more easily.



"Making Korean Cheese Garlic Bread"

orean Cheese Garlic Bread is a recent trendy street food or snack in Korea, that involves sweetened cream cheesestuffed bread that's soaked in a delicious savory-sweet garlic sauce. It might be weird imagining sweet garlic bread, but surprisingly it's delicious. Just let people know that they're getting into before they bite into it, because they might get tripped put expecting something salty and savory.

Ingredients

For the bread :

- 250ml (1 cup) milk, room temp room temp
- 60g (5tbsp) sugar
- 60ml (1/4 cup) heavy cream
- 60g (5 tbsp) sugar
- 7g (1 packet or 2-1/4 tsp) instant dry yeast
- 500g (3-3/4 cup) bread flour
- 6g (1 tsp) salt
- 2 eggs

For the sweetened cream cheese :

- * 452g (2 cup, 2 pkgs) cream cheese, softened to
- * 60g (5tbsp) sugar
- * 60ml (1/4 cup) heavy cream

For the sweet garlic butter :

- * 260g (1 cup + 2 tbsp) unsalted butter
- * 2 bulbs of garlic (16-20 cloves), minced or crushed into paste
- * 60g (3 tbsp) condensed milk

- 40g (3 tbsp) unsalted butter, softened to room temp
- Egg wasg (1 egg + 1 tbsp water), optional

Topping :

Panko bread crumbs, optional

* 2 eggs

* 40g (2tbsp) honey

* 6g (2tbsp) parsley



<u>Method :</u>

For the bread :

- 1. Add sugar and instant yeast to the milk inside the large mixing bowl.
- 2. Mix by hand with a whisk or spatula until dissolved.
- 3. Add the bread flour, salt, and eggs. Mix until it's all combined (some visible flour is ok).
- 4. Switch to your dough hook (or usidng your hands), knead for 5-10 minutes until the is supple, smooth and elastic
- 5. Add the softened butter and knead to combine for about 10-20 minutes (it depends on how long and powerful your kneading is). Check to see if it passes the window-pane-test, when you stretch out a small piece of dough, it doesn't break easily and light can shine through it.

- 6. Roll and tuck dough under to form a smooth ball. Place in a lightly-oiled bowl andcover with a moist towel or plastic wrap.
- 7. Let it rise for 1 hour in a warm place.
- 8. Poke the dough and the indent should stay. Punch down the dough to get rid of all the air. Knead with your hands for another 3-5 minutes.
- 9. Divide in 8 equal pieces. Roll and tuck dough under each piece to form a smooth ball for each one.
- 10.On a parchment-lined baking sheet, cover them loosely with plastic wrap or a towel and let them rise for 30 minutes.
- 11.Optionally, brush with egg wash. Bake at 350F for 20 minutes.

For the sweetened cream cheese :

- 1. In a large bowl, smooth out the cream cheese. Add the sugar and thoroughly mix.
- 2. Add the heavy cream and whisk until smooth.
- 3. Put the finish product in a piping bag and set aside.

For the sweet garlic butter sauce :

- 1. Melt the butter in a medium bowl.
- 2. Add in the garlic, condensed milk and honey.
- 3. Add in the eggs and parsley. Whisk thoroughly until combined. Set aside.

Assembly :

- 1. Slice each bread roll into 6 or 8 depending on how you like. Make sure not to cut all the way for each cut, but still close to the bottom.
- 2. Pipe in the cream cheese mixture in between each bread section.
- 3. Spoon the garlic butter all over each bread roll, until it's evenly coated-get the insides and bottom as well.
- 4. Sprinkle the tops with panko if you'd like.
- 5. Place each bread roll on a parchment-lined baking sheet. Bake for 10-15 minutes at 330F or until you feel the tops are crisped and firm to your liking.



DID YOU KNOW ?

Global Handwashing Day

Given the solution of the solu

Global Handwashing Day was initiated by the Global Handwashing Partnership in August 2008 at the annual World Water Week in Stockholm, Sweden. This meant that the first Global Handwashing Day took place on 15 October 2008. The date was appointed by the UN General Assembly. The year 2008 was also the International Year of Sanitation.

The campaign was initiated to reduce childhood mortality rates and related respiratory and diarrheal diseases by introducing simple behavioral changes, such as handwashing with soap. This simple action can reduce the mortality rate of respiratory disease by 25%. Death from diarrheal diseases can be reduced by 50%. Across the world, more than 60% of health workers do not adhere to proper hand hygiene. According to the US Centers for Disease Control and Prevention, US health care providers, on average, wash their hands less than half of the time they should. On any given day, one in 25 US hospital patients has at least one health care associated infection.

National Doctor's Day

ational Doctors Day is an important day generally celebrated in health organizations to honor the services doctors have given to society and to individual life. These events are usually organized by staff at a health organization.

National

is Indonesia anniversary of the Association (IDI), 24 National Doctor's Day, commemorate it bv activities related to such as free medical exercise, free medical various other types of

The Indonesian Doctors was actually born long inaugurated in 1950. association was named Artsen" and was



Doctor's Dav in synonymous with the Indonesian Doctors October. To celebrate doctors usually holding a series of health and medicine, treatment, healthy consultations, and activities.

Association organization before it was The Indonesian medical "Vereniging van Indische founded in 1911. For

about fifteen years running, in 1923, this organization changed its name to Vereniging Van Indonesische Genesjkundingen (VGI). In 1940, VIG held a congress in Solo. The Congress assigned Prof Bahder Djohan to develop and think about new terms in the world of medicine. Three years later, during the Japanese occupation, VIG was dissolved and changed to Jawa Izi Hooko-Kai.

Furthermore, on July 30, 1950, at the suggestion of Dr. Seni Sastromidjojo, PB Perthabin (Indonesian Thabib Association) & DP-PDI (Indonesian Doctors Association) held a meeting which resulted in the "Indonesian Citizen Doctors Conference (PMDWNI)", chaired by Dr. Bahder Djohan. The climax was on 22-25 September 1950, the First Conference of the Indonesian Doctors Association (MIDI) was held at Deca Park which was then inaugurated in October. In the IDI congress, Dr. Sarwono Prawirohardjo was elected as the first general chairman of the IDI.

On October 24, 1950, the Indonesian Doctors Association (IDI) officially obtained legal legality in front of a notary. On that date, IDI's anniversary was set which is also commemorated as National Doctor's Day in Indonesia.



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