

She's a Guest of the Brown Family in Quarryville

Visitor Describes Farming in Turkey

By Mrs. Charles McSparran
Farm Feature Writer

As part of an Experiment in International Living, the beautiful 20-year-old, hazel-eyed Rahime Ozbas of Soke, Turkey, is presently being entertained by Mr. and Mrs. Edgar K. Brown of Quarryville and is being sponsored by the Quarryville Rotary Club.

This is the thirteenth year this club has sponsored a girl from a foreign country.

Rahime is a real good-will ambassador for her country and gives us this story of herself, her family and their farm and conditions there.

She is the daughter of a large cotton farmer and fish merchant, Cemal Ozbas. They live in a fertile valley on the west coast of Turkey near the Aegean Sea, which has a climate similar to southern California.

Mr. Ozbas has a 1,000-acre farm on which he grows principally cotton, as the climate is particularly suitable. To grow cotton it is necessary to have hot and dry summers, a dry fall season and nighttime dews. They also have irrigation canals.

The temperature is around 100 degrees in daytime but the air is dry and they have cool evenings. He hires as many as 300 cotton pickers as it is necessary to get it picked in a dry condition.

Several years ago a friend gave him a cow and from this start his herd has grown to 25 cows. They keep the herd at that size. The milk is used for butter, cheese and yogurt. They also have donkeys, a few horses, a flock of 50 different kinds of poultry such as chickens, ducks, geese and turkeys for the eggs and meat.

They have winter floods that



Mrs. Edgar K. Brown, Quarryville, shows some of her decorated eggs. To the right is one of her prized antique shoes. In background is her oldest antique table with some other antique pieces of china on it.

come down the mountains north of them. These deposit rich top soil in their valley near the sea until a peninsula becomes a lake and the shore line moves further out to sea.

In their plain the farmers grow 80 per cent cotton, some wheat and are experimenting with rice. There are many poultry farms.

They have fig and olive orchards. The size of these orchards is not measured by acres but by the number of trees. Olive trees grow to be very large and are slow growing. In most cases they are planted between fields. The tree branches break easily so the olives are picked by hand. A large cloth is stretched beneath the trees and they shake down the olives carefully with sticks. Black olives and green ones are grown.

They use a lot of olive oil for cooking and the acid olive oil is used for soap.

To get the oil from black olives, they are put in sacks, alternating layers of olives and

salt, then weighted down. After a week, the unpleasant juices are extracted and the olives are ready to eat.

To get the oil from green olives, they cut four slits in each olive and put them in salt water for a month. No part of the olives are wasted. Factories make soap etc. out of them and even use the olive stones for fuel to start fires. They export more oil than olives.

Rahime says labor is much cheaper in Turkey than here and the level of living here higher than there. They have three classes of people — the poor, rich and extremely rich.

The farmers have cooperatives from which to purchase machinery and feed and other co-ops that buy their crops. Part of Ozbas' cotton is sold to a co-op and part to merchants. Mr. Ozbas was a cotton merchant formerly. The merchants separate the cotton from the seeds with a cotton gin.

All kinds of fruit are grown in

Turkey, including citrus fruits. In the southern section bananas are grown. Also all kinds of vegetables except asparagus, lima beans and sweet potatoes. Eggplants, peppers, onions, and tomatoes are very popular.

Ozbas' winter home is in Soke and their summer home about 14 miles from there. There is a population of around 30,000 in the farming centers. 80 per cent of the people in them are farmers. The employees live on farms. Mr. Ozbas goes out to his farm, which is 20 miles away, to oversee it two or three times a week.

Ozbas has two to four house servants who do the cooking and cleaning in their large home where they do a lot of entertaining. Many times 30 to 40 people come for a meal. The large kitchen is in the basement

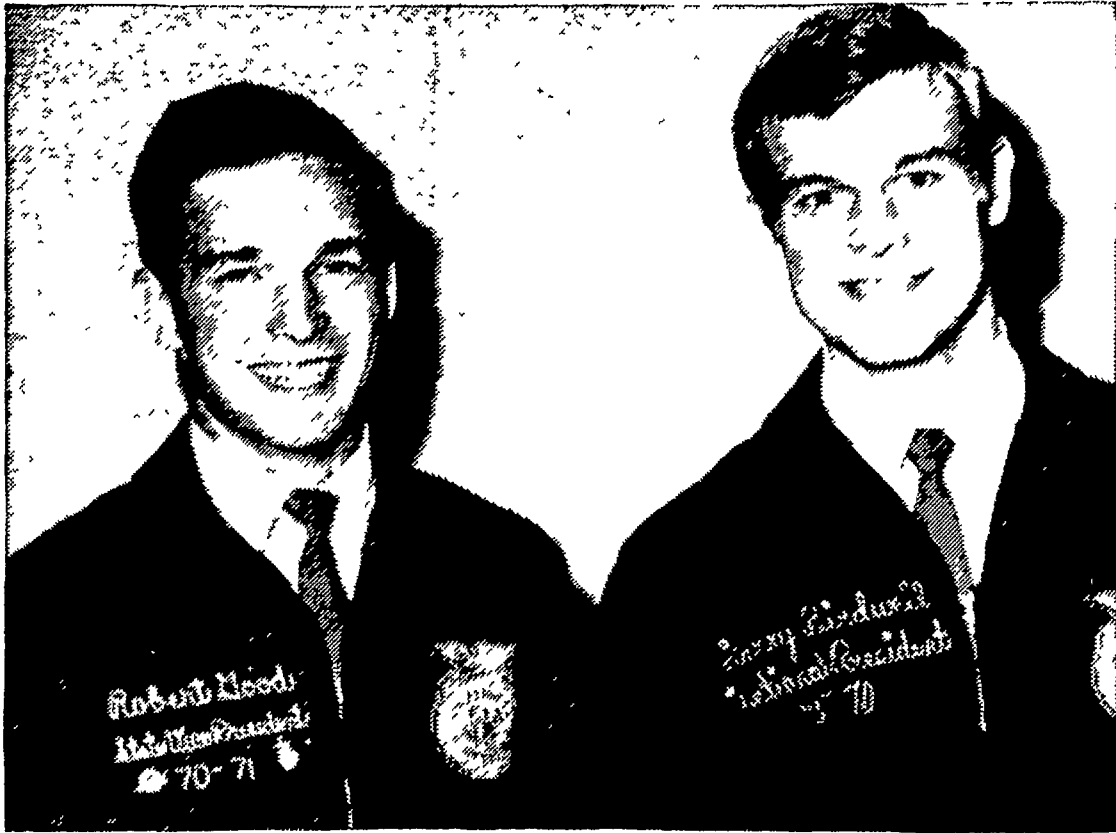
and the servants live in the basement. Their home is about 14 years old but has just two floors. Food is carried up the stairs and served on the first floor. Most of the homes are older and have three floors. People have lots of antiques. Some homes look like museums.

They have many welfare organizations. Mrs. Ozbas is president of one welfare club. Their aim is to send five or six poor students to college. This is very expensive. They get donations and have cocktails, picnics, teas, sewing days and the like to raise funds.

Rahime has a married sister, Samiye Celem, a graduate of an American school, who is married to a lawyer and they live in Istanbul. She also has a brother. (Continued on Page 20)



Miss Ozbas proves her culinary art by preparing the meal for her hosts. This is Meat Pilav that she is serving.



Robert H. Good (left) of Airville RD1, York County, is greeted in Washington, D. C., by Harry Birdwell, of Fletcher, Oklahoma, National FFA President. Good

attended a week-long National FFA Leadership and Citizenship Conference for State FFA officers.

Robert Good Attends National FFA Meeting

Robert Good, 1st Vice President of the Pennsylvania FFA Association, attended a National Future Farmers of America conference in Washington, D. C., at the National FFA Center near the Nation's Capital. A highlight of the week's conference was held at the National

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Stauffer Cites New State Law, Cautions Farmers on Pollution

Animal waste disposal is "extremely important" in Lancaster County and farmers "should be extremely careful in urban areas," according to Aaron Stauffer, chairman of the Lancaster County Soil and Water Conservation District.

Stauffer made the comments this week after the district board had instructed Orval Bass, district conservationist, to check on the implications of the new Clean Streams law which was adopted recently in Harrisburg. "It is evident that siltation is

still the number one pollutant," Stauffer said, and the new law "makes the farmer liable for a fine for siltation."

The new state law, as Stauffer understands it at this time, probably will be enforced through the state health office with pressure being exerted by citizens groups.

"I'm a little concerned on this matter" of stream pollution, Stauffer said, adding that he feels many farmers aren't putting their best foot forward and could do a lot more to stop pollution.



SECOND SECTION