

Oroville Mercury

Nov 15, 1920

NEW ADDITION TO EHMANN OLIVE PLANT DEDICATED WITH CEREMONIES TODAY

"The present lull in the olive industry is the period of darkness before the dawn," declared Mrs. J. B. Hughes this afternoon, addressing those who attended the dedication of the new addition to the Ehmann olive plant in this city.

"Citizens of Oroville and surrounding communities today pay just tribute to Mrs. Freda Ehmann and other members of the Ehmann family," declared Mrs. Hughes. Continuing, she called attention to the growth of the Ehmann olive plant, which also means a material growth and benefit to Oroville. She touched briefly on the history of the Ehmann Company since Mrs. Ehmann opened her first plant in Oroville 22 years ago, and told of the wonderful growth of the industry in the years that have followed.

The present lull in the olive industry, Mrs. Hughes pointed out, will mean only a greater and bigger development for it has resulted in the National Canneries Association and the Cannery League of California contributing a sum of \$250,000 to investigate the germ that causes food spoilage, with the result that the cause and cure have been discovered. Also the pure food laws of California are being known to the world with the result that the east as well as the west will become a consumer of California ripe olives.

Mrs. Hughes closed her address by paying high tribute to Mrs. Freda Ehmann's vision, business ability, sterling service to the city of Oroville and above all to her womanliness.

In response Mrs. Freda Ehmann spoke thanking the people of Oroville for their participation in the dedication ceremonies and thanking the members of her family who have dedicated the new addition of the plant to her.

Twenty-three years ago, with ten barrels placed under the back porch of her home, Mrs. Ehmann began processing ripe olives and pioneering their commercial sale.

Today the plant of the Ehmann Olive Company, of which she is still the active head, occupies a space of three hundred by three hundred feet, one-half of which is two stories in height.

This plant represents every phase of the manufacturers' and builders' art. It is a plant in which employer and employe labor together in a cordial spirit of industrial and social friendship.

The plant is dedicated by the children and grandchildren of Mrs. Ehmann to the memory of her great service. It reflects not only the growth of a great company, but the development of a great industry. It honors a fruit that from the dawn of history has been most honored among men; for the olive since time began has been symbolic of peace and synonymous with plenty.

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Nov 15th
1920
Part 1

Story of The Olive, Fruit of The Ages

Why California Ripe Olives Are Healthf

Rank Next to Bread as Food For Man

By W. WINSOR

Mr. Winsor, the writer, is an olive expert, who is well known all over California and who has traveled extensively over the state and European countries in connection with the olive industry.

It is my personal conviction that the olive is the most important orchard industry in this state and to persons unfamiliar with the importance of olive growing in California I would like to give a few facts concerning this nourishing fruit when properly pickled, also its history since being introduced into this state.

The Franciscan Padres who, in 1769, blazed the "Trail of the Cross" northward from San Blas, Mexico, to the present site of San Diego, brought with them olive seeds and planted them in the garden of the Mission they established there.

After a period of 151 years these trees still bear abundant fruit. When the brown robed zealots of the Christian faith penetrated the wilderness to the north of San Diego and established the missions which they linked together with the famous El Camino Real, they planted cuttings taken from one of the trees grown at the Mission San Diego (which bore large fruit and got the name of Mission on account of being propagated at a Mission) at San Luis Rey, San Juan Capistrano, Pala, San Gabriel, San Fernando, Buena Ventura and Santa Barbara.

At the Mission Pala the Indians still cultivate a venerable grove of magnificent olive trees and irrigate them with water from the old ditch dug by the Padres more than one hundred years ago.

From the trees planted by these pioneers, whose footsteps the dust of a century and a half has been powerless to obliterate, has been propagated the

well and favorably known Mission olive, which has proved for California the best of all varieties.

It is a prolific producer, contains a large percentage of oil and is acknowledged to be the best variety really suitable for pickling when ripe.

The ripe olive is one of the most healthful foods known and the contents are as follows:

Water	64.72
Oil	25.89
Carbohydrates	5.11
Protein, etc.	

To show their value as a food I may state that they rank second to bread, which has 1525 calories, ripe olives 985, boiled rice 525 and boiled potatoes 440.

The canned ripe olive is sterilized at a degree of 240 F. for forty minutes.

It should also be taken into account that a person who eats one quart of ripe olives takes one third of a pint of olive oil into his or her system. In Italy there are 5,793,404 acres of olives and in Spain 3,546,232 acres, while in California we have only about 25,000 acres bearing and 15,000 acres non-bearing, but we have thousands of acres of good land adapted for the successful growing of this luscious fruit.

The wood of the olive tree, which is of a yellow or light greenish brown hue, is often finely veined with a darker tint, and, being very hard, is valued by the cabinet maker.

Rustic furniture is also made from the heavy limbs after being taken from the trees and brings a large price in the East.

(To be continued tomorrow)

Story of The Olive, Fruit of The Ages

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Why California Ripe Olives Are Healthful

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The olive tree is remarkable for its longevity. Some trees in Palestine still bearing fruit are said to be three thousand years old. They are standing in the Garden of Gethsamene. Gethsamene means oil-press. The Garden at one time was an enclosed olive orchard.

From ancient times the olive has been one of the most common and valuable trees in Syria and Palestine.

Its old Hebrew name was Zait or Sait and no tree has been more frequently mentioned in Far Eastern writings, nor was any tree more highly honored by the enlightened nations of antiquity.

The Greeks considered the olive sacred to Pallas Athene, by which Goddess they believed it was given to mankind.

It was employed in crowning their gods; Jove, Apollo and Hercules, and whenever they wished to give prominence to their rulers, orators, philosophers, and conquerors they were publicly decorated with a crown of olives, and at the Olympic games in Athens, the victors' crown was made of olive leaves.

The olive branch was also the symbol of peace, and whenever the vanquished in war wished to supplicate for peace, they would advance toward the victorious army with olive branches in their hands.

The olive is one of the earliest of the plants mentioned in the Bible.

A dove is described as bringing an olive branch to Noah, when the waters of the deluge began to subside.

Moses describes the land of Canaan as one of "Olive oil and honey." Solomon gave twenty thousand baths of olive oil to the laborers who were sent him by Hiram, King of Tyre, to assist in the building of the temple. The door posts to the entrance of the Holy of Holies, and the door posts of the temple were of olive wood and the two large cherubims which covered the ark were made of olive trees.

The Jews are frequently complimented in the Bible by being likened to green, flourishing and cultivated olives, while children during their growth are said to be like olive plants.

The oil of the olive was largely used by the women of Greece and Rome for olive oil baths and massaging, to which they attributed their beauty. It is most valuable for cuts, wounds, etc., also as an excellent hair tonic, being rubbed into the scalp, and young children who would rebel at taking the oil inwardly could have it rubbed into their bodies, which will absorb the same and make them take on flesh.

For earache also relief can be obtained by pouring a few drops of warm olive oil into the ear.

For cooking purposes and salads it cannot be excelled.

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California olive oil is absolutely pure and sanitary, which is accounted for by our pure food laws and health inspections and is 100 per cent better than the imported olive oil by virtue of the cleanliness in its manufacture. Let me quote a few words by Professor J. P. Remington, chairman of revision of the United States Pharmacopoeia, dean and professor of the Philadelphia College of Pharmacy and editor of the Federal Pharmacopoeia:

One thing I desire to state strongly is that California has set the standard for the world in olive oil. The California olive oil used in the East is admittedly the standard. Over 50,000 gallons of cotton seed oil are shipped annually to Mediterranean ports. You can draw your own conclusions as to the use it is put to. The oil from California is PURE.

I would like to call your attention to certain phrases in Volume 39 of the Special Consular Reports, page 25, which will prove interesting, as they refer to the process of olive oil making in Italy:

There are in the whole of Italy 18,732 oil pressing works, using 17,016 horse power, and employing 72,463 people. The somewhat peculiar ratio of horsepower to the number of factories is explained by the fact that many of the so-called "works" are small farm establishments where one or two are employed who DO THE PRESSING WITH THEIR FEET.

By the above it is easy to realize whether California or the imported oil is the most sanitary and pure.

The modern oil plant of today is a very interesting and scientific place to visit and compare the large oil presses and other machinery connected with the manufacture in Oroville today with the ancient methods of extraction of which I will give a synopsis taken from an old description:

The olive is subjected to pressure in a mill consisting of a great millstone with a hole in its center. This stone is laid on one of its flat surfaces, and a beam of wood fastened upright in the axis. The surface of the stone is slightly depressed, except at its margin and around the central hole. Another millstone is set upon its edge in the depression of the upper surface of the lower stone. Through the axis of this stone passes a long beam, which is fastened at one end by a pin to the axis of the horizontal stone and at the other to a whiffletree to which a horse or ox could be geared when the mill was in operation. The upright stone is incorporated with the crushed mass, which is transferred to baskets of flexible structure, eighteen inches wide and six inches deep. A pile of these baskets, eight feet or more in height, is raised within a hollow, erect cylinder of stone, which is open in front by a slit, four inches in width from top to bottom of the cylinder. Into the top of this cylinder passes a piston which is connected with a lever to which are attached heavy stones and by means of the piston the baskets of olives are subjected to as much pressure as is necessary to extract the oil. The quality of oil thus made is largely used for making soap and was formerly much used for burning.

So a visit to some of the olive oil plants in Oroville will show you the comparison in the methods, also the sanitary conditions which exist in the California oil mills, which will most certainly impress upon your minds why California olive oil ranks foremost in the market.

In Oroville there are five olive pick-

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ing plants, two of which are the largest in the world and Butte county is the foremost county in the state for the production of the choicest olives grown.

For the love of health eat California ripe olives and California olive oil. The food of the ages.

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Nov 23, 1921

Ehmann Olive Company

Season Run is Now On;

About 120 Employed

The working season at the Ehmann Olive Company plant in Oroville is now well started with the result that about eighty women and forty men will be employed constantly until about the first of March.

The Ehmann Olive Company, as a company doing business in Oroville, is now twenty-four years old and has done much toward bringing the olive industry to such a large stage of development in Northern California.

Mrs. Freida Ehmann, mother of Mayor E. W. Ehmann, of Oroville, and present head of the Ehmann Olive Company, is credited with having pioneered the way of the Califor-

nia ripe olive, having perfected the process of pickling this fruit which was first considered a luxury, but has now assumed its rightful position before the world as a food.

Twenty-four years ago, with ten barrels placed under the back porch of her home Mrs. Ehmann began processing California ripe olives for commercial purposes. Today the plant in Oroville that employs about 125 people on the average for about five months of the year, is the most fitting tribute to her work. The new plant, which covers an entire block of property, was completed and dedicated just one year ago.

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OLIVES HEALTHIEST FOOD ON MARKET

California ripe olives are processed under the rulings of the California State Board of Health, which makes them the healthiest food placed in cans. The ruling provides that all canned olives must be heated to 240 degrees Fahrenheit for a period of forty minutes during the canning process.

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57 VARIETIES OF OLIVES

The University of California has made a report on the olive industry in California in which it is set forth that fifty-seven varieties of olives are grown in the state. The old Mission variety, however, which was brought here by the early Spanish missionaries, leads.
