

ENGLAND'S INNS ARE CHARMING

Old Hostelrys Scattered All Over the Country.

Prepared by National Geographic Society, Washington, D. C.—WNU Service.

VISITORS to England this year find that the old English inn still has its sign out. It continues a distinctly "going concern." Of this fact many a Red Lion or Green Dragon bears plain witness by its record of active hospitality dating back for hundreds of years without a break. Should one imagine it at all a moribund affair in its last bloom, highly picturesque but fated soon to disappear along with other landmarks of antiquity, he is greatly mistaken. Neither is it holding on merely by virtue of acquired impetus, as he might possibly fancy.

The old inn is a very living factor, indeed in the scheme of modern existence. Attracted by its ineffable charm, thousands habitually resort thither for lodging or refreshment, and most inn keepers are fully aware of the substantial advantage they derive by preserving in their premises all the essentials of ancient character.

Now and then it happens that an old hostelry seems to be altogether one of those idyllic survivals from a by-gone day, so invested by a mysterious, elusive halo of romance, and so hidden in some out-of-the-way corner that one can come upon it only by the barest lucky chance—a thing whose discovery you must ever afterward cherish in the lavender and rose petals of memory as an experience too rare to befall one mortal twice in a lifetime. But, as a matter of actual fact, old inns are dotted over the whole length and breadth of England.

Most of the Swans and Mermaids, the Mitres, White Harts, and Crowns, are not concealed in remote places, far off the beaten lines of travel, so that they have to be made the objects of special visits to be seen.

Plenty of Inns Everywhere.

Besides all the old inns you cannot help discovering on the main roads and in the towns, there are those others, of course, on lonely heaths or frothing peaceful village greens. There are likewise modest "ordinaries" by the banks of the little rivers where the disciples of Izaak Walton love to lodge. And there are inns at bridge ends or where roads meet, to say nothing of seaside inns whose windows look out to sea or command busy harbor views.

In short, there are plenty of them of all kinds to offer an admirable field for the collectors. And a more fascinating holiday hobby than collecting old inns it would be hard to imagine. Time and again at an inn you will chance upon a bit of history or romance and find the local associations with some famous personage proudly treasured by the country folk. Think for instance, of dropping into Dick Turpin's birthplace, the Rose and Crown, in the Essex hamlet of Hampstead! Think of drinking a toast on the spot to the memory of that doughty knight of the road! His father was the Hampstead publican of that day, and the people thereabout all know Dick's story and can point out to you his cockpit, now marked by a ring of trees, just across the way.

Whether you purposely make a pilgrimage to old inns, or whether you casually seek their shelter, bear in mind that they are neither Ritz-Carltons nor Biltmores. Put aside for a little while your accustomed notions of Twentieth century luxury and splendor. Be willing to take things as you find them. For a day or two, forget about the regiment of uniformed pages you generally see in modern establishments—the hall porters, the bedside telephones, and all the array of patent electric gadgets that can be switched on and off at will.

Pass Up the Luxuries.

All or some of these adjuncts you may be surprised to meet with in more than one old inn where you would least expect to find them; but if you find none of them, it will do you no harm to walk upstairs instead of being taken up in a lift, or to go to bed by the light of a candle instead of by the glare of 32-candle power electric bulbs.

What you are always certain to find in all of these old ordinaries will be comfort of a really homely, substantial kind, scrupulous cleanliness, genuine courtesy, from mine host down to "boots," and unfeigned hospitality whose character none could mistake. Not least in adding its share to your enjoyment will be that baffling atmosphere that pervades well-kept hostelrys of long repute. If you are at all sensitive, you will detect it immediately you cross the threshold.

"Atmosphere" is the only thing you can call it. It is an elusive, subtle thing that well-nigh defies attempts at close analysis; it is not exactly an odor or a series of odors; neither is it altogether attributable to what you subconsciously perceive with the eye. Rather it is a composite sense of linen that has lain in lavender, brasses con-

scientiously polished by generations of tidy housemaids, floors and furniture neatly waxed, good pictures on the walls, savory viands well cooked, and a general air of tidiness along with unobtrusive but very convincing cheerful, solid comfort. Nor will it escape you that there is everywhere evident an attitude of respect for the inn's past, a silent tribute, as it were, to the character the place has acquired through its long and useful life as a haven of hospitality.

Good Pictures and Silver.

You will find good pictures on the walls—Rowlandsons, Morlands, and a variety of prints that collectors eagerly covet. You will find good silver on the table and good knives that will really cut.

In some places you will have your ale in silver cans, and in the dining room of the Globe, at King's Lynn, there is a great cupboard full of old silver belonging to the house. Once this silver was regularly used on the tables. Now the cupboard is carefully locked and guests may feast their eyes on the treasures through the glass doors, but must content themselves with eating from plate of more recent date. And the story of the locking is a sad comment on the predatory covetousness of some visitors.

Aside from all the antique plenishings of ordinary occurrence, you will find some quaint survival to remind you of long bygone usages. For one thing, as like as not you will see in the hall of an old coaching inn a glazed show case, set in mahogany framework, hanging on the wall. This was meant to hold a display of cold meats, game pies, cheese, and pastries for the inspection of passengers on the fast-mail coaches, who stopped for a hasty meal while the horses were being changed and the driver refreshed with



Inn at Wisbech, Cambridgeshire.

food and a rehearsal of the latest local gossip. At a glance, they could see the choice of fare awaiting them, give their orders while divesting themselves of their coats and wraps, and find their food ready on the table in the dining room the instant they set down. The quick luncheon counter of today could have rendered no more expeditious service.

Literary Shrines.

Should you chance to visit Saffron Walden and put up at the Rose and Crown, you will be reminded that, almost beyond doubt, Shakespeare stayed there when he visited the town with his company of players in 1607. Though the inn was refronted with brick in 1690 and "new sashed and beautified in the year 1748," and has undergone sundry other alterations in the course of the centuries, much of the original Tudor work remains as it was when Shakespeare knew it.

The Rose and Crown is by way of being a literary shrine on another count, too. Himself a poet and the associate of literary men, young William Holgate, the son of the Rose and Crown's landlord, seems on credible evidence to have been the mysterious "Mr. W. H." to whom Shakespeare dedicated his Sonnets.

Time and again you will find yourself dining and sleeping at the same inn where some famous historical personage has stayed; perhaps the very same room may fall to your lot. In the George at Buckden, Huntingdonshire, for example, you may be given the room where Queen Victoria slept as a girl, when, her carriage having broken down on the road, she had to spend the night at this hostelry. The inn people will probably ask you to be careful not to disarrange anything in this sanctum, for they pride themselves on keeping the room exactly as it was when its royal occupant slept in the mahogany four-poster.

It is somewhat more stimulating to the imagination to sit in the taproom of the White Horse at Eaton Socon and picture Dick Turpin coming in and calling for a pot of ale or a hot toddy. But both the George at Buckden and the White Horse at Eaton Socon are rich in picturesque appeal and quite capable of holding the visitor's interest without the added lure of his toric association.

Amid environments no less alluring and highly varied, you can keep company at Portsmouth with Lord Nelson and the Duke of Wellington; at Grantham with Richard III; at Guildford with Samuel Pepys; at Chigwell with Queen Elizabeth; and at Broadway, if you like the contrast when extremes meet in the same inn, with both King Charles the Martyr and Oliver Cromwell.

POULTRY

VACCINATION WILL CHECK POX LOSSES

Plan Recommended to Owners of Diseased Flocks.

Vaccinating young chickens against chicken pox is now a proven way for farmers to protect the cash income from poultry, according to the laboratory of animal pathology and hygiene, College of Agriculture, University of Illinois. Poultry and eggs now bring in about 11 per cent of the cash income of Illinois farmers, but the total would be even higher were it not for the inroads of chicken pox and other barriers to the production of high quality products, it was pointed out. The disease also is known as canker sore mouth or avian diphtheria.

Routine vaccination is recommended to all owners of flocks on infected premises as a result of a two years' study by the laboratory. Either fowl pox or pigeon pox vaccine can be used. It was demonstrated that there is no danger of causing chicken pox by using pigeon pox vaccine. Occasionally, however, serious results follow the use of fowl pox vaccine. It also was found that unhealthy flocks are not good subjects for immunization with pigeon pox vaccine. Complete protection was not established in all flocks vaccinated with the pigeon pox product in 1932, but in general the results were satisfactory.

Vaccination should be restricted to flocks in which the disease occurred during the previous year. All fowls vaccinated with fowl pox vaccine should be placed in voluntary quarantine for two months. Chickens suffering from any other disease should not be vaccinated.

Polish Fowls Are Good for Show and Utility

Leading in number of varieties of Continental-European poultry are the Polish fowls—White Crested Black, Silver, White, Buff-Laced, Non-Bearded Golden, Silver and White and Bearded Golden. Except for the lack of a "beard" or "whiskers" represented by feathers on the throat, the non-bearded are the same as the bearded in all other standard requirements.

All the Polish varieties have an unusual appeal to the chicken fancier and a backyard farmer may be attracted first to such fowls by their unusual plumage, although they really have utility value.

There is considerable doubt about the origin of the Polish fowl, although it probably originated in Poland. Dutch poultry fanciers in the Eighteenth century were instrumental in perfecting the crest. In type, the Polish is much like the Leghorn. It was formerly very common in the United States, but with the increase in the popularity of the Leghorn, interest in the Polish waned, although it still holds a place as an ornamental fowl.—Los Angeles Times.

Feed Wheat by Hand

Feeding of corn and oats and laying mash in hoppers and hand-feeding wheat at the rate of four to six pounds per hundred hens daily, is a new method of feeding that promises to be practical for corn-belt farms, states Paul G. Riley, Indiana poultryman. The wheat is higher in price than other grains, and when hopper-fed is likely to be used in too heavy proportions to other grains. An added advantage in hand-feeding is that the hens will keep the litter stirred up, whereas it is likely to be packed down in houses where hopper-feeding is practiced exclusively.—Prairie Farmer.

Connecticut for Turkeys

Turkey raising in Connecticut is increasing, the total on farms in 1932 being more than double 1929, and with a farm value of about \$200,000. A better understanding of turkey sanitation has made increases in number possible, and a sound marketing program brought added profit. The state, through its agricultural department, has established grading, labeling and advertising of Connecticut turkeys, giving them a market standing not before possessed.—Rural New-Yorker.

Poultry Facts

One poultry farm in Kent county, Mich., sold an entire carload of hens for market.

The Barred Plymouth Rock, a distinctly American bird, first introduced 86 years ago, is today among the leaders of dual-purpose breeds.

Nonsitting breeds usually lay an eighteen weeks and heavy-sitting breeds at from five and one-half to six months.

Blighted Barley Under New Rules

Official Grain Standards Revised by Secretary of Agriculture.

Prepared by the United States Department of Agriculture.—WNU Service.

The secretary of agriculture has revised the official grain standards for barley so as to define and provide grades for "Blighted" barley. The definition for "Sound" barley and the grade requirements for "Sample Grade" are also amended. The Grain Standards act requires, in effect, that not less than 90 days public notice must be given before any new standards, or any revision of existing standards, promulgated under the provisions of the act, may become effective. The amended standards will become effective on July 21, 1933.

The order of the secretary, amending the standards, provides in part, as follows:

Grades for blighted barley—"Blighted" barley shall be all barley which contains more than 2 per cent but not more than 5 per cent of barley damaged or materially discolored by blight or mold.

"Blighted" barley shall be graded and designated according to the grade requirements of the standards applicable to such barley if it were not blighted, and there shall be added to, and made a part of, the grade designation, the word "Blighted."

The grade requirements for sample grade for all classes of barley are amended so as to include the specification "Or which contains more than 5 per cent or barley damaged or materially discolored by blight or mold."

The practical effect of the revision is that, beginning July 21, in the inspection and grading of barley, kernels of barley that are damaged or materially discolored by blight or mold are not to be regarded as sound kernels; that the straight, unqualified grades, i. e., "No. 1 Barley," "Special No. 2 Barley," etc., may contain as much as 2 per cent by weight of such blighted kernels; that when the barley contains from 2.1 per cent to 5 per cent, inclusive, of such blighted kernels, the word "Blighted" will be added to the grade designation, i. e., "No. 1 Barley, Blighted," "Special No. 2 Barley, Blighted," etc.; and that when more than 5 per cent of such blighted barley kernels are present the grade, "Sample Grade" will be assigned to the grain.

It is believed by the department that this amendment of the barley grades will cause these grades to conform with users' requirements, and facilitate equitable grading of country-run barley.

Plant Disease Spread Linked to Mild Winter

Two plant diseases which have been found more widespread than usual during the last few years will be closely watched this summer by plant-disease specialists of the United States Department of Agriculture. The two diseases are the root knot and the bacterial wilt of corn, known as Stewart's disease, which is most severe on early sweet corn but is also known to affect field corn. Root knot is caused by a nematode, a tiny worm-like creature which infests the roots of many cultivated plants (including such important crops as tobacco and cotton) in large numbers and prevents their full growth.

Recently summarized weather records show that temperature trends in the central and eastern portions of the United States have been prevailing high for a long time. The plant disease workers believe that the milder winter temperatures have allowed the organisms causing these diseases to develop in unusual abundance in regions where they are ordinarily held in check by lower temperatures.

In the last two years bacterial wilt of sweet corn has been especially bad in the northeastern and north-central states. The root knot nematode has been found farther north than usual, and has also been found in the higher western regions of North Carolina, whereas it was formerly common only in the lower eastern section of the state.

Tree Bands Kill Worms

Chemically treated bands may kill as many as a thousand codling moth worms to the tree each season. When they leave the fruit until the end of the season, codling moths seek the nearest dark, protected place for spinning their cocoons. Loose bark on the trunk and branches, or debris on the ground, normally provides suitable quarters. If the trees have been scraped and the orchard thoroughly cleaned up, however, bands around the trunk of the tree will attract 50 per cent or more of the worms. A chemically treated band automatically kills practically all the worms that spin their cocoons in contact with it.

TRAIL OF TRAGEDY FROM ROYAL TOMB

Good Grounds for Belief in Pharaoh's Curse.

The Imperial Forestry institute at Oxford has just completed an examination of specimens of wood from the shrines outside the sarcophagus of Tutankhamen, which were recently sent home from Egypt.

The wood was found very difficult to handle for cutting; a beaker in which it was being baled was shattered at a critical moment in the experiment; and, finally, when the tests were almost at an end, the apparatus which contained the wood blew up in the laboratory.

King Tutankhamen lived about 3,300 years ago, and his tomb was discovered by Mr. Howard Carter in November, 1922. It was the first intact royal tomb chamber ever found in Egypt, and the discovery was the crowning triumph of sixteen years of research at Thebes and in the Valley of the Kings by the late earl of Carnarvon and Mr. Carter.

On the day when the tomb of the king was uncovered a curious incident occurred. A cobra entered Mr. Howard Carter's house and ate a pet canary belonging to the famous Egyptologist. It was remarked at the time that cobras are rarely seen in Egypt during the winter months, and that this snake was the symbol of royalty in ancient Egypt.

Then, when those who entered the tomb saw for the first time the embalmed body of the king, they noticed a mark on his face. On April 5, 1923, Lord Carnarvon died of erysipelas and pneumonia following poisoning from a mosquito bite. The mark left on his face by this bite was said to be in exactly the same position as the mark on the face of Tutankhamen.

It was recalled, also, that on the day when he had entered the tomb for the first time, Lord Carnarvon had made some jesting remarks. At this a distinguished Egyptologist who was present turned to a companion, and said: "If he goes down in that spirit, I give him six weeks to live." He also spoke half jokingly, but exactly six weeks afterwards the earl died. These events in themselves would have been sufficient to impress the superstitious, but they were emphasized by the fact that a number of other deaths took place among those connected with the excavations.

Mr. Howard Carter, however, refuses to believe that there is any truth in the theory that these fatalities represent a "vengeance" for the disturbance of the tomb.

"There was, perhaps, no place in the world freer from risks than the tomb," he has written. "When it was opened, scientific research proved it to be sterile."—London Answers.



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