Minahasa is a tribe that in habits an area in the northeastern part of the peninsula of North Sulawesi. Cap Tikus has been known for a long time in the Land of Minahasa. From the various sources that the author explores, there is no definite record when Cap Tikus began to appear in the treasures of the Minahasa culture since losing. Cap Tikus is a type of liquid with high alcohol content on average 40 to 70 percent. Based on existing data, in North Sulawesi, there is 62,421 ha of seho tree land as a raw material for Cap Tikus Liquor, and there are two million seho trees in southern Minahasa, northern Minahasa, and Tomohon. The number of business actors, special derivative production in South Minahasa, is 1522 households. The 1119 tons of palm commodities are worth IDR 12 billion or 17 percent of the total commodity in Southern Minahasa. Culturally the old people in Minahasa, the habit of drinking Cap tikuks when the morning before the garden with a dose of drink is one sloki (small-sized glass). The value contained is gulping the cap tikus can increase energy and enthusiasm to work. Besides that, it is also taken before eating as an appetite enhancer and warms the body because of the cold air. In general, parents who consume the Cap Tikus at the right dose can live long. Although it is old but still strong in activity and rarely gets sick. The habit of drinking a CAP TIKUS by Minahasa people is also done when building a house, occupying a new residence, in other social activities such as joy and sorrow. There is a term among the Minahasa people about the dose consuming this. Cap Tikus "One shot added blood, two shot upper blood, three shots spilled blood". So the term can actually be input for someone to consume a Cap Tikus. Efforts to minimize criminal acts due to consuming the cap tikus without boundaries were carried out by the North Sulawesi Regional Police and the parties related to the term “Brenti jo ba gate” (stopped drinking CAP TIKUS) led to decreased crime rates but farmers produced reduced Cap Tikus and even lost their livelihoods. In this study using a descriptive qualitative approach

Keywords: Cultural Value, Drink Habits, Liquor, Cap Tikus

INTRODUCTION: THE ORIGINS OF DISTILLING

Drinking has long been deeply integrated within traditional Rotenese culture. In one of their important origin narratives, the Rotenese claim to have learned the art of distilling from the Dutch at the time of the Dutch East India Company. In this narrative which recounts the journey by the rulers of three Rotenese domains – Ti [Thie], Loleh and Dengka – to Batavia to obtain the knowledge of Christianity. While in Batavia, they also discovered how to distil gin. The crucial passage of this narrative is as follows:

At that time the three Lords of Rote and their followers went out from Batavia (Matabia) to see all fine attractions of the wider area of Batavia. One temenggong (Rotenese: temuku) from Ti saw arak being distilled on a cooking fire, so he carved a drawing of this on the haft of his knife. When they arrived back on Rote, he made a cooking fire according to the carving on his knife and he taught the people of Ti to distil arak. From that time until now Rotenese know how to distil arak.