

THE NORFOLK POST
Published every morning (Sunday excepted) at
No. 18 ROANOKE SQUARE,
NORFOLK, VA.
and sold to Dealers and News Boys at
THREE DOLLARS PER HUNDRED
or sent to subscribers by mail at the rate of
TEN DOLLARS PER YEAR
payable in advance. Single copies, at the counter, FIVE
CENTS.
Residents in the city of Norfolk or Portsmouth, desir-
ing the paper left regularly at their houses or places of
business, will be served by a carrier, by leaving the name
and address at the counting-room of the publication
office. They will settle with the carrier weekly for the
same.

VOLUME I. NORFOLK, VA., WEDNESDAY, OCTOBER 11, 1865. NUMBER 96.

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TRAVERSE ADVERTISING OR LESS WILL CONSTITUTE A SQUARE.
For a single insertion per square ONE DOLLAR will be
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Merchants, Auctioneers and all others who advertise
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THE ASTRONOMICAL CALCULATIONS.
THE OBSERVATION PARTIAL AT NORFOLK AND
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Knowledge for Epicurists.
To the taste and smell of truffles a man
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many varieties of the class to be seen,
with their curious shapes, their beauti-
ful colors, and their fairy rings spring-
ing up like magic after a night's rain or
a damp day." Unlike the mushroom,
this strange fungus is propagated under
the surface of the soil. They are found
where the soil is black, loamy, mixed
with flint, or is composed of chalk
and clay. They grow close to the roots
of large trees, and seem to be propaga-
ted by the partial decay of their long,
fibrous roots, and nourished by the
drippings from their branches. They
are found in shrubberies, plantations
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ditches, but always where trees abound,
beneath them or at a little distance from
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clusters of six or seven round each other.
Nor will they flourish beneath every
kind of tree, but frequent the oak, the
lime, the cedar, and appear especially to
love the beech, since wherever that tree
grows with the richest luxuriance the
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The best quality. The usual season
for them is the month of September; but
their appearance depends very much upon
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count of its color, and is of the size of
a pea, and equal in flavor to the
larger kind. This larger truffle, when
examined, is found to be composed of
many small truffles, and is of a
firm, tough texture, white in color
when young, and growing darker until
its ripeness is shown by becoming
entirely black. As the truffle grows un-
derground, there would be some difficulty
in finding it were it not for the fact
that, before it is cooked, it possesses a
peculiar odor—so powerful and so pecu-
liar that no impostor can be practised
in its commerce. The raw truffles,
when ripe and fit to eat, possess
that pungent and oppressive odor,
which will pervade the whole house,
and they must be boiled or stewed when
this odor will disappear. This peculiar
perfume is nearly imperceptible to the
human senses when the fungus is grow-
ing beneath the soil, and, as the truffle
is found, the truffle-gatherer is assisted in
the search for them by a peculiar breed of
dogs that are trained for this purpose.
"Clever little dogs they are, and trained
from puppyhood to hunt the truffle out
by the nose, and then to scratch it up
with their long, sharp claws. It is ex-
ceedingly interesting to watch the pow-
ers of nose possessed by these small dogs;
how directly they perceive the odor of
the hidden truffle; they rush to the place,
straight as a dart, even at twenty yards
distance."

Crime in Philadelphia—A Young man
Murdered—A Shop boy Strangled to
Death.
PHILADELPHIA, October 7.—Three
murders, committed since ten o'clock
last evening, are reported this morning.
Bernard F. Kane, aged nineteen, was
shot by Edward Simons, in the southern
part of the city. A member of the 69th
United States "old regiment killed
mother-in-the-law, near Haydock Grace,
and the regiment has just passed up
Chestnut street with the assassin under
guard. The third and most horrible of
an is an occurrence in the heart of the
city. Burglar, decreed in White's Den-
tal Depot, in Arch street, this morning
at six o'clock, when the store was open-
ed by the boy, seized the poor lad and
strangled him to death with a rope, and
then escaped with a portion of the plunder
which they had pilled up ready for
removal, when the boy made his appear-
ance.

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THE NORFOLK POST.
WEDNESDAY, OCTOBER 11, 1865.
Visit to Fort Warren.
INTERESTING INTERVIEW WITH ALEX-
ANDER H. STEPHENS—A DAY WITH
JUDGE REAGAN, OF TEXAS.
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