



OLIVE OIL EXPORT FROM THE PORT OF IZMIR TO EUROPE (1869- 1912)

*Cihan ÖZGÜN**

Abstract

Turkey has many different kinds of geographic and climatic characteristics. As a result of this rich ecological structure, there are various agriculture crops. Olive, in harmony with this geographical condition, is a vital importance for İzmir and its environment. At the same time, olive oil is one of the most important export goods that represent the port of İzmir which has agricultural export product. In this respect, İzmir and its hinterland has very suitable ecology for olive production. This study has presented annual values of İzmir olive oil exports for the period 1869- 1912. The findings resulted from the survey (are) based on data provided by statistics of the Commercial Reports from Consular Offices in Turkey from 1869 to 1912.

Anahtar Kelimeler: *Olive, olive oil, The Port of İzmir, export.*

İZMİR LİMAN'INDAN AVRUPA'YA ZEYTİNYAĞI İHRACATI (1869- 1912)

Öz

Türkiye çeşitli coğrafik ve iklimsel özelliklere sahiptir. Bu zengin ekolojik yapısının bir sonucu olarak, çeşitli tarım ürünleri bulunmaktadır. Zeytin, bu coğrafi durumla uyumlu olarak, İzmir ve çevresi için büyük bir önem taşımaktadır. Bununla birlikte zeytinyağı İzmir Limanı'nın sahip olduğu tarımsal ürün ihracatını temsil eden en önemli ihraç ürünlerinden biridir. Bu bağlamda İzmir ve hinterlandı zeytin üretimi için çok uygun bir ekolojiye sahiptir. Bu çalışmada 1869- 1912 döneminde İzmir zeytinyağı ihracatının yıllık değerleri sunulmuştur. Bulgular, 1869'dan 1912'ye kadar Türkiye'deki Konsolosluk makamlarının Ticaret raporlarından elde edilen istatistiklere dayanmaktadır.

Key Words: *Zeytin, zeytinyağı, İzmir Limanı, ihracat.*

* Dr. Ege Üniversitesi, Edebiyat Fakültesi, Tarih Bölümü, cihan.ozgun@ege.edu.tr

1. INTRODUCTION

The situation of agriculture in the economy of a country depends on the role it can have in economic development. The economy of the Ottoman Empire from its beginning is mainly an agricultural economy based on small scale production (Emiralioglu, 1987: 27). In agricultural production, the most immediate problem concerns the balance between population and agricultural resources, changes in this balance, and the possible repercussions of the deteriorating food supply upon the sixteenth and seventeenth century Ottoman polity as a whole (Faroqhi, 1987: 6). Given these aspects, especially before the second half of the eighteenth century, the cultivators produced just for themselves and for provisioning the bigger cities of the empire. It was not until this time that some big trade city like İzmir did begin to export raw materials to Europe (Emiralioglu, 1987: 27- 29). It is difficult to give more than a rough sketch of Turkish agriculture in the nineteenth century or to indicate any but the most general developments that took place in it (Issawi, 1980: 199). After the proclamation of the Gülhane Edict, the central government, being well aware of the existing problems, tried to find solutions. The first step was the dissolution of the institution of *Yed-i Vahid* (in other words monopoly). This very first effort was followed by the others for maintaining an increase in the amount, the variety and the quality of the agricultural production by means of modern production tools and methods. This efforts of the government may be analyzed in four separate parts. First of all, the government tried to establish an agricultural administration which would offer solutions to some of the problems. Secondly, modern agricultural schooling was initiated where the cultivators and their children could be taught modern ways of production. Furthermore, the government also tried to solve the problems arising from the inefficiency or rather the lack of credit mechanism within the Ottoman Empire. Finally they also spent efforts for correction of the deficiencies of the land regime (Emiralioglu, 1987: 27- 29).

As a first step to create the agricultural bureaucracy, in 1843, *Council of the Agricultural* was established. In addition, three years after this, *Ministry of Agriculture* was established in 1846. The creation of an independent *Ministry of Commerce and Agriculture* in the late 1860s marked the genesis of a permanent group in charge of agricultural problems (Güran, 1980: 271-272; Quataert, 2008: 87). The second major effort of the Ottoman government with the aim of improvement in the agricultural life of the Ottoman Empire was the establishment of agricultural schooling. For instance, in 1896, an agricultural school was established in İzmir under the name of *Seydiköy Ziraat Mektebi*. The major goal of this school was to give scientific training related to agriculture[†] and to provide development in vineyards that labor costs were financed by the municipality of İzmir[‡]. Similar agricultural areas (approximately 200 acres in land) were established in Bornova, Karşıyaka, Urla, Manisa, Aydın etc[§]. At the model fields, situated where they could be seen by cultivators coming to the regional market centers, the staffs used improved seed types, modern equipment and fertilizers to demonstrate more productive practices while also growing crops uncommon in the region (Quataert, 1993: 28).

After the declaration of Gülhane Edict, the Ottoman government tried first to limit the interests of the credits given to the cultivators. From 1889 to 1903, according to data given, aggregate amount loaned by the Agricultural Bank in West Anatolia was thirty percent (Quataert, 2008: 302). As a consequence, Agricultural Bank helped the peasants to cultivate new agricultural crop like rose (also for the production of rose oil and water)^{**} or commodities crops like cotton and oat including the transport costs^{††}. Moreover, government in solving the problems of the peasantry came with *Arazi*

[†] **Ahenk Gazetesi**, 31 January 1896.

[‡] **Başbakanlık Osmanlı Arşivi** [Prime Ministry Archives, İstanbul], then indicated as B.O.A; BOA., İ. OM, 5/ 1322 Ca 28, 1906.

[§] BOA, Y.EE.KP, 42/4166, 1908; BOA., BEO, 3552/266376 1911.

^{**} B.O.A., İ.OM. 3/ 1317 RA 25, 1901.

^{††} B.O.A., İ.OM. 1317. Z. 23/4, 1899; B.O.A., A. MKT. MHM. 727/ 25, 1900.

Kanunnamesi (Land Law) of 1858. The Land Code of 1858 sought primarily to tax every piece of land, and therefore to establish clearly the title to it by registering its legal owner as a *miri* owner. To illustrate, one who enjoyed hereditary possession and use of land, confirmed by a deed the *tapu temessekü*, while ownership continued to belong to the state. In pursuit of this aim, the code forbade collective ownership or the registration of a whole village as an estate by an individual (Issawi, 1980: 202). According to the law, the deed holder had continuously to cultivate the land either personally or lease to another. If the cultivator did not produce crops for three consecutive years, its title was to be transferred to another. Therefore, the state by putting this law into action, not only aimed to stabilize the tenure, but also increase the production of crops and to maintain the continuity of tax flow. In fact, since there were not any efficient administrative resources for the registration and control of all title deeds, this effort of the government proved to be rather unsuccessful. All these attempts, coming from the Ottoman government and its bureaucrats intended to solve some of the agricultural problems of what the peasants were the real victims. All these involvements were in fact for preserving direct relation between the central government and the cultivator. As already stated above, since the central government could not control directly the remote areas, it used both the local officials and notables as intermediaries and hence it could not have a direct access to these areas. All these involvements can be taken into consideration as the efforts of the central government to gain the control of agricultural life (Emirlioğlu, 1987: 34- 35).

2. AGRICULTURAL PRODUCTION AND WEST ANATOLIA

Besides these developments, a great transformation and growth in economical organization and economies of European countries industrializing in the 19th century was experienced. Demand for agriculturel product was one of the most important factors of this transformation and growth (Özgün, 2011: 433). There are few general statements that can be made about production trends in the period as a whole.

Anatolia was being incorporated into the world market in the nineteenth century, a process some term peripheralization, and increasingly participated in the European-dominated world economy. Although the degree of incorporation differed markedly from area to area, it generally is true that export and production levels of various crops moved increasingly in unison with foreign demand (Quataert, 1993: 18).

For the economy of the Ottoman Empire, the nineteenth century was a period of rapid integration into the world economy. Some of the forces behind this process came from Europe (Kasaba, 1993: 35). An examination of the patterns of foreign trade and foreign investment in this context will help establish the degree to which different parts of the West Anatolia were integrated into the world economy (Pamuk, 2010: 17- 18).

West Anatolia as being an attractive region responding requirements of Western countries as per agricultural production and export entered the effect area of the world economy being of Western Europe basis. A major economic growth and change were experienced in West Anatolia region depending on increasing of agricultural product demand of Europe. Olive, olive oil, cotton, licorice, tobacco, grapes, fig, acorn were basics of these products. New products such as potatoes began to have an important role in region agriculture. This change carried some structural and corporate activities not existing in West Anatolia before with it. A rapid development and change are in question in many subjects such as railroad, highway, construction of İzmir port, establishing of industrial plants based on the agriculture becoming commercial fast, using of modern agriculture technique and machines, public security, credit activities, struggle with diseases threatening agriculture products. Agriculture policy from the second half of 19th century to the beginning of 20th century in West Anatolia shall be emphasized in our statement, structural and corporate innovations for changing agricultural production and structure, rapid transformation experienced in agriculture the level reached and improvements and also become an important agricultural product of the olive observed shall be determined (Özgün, 2011: 433).

3. ANNUAL VALUES OF İZMİR OLİVE OİL EXPORTS

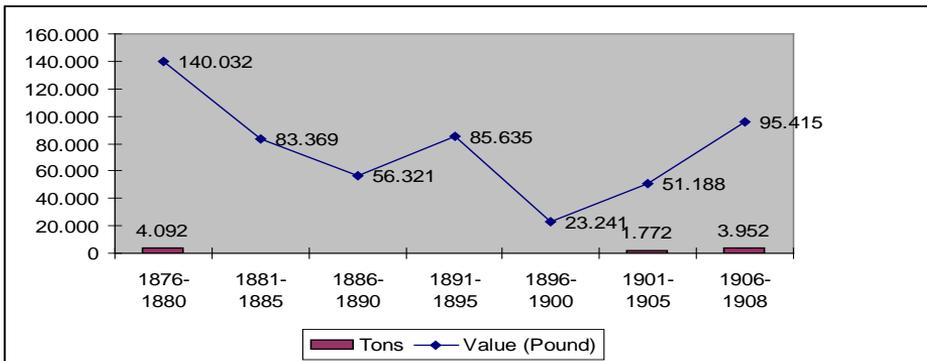
Ranking among the most important crops, olive oil was also a major export commodity as well as one of the few products in which most of the Mediterranean countries demanded in world markets (Muñoz, 2011: 1). Given these aspects, olive was one of the principal sources of the wealth of the Ottoman Empire (Stab, 1889: 882). In addition, apart from the positive evolution on production, productivity and relative prices, other supply factors played their role in the growth of world olive oil exports. On the demand side, an increasing consumption of olive oil in new markets was an important (Muñoz, 2011: 28).

Ottoman government showed a significant effort to increase the production of olive and to be an important crop of export of olive oil. Sometimes a temporary tax and customs exemptions were provided for this crop. In 1850, olive breeders were exempt from tax for 25 years (Türk Ziraat Tarihine Bir Bakış, 1938: 42), and also in 1862, re-grown olive trees were exempt from tithe (a tax on crops) during the three years (*Düstur*, 1862: 440)^{††}. The 1894 report of the Scientific Committee admitted that an existing ten year tithe exemption for those grafting cultivated shoots onto the wild trees had achieved little success in improving the quality of Anatolian oil. Therefore, it composed a memorandum (layiha) which sought to compel cultivators near the wild olive forests to begin grafting procedures. In 1898, the Agricultural Ministry adopted a more positive approach and proposed the abolition of export duties on olive products which met certain quality standards and a five year tithe exemption for cultivators who

^{††} At the beginning of the 1850s, the total amount of olive oil exported from İzmir most suitable to the growth, and covered with multitudes of the trees, was in 1854, only 1,718 quintals, value 452,600 piastres; of this none went either to England or France. The latter country, indeed, imports oil into Asia Minor for culinary purposes, the exotic product, by a most complete inversion of the natural order of things, thus superseding the native in its own country. The difficulties of the transport affect injuriously the quality of the oil, by necessitating the salting of the olive, and thus introducing impurities into the oil. Enterprise would find a field in this as well as in the opium and grape and wine trades of this country. G. Rolleston, **Smyrna**, London, 1856, p. 77.

used better types of olive trees or grafted stock. A third proposal of the ministry, to reduce the price of salt used in olive preservation, was rejected, however, by the Dept Administration which had full control over the salt monopoly. The Ministry also suggested imprisoning merchants who purchased impure oil; the Council of the State rejected the proposal and indicated that the procurement of better processing equipment would be a more effective method of ensuring quality oil. In 1901, the government, without apparent success, sought the construction of an olive processing plant, and to encourage higher production standards, it offered medals to those refining over ten kgs. of good quality olive oil. In general the administration failed to grapple meaningfully with the problem of improving the quality of indigenous olive oil. The quantity and value of olive oil exports suffered an apparent decline until the final few years of the period. Please look at the table which is annual average quantity and value of olive oil export from İzmir, 1876- 1908 (in tons and pound) (Quataert, 2008: 247- 248)⁵⁵.

Table 1. Annual Average Quantity and Value of Olive Oil Export From İzmir, 1876-1908



⁵⁵ This table which was prepared and presented from Quataert's book named *Anadolu'da Osmanlı Reformu ve Tarım (1876- 1908)*.

The olive constitutes one of the principal products of the Levant. Its cultivation extends over along stretch. The plantations lie all along the coast, seldom extending more than 15 or 20 miles inland, excepting in the Aydın district, which is situate more in the interior and where the olive tree is found from 40 to 60 miles away from the coast (Heathcothe and Smith, 1910: 12-13). Top- quality olives were grown in the Büyük Menderes basin in the second half of 19th century (*Aydın İl Yıllığı*, 1967: 295). Olive oil out of the Büyük Menderes was thicker and darker so it was not much demanded (Karl Von Scherzer, 2001: 69–70). Furthermore, the Mediterranean coast of Anatolia possessed abundant forests of wild olive trees which yielded only a low-grade olive oil (Quataert, 2008: 247).

In 1840s, land ownership was widespread in West Anatolia and there were about 1- 10 acres of land ownership. We are sure that almost all heads of households had at least one olive tree in this area and they got a good profit from their olive trees (Ortaç vd., 2010: 1- 8; Tozduman, 1992: 78; Başaran, 2000: 163). At the end of the 19th century, the land is measured here by *acres* (about one- fourth of an acre). The saleable value of land here, like anywhere else, depends on its quality, the hygienic state of the district, its vicinity to cities, and, above all, the density of population in its neighbourhood. The average price of arable land in well-populated districts is 30s. A acre, and in thinly populated parts it might be obtained for less than 5s. Vineyards from £2 10s., fig gardens from £4 to £20 a acre, olive groves were generally sold by the tree, from 5s. to £2 a tree. Of course, these prices were conventional (Stap, 1880: 919).

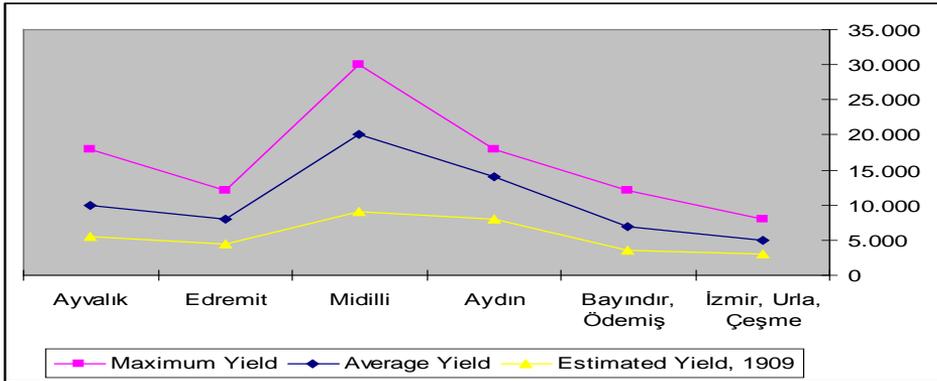
Olives grown in Turkey receive little cultivation after the young trees reach maturity. At the end of the autumn, or early in winter, a trench of two to three feet in diameter, and from eighteen to twenty-seven inches in depth, is dug round each young tree, and filled with manure, more or less rich, according to the age and strenght of the tree. The manure is well covered with soil, so as to prevent it being disturbed, and to keep it as long as possible in the position best fitted to feed the roots of the tree. The ground

between the trees is generally neglected. The olive tree generally comes into full bearing about its twenty- fifth year when it has been grown from slips, but when grafted it yields abundantly between its eighth and twelfth year. In both cases it continues to produce largely, every alternate year, for about fifty or sixty years, an if cultivated it will continue to yield, tough less largely, up to the age of one hundred years. Under ordinary circumstances a young healthy tree that has reached maturity will produce about eighty-two pounds of fruit in a poor year, and with careful cultivation the same tree will yield in a good year double that quantity. The trees vary in yield every alternate year (Consul Heap, 1884: 1075).

When olives are intended for pickling, a small portion is plucked while green to be pickled in that state but the larger portion of the fruit intended for preserving is gathered when it has fully ripened and has turned black; in Izmir and its near cities, it is preferred in this state, and there is a very large consumption of black pickled olives. To preserve black olives for the table, the fruit is packed in casks or boxes with a large layer of common salt, three quarters of an inch thick at the bottom. On this is laid a layer of olives, about two and a-half to three inches in depth, upon which a light covering of salt is sprinkled, and so on until the cask or box is filled, the upper layer of salt being deeper than the others except the lower one. The staves of the cask are left loosely to allow the bitter water from the olives to drain off. In preserving green olives, the fruit after being washed is packed in cases in its natural state. The casks have a small hole bored in the bottom to allow the water to run off slowly. They are filled with olives to about three inches of the top, and the cask is then filled to the brim with fresh water once in twenty-four hours, until the bitter taste of the fruit has almost passed off. The hole in the bottom is then plugged, an aromatized pickle is poured on the fruit, and after the pickle has taken effect, a little oil is added, to soften the olives and reduce any bitterness that may remain in excess of what is required to give them piquancy or an agreeable flavor (Consul Heap, 1884: 1075). Olive oil is of three qualities. The first comes from Ayvalık and Edremit; the second from Midilli, which is

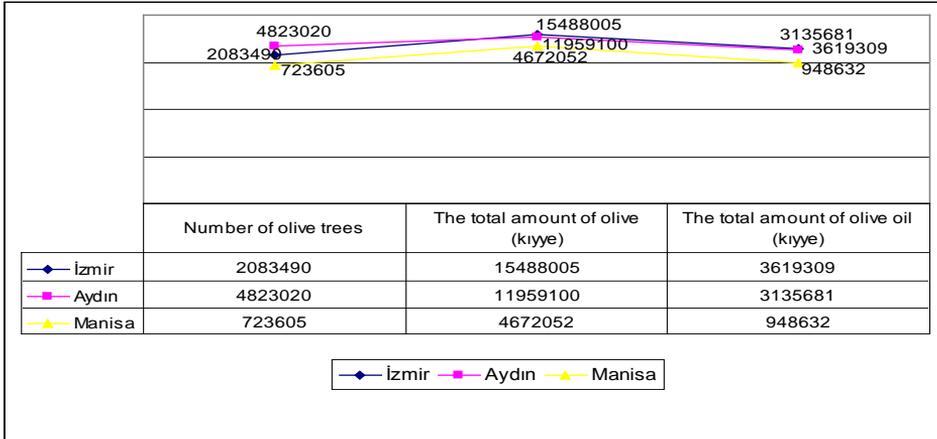
inferior only on account of its greenish hue; the third quality from Aydın and Bayındır. All three qualities are also produced in the neighbourhood of Smyrna (Consul Dennis, 1883: 1056). The importance of this product, both as an asset for the farmer and for the country at large, can be realised from the following figures based on the actual yields obtained during the past 25 years which serve to show the maximum results obtained in bumper years, the extent of average yields, and also the estimated production for the present season. The following table for the year 1909 on this subject is important, please look at the table which is annual production of olive oil in the Western Coast of the Anatolia, 1909 (in tons) (C. E. Heathcothe and Smith, 1910: 13) ^{***}. Then, look at the table which is annual production of olive oil in İzmir and its near hinterland (1909- 1910) ⁺⁺⁺

Table 2. Annual Production Of Olive Oil In The Western Coast Of The Anatolia, 1909 (In Tons)



^{***} This table which was prepared and presented from Report on the Trade of Smyrna for the year 1909. Parliamentary Papers, Accounts and Papers (1864- 1912), Commercial Reports from Consular Offices in Turkey, (Annual Reports- Great Britain), London

⁺⁺⁺ Compiled by **1325 Senesi Asya ve Afrika-yı Osmani Ziraat İstatistiği**, Dersaadet, 1327.

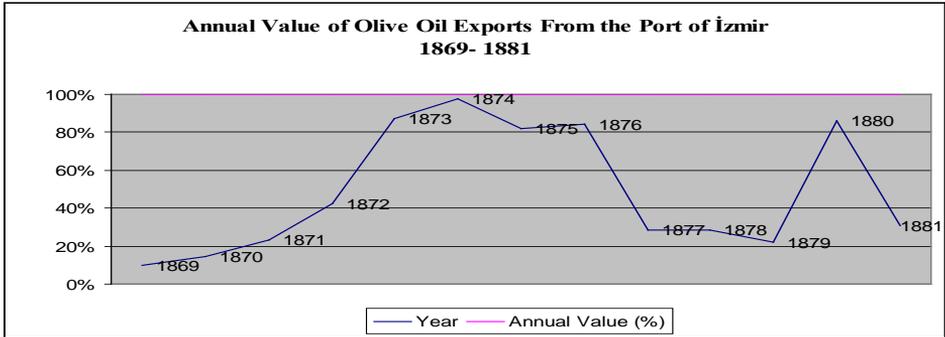
Table 3. Annual Production Of Olive Oil In İzmir And Its Near Hinterland (1909- 1910)

In extracting the oil, the method practised in the interior of Turkey was the same as in the earliest ages. The fruit is collected in a large receptacle near the mill where the crushing is done; this mill is simply a large circular shallow tank with an upright beam in the centre, which runs through a large stone and serves as a pivot around which the stone revolves. A horse harnessed to a horizontal pole attached to the stone sets it slowly and laboriously in motion. An improved apparatus has lately been introduced; these consists of two stones attached to the horizontal pole, which are dragged round with it. When a sufficient quantity of the fruit has been thrown into a tank the machine is set in motion, and a man precedes the horse with an iron pole to push the olives under the stones. After a short time, about two gallons of water at boiling heat are poured in to assist the action of the stones, and more is added as required, until the mass acquires the consistency of a thick paste. The mass is then put into a large jar and conveyed to the press, where it is kneaded with more hot water into a square cloth of coarse material, which will bear the greatest power of the press without bursting. The paste is then formed into a square flat mass, the cloth being folded neatly over it, and tied with a string attached to each corner, and it is then replaced in the press. The

press is turned down by means of a hand lever, and when more power is required, a rope is carried from the lever to an upright rotary beam at some distance, which is rapidly turned. The oil and water which are expressed run into a trough roughly hewn from wood. This trough is divided into two parts longitudinally by a partition, which comes up to about two inches below the level of its sides, so that when the oil and water run in together on one side of the partition, the oil coming to the surface floats over to the side, while the water is conveyed away by a pipe, placed at the level at which it is desired to maintain the water within the trough. After the press has been screwed down as far as it will go, it is loosened, and hot water is poured upon the pile to wash off any oil that may remain on the cloths, and they are kneaded without being unfolded. More boiling water is poured upon each package, and they are again placed in the press, to be again removed and undergo for a third time the same process until no oil remains. The oil comes out a light green colour, and is poured into a larger jar near the press whence, after depositing any water or dirt it may contain, it is poured into skins. It is next emptied into large earthenware jars four or five feet in height, where it remains for at least two months until all impurities are deposited (Consul Heap, 1884: 1075- 1076).

In 1869, *Annual Reports* showed that about 16840 tons of olive oil was exported from the port of İzmir. Olive oil export from İzmir was 11200 tons in 1870, 6210 tons in 1871, 2550 tons in 1872, 280 tons in 1873, 45 tons in 1874, 415 tons in 1875 and 350 tons in 1876. Olive oil export from the harbour of İzmir increased up to 4730 tons in 1877 and 4776 tons in 1878. While being 6550 tons in 1879, the value of olive oil export regressed to 310 tons in 1880. In 1881, this value achieved 4200 tons of the total olive oil export in İzmir. Look at the table⁺⁺⁺.

⁺⁺⁺ Data in this table was prepared and presented from Parliamentary Papers, Accounts and Papers (1864- 1912), Commercial Reports from Consular Offices in Turkey, (Annual Reports-Great Britain), London

Table 4. Annual Value of Olive Oil Exports From Port of İzmir (1869- 1881)

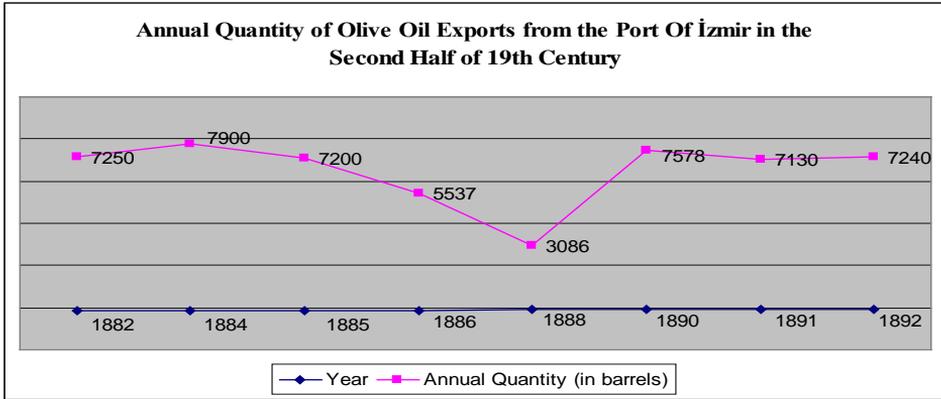
1882 to 1885 on the trade of Smyrna, olive oil is a most certain export, dependent almost entirely on the season. Even when this is favourable and the crop abundant, the fruit is not of superior quality, for the farmers salt the fruit to preserve it, by which process it loses its freshness, and oil is deteriorated in quality (Consul Dennis, 1887: 11) ^{§§§}. In another report, dated 1899, has the following information: "...and the olives are still struck down with long sticks. The result is that, since the following year's shoots are already sprouting at the moment when the fruit of the current year is ready for picking, both fruit and shoots are struck down simultaneously, with the same blow of the stick, and one year's crop out of two is thus gratuitously lost (Issawi, 1980: 229)".

Olive oil export from the harbour of İzmir increased up to 7900 barrels in 1884, as against 7250 barrels in 1882. The export of olive oil was 7200 barrels which was the average amount for 1885. This export decreased down to 5537 barrels in 1886 and 3086 barrels in 1888. Then olive oil export from the harbour of İzmir increased up to

^{§§§} Olives and olive oil produced during the 1887 was of the value of of about 300,000 Turkish liras. Please look at the Correspondence: (Stab, 1887: 812)

7578 barrels in 1890. While being 7130 barrels in 1891, this value reached 7240 barrels in 1892. Look at the table****.

Table 5. Annual Quantity of Olive Oil Export From the Port of İzmir 1882- 1992



Available trade data from the port of İzmir permit compilation not only of the total export values but also the individual export value levels of olive oil. In the second half of 19th century, England, among other countries, became one of the largest consumers of olive oil from the port of the İzmir. For England, olive oil export from the port of the İzmir was 24,041 quintal in 1889, that is to 56 % of the total olive oil export in İzmir. Sweden, Norway, Denmark, Germany, Belgium achieved 23 % of the total olive oil export in İzmir, that is to 10,067 quintal. Furthermore, Austria- Hungary covered together 10 % of the olive oil export from this port, that is to 4,508 quintal. For other Europe countries, olive oil export from İzmir was 4,748 quintal, that is to 11 % of the total olive oil export in İzmir (Martal, 1999: 99). At the beginning of twentieth Century, Anatolia's olive crop was estimated at about 175,000 tons. The main centers of cultivation were Aydın and Bursa provinces, with 90,000 and 70,000 tons. About one-

**** Data in this table was prepared and presented from Parliamentary Papers, Accounts and Papers (1864- 1912), Commercial Reports from Consular Offices in Turkey, (Annual Reports- Great Britain), London

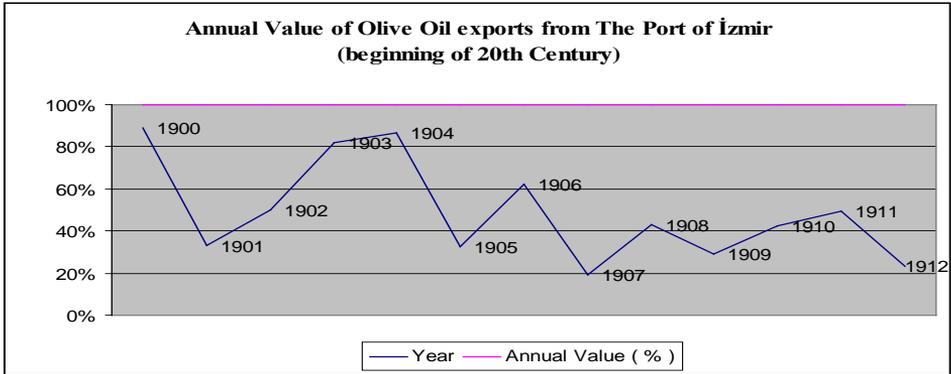
seventh of the crop was exported, by Grek firms, mostly to Rumania, Russia, Bulgaria and Egypt. An important technological innovation was the introduction, in the 1880s, of hydraulic presses for oil. These were efficient than the traditional presses, but they required much larger investment and led to concentration of oil-pressing in a few places and the development of capitalistic relations in the industry (Issawi, 1980: 247). The component of European capital inflows the Ottoman Empire took the form of direct investment, or investment in enterprises controlled by European capital. During the nineteenth century and until World War I, a large part of European direct investment in the region was concentrated in infrastructure such as railways, ports, factories etc. (Pamuk, 1992: 45). Then, European investment in agricultural industry improved quickly in İzmir and its environment, many factories or companies were opened in them, including Ottoman Oil Company Ltd. with a capital of 30.000£ (Kurmuş, 1982: 96) ^{****}.

By the First World War, there were some 260 such presses in Anatolia, 60 percent of the capacity being of which in the sancak of İzmir; they produced some 95 percent of the average output of 30,000 tons of olive oil a year. In the export trade a leading role was played by foreign firms- British, İtalian and German. Exports declined from an average of 14, 900 tons in 1878- 1882 to about 11,200 in 1908- 1913, but, thanks to higher prices, their value rose from ₺T 456,000 to ₺T 480,000 (Issawi, 1980: 247). Olive oil export from the harbour of İzmir decreased down to 241 tons in 1900. The export of olive oil was 3811 tons which was the average amount for 1901. This export again decreased down to 344 tons in 1902 and 416 tons in 1903. Then olive oil export from the harbour of İzmir increased up to 3992 tons in 1905, as against 296 tons in 1904. While being 1155 tons in 1906, the value of olive oil export increased to 8174 tons in 1907. Olive oil export from İzmir was 2526 tons in 1908, 4625 tons in 1909 and 2562

^{****} In addition, except for foreign capital, some local factories were opened rapidly. For example Hacı Ali Paşa's and Flemenkli Hefter's olive oil factories in Tire; Perikli's, Vagiç's, Corci Orfanos's, Kasap Oğlu Eniste's olive oil factories in Bayındır. Please look at **Salname-i Vilayet-i Aydın**, 1891, p. 758.

tons in 1910. Olive oil was exported from İzmir about 1946 tons in 1911, this value increased up to 6351 tons in 1912. Please look at table^{****}.

Table 6. Annual Value of Olive Oil Export From The Port of İzmir (1900- 1912)

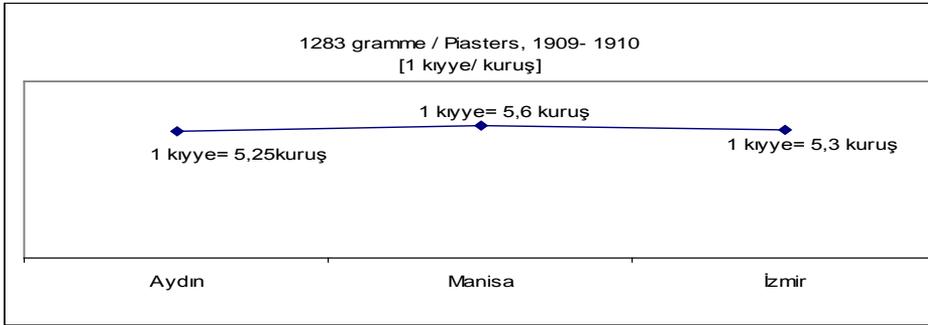


Local consumption depends on the price of cottonseed oil. If the latter sells for less than the olive oil, the two are mixed and the combination is sold as “pure” olive oil (Ravndal, 1926: 100). Besides, this case is related to the cost elements of imports and exports. Among these elements it is possible to discuss specifically freight costs (Sönmez, 1970: 127). The price allocates goods and services among consumers and it gives signals to producers about what to produce (Oguz and Tabakoğlu, 1991: 63). Prices are regulated entirely by the extend of the yield. In normal seasons, with adequate supplies available, for home consumption and export wants, the value of edible oils range from £40 to £45 per tun of 252 gallons. Thus, statements about İzmir, for the year 1909 on this subject is important. The following table for the year 1909 on this subject is important. In this date, olive oil price is estimated to be around 5

^{****} Data in this table was prepared and presented from Parliamentary Papers, Accounts and Papers (1864- 1912), Commercial Reports from Consular Offices in Turkey, (Annual Reports-Great Britain), London

piasters in İzmir and its environment (C. E. Heathcothe and Smith 1910, 13). Please look at the table^{§§§§}.

Table 7. Olive Oil Price In İzmir And Its Environment (1909- 1910)



4. CONCLUSION

To sum up, the period between 1840 and 1912 was a break point for İzmir and its environment cities when integration of local markets to the world economy and expansion of foreign trade occurred. Therefore agricultural production increased and rapidly shifted to cash crops from subsistence crops in many areas of the İzmir and its hinterland. Government policy towards development and export of olive oil production was different in region. Government supported investments. The second half of the nineteenth century emergence of a process of specialization inside the West Anatolia led to a growing industry olive oil trade.

In nineteenth and early twentieth centuries, the export trade of port of İzmir grew at remarkable rates. Official reports and various publications show that production of olive and olive oil comparatively increased export of value added agricultural products. Thanks to the using of these new annual reports, it has been possible to show that port

^{§§§§} Table is compiled by *Memalik-i Osmaniye'nin R. 1330 Senesine Mahsus Ziraat İstatistiğidir, Ticaret ve Ziraat Nezareti İstatistik-i Umumiyesi, Matbaa-i Osmaniye, İstanbul, R. 1335/ M. 1919*

of İzmir olive oil exports had a slight tendency to growth in the long-run, even though this growth was extremely up and down between 1866 and 1912. It has explained that analysis of the new data. The flooding, drought, fires in the woods, some well-known diseases and pests caused serious problems for olive growers. Olives gathered every two years because of primitive farming. Olive trees vary in yield every alternate year. Also these vary according to the demand in European Countries or consumption in area. Under these circumstances export of olive oil proceeded slowly, but olive oil was one of the most important export goods and industrial product that carried weight for Annual production of olive oil in the Western Coast of the Anatolia.

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