

**IBN HALDUN UNIVERSITY
SCHOOL OF GRADUATE STUDIES
DEPARTMENT OF TURKISH STUDIES**

MASTER THESIS

**FIG PRODUCTION AND TRADE IN THE AEGEAN
REGION (1852-1912)**

TACETTİN TALHA GÜNAYDIN

**THESIS SUPERVISOR
PROF. SURAIYA FAROQHI**

ISTANBUL, 2023

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**FIG PRODUCTION AND TRADE IN THE AEGEAN
REGION (1852-1912)**

**by
TACETTİN TALHA GÜNAYDIN**

**A thesis submitted to the School of Graduate Studies in partial
fulfillment of the requirements for the degree of Master of Arts in
Department of Turkish Studies.**

**THESIS SUPERVISOR
PROF. SURAIYA FAROQHI**

ISTANBUL, 2023

APPROVAL PAGE

This is to certify that we have read this thesis and that, in our opinion, it is fully adequate, in scope and quality, as a thesis for the degree of Master of Arts in Turkish Studies.

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This is to confirm that this thesis complies with all the standards set by the School of Graduate Studies of Ibn Haldun University.

Date of Submission


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I hereby declare that all information in this document has been obtained and presented in accordance with academic rules and ethical conduct. I also declare that, as required by these rules and conduct, I have fully cited and referenced all material and results that are not original to this work.

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ÖZ

EGE BÖLGESİ'NDE İNCİR ÜRETİMİ VE TİCARETİ (1852-1912)

Günaydın, Tacettin Talha

Türkiye Çalışmaları Yüksek Lisans Programı

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Mayıs 2023, 92 sayfa

Bu tez Ege Bölgesi'nde yetişmekte olan incirin üretim ve ticaret serüvenini ele almaktadır. 1852-1912 yılları arasını ele aldığımız tezimiz bir giriş ve iki bölümden oluşmaktadır. Literatür taraması hüviyeti de taşıyan giriş kısmından sonra Ege Bölgesi'nde yetişen belli başlı meyveleri ve inciri detaylıca ele aldık. Üçüncü bölümde ise incirin ticaretini ve özellikle İzmir limanından yurtdışına ihracını anlattık. Tez boyunca Osmanlı arşivlerinden vesikalar ve ikincil kaynaklardan faydalanılmıştır.

Anahtar Kelimeler: Aydın, İncir, Smirna, Ticaret.

ABSTRACT

FIG PRODUCTION AND TRADE IN THE AEGEAN REGION (1852-1912)

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This thesis deals with the production and trade in figs grown in the Aegean Region. This thesis, which we deal with between the years 1852-1912, consists of an introduction and two parts. After the introduction part, also a kind of literature review, we discussed in detail the main fruits and figs grown in the Aegean Region. In the second part, we explained the trade of figs and especially their export from Izmir port. Throughout the thesis, documents from the Ottoman archives and secondary sources were used.

Keywords: Aydın, Fig, Smyrna, Trade.

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Without the endless support of my wife and parents, I would not have been able to finish this thesis. I would like to express my greatest gratitude to my son, as yet he does not know how he contributed to my life and the thesis.

Tacettin Talha GÜNAYDIN

İSTANBUL, 2023

DEDICATION

To Beyza and Bera



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LIST OF SYMBOLS AND ABBREVIATIONS

BCA	: Cumhurbaşkanlığı Cumhuriyet Arşivi
BOA	: Cumhurbaşkanlığı Osmanlı Arşivi
HRT	: Haritalar
A DVN MKL	: Bâb-1 Âsafî Divan-1 Hümayun Mukavele Kısmı
A MKT MHM	: Sadaret Mektubî Kalemi Mühimme Evrakı
AVS	: Aydın Vilayet Salnamesi
C NF	: Cevdet Nafia
C SH	: Cevdet Sıhhiye
DH MKT	: Dahiliye Mektubi Kalemi
İ TNF	: İrade, Ticaret ve Nafia
İ TZT	: İrade, Ticaret ve Ziraat
MV	: Meclis-i Vükela Mazbataları
Y MTV	: Yıldız Mütenevvi Maruzat Evrakı
Y PRK BŞK	: Yıldız Perakende Evrakı Başkitabet Dairesi Maruzatı

CHAPTER I

INTRODUCTION

In this study, we tried to reveal the production, trade, and consumption stages of figs in Western Anatolia. We started our research period with 1852, the year of the first source we could reach about the figs exported from the Izmir port and ended with 1912. The number of archival resources in this period, the increase in the demand for figs from Europe and America in this period, and the fact that figs became an important item of international trade were effective in making this limitation. Due to the Balkan wars and the first world war that followed, we limited our study to the period up to 1912.

Our work consists of an introduction and two parts. In the first part, we discuss the agricultural production of the Aegean region in the 19th century with its basic lines to shed light on the period studied. We also discuss the fig and fig types, the agricultural schools, and efforts to increase/protect fig production.

In the second part, we touch on the fig trade and the importance of Izmir port in fig export. We discuss the story of the fig going from producer to consumer, the difficulties experienced, and the process of becoming a cooperative. We also discuss the vehicles used in the transportation of figs and the developments in this field.

In our study, we used the Presidential Ottoman and Republican archives. We have greatly benefited from the *Aydın Vilayet Salnamesi* and the *Dahiliye Mektubi Kalemî* documents. We have benefited from Tevfik Güran's book titled 19. Yüzyıl Osmanlı Tarımı Üzerine Araştırmalar¹ and especially from the chapter "Zirai Politika ve Ziraatteki Gelişmeler,1839-1876"². This section discusses policy changes related to agriculture, the most vital sector of the economy, and their results in the reform and

¹ Tevfik Güran, *19. yüzyıl Osmanlı tarımı üzerine araştırmalar* (İstanbul: Eren, 1998).

² Please see extended version of the chapter: Tevfik Güran, "Zirai Politika ve Ziraatteki Gelişmeler, 1839-1876," *Türk Tarih Kurumu*, 150. Yılında Tanzimat, 1992.

modernization efforts of the Tanzimat period. In this context, we study the efforts to establish a bureaucracy responsible for determining and implementing agricultural policies in the Ottoman Empire as well as the newly created units such as the Agricultural Council, the Public Works (Nafia) Treasury, the Meclis-i Meabir and the Ziraat Talimhanesi. While significant increases were achieved in production and exports as a result of agricultural policy measures for the mentioned period, no significant development could be achieved in agricultural technology. We also benefited from another chapter of Güran's book: the Ottoman Agricultural Economy 1840-1910. In this section, the author begins by discussing the structure of production and the general agricultural structure (agricultural technology, transportation costs of agricultural products, and transportation technology) and examines the sizes of agricultural enterprises, the methods applied, and the expenditures on production. In addition, regional productivity for various crops and numerical information on productivity per seed unit are presented.

Anyone interested in this field should benefit from the book titled *Landholding and Commercial Agriculture in the Middle East*³, edited by Çağlar Keyder and Faruk Tabak. This book consists of ten articles, apart from the introduction written by Çağlar Keyder. The book is divided into two main parts. In the first part, there are the writings of Halil İnalçık and Gilles Veinstein. The articles of this section generally focus on the concept of the farm in Ottoman agriculture. İnalçık first describes the small family business structure based on the çiftane system and then covers the events that led to the development of large farms. Mentioning the role of the malikâne system in the spread of large-scale farms, İnalçık also gave information about some of the large farms in the Vidin region. Veinstein's article is also devoted to farm discussions. The author, who first conducts an extensive study of the genesis of farms, then questions the nature of farms and argues, in his own words, that farms are not large enterprises, as is usually assumed. For him, the development of farms did not reflect a break from the traditional çiftlik system, nor did it imply a reorganization of labor and a significant concentration of production.

³ Çağlar Keyder and Faruk Tabak, eds., *Osmanlı Toprak Mülkiyeti ve Ticari Tarım* (Istanbul: Tarih Vakfı Yurt Yayınları, 2009).

The book's second part consists of articles on various aspects of Ottoman agriculture, especially on commercialization in agriculture. The title of Suraiya Faroqhi's article is "Wealth and Power in the Land of Olives: the Economic and Political Activities of Müridoğlu Hacı Mehmed Ağa, Notable of Edremit." In her article, the author deals with the sources and activities of the wealth of a notable who lived in the early nineteenth century in the context of the struggles of the local powers and the center. The fact that this notable was involved in olive farming on a large scale also makes this article important for us. Elena Frangakis-Syrett, who deals with the subject of "The Trade of Cotton and Cloth in İzmir " from the second half of the eighteenth century to the beginning of the nineteenth century, examines the role of the increase in the cotton and cloth trade in the economic development of Izmir. According to her, the increase in the trade in question enabled the city to become an important center in trade with the West and led to the rise of intermediary groups that took active roles in trade. On the other hand, it was concluded that the increase in trade did not affect agricultural production relations much.

The pre-modern commercial history of cities has been the main focus of Daniel Goffman's study, and his equally excellent chapter, "Izmir: From Village to Colonial Port City," in the book "The Ottoman city between East and West: Aleppo, Izmir, and Istanbul" demonstrates his mastery in that area of city life. Goffman starts out by pointing up certain myths and abnormalities that have arisen over Izmir's history. The history of that city, which was mostly ignored until recently, especially its early years, offers some startling contrasts with its more well-known Ottoman counterparts. Izmir, for instance, had minimal significant changes after the Ottoman takeover in 1516, in contrast to Istanbul and Aleppo. In fact, one of the topics of Goffman's chapter is the city's capacity to maintain independence from the Ottoman central authority. And unlike many other Ottoman towns, Izmir's court records were destroyed in the terrible fire of 1922, depriving Ottoman historians of the chance to illuminate the social and economic history of the city. Thus, Ottoman Zmir has a wealth of tales to tell, and Goffman skillfully weaves them together into one stunning thread. The main story is the development of the city into a significant commerce hub, a process that included both obstacles (such as Ottoman "provisionism" and a number of natural catastrophes) and advantageous conditions. (e.g., the demise of Ottoman central authority over the provinces and the rise of Western European influence). Goffman notes that a change

in economic circumstances could be seen starting in the seventeenth century; what was excellent for Izmir was terrible for Aleppo and Istanbul. The Izmir area, a "vigorous and innovative pocket of laissez-faireism," benefited from the capitulations provided to Western commercial powers and the ease with which the provinces could resist the central government. The chapter by Goffman takes a number of distinct detours that enhance the primary story. A vivid picture of the city is aided by sections on subjects including the development of a new Frankish sector, intercommunal strife, the Jews in the seventeenth century, and the city's cultural diversity. The author's description of the numerous threats, like fire, pestilence, and brigandage, that always seemed to lurk just below the surface of everyday life really captured my attention⁴.

The authors and works mentioned so far have dealt with commercial agriculture in general terms and remained superficial for the Aegean region and fig studies. Alp Yücel Kaya's⁵ studies dealing with the Aegean region can be a guide for these areas. The books *The Fig's Journey in the Mediterranean*, *Wheat's Journey in the Mediterranean*, and *Olive's Journey in the Mediterranean*, edited by Kaya, are works that deal with these products and the Aegean region from various aspects by experts in their fields. Kütükoğlu, on the other hand, provided information that will shed light on the social, demographic, and economic history of the region, especially in her works about İzmir⁶. Also, Onur Inal's works on fig⁷ and Cihan Özgün's work on agricultural production in the region⁸ contain very useful information and helped shape this thesis.

⁴ Daniel Goffman, "İzmir: Köyden Kolonyal Liman Kentine," in *Doğu ile Batı Arasında Osmanlı Kenti: Halep, İzmir ve İstanbul*, ed. Edhem Eldem, Bruce Masters, and Daniel Goffman (İstanbul: Tarih Vakfı Yurt Yayınları, 2003)

⁵ Alp Yücel Kaya, Ekrem Tükenmez, and Ertekin Akpınar, eds., *Üzümün Akdeniz'deki yolculuğu: "konferans bildirimleri"* (İzmir: İzmir Büyükşehir Belediyesi Akdeniz Akademisi, 2017); Alp Yücel Kaya, *Buğdayın Akdeniz'deki yolculuğu: "konferans bildirimleri"* (İzmir: İzmir Büyükşehir Belediyesi Akdeniz Akademisi, 2019); Alp Yücel Kaya and Ertekin Akpınar, eds., *Zeytinin Akdeniz'deki yolculuğu: "konferans bildirimleri,"* trans. Ali Çakıroğlu (İzmir: İzmir Büyükşehir Belediyesi Akdeniz Akademisi, 2016); Alp Yücel Kaya, ed., *İncirin Akdeniz'deki yolculuğu: "konferans bildirimleri"* (İzmir: İzmir Büyükşehir Belediyesi Akdeniz Akademisi, 2019).

⁶ Mübahat Kütükoğlu, "İzmir Dış Ticaret İstatistiklerine Göre XX. Yüzyıl Başlarında İzmir Ticareti," in *İzmir Tarihinden Kesitler* (İzmir: İzmir Büyükşehir Belediyesi Kültür Yayını, 2000), 313–36; Mübahat Kütükoğlu, *XIX. Asır Ortalarında Tavas Kazası* (İstanbul: Milenyum Yayınları, 2007); Mübahat Kütükoğlu, "Osmanlı Dış Ticaretinin Gelişmesinde İzmir Limanı ve Gümrüklerinin Rolü," in *1885-1985 Türkiye Ekonomisinin 100. Yılı ve İzmir* (İzmir: İzmir Ticaret Odası, 1986).

⁷ Onur Inal, "Fruits of Empire: Figs, Raisins, and Transformation of Western Anatolia in the Late Nineteenth Century," *Environment and History* 25, no. 4 (2019): 549; Onur Inal, "A Port and Its Hinterland: An Environmental History of İzmir in the Late-Ottoman Period" (PhD Thesis, Arizona, The University of Arizona, 2015).

⁸ Cihan Özgün, "İzmir ve Artalanında Tarımsal Üretim ve Ticareti (1844-1914)" (Thesis, Ege Üniversitesi, 2011).

The fact that subjects related to the agricultural sector attracted relatively more attention in Ottoman economic history can be attributed to the importance of the sector. In short, studies on the agricultural sector as a whole are important in terms of social history as well as economic history. Recently, studies on agricultural products on a micro-scale have increased remarkably. Among researchers who wrote about agricultural products or general agricultural policies in the Ottoman Empire, except for the ones I mentioned above, Gündüz Ökçün, Elena Frangakis Syrett, Tuncer Baykara, Faruk Doğan, Erkan Serçe, Semih Çelik, Fikret Yılmaz, Cihan Özgün and Onur İnal- specifically on the fig - are the first names that come to mind. Thanks to these researchers, we see subjects such as fig, cereal production and yield, cotton production, olive and olive oil production, tobacco, silk, opium, and grapes fall into the field of historical studies.

Further researchers can access data on fig exports from the Izmir French Chamber of Commerce and Izmir British Consulate reports. The Great Izmir Fire, which took place on September 13, 1922, just four days after the Turkish army liberated Izmir, changed the entire economical, sociological, and physical image of Izmir. Since, in the fire in question, the Izmir Commerce and Industry Chamber (*İzmir Ticaret ve Sanayi Odası*) building in Kordon was destroyed along with all the documents and records belonging to the chamber, we, unfortunately, do not have the reports of that chamber. Reports concerning 1926 and after can be found in *T.C. İzmir Ticaret ve Sanayi Odası Mecmuası*⁹. The first pages of the *mecmua*, usually published monthly, contain the names of the directors of the Chamber. There was also detailed information about the trade and industry in the districts of Izmir. Another issue mentioned in the *mecmua* is about commodities arriving and departing from Izmir by rail and sea. The *mecmua* contains various information about products such as tobacco, grapes, cotton, barley, broad beans, sesame, pine nuts, olive oil, and figs sold in the domestic and international markets through the Izmir port. In particular, the yields of figs and other agricultural products produced by years, trade figures, and the list of existing workshops and warehouses in the city and abroad were presented to the information of the interested parties using graphics and tables.

⁹ “T. C. İzmir Ticaret ve Sanayi Odası Mecmuası,” T. C. İzmir Ticaret ve Sanayi Odası Mecmuası - République de Turquie Bulletin de la Chambre de Commerce et d’Industrie de Smyrne, n.d.,

1.1. Agricultural Production in the Region During the 19th Century

In the nineteenth century, the Ottoman Empire depended on agriculture; the vast majority of its taxes were agricultural, and most exports were agricultural products¹⁰. This situation had not changed by the end of the century. The impacts of Western economic systems on the Ottoman Empire were different from one region to the other. Capitalist relations necessitated commercialization in agriculture. This, in turn, caused the shift of agricultural production from grain and other subsistence products to marketable products¹¹.

The region had a very important task that had been going on for a long time. This is a destiny for regions with fertile lands and geographical suitability since ancient times. In the Ottoman classical system, meeting the needs of the palace, army, and capital was a rule¹². For centuries, the empire met its needs from provinces close to the capital, easily accessible by sea and land. Western Anatolia was in the "iaşe kuşağı"¹³ (supply line) that met the needs of the palace and the capital. The region was not a primary supplier of grain, but one of the most important customers of olive oil, rice, grapes, and figs that grew in the region was the *Kiler-i Hümayun*. For example, The Nazilli fig continued to be indispensable for palace tables at the end of the century¹⁴.

Since it is one of the people's basic dessert ingredients, especially in palace cuisine, the Ottoman Empire has always tried to show maximum attention to the production trade and the use of figs. In particular, the issue of the provision of capital and other palaces remained important. Figs grown in the Western Anatolia region and especially in the Büyük Menderes Valley were very popular with the public, the palace, and abroad.

¹⁰ Olcay Pullukcuoğlu Yapucu, *Modernleşme sürecinde bir sancak: Aydın* (İstanbul: Kitap Yayınevi, 2007), 68.

¹¹ Pullukcuoğlu Yapucu, 67; Also see Aynural, *İstanbul değirmenleri ve fırınları*.

¹² Çağlar Keyder, "Osmanlı'da Büyük Ölçekli Ticari Tarım Var mıydı?," in *Osmanlı'da Toprak Mülkiyeti ve Ticari Tarım*, ed. Çağlar Keyder and Faruk Tabak (İstanbul: Tarih Vakfı Yurt Yayınları, 1998), 7.

¹³ Pullukcuoğlu Yapucu, *Modernleşme sürecinde bir sancak*, 69.

¹⁴ "BOA Y PRK BŞK 1/29" (n.d.). *Hazret-i şehriyaride yaveran-ı hademe ferîği Şakir Paşaya, Nazilli kasabasından çıkmakta olan yemişden taze basılmış yirmi kutu incirin bil mübaya'a Kiler-i hümayuna takdimini yapman babında*.

1.2. Major Agricultural Products

1.2.1. Olive

The olive tree finds its best growing conditions in climatic conditions with hot summers and mild winters. The olive tree, which has the ability to live for about 1000 years, begins to bear fruit at the age of 3. It reaches the highest yield at the age of 12-20 and bears fruit for about 100 years¹⁵.

It is understood from the remains of geological ages that the olive tree has a very old past. Although the place where this tree first emerged has not been definitively proven, it is accepted to be Asia Minor, Crete, Cyclades Islands, and Aegean Islands¹⁶. Archaeological excavations on the island of Santorini provide the earliest information on olive trees. In these works, fossilized olive leaves dating back 39,000 years were discovered¹⁷.

Olive, whose historical evolution has been the subject of numerous legends, has been mentioned in the inscriptions of ancient civilizations and sacred texts. In Anatolia, olive trees were initially cultivated at approximately 4000 BCE. Since then, grafting trees, introducing this sacred tree to other areas, developing new production processes, and passing on their wisdom from generation to generation have been incredibly thrilling adventures.

The variety of benefits that olives provide to humans is the distinguishing characteristic that sets the olive tree apart and makes it superior to all others. The olive tree, its leaves, fruit, and the fruit's oil have been utilized by humans for millennia as a source of food, a source of night-time illumination, and a salve for wounds. Olive, as one of the healing power of nature, was an agricultural product frequently used in folk medicine among the people. In addition, its pulp was used as fertilizer and fuel,

¹⁵ Aysun Ohtar, Ayşe Çolakağlu, and T. Işıklı Acar, *Zeytinyağı ve Teknolojisi* (İzmir: Zeytincilik Araştırma Enstitüsü Yayınları, 1983), 9.

¹⁶ Zeki Arıkan and Sabri Sürgevil, *Tariş tarihi: incir, üzüm, pamuk, zeytin-zeytinyağı : Tarım Satış Kooperatifleri Birlikleri* (Türkiye Toplumsal ve Ekonomik Tarih Vakfı, 1993), 294.

¹⁷ Faruk Doğan, "Osmanlı Devleti'nde Zeytinyağı (1800-1920)" (PhD Thesis, Marmara Üniversitesi, 2007), 20.

its timber was valuable in the furniture industry, and its leaves were used as cattle feed¹⁸.

In the Ottoman Empire, the Mediterranean and southern Marmara shores were home to the vast majority of olive groves that supplied the capital with olives and olive oil. Olives were also cultivated in South-eastern Anatolia, certain sections of Eastern Anatolia, and along the Black Sea coast. However, olive cultivation played a minor role in these regions. Southern Marmara, the Mediterranean Islands, and the Aegean coastlines constituted the olive oil region¹⁹.

Grafting wild olive seedlings was the most well-known and widely used method of popularizing and expanding olive cultivation. This approach was developed by domesticating wild olives and putting them in fields after they were extracted from the mountains. Vast olive groves that turned into wild woods in the nineteenth century were abundant surrounding Aydın, Menteşe, and Antakya²⁰. The theft or rotting of olives in olive areas necessitated the collection of olives as soon as possible. As a result, a huge workforce was required. Local notables in western Anatolia employed islanders, nomadic tribes, and eastern migrants as agricultural laborers²¹.

Statistical information on how many olives are produced per tree in the olive-producing regions we have is, unfortunately, very limited. According to Faruk Doğan, the production capacity of an average tree is between 30, 15, and 7.5 kıyye²². Faroqhi's estimation for Edremit and its surroundings is 20-25 kilograms per tree²³. At the end of the 19th century, an average olive tree yielded 10 kg of olives in a good year and 2 kg in a bad product year on Crete Island²⁴.

¹⁸ Süha Göney, *Büyük Menderes Bölgesi* (İstanbul: İstanbul Üniversitesi Yayınları, 1975), 508–9.

¹⁹ Mehmet Recai, *Zeytin ve zeytinyağcılık hakkında tetkikat* (İstanbul İktisat Vekaleti, 1930), 8.

²⁰ Doğan, "Osmanlı Devleti'nde Zeytinyağı," 45.

²¹ Reşat Kasaba, "Batı Anadolu'da Göçmen Emeği," in *Osmanlı'da toprak mülkiyeti ve ticari tarım*, ed. Çağlar Keyder and Faruk Tabak, trans. Zeynep Altok, Tarih Vakfı Yurt Yayınları (İstanbul: Türkiye Ekonomik ve Toplumsal Tarih Vakfı, 1998), 123–24.

²² Doğan, "Osmanlı Devleti'nde Zeytinyağı," 71.

²³ Suraiya Faroqhi, "Zeytin Diyarında Güç ve Servet," in *Osmanlı'da toprak mülkiyeti ve ticari tarım*, ed. Çağlar Keyder and Faruk Tabak, trans. Zeynep Altok, Tarih Vakfı Yurt Yayınları 63 (İstanbul: Türkiye Ekonomik ve Toplumsal Tarih Vakfı, 1998), 92–93.

²⁴ Ayşe Nükhet Adıyeko, *Osmanlı İmparatorluğu ve Girit bunalımı: 1896 - 1908*, Türk Tarih Kurumu Yayınları (Ankara: Türk Tarih Kurumu Basımevi, 2000), 106–7.

As for trade, after the 1838 trade agreement, İzmir became the most important export center of agricultural products grown in Anatolia. In a foreign trade statistic of 1890, 98.3% of the total olive oil exports were carried out from İzmir port²⁵. In the 1890s, the share of oils obtained from 26 oil mills in and around İzmir in İzmir exports was around 10%²⁶.

Table 1.1. Average Annual Olive Oil Export

Years	Amount (tonnes)	Total Value (Lira)	Share in Total Export (%)
1878	19,433	523.762	6.2
1879	15.211	445,533	5.1
1880	11.844	347.876	4.1
1881	19.090	566.257	5.0
1882	9.022	396.036	3.6
1883	22.847	639.240	5.1
1884	17.736	501.427	3.9
1885	13.108	382.593	3.2
1886	9.366	266.949	2.1
1887	12.630	362.262	3.2
1888	14.476	405.718	3.0
1889	25.627	680.149	4.5
1890	14.057	425.179	3.3
1891	8.070	235.480	1.5
1892	15,38	403.219	2.6
1893	14.317	335.350	2.9
1894	23.496	627.459	4.6

²⁵ Doğan, “Osmanlı Devleti’nde Zeytinyağı,” 153.

²⁶ Arıkan and Sürgevil, *Tariş tarihi*, 294.

Table 1.1. (cont.)

1895	12.235	349.124	2.3
1896	10.096	275.590	1.8
1897	14.102	396.668	2.7
1898	6.124	185.843	1.4
1899	7.236	216.960	1.4
1900	6.273	191.472	1.3
1905	12.786	420.802	2.1
1907	14.668	473.055	2.7
1908	13.023	403.331	2.2
1909	10.746	418.857	2.3
1910	14.299	695.118	3.1
1911	10.964	535.370	2.1
1913	6.796	346.957	1.6

1.2.2. Grapes

The Aegean region, one of the oldest homelands of fruit trees, also had a great reputation in the grape field. It is stated that in the oldest works related to the Hittites, people carrying grape clusters were encountered. Grapes have been the unchanging product of the happiness and trade areas of the Aegean region for centuries²⁷.

Historically, the grape has been regarded as the primary Aegean agricultural export. Among the world's finest grape varieties, this region produces the most vibrant, aromatic, sweet, and long-lasting grapes, all cultivated in Mediterranean soil and climate. The fact that Aegean grapes ripened sooner than grapes from other grape-growing nations gave them an advantage in international markets and made them superior to grapes from other countries. If Izmir is discussed anywhere in the globe or

²⁷ Mehmet Başaran, *Tanzimat'tan Cumhuriyet'e Tire* (İzmir: Dokuz Eylül Yayınları, 2000), 165.

in Türkiye, grapes, and figs immediately come to mind. The seedless raisin from Izmir was a global sensation because it could easily be used in cakes and muffins. "Izmir Sultanisi," cultivated mostly in Karaburun and Urla counties, was a world-famous product. The "Sultani" seedless grape variety was the most important Izmir grape cultivar. There were a lot of seeds in the Razaki grapes. As a table, it was favored by most people. The muscat grape, which has a strong aroma and must, was traditionally utilized to create this wine and raki. There were also a variety of black grapes to choose from. Spirits, raki, and molasses were all made from them²⁸.

The most preferred grape crop sent to İzmir for export was small-grained raisins²⁹. The drying process of raisins exported to European and American markets was carried out in open fields. The ripe grapes were soaked in an alkaline solution to destroy some small insects that devoured the fruit. Grapes undergoing this process were dried in the hot sun. Then it was placed in large baskets and taken by camels to the nearest train station to be taken to Izmir port³⁰.

As a result of the change in consumption habits in Europe, the increase in the export of grapes and raisins became evident in the middle of the nineteenth century³¹. While in the 1860s, 15,000 kantars of seedless raisins were exported from the port of Izmir; a few years later this figure increased to 20,000 kantars³². At the beginning of the 1870s, 300,000 kantars of small-grain raisins were produced annually in Tire, Aydın, and its environs and were sent to İzmir for export. Half of the product was exported to France, Greece, Russia, and Habsburg Empire, and the remaining half was consumed domestically. A kantar of raisins grown in Aydın costs 50-55 kuruş. This included packaging and transportation prices to Izmir port³³.

²⁸ Selma Muslu, "1929-1940 Yılları Arasında İzmir'de Sosyal Hayat" (Thesis, İzmir, Ege Üniversitesi, 1996), 39-42.

²⁹ Karl Scherzer, *Izmir 1873*, trans. İlhan Pinar (Izmir: Izmir Büyükşehir Belediyesi Kültür Yayını, 2001), 71-73, <http://books.google.com/books?id=REfHAAAAIAAJ>.

³⁰ Herbert Jackson, Léon Gaster, and S. C. Robertson, "Wine Industry of Smyrna," *The Journal of the Society of Arts* 55, no. 2867 (1907): 1121-38.

³¹ Reşat Kasaba, *Osmanlı İmparatorluğu ve Dünya Ekonomisi-On Dokuzuncu Yüzyıl*, trans. Kudret Emiroğlu (İstanbul: Belge Yayınları, 1993), 79.

³² Mehmet Murat Baskıcı, *1800 - 1914 yıllarında Anadolu'da iktisadi değişim*, Turhan Kitabevi yayınları Araştırma, inceleme 1 (Ankara: Turhan Kitabevi, 2005), 131.

³³ Scherzer, *Izmir 1873*, 73.

At the end of the nineteenth century, the annual export of raisins from Aydın Province reached 1,150,000 kantars. Saruhan sanjak was producing the most in the province. From the second half of the nineteenth century until the end of the century, dried fruits, especially grapes, remained among the most important export products of the İzmir port. This product also created great employment in İzmir and its suburbs. The raisins grown in the İzmir region had gained a reputation in the market with four varieties. These were black grapes, red grapes, sultaniye grapes, and currants. Currants were exported less frequently. Black grapes were exported to France and used only for wine production and distilling alcohol³⁴.

The suitability of the climatic conditions of Western Anatolia for wine production did not fail to attract the attention of European countries. In the report of the American consul in İzmir, it was stated that this industry was developing rapidly not only in İzmir but also in the background. The vineyards of Torbalı and Aydın were famous for their flavor, taste, and smell. At the beginning of the 1900s, German wine companies started to show special interest in İzmir wine, and several large vineyards in İzmir came under German management. Greece was most affected by this situation. Aydın Province began to rival Greece, which had a large share in the export of wine in European markets. In addition, the wine exported from İzmir attracted great attention, especially in the Hungarian market. The wines that went to Hungary from İzmir were mixed with the local wines of Hungary and then sold to European markets under the name of the famous Tokay wine³⁵.

It is seen that the importance of vineyards, which has been going on for centuries throughout Western Anatolia, continued at the beginning of the nineteenth century. However, a decrease was observed in 1913, although there was no great change in the area covered by vineyards throughout the country. It is possible to say that this situation occurred due to the devastating effect of phylloxera disease, which emerged as an epidemic in these years, on vineyards and grape production. Compared to 1909, it is observed that the decline in grape production continued in 1913. The effects of the disease continued to affect viticulture for a while³⁶.

³⁴ Özgün, "İzmir ve Artalanı," 356.

³⁵ Jackson, Gaster, and Robertson, "Wine Industry of Smyrna."

³⁶ Özgün, "İzmir ve Artalanı," 362.

Although viticulture was tried to be widespread throughout the region in the first years of the Republic, in the following years, the vineyards that spread over large areas in the region declined and were replaced by mostly olive and fig³⁷. Most probably, it was one of the consequences of the population exchange between Greece and Türkiye. Vineyards demand expertise that the newcomers did not always possess.

1.3. Fig

So far, we have handled grape and olive products to form the basis of our study. Thanks to these products, which we consciously preferred, we have handled the region's agricultural production in a historical process, benefiting from both geographical and meteorological data. In addition, we tried to reveal the interest of the international market in the region and to reveal the change in production preference briefly. From here, we begin to examine the fig, which is our main product, in detail.

Fig (*figus carica*), the fruit tree of the mulberry (*Moraceae*) family, is a small tree-like plant whose height varies between 1 m and 8-10 m. In dioecious figs, the trunk bark of old trees is uncracked and whitish grey. Its twigs are rather thick, greenish-brown, and bare. When young shoots are cut, white milk (latex) is excreted. The leaves that fall in winter are thick-stalked, rough-surfaced, deeply segmented, radial veined, and 3-5-lobed. The upper surface of the leaves, which irritates the skin when rubbed a little, is hard, and the lower surface is soft hairy. Fig fruits are usually spherical or pear-shaped. When mature, it reaches a length of 5-8 cm and takes on a greenish or brownish-purple color. There are many cultivars according to fruit shape and color³⁸. The most well-known ones in Türkiye are *forma grasse* (yellow lop, lop fig, bardacık, sultan fig) with pale yellow fruit, suitable for drying, and *forma violette* (poplar fig, eggplant fig) with purplish black fruit, which is consumed fresh. Dried fig, which is formed by drying *forma grasse*, is a dirty yellow, pear, or spherical, multi-seeded fruit with a sweet flavor and special smell.

³⁷ Göney, *Büyük Menderes Bölgesi*, 539–40.

³⁸ The Editors of Encyclopaedia Britannica, "Fig: Description, History, Cultivation, & Types," 2021, <https://www.britannica.com/plant/fig>.

In the formation of Near Eastern civilizations, besides the climate and geography, the plants grown also had an important place. Although grains such as wheat and barley were perhaps the first to be cultivated or domesticated among these plants, the ones that created civilization were olives, grapes, and figs. In addition to their botanical benefits, these fruits can be considered the fruits that created a civilization around them, so to speak, civilization-founding fruits. It is possible to see this, especially in ancient times. Many civilizations have honored both figs and olives and attributed a value to them beyond the meaning of daily food in the stage of history. This makes it necessary to put the two fruits in question in a special place. The remarkable importance of the fig shows itself both in the religions originating from revelation, which we call divine religions, and in other religions that are not based on revelation, and it finds a place for itself in the sacred texts or teachings of some of these religions³⁹. Figs have been known through written sources since the Hittites, and it is seen that they were recorded on cuneiform tablets as if confirming the above 'civilization-founding' description⁴⁰.

Early domesticated fig was found in Jordan Valley. Figs were the first agricultural product grown by humans. Nine fossilized figs found at the Neolithic site of Gilgal I in Jordan were identified as belonging to a domesticated species between 9,400 and 9,200 BC. This marks about 1,000 years before the start of agriculture⁴¹.

It is known that the Hittites were cultivating figs and that figs had an important place in fruit growing in Anatolia at that time. The fig, which grows wild in the Anatolian peninsula, was spread around the Mediterranean as a cultural plant by the Phoenicians, Greeks, and Romans. It is said that the Greeks bought figs, one of their main food sources, from the Caria region, the ancient region in the southwest of Anatolia, which includes large parts of today's Aydın and Muğla provinces. Figs produced from Caria cities in the 4th century BC were sent to other Mediterranean countries from the port of Miletos. The scientific name of the fig, *Ficus Carica*, also originates from here⁴².

³⁹ Merve Saçlı, "İncir ve Zeytin: Tîn Sûresi Bağlamında Kur'an'ın Teşrifine Mazhar Olmuş İki Nimet," *Mecmua*, September 20, 2020, 218, <https://doi.org/10.32579/mecmua.792508>.

⁴⁰ Hayri Ertem, *Boğazköy Metinlerine Göre Hititler Devri Anadolu'sunun Florası* (Ankara: Türk Tarih Kurumu Yayınları, 1974), 65.

⁴¹ For detailed information, kindly see: Mordechai E. Kislev, Anat Hartmann, and Ofer Bar-Yosef, "Early Domesticated Fig in the Jordan Valley," *Science* 312, no. 5778 (2006): 1372.

⁴² Nurten Günel, "Türk Dünyasında İncir Kültürü," *Turkish Studies* 3 (2008): 562–63.

The Ruminal fig, also known as the *Ficus Ruminalis*, was revered for centuries as the 'oldest holy tree in Rome' because of its relationship with Remus and his twin brother Romulus, the central figures in Rome's founding myth⁴³.

In the historical process, figs were one of the first agricultural products produced for economic purposes. In time, the fig has spread from Anatolia to India, China, and the USA. Figs are agricultural products that can be grown more efficiently in subtropical climates. Regions with an average annual temperature of 18 and 20 degrees are the most suitable growing areas for figs that prefer warm regions with hot summers and dry winters⁴⁴.

The fig is a fruit that may be consumed in various forms, including fresh, canned, bottled, and, most importantly, dried. Even in places where it grows abundantly, the fresh fig was considered a luxury fruit, perhaps the most luxurious fruit. The dried fig has long been a staple meal in Mediterranean nations; in ancient Rome, it was used as a substitute for bread to sustain the marching legions. Imported to Western and Northern Europe, dried figs were a staple of the Middle Ages' rich aristocrats' diet. Since they weren't grown locally, figs were an expensive import that most people only encountered once a year—at Christmas⁴⁵.

Between 1852 and 1912, figs became an increasing source of wealth for Izmir and its surroundings. By the end of the 19th century, figs became an indispensable source of income for tens of thousands of people, ranging from producers to the transport sector, from intermediaries to traders, from temporary tithe officers to workers who receive different services. The activity brought by the fig season, which started in August and continued until the end of October, played a role in determining the urban structuring of İzmir, which is the biggest exit gate, as well as being the main source of livelihood for people in all these sectors. During the months in question, most of the urban functions were shaped according to figs. In the next parts of the study, we will try to

⁴³ Inal, "Fruits of Empire," 551; Ailsa Hunt, *Reviving Roman Religion: Sacred Trees in the Roman World* (Cambridge: Cambridge University Press, 2016), 100–120.

⁴⁴ Nurhan Kırıcı, "İncir İhracatını Etkileyen Faktörler: Aydın Örneği," *İktisadi İdari ve Siyasal Araştırmalar Dergisi*, June 1, 2018, 125, <https://doi.org/10.25204/iktisad.375738>.

⁴⁵ Richard Witherby, "Report on Dried Fruits," *Journal of the Society of Arts* 21 (1873): 584.

summarize the stages from the production stage of the fig to the loading of the ships to be exported, taking this framework into account.

1.3.1. Areas Where Fig Is Farmed

Although the fig is a subtropical fruit, thanks to its ecological adaptability, it is grown in the entire Western Anatolia region and the Mediterranean coasts, Syria, Palestine, and even the Black Sea coastline. The highest quality fig production, which is the subject of export in the Ottoman Empire, is made in the Büyük and Küçük Menderes Basins in Aydın Province, where ecological conditions are most suitable. These basins are very rich in fig diversity, and approximately 80% of the production in Western Anatolia is made in these basins. The fig sector in Western Anatolia was mainly operating for dried fig production⁴⁶.

Fig is a plant that finds a suitable growing environment in areas where the annual average temperature is around 16-19 °C, the average temperature in the coldest month does not fall below 8-9 °C, and the maximum temperature in summer does not rise above 38-40 °C for a long time. Annual precipitation for fig cultivation should not be less than 600 mm. While the average precipitation of 600-700 mm is sufficient for production, the summer precipitation should be low, and the relative humidity should be around 50-60% in this period. However, figs are also grown in areas with spring frosts and in regions where summer precipitation is higher, and precipitation varies between 800-1000 mm, but the product is consumed as fresh (table). Fig has found the most favorable subtropical environment in Western Anatolia in terms of climatic conditions⁴⁷.

The map in Photograph 1.1. shows us the regions where the agricultural products of the Aegean region, including figs, are grown.

⁴⁶ İbrahim Aytekin, "Türkiye İhracatının Yoksullaştırıcı Büyüme Teorisi Açısından Analizi: Fındık ve Kuru İncir Örneği" (Thesis, Kırıkkale Üniversitesi, 2021), 100.

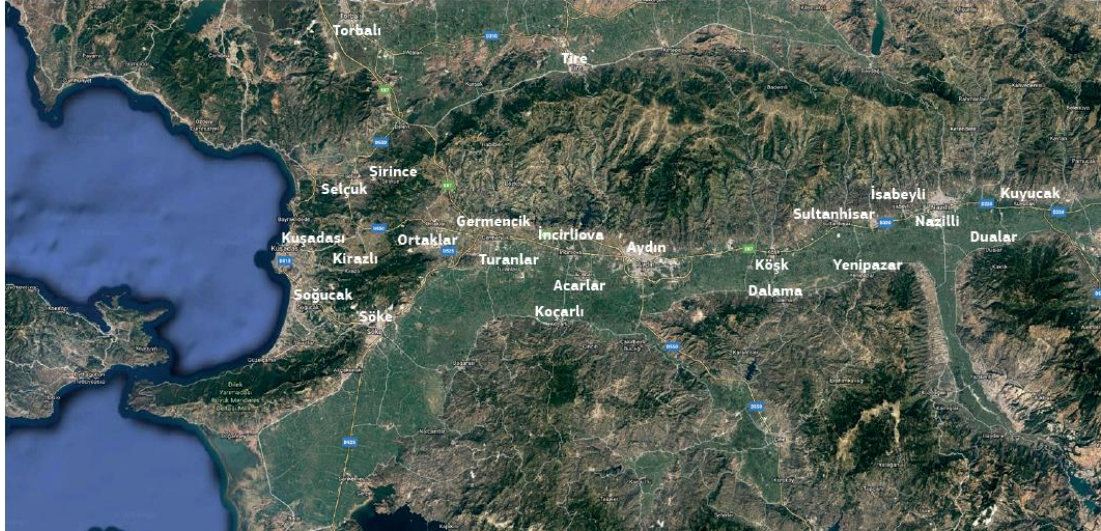
⁴⁷ Günel, "Türk Dünyasında İncir Kültürü," 562.



Photograph 1.1. The Agricultural Map of the Aegean Region in 1933⁴⁸

As is seen in the map in Photograph 1.2. Bakırçay, Gediz, Küçükmenderes, Büyükmenderes valleys, and coastal areas are areas where figs are grown commercially. Among these areas, the area between Söke and Kuyucak, which coincides with the middle part of the Büyükmenderes valley, is where it finds the optimum climatic conditions for the growth of the fig tree. Also, the Tire-Torbalı line in Küçükmenderes valley is very suitable for commercial agriculture of fig.

⁴⁸ T. C. İzmir Ticaret ve Sanayi Odası Mecmuası - République de Turquie Bulletin de la Chambre de Commerce et d'Industrie de Smyrne, T. C. İzmir Ticaret ve Sanayi Odası Mecmuası - République de Turquie Bulletin de la Chambre de Commerce et d'Industrie de Smyrne (İtimat Matbaası, İzmir, 1933), <https://archives.saltresearch.org/handle/123456789/129209>.



Photograph 1.2. The Map Shows the Most Suitable Lands for Fig Production

In this area, which coincides with the middle part of the Büyükmenderes valley under the influence of the Mediterranean climate with hot and dry summers and mild and rainy winters, the annual average temperature is 17.7 °C (Aydın 17.5 °C, Nazilli 17.5°C), the average temperature of the coldest month is 8.1°C (Aydın 8 °C, Nazilli 7.5 °C). , the average temperature of the hottest month is around 28 °C (Aydın 28 °C, Nazilli 28.4 °C). The daily average temperature does not fall below 0 °C on any day of the year⁴⁹.

1.3.2. Fig Types

Türkiye has a rich variation in fig genetic resources. 272 female and 58 male fig varieties or types are available in the Fig Research Station collection garden⁵⁰. The diversity in the figs of Türkiye shows itself mostly in the fresh edible fig group. Among these cultivars, some differ from each other in terms of color, such as yellowish, green, purple, dark blackish, purple, and purple stripes, and there are great differences between the cultivars in terms of shape, taste, and aroma.

The main features sought in figs consumed fresh:

⁴⁹ Unknown, “Meteoroloji Genel Müdürlüğü,” accessed June 5, 2022, <https://mgm.gov.tr/veridegerlendirme/il-ve-ilceler-istatistik.aspx?m=AYDIN>.

⁵⁰ Hilmi Kocataş, “İncir Çeşitleri” (İncir Araştırma Enstitüsü Müdürlüğü, 2016), https://arastirma.tarimorman.gov.tr/incir/Belgeler/Kitap-Liflet/incir_cesitleri.pdf.

- The regular shape of the fruit
- The stem does not remain on the branch while the ripe ones are collected.
- Easy peeling of the shell
- Neither burning sweet nor bland sweet
- Long shelf life
- No astringency and few cores

As examples of fresh figs, Bursa Black, Bardakçı, Sultan Selim, Morgüz, Yeşilgüz, Kavak, Horasan, etc., can be given⁵¹.

Türkiye has the best quality figs in the world in terms of dried fig varieties and ecology. The Aegean region's Sarılop and Sarı Zeybek varieties and Gaziantep's Halabi variety can be given as examples of dried varieties. Sarılop variety is widely produced, best grown in Büyük and Küçük Menderes basins, has shown itself as a first-class standard variety and is known all over the world, and no dried fig variety can match it. This fig variety is also grown in the USA under the name Calimyrna in the Fresno region of California⁵².

Features to look for in dried varieties:

- The fruit is thin-skinned, thick-fleshed, rich in dry matter and sugar
- Smooth and homogeneous drying
- Short drying time
- When it dries, the peel does not turn black; on the contrary, it takes a light color
- The skin is thinner than other varieties
- The fruit is large, soft, and honeyed
- The amount of nuclei is low⁵³.

⁵¹ Arzu Göçmez and Halil Güner Seferoğlu, “Sofralık ve Kurutmalık İncir Kalite Kriterleri ve Kaliteyi Etkileyen Faktörler,” *Türkiye Tarımsal Araştırmalar Dergisi* 1, no. 1 (2014): 99–100.

⁵² “İncir Çeşitleri,” accessed June 21, 2022,

<https://arastirma.tarimorman.gov.tr/incir/Belgeler/GENEL%20PDF%20DOSYALARI/CES%C4%B0.pdf>.

⁵³ Göçmez and Seferoğlu, “Sofralık ve Kurutmalık İncir,” 100–101.

1.3.2.1. Sarılop

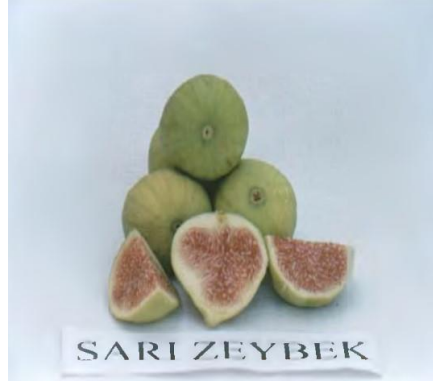
In dried figs, the fruit color is whitish yellow, small-seeded, the moisture content is 22-24%, the sugar content is 50-55%, and thin-skinned. Fruit weight is 65-70 g, and fruit diameter is 55-60 mm. Fruit size is medium-sized, round, and flattened (Photograph 1.3.). It is a productive variety. The first ripening begins in late July and early August, reaches its peak at the end of August, and is completed at the end of September. Harvest time is 40-45 days. It is a variety with a pronounced mouth opening and a tendency to crack. It is among the best standard drying varieties.



Photograph 1.3. Sarılop as Fresh and Dried

1.3.2.2. Sarı Zeybek (Göklop)

It is very similar to Sarılop in terms of fruit quality and characteristics. The shell color is greenish yellow, and the shell is easily peeled off. Its fruits are attractive, oval, and very sweet. The fruit's inner color is dark pink. The fruit has no internal cavity, and a picture of the Sarı Zeybek is shown in Photograph 1.4. The average fruit weight is 68-76 grams. Fruit ripening is between 20 August - 30 September. It is among the best standard drying varieties. Tree growth is dense and upright. However, the tendency of the main branches to break prevents it from spreading as much as Sarılop.



Photograph 1.4. The Picture of Sari Zeybek

1.3.2.3. Bursa Siyahı

It is a variety with the highest production potential after Sarılop. Fruit ripening continues from the beginning of August to mid-October in the Aegean region and from the beginning of September to mid-November in the Bursa region. The fruits are large and round in shape. The shell color is dark purple or purplish black shown in Photograph 1.5. The shell structure is durable, and the fruit flesh is tight-textured and resistant to transportation. It is a variety with large fruits, showy, attractive with its peel and inner color, good quality table, and suitable for freezing⁵⁴.



Photograph 1.5. The Picture of Bursa Siyahı

⁵⁴ Mehmet Özkul et al., “Phenological Development Stages and Effective Temperature Total Demand in Bursa Siyahı Fig Variety,” *ISPEC Journal of Agricultural Sciences* 6, no. 2 (June 15, 2022): 260–71.

1.3.2.4. Yeşilgüz

It is a late maturing, high-quality table variety with an attractive appearance with its dark green skin color and red flesh color shown in Photograph 1.6., originating from the Aegean Region. The ripening period is the beginning of August - mid-October and the harvest season is long. Fruit weight is 54-56 gr on average, the bark is light green with white spots, and it peels off easily.



Photograph 1.6. The Picture of Yeşilgüz

1.3.2.5. Morgüz

It is one of the common table figs in the Aegean region, and it is a variety that can produce fresh fruit until the end of November. The ripening period is between 15 August and 15 November. The average fruit weight is 63-72 gr. The color of the bark is mottled purple, striped purplish green shown in Photograph 1.7. The fruit's inner color is red. It is a slightly sweet variety that peels off easily.



Photograph 1.7. The Picture of Morgüz

Figs that came to İzmir had some differences in terms of size and value. The sarılop was known for its thin crust, light yellow color, and deliciousness. Göklop differed from the sarılop type in that its shell was light green in color. 98% of those bought and sold in the market were of this type. Bursa siyahı was distinguished from the others by the whiteness of its crop, and its quantity was less than others. It was consumed fresh. In other words, it did not have a very important place in the dried fruit sector. Black and purple figs were not kept in the market but were sold in the inner regions. Sometimes it was mixed with scrap figs⁵⁵.

1.4. Fig Production and Efforts to Increase Productivity

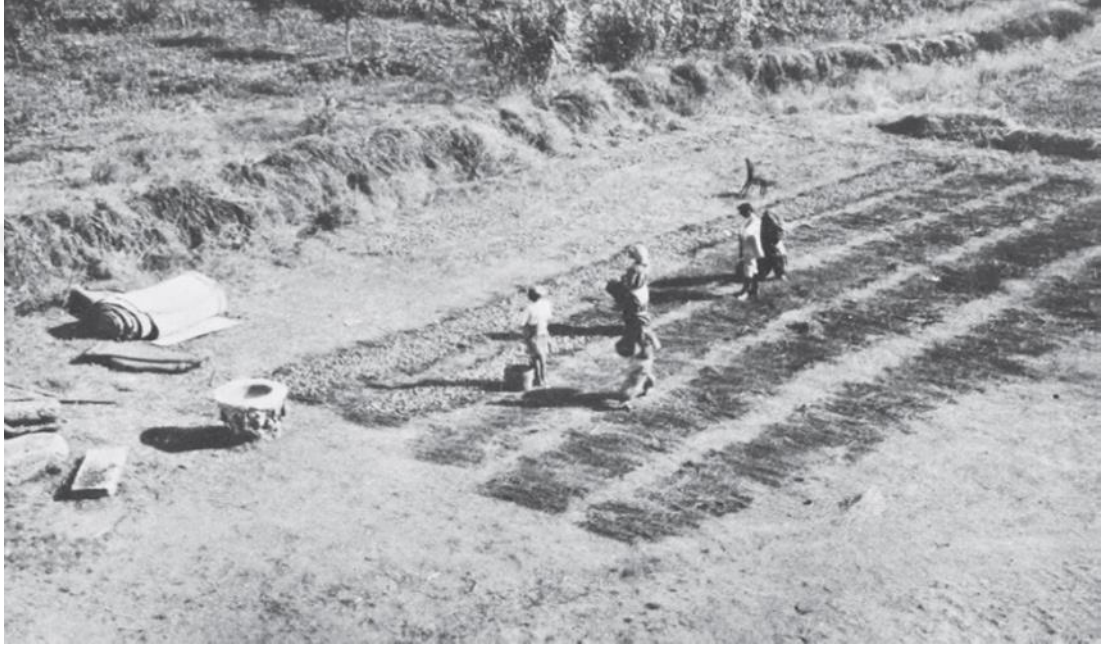
Fig trees were augmented by seeds (*tohum*), dipping (*daldırma*), and cuttings (*çelikleme*). Trees grown from seed became stronger and more durable. In the *daldırma* method, after the sprouts that emerged on the sides of the tree were pruned, they were dipped into the pits dug at a depth of one inch in February and March and left in the soil that winter. It was planted in suitable places in the spring of the following year. *Çelikleme* method, on the other hand, was the most used method and considered more suitable by the villagers. Cutting was done either in the spring or in the fall. In order to make cuttings, straight branches with the thickness of a thumb and approximately 25-30 cm in length were cut and buried in the previously fertilized soil. It was covered with soil, one-third of which was outside and two-thirds of which was inside⁵⁶. The fig trees began to produce when they were six years old, and the fruit that started to ripen in mid-August was collected and dried in the open air.

With the month of August, a feverish activity begins in the fig gardens; from the middle of the month, the ripe fruit falls on the dry grass spread at the bottom of the tree. Fallen figs must be collected within 24 hours. This work is tried to be handled in small-scale gardens with domestic and close environment labor. But as the garden grows, seasonal labor is required for harvesting and subsequent stages. When the drying stage comes for the collected figs, they are immediately plucked and dried in *incir harmanı*, a lump of soil raised six inches from the ground and leveled with a bush. The figs are stacked on top of it, touching each other. Figs, which shrink under

⁵⁵ Mehmet Ziya, *İncir* (İzmir: Bilgi Matbaacılık Anonim Şirketi, 1928), 16.

⁵⁶ Özgün, "İzmir ve Artalanı," 322.

the hot sun in a week and reach half of their original size, are collected and classified according to their quality. The highest quality figs, called "Eleme", are packed in dust-proof, black sacks made of goat hair. Since these sacks are expensive, some manufacturers prefer to rent these sacks from camel traders. Ordinary yellow linen sacks are used for figs, which are called scrap and are mostly consumed in the region or used for making spirits⁵⁷.



Photograph 1.8. Fig Threshing (*İncir Harmanı*)

During the Tanzimat period, a management approach emerged that aimed to modernize by making social and administrative reforms and to support these reforms with the steps to be taken in the economic field⁵⁸. These reforms, which re-centralized the administrative structure of Western Anatolia, also transformed the agricultural life of the region. The reforms created a large number of mainly Turkish smallholders who felt the real weight of the reformed tax system. However, those who collected these taxes were no longer powerful Turkish notables. Rather, non-Muslim merchants and

⁵⁷ Erkan Serçe, "Emek ve Sermaye Arasında İncir Ticareti ve İzmir," in *İncirin Akdeniz'deki Yolculuğu*, ed. Alp Yücel Kaya (İzmir Büyükşehir Belediyesi, 2019), 88–89.

⁵⁸ Pullukcuoğlu Yapucu, *Modernleşme sürecinde bir sancak*, 67.

industrialists, whom the institution of citizenship regarded as theoretically equal, bought most of the new tax farms⁵⁹.

This goal of "*imar-ı mülk*", which was clearly reflected in the decisions and practices of the state organs, led to the emergence of an economic policy, and the area where efforts have been made to modernize agricultural techniques through agricultural education⁶⁰.

The Tanzimat administration first started by creating the staff to carry out the agricultural development program. In this respect, the first development was the establishment of an "Agriculture and Industry Council" in 1838 under the Ministry of Foreign Affairs. The name of this institution, which took on the task of developing agriculture, industry, and trade, was later changed to "Meclis-i Umûr-ı Nafia" and was efforts have been made to modernize agricultural techniques through agricultural education⁶¹.

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The main objectives of the agricultural development policy implemented by these cadres, whose numbers and effectiveness were increasing, were to increase and diversify production, to ensure foreign trade balance by encouraging the production of agricultural products for foreign demand, to meet the raw materials needed by domestic industrial facilities with domestic production, and to modernize agricultural

⁵⁹ Goffman, "İzmir," 143–44.

⁶⁰ Rıfat Önsoy, "Tanzimatta Üretimi Çağdaştırma Çabaları: Ziraat ve Orman Mektepleri," in *Osmanlı Dünyasında Bilim ve Eğitim: Milletlerarası Kongresi*, ed. Hidayet Y Nuhoglu (International Congress on Learning & Education in the Ottoman World, Istanbul: IRCICA, 2001), 483.

⁶¹ Önsoy, 483.

⁶² Önsoy, 480–85.

production tools and techniques. In accordance with these objectives, studies have been carried out to identify and solve the problems that hinder economic development, various encouraging and regulatory policy measures have been implemented, and attached to this ministry after the establishment of the Ministry of Commerce in 1839⁶³.

However, the most important development in terms of the emergence of the agricultural bureaucracy during the Tanzimat period was the Agricultural Council, which was established under the Ministry of Finance in 1843, but later attached to the Ministry of Commerce. The main duties of this council were to make suggestions by conducting investigations and research on increasing agricultural production, ensuring foreign trade balance, and raising the income and welfare level of the people. This institution, thought to be the highest advisory body of the state on economic issues, was indeed the maker of comprehensive economic development policies in the early years of the Tanzimat⁶⁴.

Policies include improving seeds, plant, and animal breeds, granting customs exemption for agricultural tools to expand modernization in agriculture, and establishing educational institutions that would enable producers to acquire theoretical and practical knowledge. Organizing prize competitions to popularize innovations in agriculture and opening idle lands to agriculture was on the agenda of the agricultural bureaucracy.

1.4.1. Agricultural Schools

Increasing agricultural production was seen as an important issue in the Ottoman Empire, where most of its people were engaged in agriculture. To achieve this, high and middle-level agriculture schools (ziraat mektebi) were opened. From the Tanzimat to the Republic, some developments related to vocational and technical education have been tried to be given to the younger generations with various institutions. Although Türkiye is an agricultural country, the establishment of schools in this field has been

⁶³ Necmi Odabaşı, "Mihaliç Çiftlikât-ı Hümâyûnu ve İdaresi" (Bursa, Uludağ Üniversitesi, 2014), 279.

⁶⁴ Güran, "Zirai Politika ve Ziraatteki Gelişmeler, 1839-1876," 45–46.

quite late. For the first time, an agricultural school was opened in Yeşilköy under the name of "Ziraat Talimhanesi" in 1847. The establishment purpose of the school is to develop cotton, which is the raw material for the yarn needed for the cloth weaving factory opened in Yedikule, and to develop cotton production in Türkiye in general.

An American expert named Davis was also assigned to the school, and Agaton Efendi, one of the first Ottoman youths who had received agricultural education in France, was assigned as a translator to him. This person would also later become the first Christian Minister in government. Also on the staff of the school are Kevork Efendi and French Engineer Monsieur Karınca⁶⁵, who gives French lessons⁶⁶. Although this school was opened to develop cotton agriculture, the education in the school also included fields such as agriculture, animal husbandry, viticulture, road and bridge construction, and plant and animal diseases⁶⁷. Despite this, it is understood that the school looks more like a practice farm. As Osman Nuri Ergin says, "A student has little difference from an agricultural worker"⁶⁸.

The interest in the multi-purpose Agricultural School, which was established with great hopes, gradually decreased. The fact that almost all of the students of the school were chosen from Istanbul hindered the idea of bringing new teaching methods to the provinces through students from the provinces. Because students from Istanbul did not seem very willing to go to the countryside⁶⁹. For all these reasons, the school was closed after about two and a half years, and the students were distributed to various institutions. However, the teaching staff was retained and assigned to prepare and translate the books on agriculture and trade, which were lacking in the school.

Despite the school's closure, some Ottoman intellectuals like Amasyan Efendi continued to defend the necessity of such an educational institution for the country's agriculture. It was not enough to send young people to be employed in the agricultural sector to Europe and be educated there. Similar agricultural schools in the West had to

⁶⁵ This is an Ottomanized name, the original one remains unknown.

⁶⁶ Sevtap Kadioğlu, "Osmanlı Döneminde Türkiye’de Ziraat Okulları Üzerine Notlar ve ‘Tedrisat-ı Ziraiye Nizamnamesi,’” *Kutadgubilig: Felsefe Bilim Araştırmaları*, no. 8 (2005): 241.

⁶⁷ Önsoy, "Tanzimatta Üretimi Çağdaştırma Çabaları: Ziraat ve Orman Mektepleri," 482.

⁶⁸ Osman Ergin, *Türkiye Maarif Tarihi*, vol. 1–2 (İstanbul: Eser Matbaası, 1977), 566.

⁶⁹ Önsoy, "Tanzimatta Üretimi Çağdaştırma Çabaları: Ziraat ve Orman Mektepleri," 483.

be opened in Türkiye. This idea spread more and more and found support in society. The schooling movement, which started again with the opening of Halkalı Agricultural School in 1890, continued with the agricultural schools of Edirne, Bursa, Adana, Ankara, Sivas, Kastamonu, and İzmir Seydiköy.

1.4.1.1. Seydiköy Ziraat Mektebi

In 1884, an Agricultural School was built in İzmir by spending 16,000 liras from the revenues of the *menafi*⁷⁰ funds. But this school could not be opened; Later, it was transformed into Mekteb-i Sanayi. Although İzmir needed an Industry School, it was obvious that Aydın Province's commercial priority was for soil crops. Agricultural School, on the other hand, was established to spread and generalize farming with the new method.

On May 4, 1893, Grand Vizier Cevad Pasha asked the Minister of Internal Affairs in an official letter why the school, which was built as an Agricultural School, was converted into an Industry School⁷¹. In response, the Minister of Internal Affairs stated that this school was already designed to be an Agricultural School and explained the issue as follows⁷²:

To prevent the children of non-Muslim Ottoman subjects from going to foreign countries for education, it was necessary to build a Sultani School in each of the big cities, such as Izmir, Thessaloniki, and Beirut. Twelve years ago, a written order was sent from the Grand Viziership to some provinces regarding this provision by finding funds and a place locally. İzmir requested permission by showing 2/3 of the income of the *menafi sandıkları* and got a license to build a Mekteb-i Sultani in Karataş, and had a school built, spending a total of 18,000 liras. However, since 5-6 thousand liras a year could not be found for this school, the school could not be opened. Later, it was decided that this school would become the *Askeri İdadi Mektebi*. Various correspondences were made between the Government and the Ministry of War on this

⁷⁰ For detailed information about the funds see: Ferhat Güngör, “Osmanlı Devleti Zirâî Kredi Teşkilatları (1863-1888)” (PhD Thesis, Isparta, Süleyman Demirel Üniversitesi, 2015).

⁷¹ “BOA DH MKT 33/40” (n.d.).

⁷² “BOA DH MKT 33/40.”

subject. It was decided that the establishment of the *Askeri İdadi Mektebi* would not make sense unless the *Askeri Rüşdiye Mektebi* was built in İzmir.

Although this school was intended to be used as an Agricultural School, it was necessary to have sufficient land in and around the places where the agricultural schools would be located and to have the students practice on this land. It was decided that this school could not be used as an Agricultural School since it was located between some buildings and on the beach, and there was no land to be cultivated around it. All in all, this school has become the new building of the Hamidiye School of Industry.

Thereupon, the Aydın Province decided to purchase land in a suitable place in İzmir and build an Agricultural School. However, since it was understood that 5-6 thousand liras would be spent on this, many correspondences were made between the province and the Ministry of Public Works. Finally, it was decided to buy the land and establish the school after the specified amount of money was taken from the funds transferred to the Ziraat Banks. This time, the Ministry of Finance did not allow it. Money could not be taken. Necessary land could not be purchased, and the school could not be built⁷³.

In 1902, with the permission of the sultan, “Practicing School for Viticulture and Grafting” was established in Seydiköy Numune Farm to show the local people about the improvement and cultivation of agricultural lands, one of the most important wealth sources of the province, in terms of scientific methods and to teach them by practicing⁷⁴. In summary, this school aimed to teach the native and necessary practical and theoretical knowledge of agriculture.

The school, whose principal and teacher was Hüseyin Avni Efendi, who graduated from Halkalı Agricultural School, accepted 12 students per year. Each of these students was given a monthly salary of 200 kuruş for their living and course materials. The education lasted from the beginning of March until the end of May. In June, the students were duly tested by the examination committee formed under the supervision

⁷³ “BOA DH MKT 33/40.”

⁷⁴ “BOA AVS” (1326), 156.

of the Provincial Agriculture Inspector. Those deemed sufficient were given diplomas approved by the Ministry of Forestry, Mines, and Agriculture⁷⁵.

When there were many students who wanted to attend the school, students were accepted as listeners. These listeners could not only receive the salary that the school administration gave to its students, but they were still accepted as students of the school. A total of 68 students graduated from 1902, the school's establishment date, whose education period is three years, until the end of 1907. While 64 of them received a salary, 4 of them attended school as listeners⁷⁶. Although their area of expertise was viticulture, thanks to courses and pieces of training given by the school, they played vital roles in increasing fig production.

The school was renamed Seydiköy Bağcılık, Bahçıvanlık, Böcekçilik ve Mayiat-ı Mütahammire Ameliyat Mektebi after restructuring in 1912⁷⁷. The school was located in the east of Seydiköy district, 132 meters above sea level, in a clean-air place, as shown in Photograph 1.9.

⁷⁵ “BOA AVS,” 157.

⁷⁶ “BOA AVS,” 157.

⁷⁷ Hüseyin Rıfat, *İzmir 1914: Aydın Vilayeti 1330 sene-i malîyesi ticaret rehberi* (Izmir: Akademi Kitabevi, 1997), 88.



Photograph 1.10. Gazimir Railway Station⁸⁰

The Ottoman government strengthened the school's teaching staff and employed foreign teachers to develop students not only in vocational education but also in farm management and to show the public an example of a modern farm. Monsieur Loran Lospen, whose employment was approved by the irade-i seniyye dated 2 Cemaziyel-Ahir 330, was one of these teachers⁸¹.

As stated in the first article of the contract, which consists of seven articles, Monsieur Loran Lospen will teach viticulture and horticulture at the Seydiköy school and will arrange and manage the vineyards and gardens in an exemplary manner (*numune-i imtisal olacak surette*)⁸². The school was built on 1475 acres of land, but the land was not suitable for agriculture because the soil was too clayey. The area that could be cultivated under the management of Lospen was only 100 acres. The division of the hundred acres of land is as follows in Table 1.2.⁸³:

⁸⁰ "The Heritage of Seydiköy - Alex Baltazzi, 2009."

⁸¹ "BOA İ TZT 1/8" (n.d.).

⁸² "BOA İ TZT 1/8."

⁸³ Rifat, *İzmir 1914*, 90.

Table 1.2. The Division of the Hundred Acres of Land

Vineyard	14 Acres
American Vine Seedbed	15.5 Acres
Truck Garden	2.5 Acres
Fruit (Eşcar-ı Müsmere) Trees	10 Acres
Olive Grove and Forest	15.5 Acres
Empty	42.5

The purpose of the establishment of this school was to raise well-educated experts for viticulture, horticulture, insect breeding, and *Mayiat-ı Mütehammire* (fermentation technology) production classes. After becoming acquainted with these, those who would graduate with a diploma would be able to practice their art on their own behalf, both in their own private lands and in other agricultural institutions. It was not necessary for them to be employed in the civil service. However, those who graduated from this school would be preferred primarily for the official positions deemed appropriate in agricultural schools and state-owned model farms (*numune çiftlikleri*)⁸⁴.

Education in this school, practically and theoretically, lasted for two years. Since there were 20 students in each class, the school's overall student population was 40. According to the program, the lessons were practically taught in the academic year. By showing the practice and theory of each lesson separately, the student himself made all kinds of agricultural operations to become accustomed to his task. For the student to specialize in viticulture, horticulture, insect breeding, and various agricultural industries, the student was occupied with half-day theoretical lessons and half-day service and practice per the program organized according to the season. In each lesson, students were sent to private vineyards and gardens, agricultural establishments, and factories for internships several times a year, apart from the lesson and practice shown in the school to increase the students' knowledge. In order to facilitate and make teaching more effective, various seeds, plants, animals, minerals, viticulture, horticulture, insectivore, and agricultural industry tools and equipment in the museum

⁸⁴ Rifat, 90.

hall of the school, and books and agricultural journals available in the library were presented to the student's use⁸⁵. Students practicing in the school are shown in Photograph 1.11.



Photograph 1.11. Students Practicing in the School⁸⁶

The school was free and boarding. The number of students to be admitted to the school was determined, and the number of students to be admitted each year was announced in the newspapers after the school directorate was determined. The following characteristics were sought in the students to be accepted to the school⁸⁷:

- 1) They must be Ottoman subjects and farmers,
- 2) Must have good morals,
- 3) Must be between 15 and 18 years old,
- 4) His body must be sound and disease free

⁸⁵ Rifat, 90–91.

⁸⁶ “The Heritage of Seydiköy - Alex Baltazzi, 2009.”

⁸⁷ Rifat, *İzmir 1914*, 91.

A student who meets these conditions and wants to enter the school should apply to the school directorate by adding the following documents to his petition by the 15th of August⁸⁸:

- 1) Civil registry extract,
- 2) Good conduct certificate approved by the Municipality or the Council of Administration,
- 3) Health report from the municipality doctor stating that he does not have any disease,
- 4) The diploma of the school where he studied.

For whatever reason, applications after the 15th of August were not accepted. If the number of those who wanted to enter the school were more than the acceptable amount, a competition test would be held among the suitors, and those who proved their proficiency would be accepted. The competition exam would be made from Turkish, Recitation, Spelling, Calligraphy, Four Operations, Ottoman Geography, and Ottoman History courses⁸⁹.

As it is understood, it was important for the students to be selected for the school to be good at Turkish, to know the four operations, and Ottoman history and geography. The acceptance of those with a stronger Turkish language among those who get equivalent grades in this exam⁹⁰ reveals that Turkish is the most influential of these courses.

The courses taught at the school were⁹¹:

Turkish, French, Akaid, Four Operations, Hendese, Ottoman and World Geography, Science, Plants, General Agriculture, Viticulture, Vegetable Gardening, Flower Gardening, Insect Breeding, Mayiat-ı Mütahammire production.

⁸⁸ Rıfat, 91.

⁸⁹ Rıfat, 91.

⁹⁰ Halil Özeçoğlu, "Modernleşme Sürecinde İzmir'de Müslim ve Gayrimüslimlerin Eğitime Karşılaşım Bir Yaklaşım (1856-1908)" (İzmir, Dokuz Eylül Üniversitesi, 2009), 116.

⁹¹ Rıfat, *İzmir 1914*, 91.

In 1915, at the governor's request, it was decided to move Seydiköy Agricultural School to Or Yehuda Farm School. In its place, Sanayi-i Ziraat Mektebi was established⁹².

Towards the end of the 19th century, Jewish organizations started to establish farms and agricultural schools by purchasing lands in the areas where Jews lived in the Ottoman Empire, and they followed the policy of resettling Jewish families living in Eastern Europe and Russia in these lands. The reason behind this work might be to grow up a generation to know how to farm for the envisioned Jewish state. Or Yehuda and its farm were one of them.

Or Yehuda land is 34,000 acres, of which 3,000 have been allocated to the school for educational purposes. The school administration is authorized both in the admission of students and in the use of the income to be obtained from the cultivation of the land. On December 10, 1914, Zuckermann, the director of Or Jehuda agricultural school, wrote a letter to JCA (Jewish Colonization Association) president Dr. James Simon and JCA delegate and observer Niego, explaining Rahmi Bey's initiative and asking for help. A wealthy businessman, James Simon is also an active member of many Zionist organizations and has high-level relations in the German bureaucracy. In his letter, Zuckermann stated that the Governor of Izmir, Rahmi Bey, wanted to buy the Or Yehuda agricultural school and 3,000 decares of land affiliated with it to transfer the Seydiköy Agricultural School to the Or Yehuda agricultural school in Akhisar. The governor held meetings with the association's representatives regarding the conditions of this transfer process. In his letter, Zuckermann noted that Rahmi Bey wanted to seize the agricultural school together with his land by force. Accordingly, Rahmi Bey asked Zuckermann for the school building and 3,000 decares of land worth approximately 350,000-400,000 francs around it, and in return, he offered to take the number of students to the boarding school free of charge every year to be determined by the association. In response, Zuckermann proposed to the governor that Muslim students be admitted to the school on the condition that the school's operation remains with the association. However, Rahmi Bey did not approach this offer positively. Zuckermann wanted the governor to be persuaded and, if possible, to take steps in this

⁹² Özeçoğlu, "Modernleşme Sürecinde İzmir'de Müslim ve Gayrimüslimlerin Eğitime Karşılaşım Bir Yaklaşım (1856-1908)," 116.

regard after the First World War. For this, he asked Dr. James Simon to activate the German ambassador in Istanbul, who had good relations with the governor of Izmir, Rahmi Bey, and thus to influence the governor⁹³.

Zuckermann, in his letter to Niego, urged action before the farm was confiscated⁹⁴: “In order not to waste time and act immediately, I appeal to your title and initiative. Otherwise, we will lose this beautiful farm because whatever the governor's offer is, it is an ever-increasing confiscation.”

Zuckerman's efforts were unsuccessful. In June 1915, Governor Rahmi's wish came true, and the government seized Or Yehuda's school and administrative buildings and 500 acres of land, and the school in Seydiköy was moved here⁹⁵.

Considering the fact that the agricultural school was established in Seydiköy in 1902 after the sample vineyard in Aydın province, and beyond that, the activities of testing modern agricultural methods and establishing nurseries, especially on the scale of Western Anatolia, it is obvious how much it contributed to the agricultural potential of the region. Although we do not have fig-specific data on how much these schools contribute to the production, what we know about grapes may give us an idea. In 1908, 60,000 saplings were produced in the Seydiköy American vine nursery and distributed free of charge to those who requested it from the surrounding settlements. In 1908, it was seen that 908,800 American grapevine saplings were grown in such state-owned nurseries in Seydiköy, Urla, Karşıyaka, and Manisa, and all of them were distributed to the public free of charge, as in previous years. Three hundred thousand grape-vine rootstocks grown in 1910 were also distributed to other provinces of Anatolia⁹⁶.

⁹³ Ahmet Asker, “Savaş Yıllarında Akhisar’da Bir Ziraat Okulu: Or Yehuda,” *MCBÜ Sosyal Bilimler Dergisi* 15, no. 3 (2017): 54.

⁹⁴ Asker, 55.

⁹⁵ H. Siren Bora, “Alliance Israelite Universelle’in Osmanlı Yahudi Cemaatini Tarım Sektöründe Kalkındırma Çalışmaları ve İzmir Yakınlarında Kurulan Bir Çiftlik Okul: ‘Or Yehuda,’” *Çağdaş Türkiye Tarihi Araştırmaları Dergisi* 1, no. 3 (1993): 397–98.

⁹⁶ Cahit Telci, Hasan Mert, and Turan Gökçe, *Seydiköy’den Gaziemir’e: bir kentleşme süreci* (İzmir: Gaziemir Belediyesi, 2003), 90.

1.4.2. Opening of New Lands to Cultivation

In the second half of the 1800s, farmers in Western Anatolia moved slowly away from growing cereals and cotton and toward growing figs and grapes⁹⁷. The expansion of fig farming paralleled the expansion of human habitation and land usage through grain farming and commercial agriculture and land reclamation via cotton cultivation. Western Anatolia's social, economic, and biological environment changed significantly when figs became a commercial crop. In the latter decades of the nineteenth century, fig trees were planted commercially virtually everywhere in the region, from the Mediterranean coast to the peaks of the hills. As Inal says, *“It would not be an exaggeration to say that what the banana meant for tropical lands was denoted for Western Anatolia by the fig and the grape.”*⁹⁸

People were able to do more types of farming when they learned how to grow figs and vines, and they were also more likely to reclaim the land that had been abandoned. During this time, many abandoned land was found in highlands and remote areas, so people spent a lot of time clearing out the rocks and forests on the hillsides to plant fig trees and vines. In the middle of the 19th century, there was a steady rise in population and a big change in farming, which led to the opening of new lands for growing cereal and cotton. Between the 1840s and 1860s, a lot of work went into clearing, cleaning, and reclaiming the land on the edges of towns, villages, pastures, and forests to make fertile and productive farmland⁹⁹.

Ottoman officials in Istanbul had given control of marshes, bogs, riverbanks, and shorelines to local power brokers for hundreds of years because they didn't think there was much room for large-scale farming that would bring in a lot of tax. Wetlands were often rendered invisible in central bureaucratic correspondence as a consequence. Given this tangential interest from authorities, academics have tended to regard early-modern wetlands as voids. On the other hand, wetlands in the nineteenth century were seen as places of putrefaction, rotting, and disease breeding¹⁰⁰.

⁹⁷ Inal, “A Port and Its Hinterland,” 177–78.

⁹⁸ Inal, “Fruits of Empire,” 555.

⁹⁹ Inal, “A Port and Its Hinterland,” 175.

¹⁰⁰ Semih Celik and Christina Luke, “Of Wetlands and Reclamation Regimes: Climate Change, Social Upheaval, and Political Practice in Western Anatolia in the Long Nineteenth Century,” ed. C.H.

To take health measures, a commission consisting of the sanitary inspector, the public utility manager of the province, and the engineers were formed, and the decisions of this commission on the lands were acted upon. After a thorough examination of the marshes by the Commission, large-scale maps were drawn. Particular attention was paid to some issues during the preparation of the maps. First of all, if there are areas within the marshes where their owners make agriculture, they are shown in special colors on the map, as shown in Photograph 1.12. The second important issue is using different colors and signs to show that some places on the map are not included in the lands to be dried. Thirdly, the commission approves the map after the transactions' completion. The fourth step is to examine by the administrative council on the map, which is accepted as correct, and the certificate was prepared separately by the commission¹⁰¹.



Photograph 1.12. Marshes around Izmit Bay and Sapanca Lake¹⁰²

Roosevelt and J. Haldon, *Winds of Change Environment and Society in Anatolia*, January 1, 2022, 251–52.

¹⁰¹ Derya Geçili, “19. Yüzyılda İzmit’te Bataklıkların Kurutulması İçin Yapılan Çalışmalar” (Uluslararası Çoban Mustafa Paşa Kocaeli Tarihi Kültürü Sempozyumu, Kocaeli, 2017), 612.

¹⁰² “BOA HRT.h 584/1,” (n.d.).

Many different reasons have been effective in the state's struggle against the marshes. These reasons differed according to time and place. For example, when the marshes were on the army's transit route, it could cause problems in the dispatch of the soldiers. In such cases, orders could be sent by the sultan and the central government organs to the administrators of the settlements on the army route to take precautions against the marshes. For example, on May 10, 1791, while the Ottoman-Russian Wars continued, a judgment was sent to the kadis of the districts near Shumen. As the army would arrive at Babadağı by moving from the Shumen Sahara, it was ordered by the judges that the marshes should be drained and the narrow and bushy roads should be straightened¹⁰³.

Another purpose of draining the marshes was to prevent the bad smells emitted by the marshes. The bad smell spread around the marsh called Kofalık in Çanakkale, harming the health of the poor people and the soldiers in the barracks and castles. A good example is a document from 1835, which ordered the people of Biga and the four castles to work together, to drain the marsh above, and to give workers bread and the necessary tools¹⁰⁴.

The intense wave of immigration from the lands lost by the Ottomans, especially after the 93 War (the 1877-78 Ottoman-Russian War), and the settlement of the refugees are also reasons for the projects of draining the marshes because the land that emerged with the draining of the marshes was generally used either for the settlement of immigrants or agricultural activities¹⁰⁵. Correspondence regarding the allocation of agricultural lands to be acquired by draining the marshes in the Konya Plain to settle Muslim immigrants also reveals this¹⁰⁶.

The issue of reclamation of unproductive lands was one of the important reasons for the drying up of marshes. In Aydın Province, the damage caused by the Menderes River in the relationship between production and consumption by flooding the land it crosses from time to time was presented to the "Ministry of Agriculture" as a report,

¹⁰³ "BOA C NF 3/116".

¹⁰⁴ "BOA C SH 6/274".

¹⁰⁵ Kurt, "II. Abdülhamid Dönemi Nafia Çalışmalarına Bir Örnek," 522.

¹⁰⁶ "BOA İ TNF 17/44" (n.d.).

and this report was published in the "Ahenk" newspaper, one of the leading newspapers of the province. According to this report, 250 thousand decares (*dönüm*) of the land on which the Menderes River passed could not be used as it was under water. This meant that 1/3 of the 750 thousand decares of land, one of the main fig production areas, could not be used. While an annual income of 40 million kuruş was obtained from these fertile lands, 5 million kuruş of this belonged to the government's *Aşar* share, and the remaining 35 million kuruş belonged to the people¹⁰⁷. To solve this problem and make Menderes River and its hinterland useable, an order was issued to grant concessions to Ohannes Samancı, Abdullah Efendi, and Monsieur Nathan Dreyfus for drying the marshes around the Menderes River for agriculture and making the river ready for ferry operation¹⁰⁸.

It is seen that the financing for the draining of the marshes is primarily tried to be met from the state treasury, but mostly by giving concessions, borrowing, benefiting from the voluntary efforts of the regional leaders or the people, and establishing a company, the improvement (*ıslah*) activities were continued. *İzmir İmarat ve İnşaat-ı Umumiye Osmanlı Anonim Şirketi*, which was established in 1917 by Ahmed Paşazade Zeki Bey, his partners, and shareholders to be headquartered in İzmir and to operate in the fields of sea filling, dock construction, marshes drying, building construction, tram operation, and similar fields is a good example of this¹⁰⁹.

To sum up, Western Anatolia's market-oriented economy began in the 1840s and united city and rural. The region's tremendous agricultural potential attracted money and manpower, changing farmers' views of nature as a resource to be exploited. Farmers gradually drained marshes, reclaimed land, and replaced forests and woods with fields and gardens in Western Anatolia. In the end, commercial agriculture extended out over vast areas to feed populations that, by the end of the nineteenth century, were bigger and more settled than they had ever been before. In other words, the population shifts, economic changes, and technical advancements that occurred in Western Anatolia in the middle of the nineteenth century drew individuals from urban

¹⁰⁷ Özgün, "İzmir ve Artalanı," 396.

¹⁰⁸ "BOA A DVN MKL 30/34" (n.d.).

¹⁰⁹ "BOA A DVN MKL 64/15" (n.d.).

and rural areas together in a unified attempt to incorporate the rich river valleys into global networks of production and commerce.

The expansion of cereal crops was observed in the 1850s. In the 1860s, farmers began to progressively transfer their focus from grains to cotton production. In a similar vein, the significance of cotton grown in Western Anatolians reduced after the conclusion of the American Civil War since transatlantic commerce eventually returned to its pre-war levels. As a kind of compensation, the cultivation of figs and grapes developed into a significant economic activity in Aydin and the surrounding areas in the latter half of the nineteenth century. Beginning in the 1870s and continuing forward, the cultivation of these two crops combined acted as a dynamic force that encouraged the development of commercial agriculture in previously undeveloped regions of Western Anatolia. The introduction of railroads, the establishment of commercial networks, and the development of processing, packing, and shipment operations facilitated the production and trade of figs and raisins. As a result, residents of rural areas reclaimed large tracts of abandoned land for the purpose of planting figs and vines¹¹⁰. Additionally, the number of figs that were exported on an annual basis reached thousands of tons, as is seen in the trade parts.

1.4.3. Smuggling

With its numerous bays, the region was very suitable for transporting goods from the sea and smuggling. It is unthinkable that many brave sailors did not take advantage of this situation. The state, so to speak, would encourage them and was blind to transporting non-critical goods to the West. Officials tried to keep smuggling at a level that would not harm the military operation and disrupt the supply network¹¹¹. In the 17th century, the port of Izmir developed and became an important import and export center. Domestic and foreign merchants began to appear in the port. The number of those who resorted to smuggling to pay less tax was not small. The fact that ships were loaded and unloaded outside of the official customs hangars, Ottoman officials were

¹¹⁰ Inal, "A Port and Its Hinterland," 189.

¹¹¹ Pullukcuoğlu Yapucu, *Modernleşme sürecinde bir sancak*, 208.

not allowed to search the anchored ships, and foreign merchants had houses directly connected to the sea facilitated smuggling¹¹².

The empire did not completely lose control of the region, but there were times when it failed to do so properly. Italian and Venetian sailors, who imported grain and other foodstuffs from the region by official or illegal means in the 15th and 16th centuries¹¹³, were replaced by foreigners who were engaged in the cotton, wool, and firearms trade in the 17th century¹¹⁴. Smuggling continued throughout the 19th century and into the early 20th century. In these centuries, the products and amounts subject to smuggling were different than before. The reason for this difference was the changing conditions. The bankruptcy of the Ottoman finances, Ottoman Public Dept Administration (*Düyun-u Umumiye*), and the negative environment created by these left the producer in a difficult situation. The country's economic problems caused the civil servants not to receive their salaries in full and on time¹¹⁵, and they tended to illegal work and smuggling.

Although dimensions and tools need to be studied separately, figs also had been a subject of smuggling since the second half of the 19th century. While it is not difficult to guess that it is smuggled as fruit, the main issue that interests us is the smuggling of saplings abroad, either by resident consulates in the region or by foreign traders.

¹¹² Goffman, "İzmir," 122.

¹¹³ Daniel Goffman, *İzmir ve Levanten Dünya 1550-1650* (İstanbul: Tarih Vakfı Yurt Yayınları, 1995), 6–31.

¹¹⁴ Pullukcuoğlu Yapucu, *Modernleşme sürecinde bir sancak*, 208.

¹¹⁵ Pullukcuoğlu Yapucu, 211.

CHAPTER II

TRADE

It is a frequently expressed thesis that in Ottoman society, trade was an activity that was widely carried out by non-Muslim subjects, and the Muslim community was not very interested in trade, so the Muslim people were constantly deceived by non-Muslims. It is also accepted that the capitulations, especially the Baltalimanı Trade Agreement, caused great damage to the Ottoman production and trade sectors. This widely accepted view is another matter of debate. Despite all the negativities, the Ottoman manufacturing sector and commercial life did not accept extinction without reacting to the new order, resisted, or made certain attempts to adapt to the renewed order. It is clear that trade was a very important activity in the nineteenth century, and the Muslim element couldn't stay out of trade in Izmir and its background, one of the most important port cities of the Empire. It is necessary to look more carefully at the accepted general approaches that every stage of trade was organized by non-Muslim Ottoman subjects or foreign capital.

It would be useful to evaluate the community engaged in trade in the empire's lands under the name of Ottoman subjects without discriminating between Muslims and non-Muslims. This is also a practical solution, especially concerning domestic trade¹¹⁶.

Considering the foreign trade of the Ottoman Empire for the second half of the 19th century, the following conclusions are reached in terms of general trends. The shares of agricultural products, raw materials, livestock, and hunting-based products in the foreign trade of the 19th century Ottoman Empire in exports and imports show that the Empire was a buyer of semi-finished and final products and a seller of raw materials and agricultural products like figs in foreign trade in this century. It is understood that

¹¹⁶ Özgün, "İzmir ve Artalanı," 165.

the import and export of the ports, where a significant part of the foreign trade is carried out, also showed such a development¹¹⁷.

2.1. Fig Trade and Role of the Izmir Port

2.1.1. Fig Trade

Figs have been among the export products since the seventeenth century. Figs, a luxury item for the Western table, are listed by Elena Frangakis Syrett as a secondary export item in the eighteenth century without specifying quantity or value¹¹⁸. However, until the mid-nineteenth century, we did not have data on how much of it was in total exports. Fig, one of the most important products exported from the Izmir port preserved its status after the second half of the 19th century.

The figs to be exported were brought to Aydın and Nazilli on the caravan route. Then the high-quality ones were sent to Izmir to be exported mainly to Western Europe, and the worse quality to Kusadasi to be exported to Greece¹¹⁹.

The most important agricultural product of Aydın Province, the fig, a commercial commodity used in two ways, one for edible and the other for distillation, was in demand from many countries. Figs loaded in sacks were taken to the nearest train station by camels. The fig sacks that reached İzmir by trains were transported to the warehouses of the buyer (intermediary) merchants using camels. Camels were preferred, as the traditional horse cars caused the fig crop to pile up and damage it. The first time that fig met the cameleer, the sale was starting. The most important capital of the cameleer was his camel, bags, and character¹²⁰. Each village had one or two cameleers, and they kept the producers connected by meeting their financial needs throughout the year. In addition, many acted as intermediaries between the producers

¹¹⁷ Yürekli, "19. Yüzyıl Osmanlı İmparatorluğu'nda Süngercilik ve İzmir Limanı'ndan Sünger İhracatı (1850-1900)," 73; Also kindly see; Pamuk, *Osmanlı ekonomisi ve dünya kapitalizmi (1820-1913)*.

¹¹⁸ Elena Frangakis-Syrett, *The Commerce of Smyrna in the Eighteenth Century: 1700 - 1820*, Bibliotheca Asiae Minoris Historica (Athens: Centre for Asia Minor Studies, 1992), 31.

¹¹⁹ Orhan Kurmus, *Emperyalizmin Türkiye'ye Girişi* (Istanbul: Yordam Kitap, 2008), 53.

¹²⁰ Özgün, "İzmir ve Artalanı," 326.

and brokers in İzmir¹²¹. Producers must trust him and entrust their goods in the following seasons for a cameleer to hold on in this sector.

With the loss of the importance of caravans in long-distance trade at the beginning of the century, these caravans were used to transport the region's agricultural products to the port of İzmir. The function of cameleers was not only to deal with the transportation of figs. The cameleer was taking the small producer's goods to İzmir, selling them, and getting his commission. Although the railways transported the product to İzmir at lower costs than camels¹²², it took time for them to be preferred by producers¹²³. Due to their commercial relations, the cameleers prevented the railway companies from finding cargo. Thereupon, agreements were signed between these two groups, and a division of labor was achieved. Accordingly, the camels would bring the goods to the stations, and the railway companies would transport them to İzmir under the specified conditions¹²⁴.

The fig market of İzmir was in a narrow, dirty street. The low-built stables lined up in rows were in this street and were dedicated to the industry of that place. These barns were barns where figs were stored and provided an opportunity to bring together Jews and Greeks who bought them from camel owners and sold them to hoarders(*istifçi*). While the bags were weighed, state officials took notes and wrote down the results. Almost all of the camel owners were Turkish Muslims. The figs purchased here are back on the road to be packaged. The Greeks mostly undertook this task. However, the biggest company dealing with this business in İzmir is not the Greeks, but "Dutihl and Co." belonged to the Germans¹²⁵.

By the end of the 19th century, there were mainly five big companies (*ticarethane*), 12 exporters, and 40 brokers working on figs in İzmir. The most important were the Fig Paker Monsieur Jir Company, the Baladur Company, and the American Hills Bruder

¹²¹ "Osmanlı Ziraat ve Ticaret Gazetesi," *Osmanlı Ziraat ve Ticaret Gazetesi*, September 9, 1323, 279–83.

¹²² İlber Ortaylı, "Devenin Taşıma Maliyeti Eğrisi Üzerine Bir Deneme," *Ankara Üniversitesi SBF Dergisi* 28, no. 01 (January 1, 1973): 181–90.

¹²³ Doğan, "Osmanlı Devleti'nde Zeytinyağı," 154.

¹²⁴ İlhan Tekeli, "Ege Bölgesinde Yerleşme Sisteminin 19. Yüzyıldaki Dönüşümü," *Ege Mimarlık*, no. 3/4 (1992): 79.

¹²⁵ Frederic T. Corkett and B. Franklin, "The Smyrna Fig Trade," *The Journal of the Society of Arts* 54, no. 2788 (1906): 634–35.

Company. These trade houses would sort, wash, dry, and pack the fruits coming from the land and sell them to workplaces with workers consisting of women and girls¹²⁶. This meant jobs for thousands of people throughout September and October.

British merchants entered the production of industrial raw materials such as cotton, grapes, tobacco, acorn, madder, figs, olives, and poppy. After 1875, its activities increased gradually. In 1893, most of the vineyards in Aydın Province were in the hands of British merchants. The main ones of these companies, which control everything from production to the sale of goods, are Smyrna Vineyards and Brandy Distillery Co.Ltd., Smyrna Dried Fruit Importers Association Ltd., Smyrna Fig Packers Ltd., Ottorman Oil Co.Ltd. etc. After processing products such as grapes, figs and olives in factories, they offered them for sale through their branches in Hamburg, London, and Liverpool.

In the rooms of companies dealing with fig processing in Izmir, figs were classified as first, second, and third, set aside and packed. Fourth-grade figs were sorted and stored in a place. Women mostly did this classification process, and approximately 100- 150 women worked in these companies. After the figs were sorted, it was time to pack them. Men especially did this. The fig was taken between the thumb and fingers and straightened. Towards the end of August and into September, these processes would continue. In the second week of October, the fig harvest of that year would end, the stables and barns would be locked, and the railway business would enter its most troubled period¹²⁷.

¹²⁶ Corkett and Franklin, 635.

¹²⁷ "Smyrna Fig Harvest," *Harper's New Monthly Magazine* LXXX, no. 80 (December 1889): 292–96.



Photograph 2.1. Canik Elmasyan Fig Factories¹²⁸

Most of the figs exported from İzmir in the 1850s were sent to America and then to England. American and British merchants could be buying quality goods themselves, thanks to the long-standing trade and relationships they established. Figs exported for the English market were of higher quality. A significant amount of figs exported to America were transported to England by steamships on the Liverpool line and transferred to America from there¹²⁹. This situation started to change at the beginning of the 1860s, and England became the first big buyer of figs and raisins exported from İzmir port. The best quality figs continued to be sent to England. Britain alone bought almost half of the production. Every year at harvest time, the ships of the Lloyd company that sailed between İzmir and Trieste would stop at Çesme, the Anatolian coast against Chios, and load fruits from different regions there¹³⁰. Then Austria also found an important place in this trade. After being processed in the *hans*, the remaining part of the fig was named scrap (*hurda*) fig, which was used in the manufacture of spirits. These scrap figs, mostly distilled, were sold to Austria and Hungary. It was

¹²⁸ “İzmir’in 8500 Yıllık Tarihinde Üç Boyutlu Bir Zaman Yolculuğu,” accessed July 30, 2022, <https://www.izmirtimemachine.com/tr/kemeralti/>.

¹²⁹ George Rolleston, *İzmir 1856*, trans. Uygur Kocabaşoğlu (İzmir: İzmir Ticaret Odası, 2010), 71.

¹³⁰ Özgün, “İzmir ve Artalanı,” 329.

also said that the delicious taste of Viennese coffee was due to the fig powder obtained from such dried figs¹³¹.

International fairs also have an important place in fig subject. The London World Exhibition, which opened in the capital of England in 1851, was the first international exhibition. Opened in London's Hyde Park and designed by Joseph Paxton, the exhibition opened on 26 acres and was visited by more than 6 million visitors. 28 countries participated in the exhibition, with approximately 17 thousand exhibitors and more than 22 thousand goods. Queen Victoria of England, with an invitation to Sultan Abdülmecid, expressed her desire to see the Ottoman Empire at the London Exhibition. Sultan Abdülmecid accepted the invitation, and the Ottoman Empire took place in the first world exhibition. The Ottoman Empire sent "200 boxes containing samples of agricultural and industrial products" to this fair¹³². At this fair, P. Giudici from Izmir won a medal for his fig and grape products.

Apart from Paris, Vienna, and London fairs, the Ottoman Empire joined the one in Philadelphia in 1876. According to the Official Catalogue of the fair, figs from Aydın were there again¹³³.

2.1.2. Formation of Cooperatives

The price instability in the market and the arbitrary actions of the traders caused problems from time to time between the fig producers and the trader. To prevent price instability and the merchant from buying the goods at the price he wanted, a strong competitor was needed, and a cooperative came to the fore. The merchants were causing the product price to decrease with the tricks they made or had them made.

Transporting this valuable product from its birthplace to Izmir port and loading it on ships for export could be a complex, unsafe, and fraudulent process. The fig trade had

¹³¹ Büşra Eser, "Kriz Döneminin Kahveleri," *Daktilo 1984* (blog), April 15, 2020, <https://daktilo1984.com/forum/kriz-doneminin-kahveleri/>.

¹³² Rifat Önsoy, "Osmanlı İmparatorluğu'nun Katıldığı ilk Uluslararası Sergiler ve Sergi-i Umumi-i Osmani (1863 İstanbul Sergisi)," *Bellekten* 47, no. 185 (1983): 195–235.

¹³³ *Official Catalogue of the International Exhibition of 1876*, 1876, 310–13, <https://ia600201.us.archive.org/20/items/internationalexh00cent/internationalexh00cent.pdf>.

conditions and traditions that were not very similar to other areas in those years. Cameleers and camel owners (*deveci ağası*), who took the producer's figs to take them to İzmir port and were nothing but trustees, were the group that traditionally marketed the producer's goods as they wished and generally made the producer indebted at the end of the harvest. The cameleer was a kind of tool that also connected the peasant-merchant-broker. The big brokers in İzmir were the group that provided loans to traders, cameleers, and producers and benefited most from the huge profits of these businesses. The producer was getting the least profit from fig¹³⁴.

The big fig merchants from Izmir united by establishing a Trust. Traders Monsieur Masir and Jiro, who made good money from figs, set up the "Fig Trust" by attempting to gather the merchants from Izmir under one roof. This situation mobilized the intellectuals of that period and received great criticism in the press within the National Economy policy. Since it was understood that the fig trust would remove the competition from the bazaar and put the producer in captivity, the Mayor of Germencik Ali Rıza and the shopkeeper Hafız Tahir held the first meeting in 1912 "to discuss the economic problems of the region" by gathering the producers and those related to the subject in Germencik¹³⁵. At this meeting, it was decided that the fig trust was a bad undertaking and that the "Congress of Producers (*Müstahsiller Kongresi*)" should be convened in Aydın next month.

After the congresses in Germencik and Aydın, "*Osmanlı Anonim Aydın İncir ve Himaye-i Zırra Şirketi*," for fifty years and with a capital of ten thousand liras to engage in the fig trade and to perform all kinds of bank transactions and loan of money to the farmers (*zırra*) in return for collateral, was founded on 15 July 1912. Its foundation was approved by an *Irade-i Seniyye* almost a month later, on the 15th of August¹³⁶. Although great efforts were made against foreign pressure and speculative sanctions on the fig product, Balkan Wars, and World War I prevented the results of this policy from being seen in the near term. However, as a result of the "concern for

¹³⁴ Pullukcuoğlu Yapucu, *Modernleşme sürecinde bir sancak*, 128.

¹³⁵ Özgün, "İzmir ve Artalanı," 336.

¹³⁶ "BOA MV 227/188" (n.d.). *Merkezi Aydın'da olarak incir ticaretine iştigal etmek ve teminat mukabilinde zırra'a akçe ikraz ve her türlü banka muamelesi icra eylemek üzere elli sene müddet ve on bin lira sermaye ile "Aydın İncir ve Himaye-i Zırra Osmanlı Anonim Şirketi" namıyla bir şirket teşkiline Şura-yı Devlet ve Meclis-i Vükela kararıyla ruhsat verilmiştir. Bu irade-i seniyyenin icrasına Ticaret ve Ziraat Nezareti memurdur.*

liberation" being replaced by the concerns of exporting products during WWI, the company made great contributions to the subsistence of the Ottoman Army¹³⁷. This company, which carried out remarkable activities during the Balkan Wars and World War I, suffered great damage during the Greek invasion and was almost dead period¹³⁸.

Farmers producing figs in the region have suffered greatly due to the absence of a credit institution for many years. The company named Smyrna Figs Packages, which emerged to fully control the Izmir fig market and keep it in its hands, announced the price it deemed appropriate to the market, and the product in the hands of the producer was traded very cheaply in the berry bazaar (*yemiř pazarı*). When the Turkish villager had to find the money for the crop he was going to get, he would apply to the intermediaries of Fig Parkers Company and borrow money. The farmer, who could not pay the borrowed money with the goods he sold very cheaply, left a lot of debt, and the farmer, who was in trouble with the interest on the debt, had to sell his vineyard, garden, and house¹³⁹.

İncirciler Bankası or Milli Aydın Bankası, which was inaugurated on September 24, 1913, in accordance with the purposes specified in the company's statutes of establishment, completed its official establishment on February 21, 1914, and received its legal identity. According to the Milli Aydın Bankası Nizamname-i Esasisi¹⁴⁰, the purpose of the bank's establishment is to establish a cooperative company that will ensure the sale of figs at the value they deserve, as well as solve the credit problems of fig producers. In addition, the bank would carry out all kinds of banking transactions apart from cooperative banking. The founding capital of the bank is fifty thousand liras, and its shares consist of ten thousand shares worth five liras.

As soon as the bank was established, it started to struggle with exporters doing business with foreign capital. While making a great effort to increase the value of the product and make it more money, on the other hand, it tried to restrict the operation of foreign capital by distributing money to the producers. Upon these activities of the

¹³⁷ Arıkan and Sürgevil, *Tariř tarihi*, 403.

¹³⁸ Ziya, *İncir*, 23.

¹³⁹ Bilgin Çelik, "Cumhuriyet Dönemi'nde Aydın'ın Sosyo-Ekonomik, Kültürel Yapısı (1923-1950)," (Master Thesis, İzmir, Dokuz Eylül Üniversitesi, 1996), 93.

¹⁴⁰ "BOA A DVN MKL 58/85" (n.d.).

bank, the owners of companies with foreign capital also tried to prevent the bank from working. Despite all these negativities, Milli Aydın Bank continued its successful work¹⁴¹. The National Aydın Bank carried out very successful operations in 1914, and this also found its place in the press. Ahenk newspaper wrote that the bank successfully carried out the general fig transactions for 1914 (*incir muamelat-ı umumiyesini muvaffakiyetli yürüttüğü*)¹⁴².

The bank also began to put forth the necessary effort to create a sole trader organization to combat buyer trade unions. The first organization in the region to organize the producers in line with the principles of cooperation was established on August 21, 1915, as a branch of the Bank, in the form of agricultural product sales and credit cooperative under the name of Kooperatif Aydın İncir Müstahsilleri Anonim Şirketi.

The *Osmanlı Anonim Aydın İncir ve Himaye-i Zurra Şirketi* was established under very difficult conditions, and then the bank and the cooperative company were established in order to spread the philosophy of banking and cooperatives and to organize the producer. However, after the start of the first world war, the company and the bank fell into a very difficult situation economically, and after the occupation of Izmir by the Greeks, they stopped their activities and tried to meet the needs of the army.

2.1.3. Exports from the Izmir Port

First of all, İzmir is one of the two great Ottoman ports with the most intense relations with Europe. In the second half of the 18th century, French-flagged ships had the upper hand among European-flagged ships in Izmir port. The activities of the French covering different areas in the trade of the Europeans in this port vary between 50% and 60%. Ships from other nations also participate in this trade of Izmir. Tuscany, Swedish, Venetian, British, Dutch, and Dubrovnik-flagged ships regularly carried out part of the trade in this great Aegean port¹⁴³.

¹⁴¹ Hüsnü Erkan et al., *Tarişbank Tarihi* (İzmir: Türkiye Toplumsal ve Ekonomik Tarih Vakfı, 1993), 101.

¹⁴² *Ahenk*, February 27, 1915.

¹⁴³ Daniel Panzac, "XVIII. Yüzyılda Osmanlı İmparatorluğu'nda Deniz Ticareti," trans. Serap Yılmaz, *Tarih İncelemeleri Dergisi* 4, no. 1 (June 1, 1989): 184–85.

Standing out as the most important port in the empire's trade with the West in the middle of the 18th century, İzmir maintained its leading port position in the 19th century by exporting more than 50% of the empire's goods¹⁴⁴. In the second half of the 19th century, the number of ships entering Izmir Port and their tonnage is as follows: While 1295 ships with a total of 443,340 tons arrived in 1863, the number of ships entering the port increased to 2,495 and tonnage to 1,814,486 tons in 1895. While the increase in the number of ships over the 32-year period is 93%, the increase in tonnage is 304%. The reason for this is that while at least half of the ships were sailboats in the middle of the 19th century, there was a marked decrease in the number of sailboats towards the end of the century; steamships of larger tonnage replaced them. For example, out of 183 British ships that entered the harbor in 1863, 90 were sailboats, and 93 were steamboats. These figures varied as 59 sailboats and 186 steamboats in 1877 and 4 sailboats and 402 steamboats in 1885. In 1895, 311 of the 319 British ships seen in Izmir harbor were steamboats and 8 sailboats¹⁴⁵.

The development period of the Ottoman fig export and the expansion of the railway network coincides with the same period. The Izmir-Aydın railway line, which started with a concession given to an English company in 1856, was completed in 1866. The Aydın-Kuyucak line was added to the Izmir-Aydın railway line in 1881 and the Kuyucak-Sarayköy line in 1882. Another line, the Izmir-Kasaba line, started in 1863 and ended with the addition of the Afyonkarahisar station in 1897.

Improving the physical conditions of maritime transport and ports has been beneficial for the products of the region and the whole East, including figs, to reach international markets. Until the 1870s, maritime trade was made from "natural ports." In these years, it is seen that natural conditions started to be changed with engineering projects, and new ports were built. In 1867, the M&M Dussaud brothers from Marseille were granted the privilege of constructing the Izmir port and quay. Necessary works were carried out where the Gediz River emptied into the sea in 1890, and the entrance of the Izmir Bay was prevented from being blocked by the alluvial deposits carried by the

¹⁴⁴ Elena Frangakis-Syrett, "Western and Local Entrepreneurs in İzmir in the 19th and Early 20th Centuries," ed. Tuncer Baykara (Son Yıllarda İzmir ve Batı Anadolu Sempozyumu, İzmir: Ege University, 1994), 71.

¹⁴⁵ Kütükoğlu, "Osmanlı Dış Ticaretinin Gelişmesinde İzmir Limanı ve Gümrüklerinin Rolü," 105.

river¹⁴⁶. In 1880, a company was established to prevent the closure of Ayvalık Bay and to expand its entrance¹⁴⁷.

Our earliest data on the amount of exported figs is from 1852, given with data on grapes. According to this source on the Izmir trade, the total amount of products loaded from Izmir in 1851 was 80,000 quintals or 8 tons, and the biggest buyer of them was America¹⁴⁸. According to George Rolleston's report of 1854, 5,306 tons of figs were exported from Izmir that year. England bought 1,807 tons of this, and America bought most of the rest¹⁴⁹.

Dried figs and grapes take second place in total Ottoman exports and first place in İzmir exports. The share of İzmir in the export of these products is 61.4%. At the same time, it is equal to half of İzmir's total export value. For example, raisins exported from İzmir in 1908 were worth 77.103.187 kilos and 172.837.221 kuruş, and they constituted almost the whole of the total Ottoman State exports as 98% in terms of quantity and value. A similar situation is valid for dried fig exports. Dried figs exported from İzmir constitute 97.5% of the total Ottoman exports in terms of amount and 99% in terms of value. When we come to 1910, dried figs have increased by 10% in amount and 50% in value compared to the previous year¹⁵⁰.

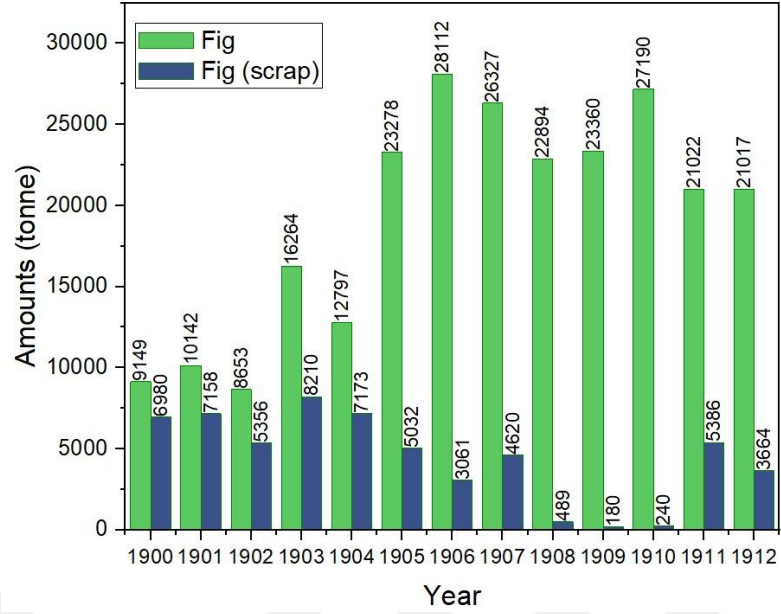
¹⁴⁶ Mübahat Kütükoğlu, “İzmir Rıhtımı İnşaatı ve İşletme İmtiyazı,” *Tarih Dergisi*, no. 32 (June 28, 2011): 503–12.

¹⁴⁷ Doğan, “Osmanlı Devleti’nde Zeytinyağı,” 155.

¹⁴⁸ Serçe, “Emek ve Sermaye Arasında İncir Ticareti ve İzmir,” 84.

¹⁴⁹ Rolleston, *İzmir 1856*, 84.

¹⁵⁰ Filiz Çolak, “II. Meşrutiyet’ten Cumhuriyete Batı Anadolu’da Üretim ve Dış Ticaret (1908-1923)” (Thesis, Dokuz Eylül Üniversitesi, 2005), 110, <http://acikerisim.deu.edu.tr:8080/xmlui/handle/20.500.12397/6628>.



Graph 2.1. Amount of Figs Exported from İzmir Port¹⁵¹

Table 2.1. Fig Exports According to Izmir British Consulate Reports¹⁵²

Year	Export (Tonnes)
1897	15800
1898	2800
1899	12200
1900	15800
1901	15800
1902	12900
1903	22150
1904	20350
1905	25300
1906	26000
1907	27100
1908	26000
1909	24500

¹⁵¹ Derived from: Özgün, “İzmir ve Artalanında Tarımsal Üretim ve Ticareti (1844-1914),” 339..

¹⁵² Derived from: Donald Quataert, *Anadolu’da Osmanlı reformu ve tarım, 1876-1908*, trans. Azat Zana Gündoğan and Nilay Özok Gündoğan (İstanbul: Türkiye İş Bankası Kültür Yayınları, 2008), 246–47.

Table 2.1. (cont.)

1910	27190
1911	21022
1912	21017

A steady increase is seen in fig export to England until Balkan Wars except for the year 1898.

Table 2.2. Fig Export Amounts According to Izmir French Chamber of Commerce [1870-1894]¹⁵³

Years	Export (Tonnes)
1870-74	11500
1875-79	13000
1880-84	12300
1885-89	14100
1890-94	18000

Similar to the example of England, exports to France also showed a steady increase, except during periods of famine, drought, and war.

Table 2.3. The Amount Earned from the Figs Exported from Izmir (Sterlin)

Year	Amount	Year	Amount	Year	Amount
1877	193.186	1887	-	1897	-
1878	166.516	1888	300.605	1898	178.577
1879	301.252	1889	412.355	1899	380.237
1880	338.438	1890	379.996	1900	447.833
1881	386.176	1891	341.012	1901	457.264
1882	280.000	1892	376.556	1902	389.907

¹⁵³ Derived from. Serçe, "Emek ve Sermaye Arasında İncir Ticareti ve İzmir," 85.

Table 2.3. (cont.)

1883	640.000	1893	-	1903	700.472
1884	765.000	1894	676.589	1904	524.094
1885	350.000	1895	-	1905	626.487
1886	337.000	1896	-	1906	753.896

The chart above allows us to make a deeper analysis. Looking at the numbers between 1877 and 1906, we can see an increase of approximately four times. Of course, there are some periods between these years in which sharp decreases and rapid increases can be observed. The first of these, exports made in low quantities with the effect of the 1877-78 Ottoman-Russian War, increased rapidly after the war. 882 and 1898 were the years when production decreased significantly due to the drought, and thus, the exports were adversely affected. The year 1885 is a kind of epidemic disease period. Figs were also affected by Phloxera disease, which brought viticulture almost to the point of extinction. Although the production did not decrease as much as grapes, it caused the buyer states to approach the product of this region cautiously, and the trade volume decreased.

All these statistical data tell us that figs have been among the important agricultural products exported from İzmir since the 1870s. Depending on the increase in the demands of foreign markets, production increased regularly, and the export income increased gradually. Although the financial return of figs increased gradually, the failure of the Ottoman administration to take timely measures against the export of fig saplings caused not only frequent damage to the trees but also the emergence of foreign states as competitors in the world fig market. Now the USA is in the top five in the world in fig production and in the top three in dried figs after Türkiye and Iran. All production takes place in California. While the income from fig exports to America was 730,111 dollars in 1909, it was 1,106,059 dollars in 1910 and 752,172 dollars in 1911. Moreover, although America started to grow its own figs in California with the fig saplings it brought from Izmir and met some of the figs it needed from here, the

amount of figs it could grow was only 1/18 of the amount exported to it from İzmir in the 1910s¹⁵⁴.

It is very difficult to give exact figures about the average yield of figs in the region, on the one hand, because there are huge differences in production, and on the other hand, the amount exported varies according to price. The data we obtained from the İzmir press reveals that the price of the product is high in periods when there is a lot of product. The higher the prices in the İzmir market, the higher the amount of products supplied by the domestic segments¹⁵⁵. However, if the prices fell, the producers would send their products to the domestic market instead of the İzmir market in order not to incur any losses by making customs and commission payments. The production of İzmir and its surroundings in 1861 was 92,000 quintals or 4,968,000 kilograms. That of 1862 was 140,000 quintals or 7,560,000 kilograms. The large differences between the various qualities of the figs greatly altered the prices¹⁵⁶.

At the beginning of the 1870s, the average *kantar* (a *kantar* is 56 kg¹⁵⁷) price of the figs prepared for sale varied between 80-260 kuruş, depending on their quality. It was also seen that the *kantar* price of the very good ones could go up to 450 kuruş. Average prices were as follows: Aydın 70-120 kuruş, Erbeyli 110-160 kuruş, qualifying was 180-230 cents¹⁵⁸.

Considering the share of figs in İzmir's exports, the fact that its share in exports increased from 4% in 1873 to 15% in 1887 is also proof that figs have shown a continuous improvement in exports¹⁵⁹.

While the 5-year average percentage share of raisins and figs in exports from İzmir port was 37.81% in 1882-1887, the share of the same products in the 6-year average

¹⁵⁴ Nesrin Kanberoğlu, "II. Meşrutiyet Dönemi İzmir'den Amerika'ya İhraç Edilen Ürünler (1909-1911)," *Celal Bayar Üniversitesi Sosyal Bilimler Dergisi*, December 30, 2019, 225.

¹⁵⁵ Özgün, "İzmir ve Artalanı," 332.

¹⁵⁶ Charles Philip Issawi, *The Economic History of Turkey, 1800-1914*, Publications of the Center for Middle Eastern Studies 13 (Chicago: University of Chicago Press, 1980), 221-22.

¹⁵⁷ For detailed information about *kantar* please see: Cengiz Kallek, "Kantar," TDV İslâm Ansiklopedisi, accessed November 16, 2022, <https://islamansiklopedisi.org.tr/kantar>.

¹⁵⁸ Scherzer, *Izmir 1873*, 75.

¹⁵⁹ Abdullah Martal, "19.Yüzyıl Osmanlı Ekonomisi Ve Batı Anadolu'da Kooperatifçiliğe Yol Açan Ekonomik Gelismeler," in *Tariş Tarihi* (İzmir: Türkiye Toplumsal ve Ekonomik Tarih Vakfı, 1993), 21.

of 1888-1894 decreased to 32.97% but increased again between 1895-1901 to 39.14%¹⁶⁰.

2.1.4. Smyrna Fig in California

Before 1850, the only kind of fig that could be grown in California was one the Spanish Missionaries brought there in the 1700s. This kind of fig became known as the Mission fig. Between the years 1850 and 1890, nurserymen and orchardists in the state were searching for new fig types, particularly the Smyrna type, to bring into the state's agricultural landscape. This delectable product was known as "the fig of commerce" because it controlled the global market for dried figs and was the dominant player in that market. The early nurserymen, orchardists, and plant hunters in California were certain that the region, with its exceptional soil and climate, had the potential to dominate the market for dried figs if they could only locate the ideal variety and successfully nurture it¹⁶¹.

Although Aydın is at the forefront according to current production figures, the world recognizes Turkish figs as 'Smyrna Figs' since exports have been made mostly from the Izmir port throughout history. Most of California's figs are imported from Asia Minor, the Iberian Peninsula, and southern France. The finest figs are those grown in Asiatic Türkiye¹⁶².

The first part of the history of the fig in California was dominated by the quest for and importation of new variations of all types. In contrast, the latter part of the history was centered solely on the Smyrna fig variety. At a meeting of the Sacramento Farmers' Club in 1872, W. H. Haynie described his vision for the growth of figs in California: "The white Smyrna fig might be produced and cured here as well as in Smyrna or any of the Mediterranean countries¹⁶³." At the time, G.P. Rixford, the commercial manager of the Evening Bulletin newspaper in San Francisco, brought the first documented

¹⁶⁰ Kurmus, *Emperyalizmin Türkiye'ye Girişi*, 175.

¹⁶¹ Georgeanne Brennan, "The Mystery of the Fig of Commerce: How a California Pioneer Nurseryman Found the Secret," *The Cook's Cook*, November 9, 2017, <https://thecookscook.com/features/mystery-fig-commerce-california-pioneer-nurseryman-found-secret/>.

¹⁶² "Smyrna Figs in California," *Scientific American* 81, no. 2 (1899): 19.

¹⁶³ "Fig Culture in California," *Scientific American* 26, no. 12 (1872): 178.

cuttings of Smyrna figs into California in 1880. Only 200 of the cuttings were still alive when they reached the port of San Francisco. Rixford ordered 448 cuts totaling the original cargo via the American consul at Smyrna. The investors split the remaining cuttings equally, with William West, a well-known nurseryman, taking one-fourth of the consignment to his Stockton nursery. At the time, the venture's participants included Leland Stanford, the governor of California, who planted a portion of the new imports on his ranch in the Sacramento Valley¹⁶⁴.

Another cargo of Smyrna figs, consisting of 14,000 cuttings, was ordered from Turkish brokers in 1882. The Bulletin Company was one of the investors, along with West and Stanford. Subscribers to the Bulletin received some of the cuts. Eventually, stories of lush, flourishing trees dropping their immature, young fruit began arriving throughout California. In its new location, the Smyrna fig was suffering¹⁶⁵. The newspaper was charged with having imported wild figs rather than Smyrna figs and with being deceived by the Turks, who, in the words of nurseryman George Roeding and West, were concerned that Californians would take over their lucrative dried fig trade if they were able to cultivate the Smyrna fig.

Under the direction of George Roeding and his retired father, Frederick, Fancher Nursery in Fresno sent William West, their new foreman, on a mission to Smyrna in 1886. William West was an accomplished horticulturist and nurseryman from Stockton. Along with the cuttings of caprifigs that West had brought back, the cuttings of harvested Smyrna figs were planted at Fancher Creek Nursery. Roeding and others had discovered that Smyrna figs could be successfully grown in California to yield ripe fruit that could then be dried¹⁶⁶. Without a doubt, the common belief at the time was that California could produce a dried fig of such high quality that it could not only successfully compete on the international market but also completely dominate the domestic market, which in 1890 amounted to more than 9 million tons of dried figs¹⁶⁷.

¹⁶⁴ Brennan, "The Mystery of the Fig of Commerce."

¹⁶⁵ Brennan.

¹⁶⁶ George C. Roeding, *The Smyrna Fig at Home and Abroad* (California: University of California Press, 1903), 39.

¹⁶⁷ Brennan, "The Mystery of the Fig of Commerce."

The trees planted at Fancher Creek were authentic Smyrna figs, as were the four-year-old rooted plants imported in 1890 by the State Board of Horticulture, the trees cultivated from Smyrna fig seeds by Mr. Maslin, and the 10,000 cuttings obtained in 1890 from the United States Department of Agriculture. However, they did not yield full fruit¹⁶⁸.

To solve this problem, scientists from California worked hard in experiments. According to an article in *Scientific American* in 1899, it seems they succeeded:

A year ago the Department of Agriculture began a series of experiments on the introduction of the insect which fertilizes the Smyrna fig, an agent was sent to Europe to obtain cuttings of all varieties of the wild fig and to send over the fruit containing the live insect. By good fortune some of the insects succeeded in penetrating the closed flowers of the Capri figs and laid their eggs and really established themselves in California. It is now believed that the insects will continue to breed and that in the near future, a fig will be placed upon the market which possesses the same superior flavor as that which has given the imported Smyrna fig its present popularity¹⁶⁹.” Moreover, Roeding, after summarizing the failed experiments on introducing the fig insects, explains the success story by saying: “The Capri trees in the orchard were carefully watched, and on July 19, 1899, for the first time, a marked change in the development of some of the young figs was noticed; they being of a dark green colour, plump and hard, an indication that they contained something; the metamorphosis in the appearance of the fruit being the same as in the Smyrna Fig when artificially pollinated. On August 12, the first Capri Fig matured on one of these trees, and on examination it was found to contain pulp, a few galls containing female insects, as well as fertile seeds.¹⁷⁰

The Ottoman Empire was aware of the danger in the early nineties, but it seems they did not take precautions on time. A petition of the Aydın governor in 1893 warned the government. It says in sum: Since a large number of fig cuttings have been transported

¹⁶⁸ Brennan.

¹⁶⁹ “Smyrna Figs in California.”

¹⁷⁰ Roeding, *The Smyrna Fig at Home and Abroad*, 46. For detailed information about insects please see Chapter VII at the same book.

to England and America for a few years, if it is possible to grow figs in the continent mentioned above, the popularity and reputation of the fig of Aydın region will be stagnant¹⁷¹. It took more than ten years to decide to prevent fig cuttings exports to America. A document dated 1908 showed the ban on fig exports from İzmir port¹⁷². A document from the Republican time touches the same topic, and the new Republic also banned the export of fig cuttings with the sign of Mustafa Kemal from İzmir port¹⁷³. It seems people continued sending fig cuttings from any other Anatolian port abroad. To prevent this, it was decided to change “the ban of the export of fig cuttings from İzmir,” which was written in the Decree mentioned above, to “ban the export of fig cuttings from Türkiye”¹⁷⁴.

¹⁷¹ “BOA DH MKT 73/28” (n.d.). *Birkaç seneden beri İngiltere ve Amerika'ya külliyetli incir fidanı nakledilmekte olduğundan kıt'at-i mezkurede incir yetiştirebilecek olur ise en ziyade Aydın havalisine münhasır olan incir mahsulünün revaç ve itibarı bittabi sektedâr olacağından külliye incir fidanlarının memalik-i ecnebiyeye men-i ihrac ü nakli. . .*

¹⁷² “BOA DH MKT 1272/63” (n.d.). *İzmir'den Amerika'ya külliyetli miktarda incir çelikleri gönderilmekte olup halbuki ağacın ecza-yı mesharesinden bulunan mezkur çeliklerin kat'ı mahsulün ziyâ'ına bâdî ve bu da hazine-i celilenin ve ahalinin zararına müeddiolduğuna binâen zikr olunan çeliklerin kat'ıyla harice çıkarılmasının men'i hakkında bir karar ittihazı lüzumuna dair orman ve ma'âdin ve ziraat nezaret-i celilesinden bilvürud şura-yı devlete havale olunan tezkire üzerine mülkiye dairesinden tanzim ve meclis-i mahsus-i vükelâda müatala olunan mazbatada dermeyan kılındığı vechle bazı erbab-ı tama' tarafından Aydın cihetindeki bahçelerden incirlerin mahsul verecek olan uç kısmı kat' vü sirkat olunup memalik-i ecnebiyeye sevk ü ihrac edilmek üzere kasa derununda olarak şimendiferle İzmir'e nakledilmekte olduğu anlaşılıp incir mahsulüne pek ziyade sekte iras edecek belki de bilahare incir ticaretine gayr-ı kabil-i telafî bir rahne açacak olan şu halin men'i için gerek bu gibi nakl olacak uçtan gerek incir fidanlarının İzmir'den men'-i ihrac ile beraber bunların gümrük ve sair iskelelerden geçirilmemesi zımında savb-ı 'atufetlerine tebligat-ı icrası ve nezaret-i müşarunileyhden malumat i'tâsî bi't-tezekkür mucebince icabı ifâ olunduğu 7 1324 tarihinde tezkire-i saniyede izbâr buyurulmuştur. Ol beyan ve rüsumat-ı emanet-i celilesine dahi malumat verilmiştir.*

¹⁷³ “BCA 30-18-1-1 / 22-86-7” (n.d.). *İklim ve toprağı müsa'id olan ecnebî memleketleri ile müstemlekâtında incir garsı ve teksirine mani' olmak ve mahsûlâtımızın ihrâcâtını sekredâr itmemek maksasdiyle İzmir'den incir çeliği ihrâcının men'i, Zirâat Vekâlet-i Celilesinin 12 Kânûnusâni 927 târih ve Zirâ'at Müdiriyyet-i Umûmiyyesi 710 numrolu tezkiresi ile vukû'bulan teklifi üzerine, İcra Vekilleri Hey'etinin 23 Kânûnusâni 927 tarihli ictimâ'ında tasvîb ve Kabul olunmuştur.*

¹⁷⁴ “BCA 30-18-1-1/23-22-11” (n.d.).

CHAPTER III

CONCLUSIONS

The Aegean Region is one of the first places that come to mind regarding production and trade in the Ottoman geography. First of all, the mentioned area was located in the main arteries of the empire's subsistence network. Some basic agricultural products have been supplied from the region for centuries for the needs of the state, the army, and the capital. In the mid-19th century, the region's economy was largely based on agriculture. There was diversity in agricultural production. Despite the commercialization trend of agriculture, the focus on a single crop and industrial plants was not evident. The production and trade of products such as figs, olives, grapes, and cotton were common.

The 19th century is the age of modernization and changes in every field for the Ottoman Empire and society. It can almost be considered a state policy, whatever the name of change; transformation, westernization, or modernization. The modernization of agricultural production and the increase in productivity has an important place in the policies of the 19th century. Farmers who got rid of the wrong practices of the past and cultivated their fertile lands properly, increasing the yield of the most demanded products of the world markets and gaining new agricultural lands are the issues that the state attaches great importance to in this process. At the same time, meeting the demands of the world market also has importance.

Until the 19th century, the goods exported from the Ottoman Empire were the goods that remained after all domestic needs were met. The products to be exported were subject to strict control, determined by a special permit each time, and a high customs tax was charged¹⁷⁵. Figs were an insignificant export product until the middle of the 19th century. Aydın region, which has first-quality figs, sent most of its figs to the

¹⁷⁵ Mehmet Genç, *Osmanlı İmparatorluğu'nda devlet ve ekonomi* (İstanbul: Ötüken Neşriyat, 2021), 194–200.

palaces in the capital and other provinces in the domestic market, and export was put in the background. However, figs were still exported to Europe, albeit insignificantly. We know that figs are exported to Christian countries to be used in celebrations before Christmas.

As of the second half of the century, land-based production targets were also renewed, increasing production and diversity, encouraging production for foreign demand, and ensuring the foreign trade balance were encouraged. Throughout the century, policies such as the establishment of educational institutions and model farms that will enable producers to acquire theoretical and practical knowledge, efforts to rehabilitate idle lands and seed, plant, and animal breeds, providing incentives for production with various competitions, and exempting agricultural tools from duty in order to popularize innovations in agriculture were followed.

Steps were taken to increase agricultural production and, of course, fig production. Courses to combat diseases and increase production quality were taught in agricultural schools. Places that were idle, such as forests, rocky land, and swamps, were opened for agriculture. In this way, areas where figs can be produced and transported easier, were opened for production. Some of these lands were used as a place of production, and some as a means of transportation, such as reclaimed rivers.

The export of fig saplings abroad was one of the problems of the stakeholders of the sector. America, one of the main customers, has been trying to produce figs for years. Since the state could not take adequate and timely measures, California producers emerged as competitors to Anatolian producers. Although figs belonging to the Aegean region maintain their place in the international market, America has found a place in the international fig market thanks to the saplings and flies taken from Izmir to California. Angora goat breeding, which remained under the monopoly of the Ottoman Empire for five centuries, and the loss of its leading position in the mohair industry are parallel to what happened to figs. Angora goats were purchased by Europeans in the 1850s and imported to America, Africa, and Australia. However, crossing efforts between goats and angora bucks found only in South Africa gave successful results in a short time. In South Africa, 2,800 bucks purchased from the Ottoman Empire reached one million goats, and the mohair yield increased from one

okka to one and a half okkas per animal. Even if the export of goats from the Ottoman Empire was banned, the numerical growth reached in South Africa has reached such dimensions that it can no longer be prevented¹⁷⁶.

The way in which figs were presented to international markets with traditional methods for many years, usually through camel breeders, has also changed shape over time. Camel makers used to buy figs from villagers and sell them in Izmir. The involvement of foreign traders and railway companies pushed the producers and traders into new searches. In this period, efforts to become cooperatives gained momentum, and fig producers and traders tried to protect themselves in the cooperative they created.

Figs brought to İzmir by various vehicles were processed in various production facilities here. Peasants, workers, intermediaries, and merchants made money from the fig sector.

As a result, producers and the state made efforts to increase production and trade. Organizations such as cooperatives, banks, and schools were founded, and production was encouraged. And by prohibiting exports, it tried to prevent the production of figs in other places and the damage to the Ottoman producers and traders. All these efforts brought fig production to a certain point, but the Balkan Wars, the First World War, the War of Independence, and especially the Occupation of Izmir prevented the results of the efforts to develop production and trade. These efforts, which started again in the Republican period, need to be dealt with in a separate study.

¹⁷⁶ Sule Osmanagaoglu Sanal, Ayse Mentis Gurler, and Mehmet Yavuz Erler, "A Lost Wealth: Angora Goat," *Kafkas Universitesi Veteriner Fakultesi Dergisi* 25 (2019): 3; Also see: Mehmet Yavuz Erler, "Animals during Disasters," in *Animals and People in the Ottoman Empire*, ed. Suraiya Faroqhi (Istanbul: Eren, 2010), 346–49.

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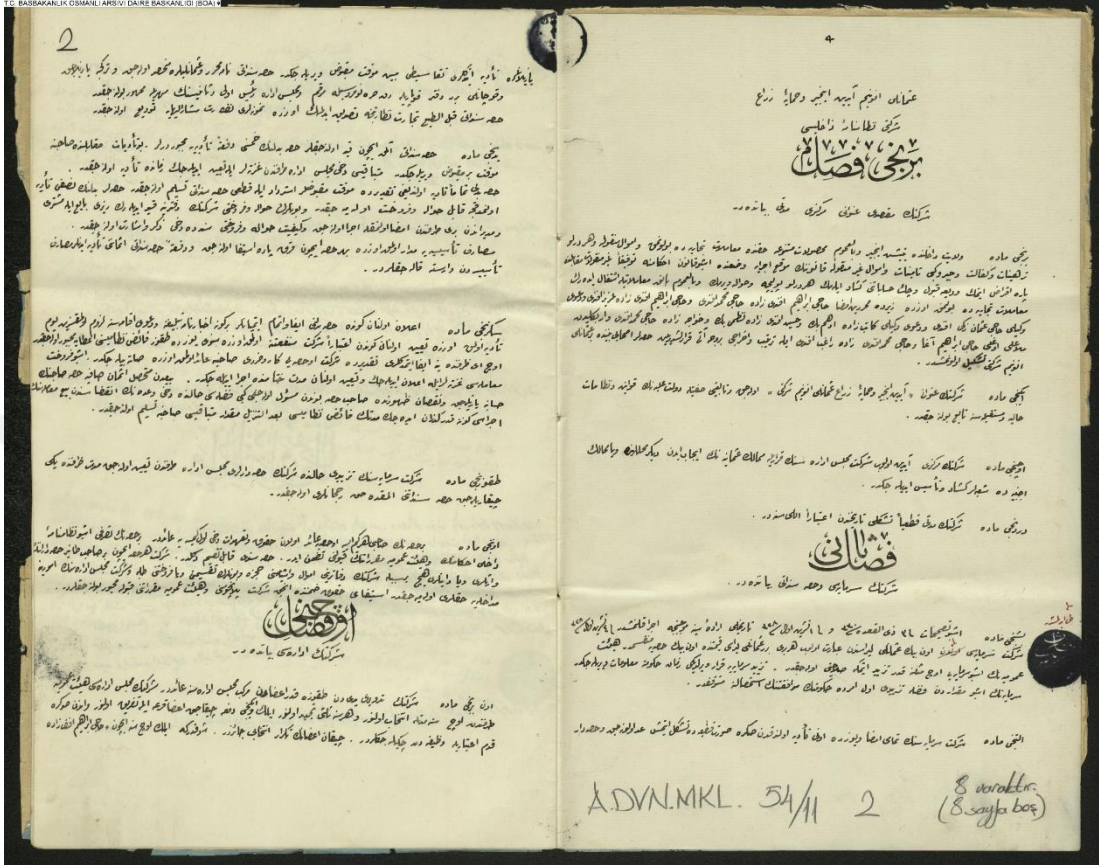
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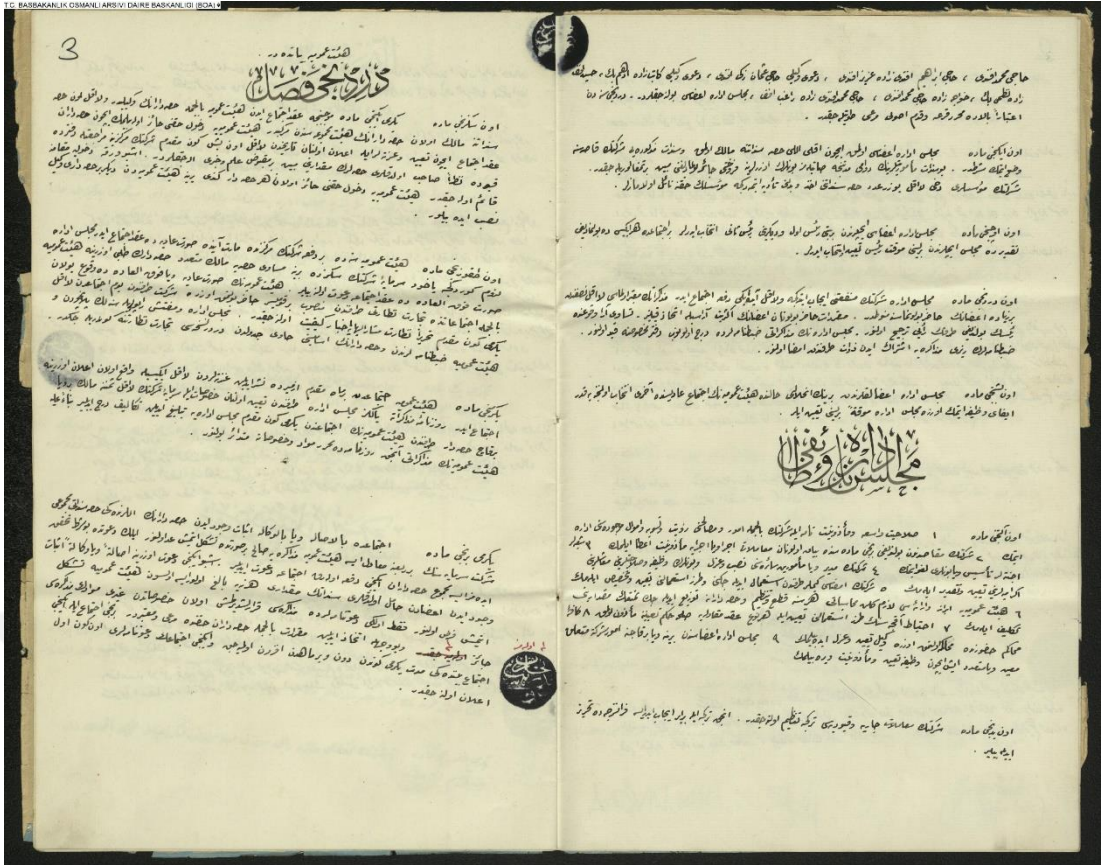
APPENDIXES

APPENDIX A



A.DVN.MKL.00054.00011.002

Photograph A.1. Aydın İncir ve Himaye-i Zürra Osmanlı Anonim Şirketi'nin Dahili Nizamnamesi-1



A.1.DVN.MKL.00054.00011.002

Photograph A.2. Aydın İncir ve Himaye-i Zürra Osmanlı Anonim Şirketi'nin Dahili Nizamnamesi-2

4

بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ

حاجا تاسیو یا تده

کیمی قیچی ماده
ماده سنی اولدی
ماده سنی اولدی
ماده سنی اولدی

بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ

تتمک تفسیری حقه ده

کیمی قیچی ماده
ماده سنی اولدی
ماده سنی اولدی
ماده سنی اولدی

بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ

احتیاط ایشی یا تده

کیمی قیچی ماده
ماده سنی اولدی
ماده سنی اولدی
ماده سنی اولدی



کیمی قیچی ماده
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کیمی قیچی ماده
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ماده سنی اولدی

بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ

مستأجر حقه ده

کیمی قیچی ماده
ماده سنی اولدی
ماده سنی اولدی
ماده سنی اولدی



کیمی قیچی ماده
ماده سنی اولدی
ماده سنی اولدی
ماده سنی اولدی

Photograph A.3. Aydın İncir ve Himaye-i Zürra Osmanlı Anonim Şirketi'nin Dahili Nizamnamesi-3

ve Hüseyin Efendizade nazmi Bey ve Hocasade Hacı Mehmed Efendi ve Erbeğli'den Molla Ali oğlu Hacı İbrahim Ağa ve Hacı Mehmed Efendizade Ragıb Efendi ile tertib ve ihracı ber-vech-i ati kararlaştırılan hisseler ashabı beyninde bir Osmanlı Anonim Şirketi teşkil olunmuştur.

İkinci madde- Şirketin ünvanı “Aydın İncir ve Himaye-i Zira Osmanlı Anonim Şirketi” olacak ve tabiiyeti sıfatıyla Devlet-i Aliyye'nin kavânin ve nizamat-ı hâliye ve müstakilesine tabi bulunacaktır.

Üçüncü madde- Şirketin merkezi Aydın olup şirket meclis-i idaresinin kararıyla Memalik-i Osmaniye'nin icab eden diğer mahallerinde veya memalik-i ecnebiyede şubeler küşâd ve tesis edilecektir.

Dördüncü madde- Şirketin müddeti kat'iyyen teşekkülü tarihinden itibaren elli senedir.

Fasl-ı Sani

Şirketin Sermayesi ve Hisse Senedatı Beyanındadır

Beşinci madde- İşbu tashihat fi 3 Zilkade sene 330 ve fi 1 Teşrin-i Evvel sene 328 tarihli irade-i seniyye mucibince icra kılınmıştır. Fi 4 Teşrin-i Evvel sene 328 şirket sermayesi on bin Osmanlı lirasından ibaret olup her biri birer Osmanlı lirası kıymetinde on bin hisseye münkasımdır. Heyet-i umumiyenin işbu sermayeyi üç misline kadar tezyîd etmeğe salahiyeti olacaktır. Tezyîd-i sermayeye karar verildiği zaman hükümete malumat verilecektir. Sermayenin işbu miktardan fazla tezyîdi evvel emirde hükümetin muvafakatının istihsaline müevakkıftır.

Altıncı madde- Şirket sermayesinin tamamı imza ve yüzde onu te'diye olunduktan sonra suret-i kat'iyyede teşekkül etmiş addoluncak ve hissedar yazılanlara tediye ettikleri tekasiti mübeyyen muvakkat makbuz verilecektir. Hisse senedatı nama muharrer ve Osmanlılara mahsus olacak ve Türkçe yazılacak ve koçanlı birer defter koparılarak sıra numarasıyla murakkam ve meclis-i idare reis-i evveli ve sanisinin mührüyle memhur bulunacaktır. Hisse senedatı kable't-tabi ticaret nezaretince tasdik edilmek üzere numuneleri nezaret-i müşaru'n-ileyhaya tevdi olunacaktır.

Yedinci madde- Hisse senedatı almak için kaydolunacaklar hisse bedelinin humsunu def'aten tediye mecburdurlar. Bu tediyaat mukabilinde sahibine muvakkat bir makbuz verilecektir. Mütebakisi dahi meclis-i idare tarafından gazeteler ile tayin edilecek zamanda tediye olunacaktır. Hisse bedeli tamamen tediye olunduğu takdirde muvakkat makbuzlar istirdad ile kat'i hisse senedatı teslim olunacaktır. Hisseler bedelinin nısfı tediye olunmadıkça kabil-i havale ve fûruht olamayacaktır ve bunların havale ve fûruhtu şirketin defterine kaydedilerek rizi bayi ile müşteri ve müdirandan biri tarafından imza olunmakla icra olunacak ve keyfiyet havale ve fûruhtu senede dahi zıkr ve işaret olunacaktır. Masarîf-1 tesisiyeye medar olmak üzere beher hisse için kırk para istifa olunacak ve def'aten hisse senedatı esmanını tediye edenler masarîf-1 tesisiyeden varestede kalacaklardır.

Sekizinci madde- ilan olunan günde hisse bedelini ifa ve itmam etmeyenler bir gûne ihbarname tebliğine ve dava-yı ikamesine lüzum olmaksızın yevm-i tediye olmak üzere tayin olunan günden itibaren şirket menfaatine olmak üzere senevî yüzde dokuz faiz-i nizamisini i'taya mecbur olacaktır. Üç ay zarfında yine ifa etmedikleri takdirde şirket o hisseyi kâr ve zararı sahibine aid olmak üzere satabilecektir. İş bu fûruht muamelesi gazeteler ile ilan edilecek ve tayin olunan müddet hitamında icra edilecektir. Bey'den mütehassıl esma-ı safiye hisse sahibinin hesabına yazılacak ve noksan zuhurunda sahib-i hisse bundan mesul olacağı gibi fazlası halinde dahi vadenin inkızasından bey' muamelesinin icrası gününe kadar güzeran edecek müddetin faizi nizamisi bade't-tenzil mikdar-ı mütebakisi sahibine teslim olunacaktır.

Dokuzuncu madde- Şirket sermayesinin tezyidi halinde şirketin hissedarları meclis-i idare tarafından tayin olunacak müddet zarfında yeni çıkarılacak hisse senedatını almakda hakk-ı rüchanları olacaktır.

Onuncu madde- bir hissenin sahibi her kim ise o hisseye aid olan hukuk ve taahhüdât dahi ol kimseye aiddir. Bir hissenin tasarrufu iş bu nizamname-i dahili ahkâmının ve heyet-i umumiye mikdarının kabulünü tazammun eder. Hisse senedi kabil-i taksim değildir. Şirket her hisse için bir sahip tanır hissedaranının varisleri veya dayinleri hiçbir sebeple şirketin defatirini emval ve eşyasını hacze ve bunların taksimini veya fûruhtunu talebe ve şirket meclis-i idarenin umuruna müdahaleye hakları

olamayacaktır. İstifa-yı hukuk zımında ancak şirket bilançosunu ve heyet-i umumiye miktarını kabule mecbur bulunacaklardır.

Üçüncü Fası

Şirketin İdaresi Beyanındadır

On birinci madde- Şirketin tedviri yediden dokuza kadar azadan mürekkebe meclis idaresine aiddir. Şirketin meclis-i idaresi heyet-i umumiye tarafından üç sene müddetle intihab olunur ve her sene sülüsü teccid olunur. İlk ve ikinci defa çıkacak aza kura ile tefrik olunur ve ondan sonra kıdem itibariyle vazifeden çekileceklerdir. Çıkan azanın tekrar intihabı caizdir. Şu kadar ki ilk üç sene için “Hacı İbrahim Efendizade Hacı Mehmed Efendi, Hacı İbrahim Efendizade Aziz Efendi, dava vekili Hacı Osman Zeki Efendi, dava vekili Katibzade Edhem Bey, Hüseyin Efendizade Nazmi Bey, Hocazade Hacı Mehmed Efendi, Hacı Mehmed Efendizade Ragıb Efendi, Meclis-i İdare azası bulunacaklardır. Dördüncü seneden itibaren bâlâda muharrer ve kıdem usulü mer’i tutulacaktır.

On ikinci madde- Meclis-i idare azası olmak için ekalli elli hisse senedatına malik olmak ve senedat-ı mezkureyi şirketin kasasına vaz etmek şarttır. Bu senedat memuriyetlerinin devamı müddetince satılamaz. Bunların üzerlerine fûruhtu cair olmadığını mübeyyen bir damga olacaktır. Şirketin müessisleri dahi laakal yüzer aded hisse senedatını ahz ve bedelini tediye etmedikçe müessislik hakkına nail olamazlar.

On üçüncü madde- Meclis-i İdare azası içlerinden birini reis-i evvel ve diğerini reis-i sani intihab ederler. Bir ictimada her ikisi de bulunmadığı takdirde meclis içlerinden birisini muvakkat reis tayin ve intihab ederler.

On dördüncü madde- Meclis-i idare şirketin menfaati icab ettikçe ve laakal ayda iki defa ictima eder. Müzakeratın muteber olması laakal nısfından bir ziyade azanın hazır bulunmasına menuttur. Mukarrerat hazır bulunan azanın ekseriyet ârâsıyla ittihaz kılınır. Tesavi ârâ vukuunda reisin bulunduğu tarafın rey’i tercih olunur. Meclis-i idarenin müzakeratı zabıtnamelerde derc olup defter-i mahsusuna kaydolunur. Zabıtnamelerin rîzi müzakereye iştirak eden zevat tarafından imza olunur.

On beşinci madde- Meclis-i idare azalıklarından birinin inhilali halinde heyet-i umumiyenin ictima-ı adisinde âhârî intihab olununcaya kadar ifa-yı vazife etmek üzere meclis-i idare muvakkatan birisini tayin eyler.

Meclis-i İdare'nin Vezâifi

On altıncı madde- 1. Salahiyet-i vasia ve mezuniyet-i tâmmе ile şirketin bi'l cümle umur ve mesalihini ruyet ve tesviye ve emval-i mevcudesini idare etmek 2. Şirketin makasından bulunduğu birinci maddesinde beyan olunan muamelatı icra veya icraya mezuniyet ita eylemek 3. Şubeler acenteler tesis veya bunları lav etmek 4. Şirketin müdür veya memurin-i sairesini nasb ve azil ve bunların vazife ve salahiyetlerini maaşlarını ikramiyelerini tayin ve takdir eylemek 5. Şirketin imzası kimler tarafından isti'mal edileceğini ve tarz-ı istimalini tayin ve tahsis eylemek 6. Heyet-i umumiyeye ibraz ve iraesî lazım gelen muhasebatı her sene kat' ve tanzim ve hissedarana tevzi edilecek temettu'un mikdarını teklif eylemek 7. İhtiyat akçesinin tarz-ı isti'malinitayin ile her nevi akd-i mukaveleye sulha hüküm tayinine mezun olmak 8. Kâffe-i mehakim huzurunda muhakeme olunmak üzere vekil tayin ve azil edebilmek 9. Meclis-i idare azasından birine veya bir kaçına umur-ı şirkete müte'allık muayyen veya müte'addid iş için vazife tayin ve mezuniyet verebilmek

On yedinci madde- Şirketin muamelat-ı cariye ve kuyudiyesi Türkçe tanzim olunacaktır. Ancak Türkçe ile beraber icab eder ise Fransızca da tahrir edilebilir.

Dördüncü Fası

Heyet-i Umumiye Beyanındadır

On sekizinci madde- Yirmi ikinci madde mucibince akd-i ictima eden heyet-i umumiye bi'l cümle hissedaranın vekilidir ve laakal on hisse senedatına malik olan hissedaranın heyet-i mecmu'asından mürekkebirdir. Heyet-i umumiyeye duhul hakkını haiz olabilmek için hissedaran akd-i ictima için tayin ve gazeteler ile ilan olunan tarihten laakal on beş gün mukaddem şirketin merkezine müracaatla defterde kuyuda nazaran sahib oldukları hisselerin mikdarını mübeyyin bir makbuz ilm u haberi alacaklardır. İş bu varaka-i duhuliyeye makamına kaim olacaktır. Heyet-i umumiyeye

duhul hakkını haiz olan her hissedar kendi yerine heyet-i umumiyyeden diğeri bir hissedarı vekil nasb edebilir.

On dokuzuncu madde-Heyet-i umumiye senede bir defa şirketin merkezinde Mart ayında suret-i adiyede akd-i ictima eder. Meclis-i idare lüzum gördükçe yahud sermaye-i şirketin sekizde birine müsavî hisseye malik müteaddid hissedaran talebi üzerine heyet-i umumiye suret-i fevkaladede akd-i ictima'a davet olunabilir. Heyet-i umumiyenin suret-i adiyeye veya fevkalade de vuku bulan bi'l cümle ictimaatında Ticaret Nezareti tarafından mansub bir komiser hazır bulunmak üzere şirket tarafından yevm-i ictimadan laakal yirmi gün mukaddem tahriren nezaret-i müşaru'n-ileyhaya ihbar-ı keyfiyet olunacaktır. Meclis-i idare ve ve müfettiş raporlarıyla senelik bilançodan ve heyet-i umumiye zabıtnamelerinden ve hissedaranın esamisini havî cedvelden dörder nüshası Ticaret Nezareti'ne gönderilecektir.

Yirminci madde- Heyet-i umumiye ictima'dan bir mah mukaddem İzmir'de neşr edilen gazetelerden laakal ikisiyle vaki olan ilan üzerine ictima eder. Ruzname-i müzakerata yalnız Meclis-i idare tarafından tayin olunan hususat ile sermaye-i şirketin laakal semenine malik bir veya birkaç hissedar tarafından heyet-i umumiyenin ictima'dan yirmi gün mukaddem meclis-i idareye tebliğ edilen teklif derc edilir. Binaen-aleyh heyet-i umumiyenin müzakeratı ancak ruznamede muharrer mevadd ve hususata mütedair bulunur.

Yirmi birinci madde- İctima'da bi'l-ihale veya bi'l-vekalet isbat-ı vücud eden hissedaranın ellerindeki hisse senedatı mecmu'u şirket sermayesinin bir rub'una muadil ise heyet-i umumiye müzakereye salih bir surette teşekkül etmiş addolunur. İlk davette bu şart tahakkuk edemez ise mecmu hissedaran ikinci defa olarak ictima'a davet edilir. İş bu ikinci davet üzerine asaleten veya vekaleten isbat-ı vücud eden azadan hamil oldukları senedatın mikdarı her neye baliğ olur ise olsun heyet-i umumiye teşekkül etmiş farz olunur. Fakat evvelki davetnamelerde müzakeresi kararlaştırılmış olan hususattan gayri mevaddın müzakeresi caiz olamaz ve bu vechle ittihaz edilen mikdarat bi'l cümle hissedaran hakkında mer'i ve muteberdir. Birinci ictima ile ikinci ictima beynindeki müddet yirmi günden dún ve bir mâhdan efzûn olmayacak ve ikinci ictima'ın davetnameleri on gün evvel ilan olunacaktır.

Yirmi ikinci madde- Heyet-i umumiye meclis-i idare reisi ve reisinin gaybubeti halinde meclis-i idare tarafından intihab edilen azadan biri riyaset eder. Heyet-i umumiyede hazır olup en ziyade hisseye malik olanlardan ikisi re'y toplamak hizmetini ifa ederek bunlar tarafından tayin kılınan bir zat dahi kitabet vazifesini icra eyler. Heyet-i umumiyede müzakere olunan hususat bi'l-asale veya bi'l-vekale hazır bulunan hissedaranın ekseriyet-ârâsıyla kararlaştırılır. Hissedaranın her biri bi'l-asale ve bi'l-vekale mutasarrıf olduğu her on hisse için bir re'ye malik ise de azami olarak bir kişinin ondan ziyade re'y i'tası caiz değildir.

Yirmi üçüncü madde- Heyet-i umumiye ictima-ı senevisinde meclis-i idarenin ve müfettişlerin şirketin ahvali hakkında her sene takdim edecekleri layihaları istima' eder hissiatları bi't-tedkik kabul veya reddeder. Yirmi sekizinci madde mucibince tevziini lazım gelen hisse-i temettu'u tayin eyler müddeti hitam bulan veya kura ile tebdili iktiza eden meclis idare azalarını intihab eyler. Meclis-i idare tarafından şirketin feshi veya diğer bir şirketle tevhid veyahud temdid müddeti veya tezyid sermayesi hakkında vuku bulan teklifatı ve ale'l-umum ruzname-i müzakeratta münderic bulunan bi'l-cümle mevâddı bi'l-müzakere taht-ı karara alır. Hülasa şirketin menafi'ine müteallık umur ve hususat hakkında icra-yı müzakere ile ittihaz-ı karar ve icabı takdirinde meclis-i idarenin iktidarını tevsi' veya tecdid eyler. Ancak ber-vech-i bâlâ fesh ve tevhid ve temdid hususâtına ve nizamname-i dahilinin tadiline karar verilebilmek için in'ikad eden heyet-i umumiyede şirket sermayesinin laakal nısfına ve tezyid-i sermaye için de sülûsanına müsavi hisseler ashabının huzuruyla ekseriyet ârâsı hasıl olmak ve hususat-ı mezkureden feshden maadası ile üç mislinden fazla tezyidi için her halde hükümet-i seniyyenin ruhsatı bulunmak şarttır.

Yirmi dördüncü madde- heyet-i umumiye tarafından işbu nizamname ahkâmına tevfikân ittihaz olunan mukarreratın bi'l-cümle hissedaran için kabulü mecburidir. Mukarrerat-ı mezkure bir defter-i mahsusa kayd ve ziri meclis-i idare azasıyla re'y toplamaya memur olanlar ve katip tarafından imza edilir. Heyet-i umumiyenin ictima'ında hazır bulunan hissedaranın isimleriyle ikametgahlarını ve hamil oldukları hisselerin mikdarını mübeyyin ve kendi taraflarından mümza bir varaka zabıtnameye rabt olunur.

Beşinci Fası

Müfettişler Hakkındadır

Yirmi beşinci madde- Şirket hesabatını tedkik ve ol babda bir layiha tanzim eylemek üzere heyet-i umumiye tarafından her sene yirmi beş hisse senedine malik olanlardan iki müfettiş tayin edilecek ve bunların malik oldukları hisse senedatı şirketin kasasında muhafaza edilecek ve şirketin defatir ve muvazeneleri meclis-i idare tarafından heyet-i umumiyenin ictima'ından laakal kırk gün evvel bera-yı tedkik işbu müfettişlere tevdi olunacaktır. Müfettişler tanzim edecekleri layihayı müştereken imza ederek meclis-i idareye tebliğ edecek ve meclis-i idare tarafından heyet-i umumiyeye takdim edilecektir.

Altıncı Fası

Hesabat-ı Seneviye Beyanındadır

Yirmi altıncı madde- Şirketin sene-i maliyesi Mart ibtidasından bed'e ile Şubat nihayetinde hitam bulur. Fakat birinci sene-i maliye müstesna olarak şirketin suret-i kat'ıyyede teşkil tarihi ile o senenin Şubatı nihayeti günü beynindeki müddeti şamil olacaktır. Her sene nihayetinde meclis-i idare şirketin matlubat ve duyunatını mübeyyin umumi bilançosuyla hal-i hazır-ı hakikisini ira'e eder. Ayrıca bir izahname tanzim ile heyet-i umumiyeye takdim edecektir.

Yedinci Fası

Temettu'un Taksimi Hakkındadır

Yirmi Yedinci Madde- Hasılat-ı gayr-i safiyeden evvela masarır-ı umumiye saniyen şirketin her nevi duyununun faiz ve res'ül malı tediyatı için icab eden mebalığ salisen yüzde beş nisbetinde ihtiyat akçesi tenzil edildikten sonra baki kalan mikdar hasılat-ı safiyedir. İş bu hasılat-ı safiyeden evvel emirde hisse senedatının cümlesine tediye edilmiş bedeli üzerinden yüzde beş faiz i'tasına kifayet edecek meblağ tenzil olunduktan sonra mütebakisinin yüzde on sekizi müessislere ve yüzde onu meclis-i idare azalarına ve yüzde ikisi meclis-i idarenin tayin edeceği nisbet dairesinde tensib edeceği müstahdem-in-i şirkete ve yüzde yetmiş dahi hisse-i temettu olarak hissedarana verilecektir.

Sekizinci Fasl

İhtiyat Akçesi Beyanındadır

Yirmi sekizinci madde- Hasılat-ı gayr-i safiyeden tevkif edilen ihtiyat akçeleri evvelen bir senenin temettu'u sermayenin yüzde beş faizini tediye etmediği takdirde noksanının ikmaline saniyen meclis-i idarenin tensib ve kararıyla şirketin ihtiyacat-ı fevkaladesine salisen heyet-i umumiyenin kararıyla hisse senedatının bedeli bi't-tesviye imhasına sarf edilecektir.

Yirmi dokuzuncu madde- Şirketin inkıza-yı mevtime ve bil cümle taahhüdatı ifa olundukan sonra ihtiyat akçesi bil cümle hissedaran beyninde taksim olunacaktır.

Otuzuncu madde- Hasılat-ı gayr-i safiyeden tefrik olunan yüzde beş ihtiyat şirket sermayesinin rub'una baliğ olunca artık ihtiyat akçesinin tefrikine devam edilmez. Maa-haza mezkur ihtiyat akçesinin bir mikdar alınıp da rub derecesinde toplanan meblağ tenakus ettiği takdirde yine o nisbette tefrikine devam edilir. Heyet-i umumiye tarafından taht-ı karara alınan faizlerin ve temettu mikdarlarının tediyesi meclis-i idarenin tayin ettiği zaman ve mekanda icra edilecektir.

Dokuzuncu Fasl

Şirketin Fesh ve Kat' Muamelatı Hakkındadır

Otuz birinci madde- Sermaye-i şirketin nısfı zayi olduğu halde müddetin inkızasından evvel heyet-i umumiye şirketin feshine karar verebilir. Bundan gayri ahvalde sermaye-i şirketin nısfından ziyadesine müsavî hissedaranın re'yi olmadıkça şirketin feshine karar verilemez.

Otuz ikinci madde- Müddetin inkızasından veyahud müddetin hululünden mukaddem şirketin feshi zımında heyet-i umumiye meclis-i idarenin teklifi üzerine tasfiye muamelatını taht-ı karara alır. Bir veyahud müteaddid tasfiye memuru tayin eyler. Bunlara münasib gördüğü her nevi hukuk ve vezaifi bahş ve tahmil eyler. Maa-haza işbu şirketin hukuk ve senedatı ve taahhüdatı hükümet-i seniyyenin ruhsatıyla diğer bir şirkete terk ve ferağ edebilir. Heyet-i umumiyenin ve bilhassa vazifesi tasfiye

memurlarının icraatını bade't-tedkik tasdik etmektir. Tasfiye memurlarının tayini meclis-i idarenin vezaif-i ... netice verir.

Lahika

Otuz üçüncü madde- Şirket Ticaret Nezareti tarafından istatistik idaresince ita olunacak numuneye tevfikân her sene şirketin muamelat-ı umumiyesini havi nezaret-i müşaru'n-ileyhaya bir kıta cedvel takdim edecektir. Bir defaya mahsus olarak şirket nizamnamesinden elli nüshayı hükümete meccanen i'ta edeceği gibi cüz'i bedel mukabilinde talep olanlara dahi i'ta edilecektir.

Otuz dördüncü madde- Şirketin ihrac edeceği hisselerle talip kaydı zımında neşr edeceği ilanatta evvelen şirketin maksad-ı teşekkülünü ve müddetini saniyen müessislerin ve ilk heyet-i idare azasının esamisini salisen sermayesinin miktarını ve suret-i tezyidini rabi'an temettuatın suret-i taksimini ve bu meyanda müessislere ve heyet-i idare azasına tahsis edilecek makadirini sarahaten beyan edecektir.

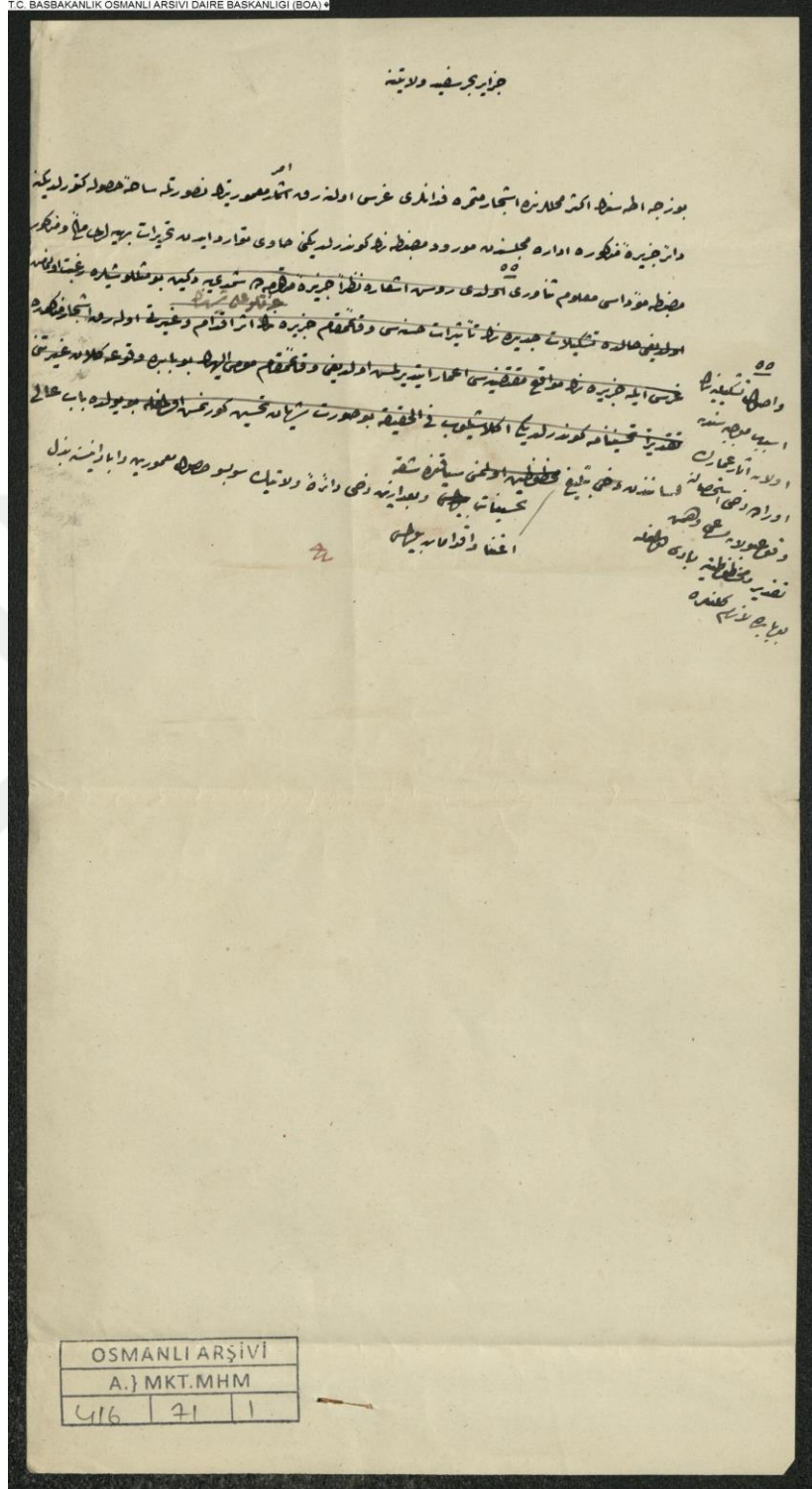
Otuz beşinci madde- İşbu nizamname-i dahili sureti şirketin teşkiline hükümetçe müsaade i'ta olunduktan sonra bir ay zarfında Dersaadet'te Takvim-i Vekayi ve Aydın'da şirketin muamelat ve şubat idaresi bulunan sair yerlerde ceraid-i resmîye ve saire ile aynen veya icmalen neşr olunacağı gibi nizamname-i dahilide hükümetin müsaadesiyle vuku bulacak her güne tadilatı ve her senenin heyet-i umumiye miktaratı ve senelik bilanço suretleri dahi gerek Dersaadet'te ve gerek taşrada ber-vech-i muharrer ilan kılınacaktır. Fi 18 Ramazan sene 330 fi 18 Ağustos sene 328

Mukabele olunmuştur

Ticaret Müdüriyet-i Umumiyesi Mümeyyizi (İrfan)

İşbu nizamname-i dahilinin irade-i seniyye-i hazret-i şahaneyi iktiran ettiği 7 teşrin-i Evvel sene 328 tarihli ve iki yüz elli altı numrolu tezkire-i samiye ile tebliğ buyurulmuştur. Fi 24 Kanun-ı Evvel sene 328

APPENDIX B



A.}MKT.MHM.00416.00071.001

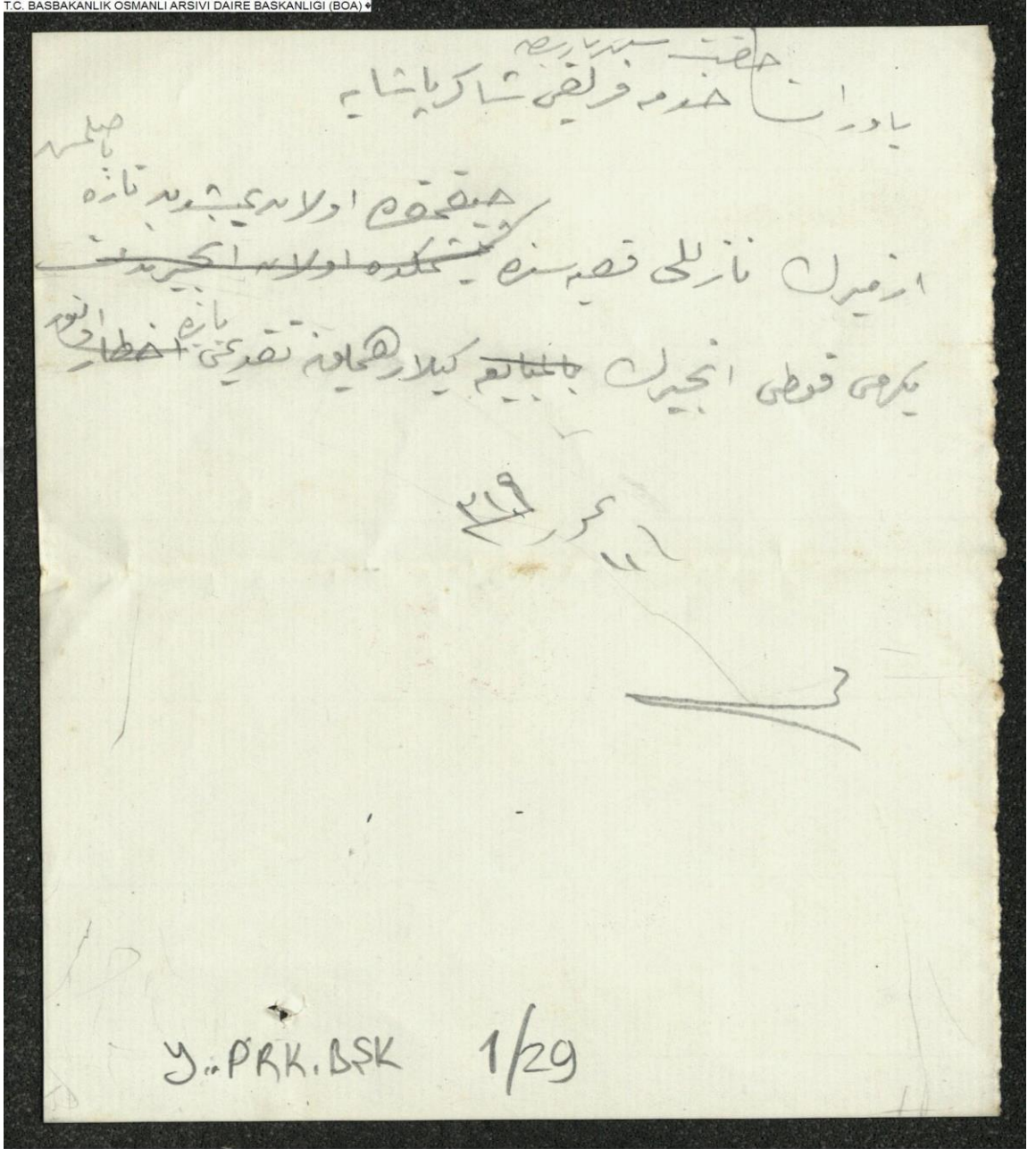
Photograph B.1. Bozcaada'nın Ekseri Yerlerini Armud, Dut, Incir Fidanları Dikilerek Mamur Hale Getirildiğine Dair Gelen Mazbatadan Memnunluk Duyulduğu

Cezayir-i Bahr-i Sefid Vilayetine

Bozcaada'sının ekser mahallerinde eşcar-ı müsmire fidanları gars olunarak emr-i mamuriyetin ne suretle saha-i husule getirildiğine dair cezire-i mezkure idare meclisinden mevru mazbatanın gönderildiğini havî tevarüd eden tahrirat-ı behiyyeleri meali ve mezkur mazbata müeddası malum-ı senaverî ve usul-i teşkiliyenin esbab-ı mucibesinden olan âsâr-ı imarın orada dahi istihsaline vuku bulan mesai ve himmet takdir ve mahzuziyete badi olmağla bu babda lazım gelenlere Bab-ı Ali lisanından tebliğ siyakında şukka-i tahsinat ve badezin dahi daire-i vilayetin husul-i mamuriyet ve abad-ı enisine bezl-i itina ve ikdamat buyurulması.



APPENDIX C



Y.PRK.BŞK.00001.00029.001

Photograph C.1. İzmir'in Nazilli kasabasından Kılar-ı Hümayun'a İncir Gönderilmesi

Mazbata

Şura-yı Devlet Nafia ve Maliye ve Maarif Dairesinin mefufuyla meclis-i acizanemizde kıraet olunan mazbatasında dermiyan olunduğu vechile merkezi Aydın'da olarak incir ticaretiyle işigal etmek ve teminat mukabilinde zürra'a akçe ikraz ve her türlü banka muamelesi icra eylemek üzere elli sene müddet ve on bin lira sermaye ile "Aydın İncir ve Himaye-i Zürra' Osmanlı Anonim Şirketi" ünvanı tahtında bir şirket teşkiline dehalet i'tası istid'a olunmasına ve nizamname-i dahili layihası münderecatınca icra kılınan tahsisat ve tadilat icab-ı maslahata muvafik bulunmasına binaen ber-muceb-i istid'a şirket-i merkumenin teşkiline aid muamelenin ifası hususunun Ticaret ve Ziraat Nezareti'ne havalesi bi't-tezekkür salifü'l-beyan mazbata ve layiha tanzim olunan irade-i seniyye layihasıyla arz ve takdim kılınmağla kâtibe-i ahvalde emr u ferman

İrade-i Seniyye

Merkezi Aydın'da olarak incir ticaretine işigal etmek ve teminat mukabilinde zürra'a akçe ikraz ve her türlü banka muamelesi icra eylemek üzere elli sene müddet ve on bin lira sermaye ile "Aydın İncir ve Himaye-i Zürra Osmanlı Anonim Şirketi" namıyla bir şirket teşkiline Şura-yı Devlet ve Meclis-i Vükela kararıyla ruhsat verilmiştir. Bu irade-i seniyyenin icrasına Ticaret ve Ziraat Nezareti memurdur.

Belgenin arka kısmı

1504

Fi 15 Ramazan sene 330 fi 15 Ağustos sene 328

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