

Taking into consideration the great range of country—namely, from the 34th to the 46th degrees of north latitude—where the olive is found, and the infinite variety of climates in which it exists, it has been proved that between the 43rd and the 45th parallels of latitude the finest qualities are produced, and that it will flourish and grow vigorously in all this space when not too far away from the sea. Although the quality may be, and doubtless is, materially affected by such causes as climate, position, soil, &c., there is no doubt of its being capable of bearing transplantation to the Southern Hemisphere. The abortive attempt to introduce it successfully into Australia must be attributed to want of skill and experience in the people employed, and not to any fault of the climate. If necessary I would guarantee its successful introduction into New Zealand, and am convinced that no country is in point of climate better adapted for it than the greater part of the Northern Island, and can recommend it as being one of the most profitable sources of wealth that Providence can confer on a country. Further, I have no hesitation in stating that with a very moderate outlay 100,000 plants might be sent out and be put into the ground before the expiration of six months.

It is calculated that the value of a good oil crop in all the countries possessing this cultivation cannot be less than £100,000,000 sterling annually. The demand is continually increasing. The French produce large quantities, but not enough for their wants, as they took from Leghorn alone in the year 1873, 3,300,000 kilos. Owing to their enormous trade in sardines, and other articles in oil, their own supply is totally inadequate to the demand. The consumption of oil in this country is something marvellous. It is used by the Italians daily, and enters largely into nearly every dish brought to the table, even to their sauces and pastry, and when meat is scarce, or altogether absent, they will put into their pottage, that with bread, rice, or paste and tomatoes, chopped herbs and vegetables, they make a savoury mess. In Spain, the South of France, in Greece, and in the Levant, it forms one of the chief articles of diet.

In general the Italians do not plant any kind of grain or green crops under the olives. In some parts where the trees stand far asunder they cultivate the vine, but it is admitted that both the olives and the grapes suffer in consequence.

The better classes here use great quantities of oil in their lamps. Even the Opera House at Florence, the renowned "Pergola," is lighted solely by moderator lamps, the chandelier, a real work of art, containing a vast number of these lamps. The light they give is inexpressibly soft and agreeable, being brilliant without glare. Before I close, I will add that rocky and volcanic regions are particularly suited to this plant; and if by the foregoing remarks I shall have been able to conduce to the wealth and prosperity of New Zealand in the humblest way, I shall be very happy indeed.

I have, &c.,

JOHN GLYN.

---

By Authority: GEORGE DIDSBURY, Government Printer, Wellington.—1877.

Price 3d.]