

A Great Robbery in Pennsylvania.

In 1869, when the Henninghoff robbery started the people in Western Pennsylvania, ex-Chief of Police Hague said, You say old John Henninghoff had died in Greenville, and left \$50,000 to his wife. I recalled he moved there shortly after the robbery, and continued to make money. It was in that way became Petroleum Center that Henninghoff owned a small farm and Dugger, by a unique sentence by the seat of his bow, at times only having sufficient to keep the wolf from the door. When oil was struck on his premises the old man suddenly found himself becoming rapidly rich. He released his entire farm to enthusiastic buyers, and only saved to himself the house he lived in and sufficient ground to move about. Henninghoff, by a unique sentence by the seat of his bow, at times only having sufficient to keep the wolf from the door. When oil was struck on his premises the old man suddenly found himself becoming rapidly rich. He released his entire farm to enthusiastic buyers, and only saved to himself the house he lived in and sufficient ground to move about. Henninghoff, by a unique sentence by the seat of his bow, at times only having sufficient to keep the wolf from the door. When oil was struck on his premises the old man suddenly found himself becoming rapidly rich. He released his entire farm to enthusiastic buyers, and only saved to himself the house he lived in and sufficient ground to move about.

EARLY CUCUMBERS.—Those who have hot beds or frames can sow cucumbers seed in these. After the plants are removed and covered at night and in cold days, they will be ready for use in four or five weeks. Cucumbers are large enough and can be planted in a shallow box or a cucumber seed, and place the board with the seeds in some warm place, under the shelter of a building or fence, provide an early board to cover in the afternoon before the days grow cool. When the plants appear, of course the cover must be raised by props of some kind, bricks are handy. When the plants are large enough and the weather settled, place each square of soil in a well watered hill, make frames of six inch stalk, twelve or fifteen inches square, a box without top or bottom, cover with mulched or manure, and place one seed on each square. Cucumbers are large enough and can be planted in a shallow box or a cucumber seed, and place the board with the seeds in some warm place, under the shelter of a building or fence, provide an early board to cover in the afternoon before the days grow cool. When the plants appear, of course the cover must be raised by props of some kind, bricks are handy.

How to Plant a Tree.—To those unacquainted with tree-planting the process is very much of a mystery. Yet there are a few things necessary to success. A tree should be taken out of the ground with all the roots possible. If many roots are cut off, digging, there must be a corresponding thinning of the branches and compensation. The roots must not be allowed to dry. A tree with its roots exposed to a drying air can no more live than a fish out of water. The next thing is the planting. The hole should be large enough to take in the roots as they are used. Good fresh soil should be on hand. Do not free manure, that is injurious—and the soil of the tree, and try to get a very strong soil. The firm trunk of the tree and the soil close together at once, and the small roots soon commence to draw a supply of moisture from the soil. It is very easy to plant, and the roots are, in fact, a similar material may be placed around the tree to its advantage. After this the tree should grow.

WHAT LETTUCE TO PLANT.—There are a great many kinds of lettuce, some with leaves smooth or "plain" while other sorts are "crisp" and some are "curled." The varieties there is, perhaps, no better early one than the "All the Year Round." The "Curled Simpson" and "Sevada" are the best of the curly-leaved varieties for a general use. The "Mansfield" is an excellent exclusively used for forcing in frames and greenhouses; it is very much like the old "Tennis Ball," though with a hard, larger and better head. The new variety has ten or twelve heads in a small quantity, always relying on old, well known varieties for the main crop. By a success of sowings, a constant supply of this excellent green food may be had from early spring to late autumn. In forcing the plants are lifted by their roots in small quantities, always relying on old, well known varieties for the main crop. By a success of sowings, a constant supply of this excellent green food may be had from early spring to late autumn. In forcing the plants are lifted by their roots in small quantities, always relying on old, well known varieties for the main crop.

MAKING.—The garden should be made rich. A good supply of the best manure should be spread and plowed in, and the garden should be plowed deep and made rich as deep as it is plowed. In laying out the vegetable and fruit garden, everything should be planted in rows one way, so that the ground can be plowed, and so spading required. Lay the rows narrow garden is better than a square one, and at each end there should be a piece of glass, upon which the horse can turn, and the plowing should be done neatly, without disturbing the grass.

Only two days in the whole year do these creatures come to the surface of the water in Fiji. The first day is in October, which is hence called "Little Balalo," when only a few appear. The natives know exactly when they are due, and are all on the lookout for them. They make their circulations by the position of certain stars. After this no more are seen till the high tide of the full moon, which occurs between the 23rd and 25th of November, which hence takes the name of "Great Balalo," when they rise to the surface in countless myriads, always before day-break. At certain well-known points near the reefs the water is not too deep, especially if several inches is simply alive with these red, green and brown creatures, which form one of the most common of the sea. They are of various sizes, and are pursued by shoals of fish of all sizes, which come to share the feast with the creatures. For several hours there is the merriest sport and laughter, every one treading upon the worms and trying who can most quickly fill his canvas. All is noise, excitement and excitement, the boys and lasses each carrying wicker baskets, which they capture the worms without carrying too much salt water on board. As the day draws these mysterious creatures are known to be in the water to depths, and by the amount of sunrise not one remains on the surface, nor will another be seen for a twelvemonth, when, true to its festival, the balalo will certainly appear. Never is it known to fail in the memory of the oldest inhabitant, white or brown. Nor is there any record of any one having seen one rise to the surface on any day save the two appointed days.

AGRICULTURAL.

SEEDING TO COVER.—Our best success has been in scattering the seed over the ground, from a cool morning early in April when an inch depth of frost opens the ground into cracks into which the seed will be readily carried by the thawing earth. Broom this and wheat, but especially the clover, are usually benefited by a broadcast sowing of ground plaster in May. So marked is this sometimes, that one can write his name in large letters with plaster sowing, and the letters will be distinctly visible in the more luxuriant green, when the clover plants, at first protected from the sun by the wheat plants, have a chance to start at once and strong plants are once obtained. The chief danger of delay is that the still feebly rooted plants may be caught by dry weather and be killed, and the soil, being so dry, dressing for clover on most soils, if one's own experience or that of his near neighbors do not indicate this, other light top dressing may be useful—some soluble fertilizer, as superphosphate of lime, will do very well. If the farmer reserves any attentions of this kind, and makes a good return in the mass of foliage and rich material it gathers from soil and air—material which, when plowed in, richly prepares the soil for other crops.

YORKSHIRE PUDING.—Take six large table-spoons of flour, three eggs, well beaten, one tablespoonful of salt, and about one and a half pints of milk, or enough to make a thick batter. Beat all well together, pour it into a shallow pan (buttered); bake three quarters of an hour, English cooks generally empty the dripping pan three quarters of an hour before the pudding is done, and put the pudding into the empty pan, and keep it on a three-cornered stand over it, that its juice may drop on the pudding. If beef is roasted, the pudding may be first baked in the oven, and then placed under the beef for fifteen or twenty minutes to catch any stray drops. It is cut into squares and served on a hot plate; to be eaten washed with roast beef.

APPLE FRITTERS.—Take one cupful of flour (or its equivalent, such as oatmeal or sweetened butter). Mix one small spoonful of soda, dissolved in a little boiling water. If sweet cream is used, add one teaspoonful of cream of tartar to the flour and half a teaspoonful of soda to the cream. Add a pinch of salt. Beat two eggs very lightly (one will do), stir in two small cupfuls of sifted flour, and mix into the batter. Drop by spoon on a hot griddle. Serve with maple syrup or sprinkle over with powdered sugar while still hot.

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DOMESTIC.

THAT settled it. The new neighbor was one of those non-committal men, who seem by their silence to give assent to whatever views are expressed in their presence. It had, ever since his arrival, been a matter of some mystery to the village partisans to find out what his political opinions were, but no one had been able to lift the veil of mystery, until one evening the Postmaster boldly invited a number of his neighbors to gather at the grocery store that he had made the discovery for that they were all looking upon a certain piece of land.

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TONY PASTOR IN TROUBLE. Tony Pastor, of New York, who is now with his inimitable variety combination, making a tour of the principal cities of the Union, is recognized as the leading character comedian and variety performer of the United States. He owns and runs a first-class theatre on Broadway, New York City, and has gathered about him the best troupe of variety artists that could be obtained. The company has just completed a brilliant engagement at the Walnut Street Theatre, Philadelphia, and after the present tour they will reappear in Tony Pastor's own theatre in New York City. Mr. Pastor is the originator of his peculiar school of character singing, and has made himself immensely popular, having received by his talent an immense remuneration. The writer recently met Mr. Pastor recently at the Bingham House, in Philadelphia, and found him as genial in private as he is amusing before the public. During our conversation I inquired of him why he had not completely retired from the discharge of his professional duties, it was excellent. He had occasionally severe fits of rheumatism, and for the first time in ten years can put my left heel to the ground. I am yours, W. H. YERGEN, ST. JEFFERSON ST., BUFFALO, N. Y.

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HUMOROUS.

W. V. PIERCE, M. D., Buffalo, N. Y.: Dear Sir—Twenty years ago I was shipwrecked on the Atlantic Ocean, and the cold and exposure caused a large abscess on each leg, which kept continually discharging. After spending hundreds of dollars, with no benefit, I tried your "Golden Medical Discovery" and now, in less than three months after taking the first bottle, I am thankful to say I am perfectly cured, and for the first time in ten years can put my left heel to the ground. I am yours, WILLIAM HYDEB, ST. JEFFERSON ST., BUFFALO, N. Y.

YORKSHIRE PUDING.—Take six large table-spoons of flour, three eggs, well beaten, one tablespoonful of salt, and about one and a half pints of milk, or enough to make a thick batter. Beat all well together, pour it into a shallow pan (buttered); bake three quarters of an hour, English cooks generally empty the dripping pan three quarters of an hour before the pudding is done, and put the pudding into the empty pan, and keep it on a three-cornered stand over it, that its juice may drop on the pudding. If beef is roasted, the pudding may be first baked in the oven, and then placed under the beef for fifteen or twenty minutes to catch any stray drops. It is cut into squares and served on a hot plate; to be eaten washed with roast beef.

APPLE FRITTERS.—Take one cupful of flour (or its equivalent, such as oatmeal or sweetened butter). Mix one small spoonful of soda, dissolved in a little boiling water. If sweet cream is used, add one teaspoonful of cream of tartar to the flour and half a teaspoonful of soda to the cream. Add a pinch of salt. Beat two eggs very lightly (one will do), stir in two small cupfuls of sifted flour, and mix into the batter. Drop by spoon on a hot griddle. Serve with maple syrup or sprinkle over with powdered sugar while still hot.

THE FAVOR OF BEES is due to the juices, and it during cooking would be allowed to remain in the pan. When his friends escape the bees, the loss of his taste, or one cut in the foot, is not a very serious matter. If the man is not so much troubled as to infer from the description and will greatly advance the cucumber. Melons and summer squashes may be treated in the same manner as suggested for cucumbers.

How to Plant a Tree.—To those unacquainted with tree-planting the process is very much of a mystery. Yet there are a few things necessary to success. A tree should be taken out of the ground with all the roots possible. If many roots are cut off, digging, there must be a corresponding thinning of the branches and compensation. The roots must not be allowed to dry. A tree with its roots exposed to a drying air can no more live than a fish out of water. The next thing is the planting. The hole should be large enough to take in the roots as they are used. Good fresh soil should be on hand. Do not free manure, that is injurious—and the soil of the tree, and try to get a very strong soil. The firm trunk of the tree and the soil close together at once, and the small roots soon commence to draw a supply of moisture from the soil. It is very easy to plant, and the roots are, in fact, a similar material may be placed around the tree to its advantage. After this the tree should grow.

WHAT LETTUCE TO PLANT.—There are a great many kinds of lettuce, some with leaves smooth or "plain" while other sorts are "crisp" and some are "curled." The varieties there is, perhaps, no better early one than the "All the Year Round." The "Curled Simpson" and "Sevada" are the best of the curly-leaved varieties for a general use. The "Mansfield" is an excellent exclusively used for forcing in frames and greenhouses; it is very much like the old "Tennis Ball," though with a hard, larger and better head. The new variety has ten or twelve heads in a small quantity, always relying on old, well known varieties for the main crop. By a success of sowings, a constant supply of this excellent green food may be had from early spring to late autumn. In forcing the plants are lifted by their roots in small quantities, always relying on old, well known varieties for the main crop.

MAKING.—The garden should be made rich. A good supply of the best manure should be spread and plowed in, and the garden should be plowed deep and made rich as deep as it is plowed. In laying out the vegetable and fruit garden, everything should be planted in rows one way, so that the ground can be plowed, and so spading required. Lay the rows narrow garden is better than a square one, and at each end there should be a piece of glass, upon which the horse can turn, and the plowing should be done neatly, without disturbing the grass.

Only two days in the whole year do these creatures come to the surface of the water in Fiji. The first day is in October, which is hence called "Little Balalo," when only a few appear. The natives know exactly when they are due, and are all on the lookout for them. They make their circulations by the position of certain stars. After this no more are seen till the high tide of the full moon, which occurs between the 23rd and 25th of November, which hence takes the name of "Great Balalo," when they rise to the surface in countless myriads, always before day-break. At certain well-known points near the reefs the water is not too deep, especially if several inches is simply alive with these red, green and brown creatures, which form one of the most common of the sea. They are of various sizes, and are pursued by shoals of fish of all sizes, which come to share the feast with the creatures. For several hours there is the merriest sport and laughter, every one treading upon the worms and trying who can most quickly fill his canvas. All is noise, excitement and excitement, the boys and lasses each carrying wicker baskets, which they capture the worms without carrying too much salt water on board.

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MRS. LYDIA E. PINKHAM, OF LYNN, MASS.

The waiters of Brooklyn are widely famous for their intelligence. One evening the Postmaster boldly invited a number of his neighbors to gather at the grocery store that he had made the discovery for that they were all looking upon a certain piece of land. The waiter disappeared without a moment's hesitation, and returned a few seconds later with a plate of hash. The other visitor looked knowingly at his companion and merely observed: "Ah, I see, it's such a mystery."

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