

It is of further interest to note that the Canadian returns for 1918 show the first declared importation of Spanish olive oil for soap manufacture and fish canning, the figures being 12,983 gallons out of a total importation of 33,124 gallons. The remainder are entered as from the United States.

Spain is also at present our most important supplier of olives in brine, although that place was held by Greece in 1913.

FRUIT FARMING.

The last official estimate gives 1,128,000 acres as devoted to fruit farming in Spain, the total value of the fruits grown reaching a value of over 261,050,000 pesetas.

ORANGES.

The orange yield is the most important as regards Spain's fruit trade, and averaged during the quinquenniad 1905-09, 839,531 tons, valued at 68,930,000 pesetas. In 1917 the crop gathered amounted to 569,065 tons, valued at 68,287,973 pesetas. The domestic consumption of oranges is very small, and the fruit is cultivated mainly for export. The principal producing areas are the districts of Valencia, Murcia, and Andalusia, the first-named province exporting one-third of the total orange crop of Spain. About 122,000 acres are devoted to orange cultivation.

What are known to the trade as "bitter oranges" come from the Seville district. These are largely exported to England for marmalade-making, and the trade is almost exclusively exploited by English capital.

During the quinquenniad 1911-15 Spain's annual exports of oranges averaged 501,536 tons. Normally about one-half of the production goes to England.

CANADIAN IMPORTS OF ORANGES.

According to Canadian Government returns, the value of oranges imported from Spain was \$7,327 in 1913, \$17,967 in 1914, \$20,390 in 1915, \$11,957 in 1916, \$21,847 in 1917, and \$23,195 in 1918. The value of the Spanish exports has more than trebled during this period, while the value of the exports from Italy has fallen from \$12,380 in 1913 to \$7,609 in 1918.

ALMONDS.

The Spanish almond trees yield about 25 per cent of the world's supply, the other sources of production being Italy, Greece and Asiatic Turkey.

During the quinquenniad 1905-09 the Spanish production of almonds averaged 99,773 tons, valued at 49,264,000 pesetas. In 1917 the crop yielded 100,929 tons. The leading centres of production are Alicante, Malaga and the Balearic Islands. As an agricultural product, the almond tree is especially profitable as all of it is put to some use, the nut, the wood, leaves and shells.

The "Jordan" almond, or large and best quality almond, is exported principally for table consumption, while the ordinary or smaller size "Valencia" almond finds its principal use in confectionery manufacture. The sweet almond is also used for making medicinal oil and cold cream, while from the oil of the bitter almond, soap and powder are manufactured. Almonds in the shell are shipped generally in jute sacks containing 122 pounds or one fanega, while the shelled or cleaned almonds are packed in wooden boxes holding 28 pounds. Two of the largest almond-sorting and shipping plants in southern Spain were visited, and it was interesting to note how every "Jordan" almond was handled at least once, while the culling of the lesser varieties of "Jordan" almonds necessitates a picking over at least three times. The sorting plants are almost entirely operated by women.

As the almond crop is not perishable, the abnormal conditions in shipping during the war did not cause the same loss to the almond merchants as to the fruit dealer, although scarcity of vessels and enhanced freight rates naturally curtailed shipments.