

Example of 19th century industrial heritage: Ayvalık Tariş olive oil factory

Figen Erdoğan *¹ 

¹ Balıkesir University, Architecture and Urban Planning Department, Balıkesir, Türkiye

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Abstract

Ayvalık is one of the settlements based on olive production. Ayvalık became a settlement where mostly Greeks lived after the administration of the Ottoman Empire. The Greeks have built some architectural heritage rich in Neo-classical style in the region. Nowadays, 19th century the industrial heritage of the olive oil factories has lost its originality and the traces of traditional production along with destruction and change. This study aims to document the building stock of the Tariş Olive Oil Factory, an example of the industrial heritage built in Ayvalık in the early 19th century by the Greeks in the Neo-classical style. In this context, architectural features, history, construction technique and material properties of the building were included.

1. Introduction

Ayvalık, one of the districts of Balıkesir, is a coastal settlement surrounded by olive groves in the north of the Aegean Region, at the southern end of the Edremit Gulf [1]. Archival studies, the documents in which the name Ayvalık is mentioned can only be found in the XVIII. It shows that it emerged after the second half of the century [2]. While the Turkish population was in the majority in Ayvalık in the 18th century, it started to develop as a city where immigrants from Greece settled in Ayvalık [3].

Throughout history, Ayvalık has made a living from olive growing, viticulture, winemaking, salt production and leather business. The city is an important center for olive and olive oil production. At that time, there were more than a hundred olive oil vices in the city, and one million okkas of olive oil were produced annually. There were more than thirty soap shops [2]. Most of the olive oil factories, which are examples of industrial heritage with historical/architectural value, are structures worth preserving.

Ayvalık was accepted as a natural and historical area to be protected with the decision numbered A-160 with 11.0.176 days, and the Conservation Development Plan

was completed in 1994 [4]. There is a total of 2140 registered civil and monumental architectural examples within the whole Ayvalık region. 1315 examples of civil architecture in Urban Protected Area in Ayvalık are the 2nd group buildings. The number of the 1st group structure is 66. There are 609 2nd group civil architecture examples in Alibey Island (Cunda). The number of the 1st group structure is 23. In addition, there are registered 44 civil 2nd group structure is in Altınova. Only 1 building in Altınova is registered as 1st group building. In Küçükköy the number of the registered civil 2nd group is 69. However, there are 13 1st group structure in Küçükköy. The whole number of the total registered civil and monumental examples are 103 for the 1st group, 2037 is the 2nd group in whole the district of Ayvalık [5].

2. Method

This article focuses on the olive oil factory campus, which is one of the registered industrial buildings in Ayvalık, and aims to document the current state of this building group together with its historical, architectural features. The study is a documentation study and as a method, archival studies and the information obtained

* Corresponding Author

(ffurtuna@hotmail.com) ORCID ID 0000-0003-0167-8457

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from the local people working during the operating period of the factory were used.

2.1. Tariş in Ayvalık

Olive cultivation is one of the most important sources of producers in Ayvalık. The most important power in the evaluation of olive and olive oil of Ayvalık producers is the existence of Tarih Olive and Olive Oil Agricultural Sales Cooperatives Union. Ayvalık is one of the most famous districts of Türkiye with the number of olive trees and the production of olive oil (golden liquid) and olives, and is the place where the most delicious oils are obtained.

Tariş is a very important institution in the history of our country's national economy. The philosophy of the organization, which started within the framework of fig producers in Aydın and has the roots of Tariş, spread throughout the Aegean region and in the following periods, Aegean agricultural products were united under the umbrella of Tariş. Tariş olive and olive oil association registered it as the first brand that switched to regional coding in olive oil in order to create an olive oil culture aimed at developing the cultural treasure in Türkiye [6]. The Association of Tariş olive and olive oil sales cooperatives has been active in Aydın, Balıkesir, Çanakkale, İzmir, Manisa and Muğla provinces of the Aegean Region, as well as in the districts and villages of these provinces. Among the main activities of the Tariş olive and olive oil Agricultural Sales Cooperatives Union are olive oil, table olives, olive oil and pomace soap, sunflower oil, pomace, olive oil acid and olive squeezing operations [7].

In the early 1910s, three young men: Nazmi Topçuoğlu, Kazım Nuri Çörüş and Ahmet Sarı started an organized struggle in order to break the foreign monopoly on the products of the Aegean Region, especially figs, as a result of foreign dependency in trade and to save the producers from the moneylenders. Tariş is the common name of the cooperatives union organized on the basis of figs, grapes, cotton and olive oil, which was formed as a result of the struggle of these three young people [8]. Tariş was established on August 21, 1915, as a branch of Aydın National Bank, which was the first organization to organize producers in the Aegean region in line with the principles of cooperatives, under the name of "Cooperative Aydın İncir Muhtasilleri" Anonim Şirketi [7]. It was followed by grapes, cotton, and eventually olive oil. With the establishment of Ayvalık, Edremit, Burhaniye, Küçükkuşu and Havran Cooperatives in the 1942-43 business year and their acceptance into union partnerships, the most important steps were taken towards making olive oil cooperative. Thus, Ayvalık Olive and Olive Oil Agricultural Sales Cooperative, numbered S.S.79, one of the first cooperatives established in the olive oil field, came into operation and was accepted into the union partnership. The aim is the II. During the years of the World War, it was to save the olive oil producer from the exploitation of the trader / broker / operator and to ensure that the money going to the intermediaries remains in the pocket of the producer [8].

In 1949, the olive oil factory in Ayvalık, owned by İzzet Basmacı, was bought for 105 thousand liras and started to be operated by Tariş. Seyit Dramalı was its chief executive, who had one hundred founding partners. In 1961, Ayvalık Olive and Olive Oil Agricultural Sales Cooperative moved from its central building to its new location, which is an old olive oil factory by the sea, on Cumhuriyet Caddesi opposite Sakarya Avcılar Club. And olive oil purchases that started that year continued at the same address until 1994. In the first years, only olives and olive oil were purchased. Incoming oils were weighed and the producer was paid at the price determined by the union. The oils taken were sent to the general directorate in İzmir without any delay. In the past, there was only Tariş in Ayvalık, there were no other factories. The producer would take care of Tariş, deliver his oil and press his olives here. Today, there are many companies in Ayvalık [8].

The characteristic oils produced by Tariş are the oils of the North Aegean and South Aegean. People use their preferences according to their taste and buy the oils of the North Aegean or South Aegean. However, it is an important privilege that the ratio of North Aegean oils, which have a very special aroma, is very high in the export of the institution [8]. Ayvalık, located in northern Aegean, olive oil takes its distinctive features from its unique elements such as its geographical structure, climate and soil. With the rich information cover of Madra and Kaz Mountains, its oxygen and the effect of the prevailing winds of the Aegean Sea, it creates the most delicious olive oil in the region. Today, Tariş exports to many countries in the world with its own brand.

2.2. Tariş olive oil factory building stock

According to the Conservation of Natural and Cultural Assets Inventory No1156, the Factory campus, located on Island 699, Plot 9,10,11,12,13, is located by the sea, in the north-eastern part of Ayvalık town center (Figure 1,2,3). The building stock was used as a store, workshop and warehouse.



Figure 1. Tariş olive oil factory picture (Natural and Cultural Heritage Conservation Inventory No:1156)

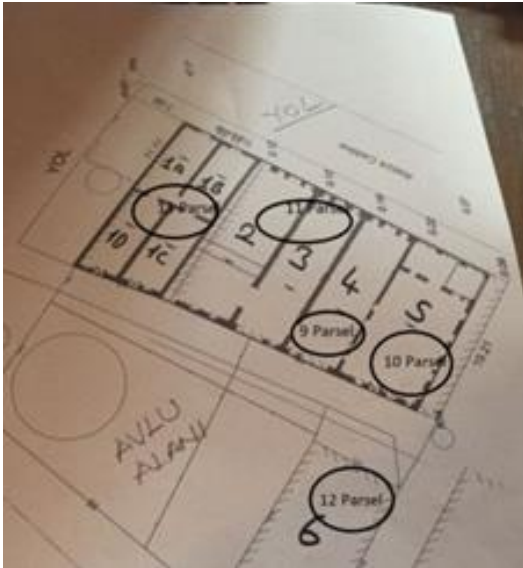


Figure 2. Parcel and building numbers

rested was taken and filled into cubes. The floor of all parts of the factory is screed.

There are warehouse structures numbered 2 and 3 in parcel no. 11 adjacent to the olive oil factory. There is a warehouse structure no 4 in 9 parcels and 5 in 10 parcels. The warehouse structure no. 6 is an east-west oriented, longitudinally rectangular warehouse structure located next to the building no. 5 (Figure 5).



Figure 4. Olive oil resting and blackwater pool

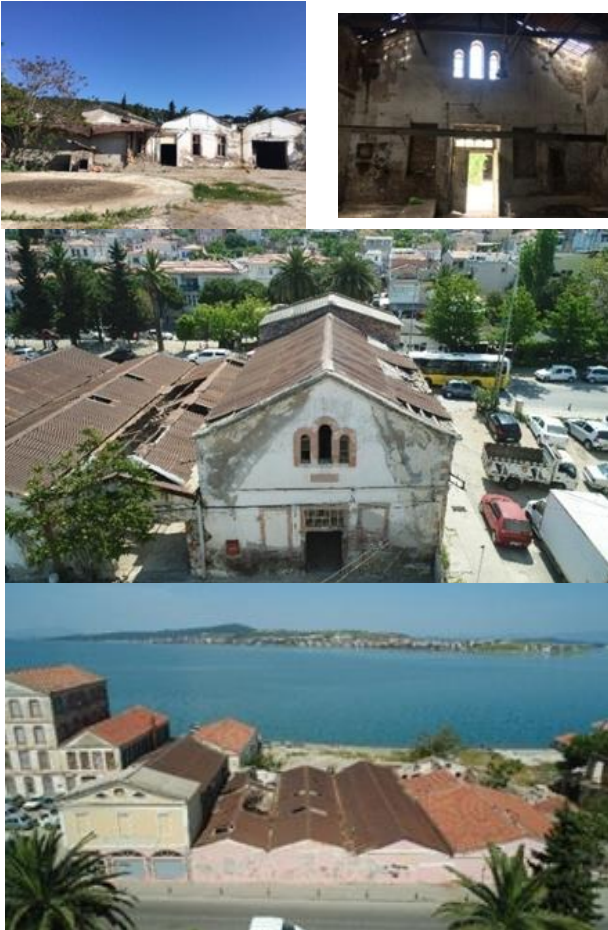


Figure 3. Tariş olive oil factory building stock indoor and outdoor

The blackwater pools, which were built as buried in the ground at the entrance of the courtyard of the factory, are located in parcel 13 (Figure 4). There are holes in the floor of the warehouse structure no.1. These cavities are rectangular shaped chambers. Lim [9] mentions the existence of oil reservoirs under the ground in his study on Ayvalık oil mills. It is thought that the oil pressed in the presses was collected in these chambers on the ground in the first period of the production with human and animal power, and the oil that rose to the top as it

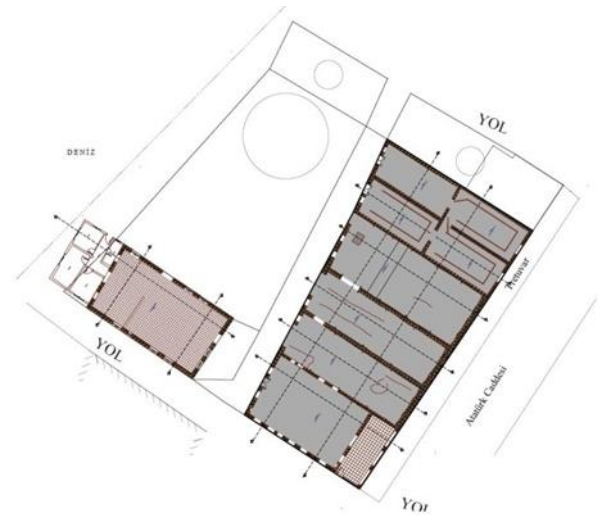


Figure 5. Factory site plan

2.3. Periodic development of the factory campus

After the Industrial Revolution, factories started to be built in Anatolia only from the second half of the 19th century. In Ayvalık, which continued to be a Greek settlement after it came under the rule of the Ottoman Empire, Neo-classical architectural features are seen in the examples of industrial buildings. The effects of the developments in the construction sector, which developed after the Industrial Revolution, are observed in the formation of the interior space and building structure of the building stock. In terms of its architecture and construction techniques, it resembles the 19th century olive oil factories from the Greeks in the Aegean Region. According to the Hüdavendigâr Province Yearbook of 1900, this factory may be one of the 22 oil mills in Ayvalık [1] (Figure 6).

No source could be found regarding the construction date of Tariş Olive Oil and Storage Structures. However, due to its location adjacent to the Madra Olive Oil Factory built in 1914, the building was built in the 19th century. It is thought to have been built early [10].

The Republican administration adopted the "Olive Farming Law" in 1927 and embraced olive cultivation as a state policy. With the aforementioned law, olive planting was encouraged, and efforts were made to develop olive cultivation and make it a profitable occupation. In line with these studies, efforts were made to develop olive cultivation and cooperatives were established. After this date, in 1945, Tariş olive oil factory started its activities as an olive oil business.

The building stock consists of 5 adjacent warehouse structures parallel to the direction of Cumhuriyet Street and a warehouse structure perpendicular to the sea.



Figure 6. Factory complex top view

When the mechanisms and elements in the industrial oil mill structures are examined, it can be seen that the stone mills are rotated by animal power, the olive paste is squeezed in wooden presses or vices, the oil is extracted, the oil and black water mixture is separated by keeping it in cisterns on the ground and it is understood that a production process took place in which olive oil was stored in jars and black water was transferred to the pools in the garden. However, no data could be found on the place of the original means of production in this period.

It is thought that the transition to mechanization in the oil mill, which was produced with human and animal power in the first period, took place at the end of the 19th century and the beginning of the 20th century. The tiles used on the roofs of the Warehouse Building no. 1 and 6 are 42x25 cm in size with authentic Marseille tiles.

These are unique tiles of "Arnaud Etienne" brand, crescent and 5-star emblems, 42x25 cm in size, produced in the St. Seon Henri region of Marseille between 1890-1914 (Figure 7). However, it was observed that the broken tiles were replaced with new ones over time. Considering that there were ferry services between Ayvalık and Marseille in 1904, it is possible that the steam boiler and steam engine were brought to Ayvalık by sea during this period [11].

Considering that the building stock was used for different functions such as olive oil production, storage, and soap shop, no traces of details such as the stove, boiler, chimney that should have been found in a soap shop have survived to the present day. However, the movie "Beyond the Walls", which was filmed in 1964, was shot in the Ayvalık region. The movie scenes were mostly shot on the factory street. Looking at the film stills, it is seen that the circular chimney rising from the Tariş Olive Oil Factory located to the right of the Madra Olive Oil

Factory and adjacent to the building is located in the film frame (Figure 8).



Figure 7. "Arnaud Etienne" branded Marseille tiles



Figure 8." The chimney of the Tariş olive oil factory seen in the movie "Beyond the Walls"

It is understood that the ground floor reinforced concrete floor of the building and the I iron profiles and iron beams placed at regular intervals in the direction of the long side of the building were made after the 1940s (Figure 9).



Figure 9. Iron profiles and beams along the long side of the structure

After it became cooperative in 1945, the cooperative sales unit, office, warehouse and WC were added to the Cumhuriyet Caddesi front of the oil shop.

2.4. Architectural features of the olive oil factory

In the building stock consisting of 6 warehouse buildings on Block 699, Plot 9,10,11,12,13, each of the buildings has a rectangular plan and a single storey. The roof construction of buildings 1 and 6 maintains its wooden roof feature. However, the roof constructions of the warehouse buildings 2, 3 and 4 were renewed with steel roof trusses. The total floor area of warehouse structures 1, 2, 3, 4 and 5 is 807 m², and building 6 is 172 m². The warehouse section is approximately 5.10 m high, and its total height, including its roof, is approximately 7.5 m. The total floor area of the cooperative sales unit and the annex to building 6 is approximately 97 m² (Figure 10).

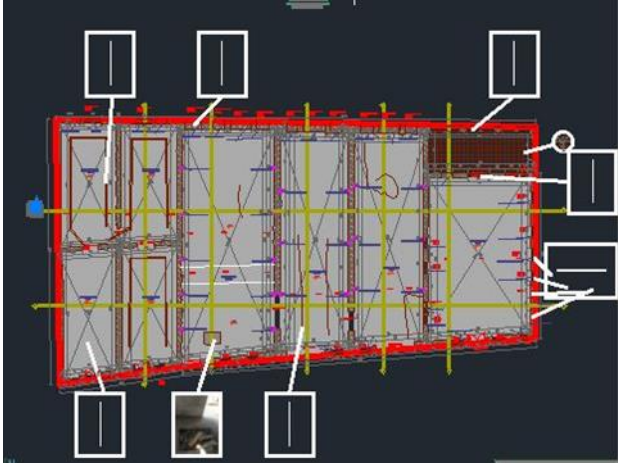


Figure 10. Building plan 1, 2, 3, 4 and 5

Olive oil production tools continue to evolve and change for centuries. Olive oil production with traditional methods consists of three stages: breaking the olive, making it into dough, squeezing the dough, extracting the liquid, and obtaining olive oil by separating the liquid. Today, modern continuous systems are used, in which these three stages are carried out uninterruptedly [12]. It is understood from the spatial arrangement of the structure that olive oil production in the factory in Ayvalık is produced at the end of a similar three-stage process.



Figure 11. Pier and stone mill in the courtyard

No traces of hydraulic presses belonging to the oil mill section, which is the production area where olives are pulped and oil is extracted, were not found. A stone mill in front of the pier is located in the courtyard of the building stock today. The thickness of the stones is 50 cm and their diameter is 140 cm (Figure 11). It is estimated that olive oil is supplied to countries by sea and via this pier.

3. Conclusion

The Tariş Olive Oil Factory is an example that has witnessed the reflection of the development and industrialization process of olive oil production technology on architecture, from the time it was first built to the present day. It incorporates spatial characteristics that change from production with human and animal power to the use of steam power and electric power.

The Tariş Olive Oil Factory campus, where documentation studies were carried out, was handled as a whole with the changes in production technology and the sections added to the structure. Tariş Olive Oil Factory has documentary value and technological value in terms of construction technologies and production technologies, and aesthetic value in terms of reflecting the architecture of 19th century olive oil factories. It also has a use value in terms of its existing physical properties and cultural characteristics. Tariş Olive Oil Factory is one of the oil houses that has lost much of its original architecture, including its production machinery. This building is a rare example for the Aegean Region in terms of its location in the traditional texture, its contribution to the silhouette of the settlement and its originality. Olive, olive oil, olive oil production technology and production sites are not only the common cultural heritage of a region or a country, but also of the Aegean geography, which has been an inseparable part of life for thousands of years. Ayvalık, which has been a special settlement for Greek ethnicity throughout its history, has always been at the forefront with its olive and olive oil production. The Tariş Olive Oil Factory in Ayvalık should be considered as a cultural product of both these different periods and the Aegean people.

Conflicts of interest

The authors declare no conflicts of interest.

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