



Seville holds the secret of the Green Olive



Andalusia is Favored Land

Tucked in the grand heights and broad, red plains of brilliant Andalusia are fortunate combinations that make this famous district one of natural richness. From Biblical days, when it was known as Tarsish, down through the centuries of successive invasions, Phoenicians, men of Carthage, Greece and Rome, Visigoths and Vandals and the hordes of Moslem conquerors have enjoyed the bounties which nature endowed Andalusia alone, to the exclusion of all other lands.

Time has not dimmed the fame of southern Spain. Its mountains give the copper of El Tinto and the lead of Almaden in a composition that is unknown in any other part of the world. Sherry from Jerez de la Frontera cannot be imitated successfully. One small section of the Mediterranean shore produces grapes that are sought overseas, and the raisins of Malaga are distinctive, as are the almonds of other sections.

As if nature's prodigality had not been great enough, southern Spain is distinguished still further by having been chosen as the setting for one of the most baffling of horticultural puzzles. The only area in the world where green olives attain the size, texture and flavor suitable for eating is nestled within a radius of thirty miles of the city of Seville.

The red soil of the green-dotted plain in this district merges its attributes with the influence of the River Guadalquivir; night breezes supplement the effect of unusually intense sun heat. And the result is an olive that refuses to grow in any other setting.

Olive a Time-honored Fruit

Olive has grown in many other climes from the earliest hours of history when the patriarch Noah first learned of his deliverance by the dove-borne olive branch down through Gethsemane to the present. But the olive that figures in civilizations past and present, except for that of Seville, has been grown chiefly for the purpose of producing olive oil. Grecian athletes made their muscles supple by rubbing them with the oil of the olive. Roman matrons used it to soften their skin and add lustre to their hair. The olive grew chiefly to give their people its oil—and to provide the leaves from which wreaths were made for crowning victorious legionaries upon their triumphant return from fresh conquest.

Centless efforts have been made to promote the growth of green and manzanilla green olives elsewhere than in the vicinity of Seville. They have never been successful. Apparently the olive has been given her feet and decreed that edible green olives are indigenous to Seville alone and that no other land shall share the special favor that has been bestowed upon this romantic city and its environs.



A Rolling Olive Grove near Seville.

The universal experience when such attempts have been made has been that the olive always ripens before it reaches the size of the olives of Seville, or that its texture and flavor are too poor for marketing as edible olive. This fact is responsible for the ripe olive industry of California, where unsuccessful experiments were made to duplicate the industry that is peculiar to Seville. When olives ripen before attaining the green or manzanilla size, the only alternatives are to press them for oil or market them as ripe olives.

So it is that the world looks to the limited section about this Spanish city for its green olives. It is useless to look beyond these confines because nature guards jealously her gift to the rolling Spanish groves and defeats all endeavors to imitate Seville's inherent achievement, even when the attempt is made in other parts of Spain.

When one speaks of the world depending upon Seville for its green olives, one would have been more correct to have said that the United States and South American countries look to the city of Carmona and the neighboring harbor for their supplies of this piquant fruit.

United States Biggest User

The United States absorbs over 90 per cent. of the green olive crop of the world. South America is the largest foreign market for the manzanilla olive. An average of 33,371,454 gallons of green olives are imported into the United States from Spain every year. Green olive growers find little market outside of Spain itself, except in the American. Native Spaniards are great olive consumers, the green olive particularly suiting their taste. Ripe olives may sometimes be seen in Spain, but they are not generally favored.

moisture to be drawn from the soil. For well-set trees, this is about the only irrigation needed. The soil has considerable soda content and is comparatively dry.

There probably are only three or four places in the world where the mean temperature reaches a higher point than it does in a Seville summer, and this dry heat, combined with the fact that there is very little rain during the growing season, plays its part in the secret process of growing green olives. In fact, the presence of moisture appears to be responsible for failure to grow green olives elsewhere, so much as fog and frequent rains that have caused spotted and irregular fruit during experiments in other localities. Growing seasons without a

single day of rain are not uncommon about Seville. Storms are most rare, and snow unknown. Frosts are very light, the echo of dew in winter. As to temperature, winter does not really exist.

Given Delicate Treatment

Somewhere in this combination of elements, together with highly expert methods of cultivation, lies the secret of Seville's success. There is a delicate grafting process and the queen olive trees are trimmed very skillfully every year, just after the harvest, so that the strength of the tree will go into fewer olives of larger size rather than more olives. Young shoots from old trees or wild olive trees are planted

and a high mound of earth is piled about them for support until they stand alone. Nutrient from the soil in this mound helps the stock while it is rooting. At the base of the mound is a small opening where water is poured when needed.

Great care is exercised when picking the crop, not to bruise or scratch the skin. Olives are literally plucked. Cuts that carry the olives to the curing houses a few miles from the groves are lined to insure further against bruising. Spanish green olives generally are in the curing tanks within twelve hours after picking and do not have time to become shriveled in the meantime.

The reason for the exclusiveness of the Spanish green olive and manzanilla olives is not simple. It comes from a happy combination of factors. Proper soil, rich in certain minerals; an even and intense heat for fall ripenification and a skillfulness in caring for the trees and in curing processes that has been learned through centuries of experience, handed down from one generation to another, are involved in the mystery. Equally important are the natural and climatic phases such as are not found in any other spot in the world.

Somewhere in these conditions rest the olive's solution. Nature will not reveal it.

Sorting Olives in the Open.



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Various theories are advanced to explain the feat of nature's choice of Seville as the world's exclusive green olive growing area. But the fact that olives of this type do not thrive outside the shadow of the Alcazar and the Giralda, to prove that the views are only theories and not satisfactory explanations of the mystery.

Seville is sheltered north and south by a double wall of hills, but there is a large gap towards east and west, which exposes it to the action of northeast and southeast winds. Night breezes massing over the valley from the Atlantic to the Mediterranean seem to lubricate the limbs, leaves and fruit amply without requiring much



Picking Spanish Green Olives.

SINCE the days of Noah the olive branch has been symbolic of love and peace, for the returning dove greeted the anxious eyes of this patriarch with the twig of green olive that assured him of the reappearance of land.

And for centuries the smooth appetizing fruit of the gnarled and twisted olive tree has been used as a food. Both ancient and modern authorities mention it, the trade in olive being recognized as one of the oldest, if not the oldest, industries in the world.

In southern France, and in sections of Spain and Italy, the olive is cultivated for its oil. In the vicinity of Old Seville, however, the green olive industry has grown until the demand from America alone for these little appetizers necessitates the shipment of millions of cabbons annually.

GOD touched the southern tip of Africa and there were diamonds; Alaska, and there was gold; the plains of middle America had there was corn; the shore-lands of the Asiatic and there was tea.

The earth is dotted with favored spots, as if it had been that here and only here should soil and climate combine to give man these treasures.

Nature has defied man's efforts to wrest from her the secrets that underlie her whim for exclusive production. Virginia's tobacco is not grown elsewhere. Extreme frankness comes lands as far separated as Brazil and Java to grow the world's coffee.

Ginger and Jamaica remain inseparably associated, and the men of champagne brings always visions of the vineyards of France. The inability to grow rubber in Norway or sugar in New England has made it necessary for New England to go to Cuba for its cane sugar and Norway to southern hemispheres for its rubber.

Nature's whimsicality is responsible for the upbuilding of great transportation lines, whereby one had supplies another with products peculiar to its location, and, through the intercourse of commerce, the peoples of the world have become acquainted.

When the ball of the earth had been fully rounded and it was being prepared for the depositing of those diamonds, a kindly eye surely must have rested upon southern Spain.

What God Says about NEWS

"As cold water to a thirsty soul so is good news from a far country."

What God says is news. It's always news, more important news than news of any man however great.

And it's good news, however bad it may seem to sound. When God says it's all wrong, that's good news, because if God says so it must be right and it is so then how good to realize it, and there's a remedy in the word, or else God would not have taken the trouble to tell him what he is.

And it's good news from a far country, for Heaven doesn't lie all the feet of the man who is a wanderer from God,—it certainly does not lie. If you're thirsty, take God's book as you would a cup and drink good news for you.

What God says about lots of things will be found as news and good in this paper every issue. Mind you, it's what God says, not what life is. The Word is a living Word,—it's present, it's vibrant, it's resonant, and you will hear it.

The comments of the commentator will be brief. What God says is the thing. Are you thirsty? Look for the good news cup every issue.

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Church Wedding at Myrtle Creek

A very unusual and interesting wedding ceremony took place at the Methodist church at Myrtle Creek last evening when Miss Nancy Aldridge was married to Mr. Adrian D. Hulbert, of Roseburg, and her twin sister, Mary, was married to Mr. Perry Brown, of Walla, Walla, Washington.

The wedding was to have taken place Wednesday evening, but an automobile accident made it impossible for Mr. Brown to reach Myrtle Creek till yesterday.

The church decorations for the occasion were beautiful and the church was filled to overflowing with the friends and neighbors of the young people. The Misses Aldridge have lived in Myrtle Creek for many years and are held in the highest esteem by everyone. Mr. Brown was formerly a resident of Myrtle Creek.

The two couples stood under an arch of flowers and were married with the ring ceremony by Rev. N. D. Wood. Miss Rose Martin sang two numbers, "Oh Promise Me," and "I Love You Truly." Miss Ethel Davis played the Mendelssohn's Wedding March. The brides wore dresses of white lace with lacy veils and carried bouquets of pink.

After the wedding a large reception was held at the home of the brides' parents, Mr. and Mrs. Hulbert and Mr. and Mrs. Brown left for the north immediately after the reception. After a short trip Mr. Hulbert will make his home at what is known as the Sussmich place in Garden Valley near Roseburg. Mr. Brown owns a large wheat ranch near Walla, Walla, and will reside there.

Mattresses made over, furniture upholstering. Phone 91-J, 262 N. Rose.

Observe 63rd Wedding Anniversary

Mr. and Mrs. J. C. Fisher, residing at 1049 Cleveland avenue, Portland, Oregon, entertained a large number of relatives and friends, Saturday evening, June 17, honoring the sixty-third wedding anniversary of Mr. and Mrs. F. M. Critser.

Mr. Critser is 82 years of age, and his wife, 77 years old. They crossed the plains in 1859, going first to Ematilla county, then to Portland and then to Roseburg in 1866, where they resided in Pleasant valley, seven miles west of town. They now reside at 852 Mallory Avenue, Portland.

They have seven children, four boys who are now living, two in Portland, one in Roseburg on the

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2:30 every Sunday at Moose hall. Does the fact that God permits sin, proves that He is the author of sin? What two ransom-denying theories have resulted from this erroneous charge against the Almighty and how does such reasoning ignore man's noblest quality? Come, and let us prove that Jehovah's permission of evil will ultimately result in good. Earnest seekers for the Truth of God's word from any denomination are welcome to meet with us.

Christian Church, corner Pine and Woodward streets, C. H. Hilton, minister. In keeping with the idea of the Fourth of July, the minister will preach Sunday morning on, "The World's Future Here." The evening service will be the beginning of the summer union services. The first service will be held at the Christian church, Brother L. B. Quick will preach the sermon of the evening. The Bible school is still on the high grade, and it is expected that the audience will be maintained Sunday. A Junior congregation was organized Sunday morning, and a large number of children enjoyed this service. Y. P. S. C. E. at 7 o'clock. The public always welcome.

Eye Originated This One

Miss Louise Huff, the dainty little screen favorite who is playing opposite Richard Barthelmess in "The Seventh Day," the first National attraction in which the young screen artist is being starred at the Antlers Sunday and Monday, has made a discovery. She avers that man is inconsistent.

"Man laughs at us for buying what he declares to be styles inconsistent with the season," she declares. "Well, man is to blame for stores would not put the pretty things in the windows to tempt us poor girls, we would never think of buying them. Man is at fault and yet he dares to make fun of us."

Contracts taken for water wells deep or shallow. Prices reasonable. Albert Graham, Looking Glass.

Church Wedding at Myrtle Creek

old homestead, and one in Woodland, California.

Mr. and Mrs. Critser and family have been actively identified with the development of southern Oregon and are counted among its most popular pioneer residents.

The entertaining of this couple on their wedding anniversary has become an exceedingly enjoyable annual event.

Those present were Mr. and Mrs. F. M. Critser, J. H. Critser, Mr. and Mrs. J. I. Critser, R. R. Critser, Miss Lois Barringer, Mr. and Mrs. Earl Bryce, Mr. and Mrs. Chester Henson, Miss Beatrice Henson, Mr. and Mrs. J. C. Fisher, Charles Fisher, Miss Jean Weir, Mr. and Mrs. A. M. Crawford, Mr. and Mrs. B. W. Hollister, Mrs. Margaret Sandoz, Mrs. Jane Southerlin Gallagher, Hestine Gallagher, Mrs. James Cobb, Miss Naomi Cobb, Mr. and Mrs. Charles E. Hersh, Mrs. La Compte, Mr. and Mrs. Mann, L. L. Dimmick, Nancy Drain Tingleton, Mrs. Anna Booth, Miss Mary Hinks, Rose Emmitt Clayton, Mrs. Frank Conley, Mrs. Myra Thompson, and Mrs. Lucy Jarnen.

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LODGE DIRECTORY

LAUREL CHAPTER No. 21, R. A. M.—Stated convocations on first and third Tuesdays, Masonic Temple. All members requested to attend and visiting companions welcome. H. A. WILSON, High Priest. W. F. HARRIS, Secretary.

NEIGHBORS OF WOODCRAFT—Lodge No. 49, meets on 1st and 3rd Friday evenings in Moose hall. Visiting neighbors invited to attend. BELLE CHESHAW, G. M. MARGARET WHITNEY, Clerk.

U. F. & A. S., secret Lodge No. 13—Regular communications 7:30 and 11:15 Wednesday each month at Masonic Temple, Roseburg, Ore. Visitors welcome. W. L. THOMAS, W. M. W. B. HARRIS, Secy.

M. E. S., Roseburg Chapter No. 8—Holds their regular meetings on 1st and 3rd Thursdays in each month. All sojourning brothers and sisters are respectfully invited to attend. MISS HILZABETH HIRYAN, W. M. FRED JOHNSON, Secretary.

THE SECURITY BENEFIT ASSOCIATION meets in the Macabee hall the 1st and 3rd Tuesdays in each month.

K. G. F. M.—Meets each second and fourth Thursday of each month in Macabee hall, corner Cass and Pine streets. Visiting Knights always welcome. L. C. GOODMAN, Com. G. W. RAFF, R. E.

WOODMEN OF THE WORLD—Camp No. 125, meets in Odd Fellows hall in Roseburg every 1st and 3rd Monday evenings. Visiting neighbors always welcome. FREDERICK PORTER, C. C. M. MULLER, Clerk.

W. F. A. O. U. M., Roseburg Division No. 8—Holds regular meetings on second and fourth Thursdays at 8 p. m. in the Macabee hall, Pine and Cass streets. BELLE CHESHAW, Com. J. E. FLURRY, R. E. J. E. FLURRY, Secy.

L. O. O. F., Philadelphia Lodge No. 8—Meets in Odd Fellows Temple every Friday evening at 7:30 o'clock. Visiting brethren invited to attend. FRED MULLER, N. G. A. J. GEDDIS, R. E. Secy. J. E. BAILEY, Fin. Secy.

HEBREW BROTHERS—Roseburg Hebrew Lodge No. 1—Holds their meetings in Odd Fellows Temple every week on Tuesday evening. Visiting members in good standing are invited to attend. SUEBIE JACKSON, N. G. EVA LENOX, Secy. ETHEL BAILEY, Fin. Secy.

LOYAL ORDER OF MOOSE—Roseburg Lodge No. 1927

meets first and third Tuesday evenings of each month at 8 o'clock in the Moose hall. All visiting brothers are invited to attend. C. W. CLOAKE, Dictator. H. O. PARFETER, Secretary.

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