

duties would be to take the entire care of the trees in the streets, to apply remedial measures wherever necessary, to remove dead trees and plant new ones, and to es-

tablish and manage a city nursery, which would supply the new trees when required.

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CHERRY TREE ON THE TABLE.

SOMETHING new is promised in the way of a society fad, and the very wealthy New York set, which is always looking out for fresh opportunity to squander money, is pleased greatly by the novelty of the idea, says the Boston Transcript.

During the present winter no really swell and properly-equipped dinner table has been considered complete on a festive occasion in the house of any fashionable millionaire unless there is a dwarf cherry tree for an ornament—at least one cherry tree, that is to say, though there may be as many as half a dozen. These trees will bear actual fruit, ruddy ripe, which the guests are expected to pluck for themselves when dessert time arrives. Not more than 100 cherries will be on each tree, but, inasmuch as they will be of extraordinary size and delicious quality, besides being so unusual a luxury, this number should suffice for a small dinner party at all events—one of those ideally managed entertainments at which, in accordance with accepted theory in such matters, the persons present are not fewer than the graces nor exceeding the muses numerically.

These dwarf cherry trees have been evolved by the ingenuity of French gardeners, and during the last winter they have been the vogue in gay Paris. That they cost a good deal of money goes without saying, inasmuch as the fruit has to be forced by special processes in the greenhouse, and, the little crop once picked, there cannot be another until a twelvemonth

later. The French are wonderful at this sort of thing, having developed the art of horticulture along certain lines to a point undreamed of on this side of the Atlantic.

The cherry trees, as they appear on the dinner-table, are four or five years old, but have trunks only about an inch and a half in diameter. They have never been permitted to grow more than three feet high, being kept cut down to that point, while most of the branches are lopped off, so that the little tree has a wholly artificial aspect. At the proper time it is set in a pot and placed in the hothouse for the purpose of forcing it to fruit. And finally, when the fruit appears, most of the cherries are removed, while as yet immature, with a pair of scissors, only 100 or so being allowed to ripen. As a result they have a size and quality far superior to the best of ordinary cherries.

Rich people in Paris are not less reckless of money expenditure than are those of the smart set in New York, and there is probably no place in the world where fruits of rare or exceptionally delicious varieties command such extravagant prices. The first cherry that was offered in the Paris market this year brought 20 francs, or \$4—not a cherry tree, mind you, but a single cherry. But then it was the only cherry for sale on that day, and so it may be said to have been relatively cheap. It was purchased by Count Boni de Castellane, or, more correctly speaking, was bought for him by his order.