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ISTANBUL

Opening the
Palace Gates
开启殿堂大门

İZMİR

Rich Tradition
烤出经典

ANTALYA

Ancient Roots
Awaken
唤醒远古之根

液态黄金

liquid gold

A weekend family retreat turns into a thriving producer of premium olive oil.



The stairs leading from the main lobby to the administrative office. 从加工厂大厅通往办公室的楼梯。

WHEN ONUR MERAL and his wife, Asli, bought a large block of farmland in Turkey's scenic Aegean Region, they didn't even know what types of trees covered the hills that roll down to the sea. Working with award-winning Turkish architect Han Tümertekin, a longtime friend, the couple built a weekend retreat for their family near the shore, transforming a historic ruined villa into a contemporary holiday home.

The more time Meral spent at his coastal property near the tiny ancient village of Bademli, and the more he engaged in agriculture, the more he wanted it to become a full-time way of life. "The grounds had around fifteen hundred very old olive trees," he notes, "but no roads, power, water, or communication. During development of the infrastructure and renovation of the existing ruins, I fell in love with the land and the trees." Meral visited olive orchards and mills across Europe and undertook courses in Tuscany and Spain's Province of Jaén, eventually swapping his military contracting business for farming in 2005.

When the house was finished in 2004, the couple began expanding their property by purchasing surrounding land and working to achieve organic certification, with which they were accredited by ECOCERT in 2006. "Because today's olive oil market is flooded with adulterated and mislabeled products," Meral explains, "we reject

Onur Meral 与妻子 Asli 买下这一大片土耳其爱琴海地区的农地时，他们压根不知道那些从山丘上一直绵延到海边的树究竟是什么树。获奖无数的土耳其建筑师 Han Tümertekin 是两人的多年好友。在 Han 的帮助下，这座古老荒废的别墅被改建成一座现代渡假屋，当作周末休憩处。

在这个邻近古老村庄 Bademli 的海边小屋待得越久，Onur 就越投入农家生活，越想成为一位全职农夫。他说：「这片土地上大概有 1500 棵非常老的橄榄树，不过这里没有道路、没有电力，也没有水和通讯设备。但随着基础建设的发展及遗留废墟的翻修整理，我渐渐爱上这片土地，爱上这些老树。」Onur 陆续拜访许多欧洲的橄榄果园和加工厂，还到托斯卡纳与西班牙的哈恩进修相关课程，终于在 2005 年抛下军方承包商的身分，转职成一名农夫。

小屋在 2004 年完工后，两人开始拓展领土，购买邻近土地，并努力申请有机认证，最后在 2006 年获得国际生态认证中心的肯定。Onur 解释：「现在橄榄油市场充满许多成分不明和名不副实的商品。我们反对主流的农作方式，坚持手工采收，而且不打生长激素，不用农药，更不使用化肥。」如今，Angelos Olive Oil 果园已拥有将近四百亩的土地，种植约五千棵有机橄榄树。Angelos 是邻村的原名，Onur 解释这是「向五百年前在此地种下橄榄树苗的先民致敬。」

当土地与作物都准备就绪，Onur 夫妇便兴致勃勃地想尽快开始生产橄榄油。不过想取得有机认证，仅自行种植与采摘还不够，还得自己榨油。于是两人又带着加



Looking south, the showroom
and oil-tasting counter
陈列室和橄榄油品尝柜台



The main building and pressing area where olives are unloaded, weighed, and conveyed to production
 橄榄的卸载、称重及榨油工序都在加工区完成。图为主建筑和加工区

mainstream farming methods. We harvest by hand and refrain from using hormones or chemical pesticides or fertilizers.” Today, a grove of around five thousand organic olive trees sits on the nearly four hundred acres of the Angelos Olive Oil orchard. Angelos, the former name of the nearby village, is, says Meral, “a tribute to the ancient farmers of the area who planted the initial orchards here half a millennium ago.”

With the land and the trees in readiness, the Merals were eager to start producing olive oil. Organic certification requires that the Meral family not only grow and harvest their own olives, but press them as

well. The couple reached out once again to Tümertekin with their plans for a processing plant, a facility that would fit naturally into the local environment and support traditional, low-tech oil production methods. Materials like concrete, galvanized steel, copper, and volcanic stone would help the structure to blend with the surroundings and would be extremely low-maintenance.

After three years of construction, two of which were spent obtaining the permits necessary to alter the heritage-listed site, the Angelos mill began operation in 2015. While Meral takes care of the agricultural side of the Angelos Olive Oil, his wife handles the

finances, and their daughter, a recent university graduate, manages the company’s marketing. The production facility is complemented by a guest house, a shop, and an office.

The plant relies on gravity and a natural vacuum instead of electrical pumps to transfer the oil from the manufacturing site to storage tanks. The oil never comes in contact with any plastic pipes or tubing and is stored at a constant temperature of 18-20°C. As the olives enter the mill, they are stone crushed, pressed, and cold-kneaded at a maximum of 27°C. “In short, we try to be as gentle as possible with our



Looking east to the olive reception ramp.
从前台向东看，是一望无际的橄榄树



The Angelos Olive Oil mill complex, looking west to the Aegean Sea and Lesvos Island.
Angelos Olive Oil 果园的西边是爱琴海以及希腊的莱斯沃斯岛

estate-grown olives and the resulting liquid gold,” says Meral.

The olive groves that dot the rolling coastlines of the Aegean typically produce oils with a hint of peppery citrus, and Angelos Olive Oil is no exception. Meral suggests pairing their zesty variety with traditional fare like Turkish shepherd’s salad, grilled fish, artichokes, or fava bean paste, dishes that bring a touch of the region’s ancient pastoral heritage to the dining table. “This is our land, our home, our sanctuary,” says Meral. “We’re not trying to maximize production or profits, we’re just trying to give the land and its produce what it deserves.” ¹⁶

工厂的计划去找 Han，希望建造一座既融入环境，又符合传统低科技设备的榨油设施。使用混凝土、镀锌钢、铜与火山石等材料，便可让这座加工厂犹如隐身于大自然中，又非常易于维护。

经过两年取得文化遗产改建许可证的时间，再加上一年的建造，Angelos 加工厂总算在 2015 年开始营运。Onur 统筹 Angelos Olive Oil 果园的农业工作，妻子管理金融财务，最近刚大学毕业的女儿则负责市场行销。厂内配有会客室、贩卖部与办公室。

加工厂采用重力与自然真空方式，而非电力泵来输送成品油到储存槽。成品油不会经过任何塑胶管道，储存槽温

度也被控管在 18 到 20 度。橄榄送进厂内，先经过石头的碾压，接着在不超过 27 度的环境低温搓揉。Onur 表示：「简单来说，我们尽可能地温柔对待自产的橄榄与从中榨取的液态黄金。」

白浪滔滔的爱琴海岸所孕育的橄榄树，榨出的橄榄油通常带有辛辣柑橘香，Angelos Olive Oil 果园也不例外。Onur 建议以他们的美味橄榄油来搭配传统小吃，例如土耳其牧羊人沙拉、烤鱼、洋蓟或是蚕豆酱等富有古老本土乡村文化的料理。Onur 说：「这里是我们的土地，我们的家，我们的避风港。我们不追求最大的产量或利润，只想要给这里的土地与农产一份该有的尊重。」¹⁶