



History

The first deed that defines the borders which is the modern Akarca Farm now resides, dates from 1640. The farm itself was founded in the southwest Aegean Coast in Anatolia during the Ottoman rule by the descendants of the first Oghuz Turks who first settled around the land during the rule of Beylik of Aydinoglu. The exact location today is the opposite of the village of Kiyikislacik and the ancient Greek city of Iasos within the municipality borders of the town of Milas Turkey.

During the rule of Sultan Abdulmecid (Reign 1839-1861) under the treaty of reciprocity for the United Kingdom and with the financial support of the Greek Orthodox Church, the newly independent Greek State following the doctrine of the Megali Idea which expressed the goal of establishing a Greek State where the Greek population used to live in Turkey, started buying large farms and land from Turkish owners in all Aegean region to create 16 big farms as small Greek colonies.

The Akarca Farm was similarly bought from the Turkish owners in 1860 by two brothers: Bodrumos and Vasili. Akarca Farm is the only farm (out of 16) that remains intact after all those years.

At the beginning of the 1910's when the Ottoman Empire during the Balkan Wars and a shadow of a Great War becoming more palpable with each passing day, Mehmet Bey (Akarca) the rising magnate of Milas started buying the shares in the farm. The official transfer of ownership though had to wait until 1924 because of the tumultuous years of the Great War and the dissolution of the Ottoman Empire. The rest of the ownership of shares transferred to the newly formed modern Republic of Turkey by the treaty with Greece's aftermath of the Greco-Turkish War (1919-1922). In 1927 those shares were bought by Mehmet Akarca in a State-sponsored auction for 30,300 golden Turkish liras.





The Family

The Akarca Family whose ancestry goes back to the ancient Beylik of Menteşe first settled around the town of Milas in 1799.

The Family took an active and prominent role in the commerce web of the region. The rise of the wealth of the family started with Hadji Ali Agha (aka Hacellağa B: 1845) son of Ömer Agha. When he took the helm of the clan, he started buying land in and around Milas using the wealth he generated from the main source of revenue of the family which was exporting selling livestock. When he died not only he left a sizable wealth to his children but also risen to become the richest man in the region. Amongst his six children Mehmet Agha (B: 1876) who was the second eldest, was the most successful and business savvy and thus he expanded his portion of the wealth by utilizing the Harbor of Güllük to a higher degree to export livestock and various commodities more.

He wanted to become more active in the olive and olive oil business and he became an equal partner in Asin-Kurin Farm in the 1910s because of not only its high-quality olives and olive oil but also the Farm itself having its pier to export goods.

After the founding of the modern Turkish Republic, Mehmet (Akarca) bought the remaining shares from the state in an auction for thirty thousand golden liras.

His eldest son Ömer Faruk Akarca (B: 1918) chose to study the science of horticulture to get a better scientific understanding of plants and crops. After he graduated he moved to the United States in 1951 with his spouse, first living in NYC and then in Fort Collins, Colorado. Although he almost became a co-owner in one of the soda icecream producers at that time he chose to come back to Turkey in 1958. He tried to better the quality of the olive trees and product variation and to achieve that he examined the farms in Italy and Spain in person and grafting samplings to the trees on the farm. After his father Mehmet Ali Bey's death in 1960, he started running his portion of the estates.

The Akarca Farm is currently owned by his two sons; M.D. and former M.P. Mehmet Umur Akarca and Ali Akarca Prof. Of Economics at the University of Illinois in Chicago.

Dr. Mehmet Umur Akarca's two sons, successful up and coming neurosurgeon Dr. Onur Akarca and electrical engineer & angel investor Ömer Faruk Akarca are part of the management team as the fourth generation.

The Akarca Family served the Turkish political and academical scene with various notable figures becoming mayors, MPs, senators, and professors.



Our Farm and Olive Oil Production

The total area of The Akarca Farm is 2000 hectares (approx. 4945 acres) wherein 500 hectares (approx. 1235 acres) organic olive production ensues. The trees' ages differ between old ones (ages 100+ years) that were grafted with new saplings to newly planted young ones.

Akarca Farm organic cold-pressed extra virgin olive oil is produced using **solely** "Memecik" varietal olives from the Akarca Farm. This varietal is known for its intense olive taste and rich aromas and provides a comparatively higher anti-oxidant level in comparison to most other varietals in the World, which is a local varietal that can be found in the Milas Region of Turkey.

The organically certified olives are hand-picked where possible or mechanical shaker rakes are used. The harvested olives are then transported to our pressing mill in plastic crates and pressed **within 12 hours** of the daily harvest.



The carefully spanned nets between trees in selected areas similar to the farms in Italy or Spain, prevents the fall of the olives that prematurely drop from the trees, on to the ground and thus significantly slows the inevitable process of olives start fermenting inside when getting in touch with the ground after its link severed from the tree as well as making easy for pickers to harvest them.

The mill likewise has an organic certificate. It is not enough for olive oil to be deemed organic even though the olives are organic unless it is also pressed in a plant with an organic certificate. In our facility, only the Akarca Family olives are pressed and we don't accept petitions from other producers. As of 2017 Akarca Farm, as well as the Mill and the bottling plant, have EU (EOS), NOP (USDA Organic), and Turkey (since 2008) organic certificates.



Only **cold press** or **very cold press** are used in olive oil production. This helps us to attain high levels of unique complex flavors and high anti-oxidant values originating from the olives in the olive oil. Each liter of olive oil is produced from approximately 6,5 kg of olives and this created an olive oil with a strong olive taste and a good quantity of healthy anti-oxidants.



Our company and facility are also dedicated to proper recycling where paper, plastics, and metal trash are collected in separate bins to be later on collected by the municipality to be taken to the nearest recycling center.

The olives that are harvested are pressed in two rounds or more pressing depending on the daily harvest. The daily pressing rarely exceeds more than 6-7 metric tonnes per day though and the reason for this generosity lays in our special dedication to olive oil in which we would like to preserve the flavor and the beneficial qualities of the olives as much as possible by processing olives with minimum exposure to air to produce the best quality organic extra virgin olive oil possible.



The Akarca Family is committed to preserving the olive oil that is harvested, in its pristine quality and at the flavor at the time that it was pressed. We store olive oil in our temperature-controlled storage unit in chrome/steel tanks with airtight nitrogen layered lids.

Table Olives

There are three olive varieties that are used for table olive production in the Akarca Farm;

Memecik



Memecik Olive is a varietal **unique** to **Milas** Region in Muğla, Turkey. It leaves a nice olive feel in your mouth amongst other subtle flavors and can be considered full-bodied. Comparatively, it has higher antioxidant levels than almost all

Turkish and most of the other international olive varieties. It is a mid-size olive with a slightly oval shape. The meaty part is generally attached to the pit. Because of its **high** oil content, a **richer** olive taste can be experienced when consumed.

Gemlik



Gemlik varietal olives are originated from the Gemlik Area in the Marmara Region and introduced to Milas Area during the '80s and 90's as a table olive varietal when Memecik varietal was not thought to have qualities for a table olive. It is a mid-size olive with small pits and thin skin. The pits are not strongly connected to the meaty part and separate easily.

Kalamata



Turkish variety of Kalamata olives which is known as the donkey's teat in Turkey has the usual characteristics of the regular Kalamata olives. The olive has a slightly elongated oval shape and much bigger compared to the other varieties. The meaty part is much bigger compared to the pit. As the olive oil ratio per weight is much lower than the other olives, until recently, it was used as a pollination tree in the olive groves in Turkey.

The best olives are selected after calibration and processed with century-old Akarca Farm techniques to produce the most enjoyable olives. After an appropriate time in a water & brine solution, they are left immersed **in olive oil** with **lemon** or **Seville tangerine** slices for a further **six months** until they develop their **signature flavors**.

In this way, during these six months, the olive fruit and olive oil keep interacting and exchanging and adding flavors, bringing each other to a perfect combination and true pinnacle of flavor and taste.

The Akarca Farm olives have low sodium content and this is made possible by using olive oil as a method of preservation.

If we compare the edible olives, olive sold in a brine solution is like canned fruit, and olive sold with olive oil is like fresh fruit.