

The Historic "BLACK WATCH"



CHARGE OF THE "BLACK WATCH" AT TICONDEROGA (Painting by Ferris)

"Black Watch at Ticonderoga," courtesy Glens Falls Insurance company; "Black Watch at Bushy Run," and sketch of Black Watch uniform, from Yale University Press' "Pageant of America."

By ELMO SCOTT WATSON

ALL the military organizations which served in wars on the North American continent, few were more picturesque or had a more romantic history and none, probably, ever engaged in more desperate "forlorn hopes" than those which at least twice fell to the lot of the regiment officially designated as the Forty-second Foot, a line regiment in the armies of his majesty, the king of England, also known as the Forty-second Highlanders, but best remembered as the "Black Watch."

The "Black Watch," according to C. M. Bomberger, editor of the *Jeannette* (Pa.) News-Dispatch, who has made a special study of this regiment and one of its famous battles, was organized by the king of England in 1723 with specially picked men from the Highlands of Scotland for the purpose of maintaining order in that turbulent region and in 1739 was made a line regiment, the Forty-second Foot. They were disbanded in 1748 but were enrolled again at the outbreak of the French and Indian war.

The uniform of the "Black Watch," according to a description of the grenadiers of the regiment in 1751, is described as follows: "Head-dress, a grenadier bearskin with scarlet vane; white stock; scarlet jacket and waistcoat with white lace trimmings, silver buttons and buff collar and cuffs; black leather sword belt; and cartridge-box and belt; tan leather sporran; Murray of Athol belted plaid; red and white hose and black leather shoes." This was the same uniform worn by the other companies of the "Black Watch" during their period of service in America, except the head-dress was a blue bonnet, with checkered border and tuft of feathers and Black Watch tartan belted plaid. The reason for the name "Black Watch" lies in the fact that the kilts were dyed in such a manner as to include the colors of a number of Scottish clans until finally it became almost black, hence the name "Black Watch."

Incidentally they were the only regiment in which the pipers were the Stuart tartan.

Upon its arrival in America, the "Black Watch," under the command of Maj. Duncan Campbell of Inverawe, was included in the army of 6,000 British regulars and 9,000 provincial troops which Lord Pitt, the great British prime minister, was sending under the command of Gen. James Abercromby, "a heavy man, infirm in body and mind," up the historic water route of the Hudson and Lake Champlain to strike at the heart of New France and capture Montreal.

But this magnificent force was doomed to inglorious defeat and before the campaign ended the "Black Watch" was to experience a sickening and useless slaughter which was to all but wipe it out of existence. For despite the fact that the French had available only about 3,000 men to face this imposing army, they were commanded by a military genius, Marquis de Montcalm. Although Montcalm had little hope of being able to hold Fort Ticonderoga, the key to possession of that region, he prepared to put up the best resistance possible with his small force. Arriving near Ticonderoga, Abercromby's army pushed on to find Montcalm's troops behind breastworks on the crest of a small hill west of the main fort, awaiting their attack. Abercromby foolishly decided to use his superior forces in trying to carry these works by storm instead of flanking the French and laying siege to the fort or bringing up his artillery and reducing its defenses. He even gave orders that not a shot was to be fired but that the works were to be carried at the point of the bayonet.

Soon after noon one hot day just 170 years ago (July 6, 1758) the British troops advanced to the attack in three solid columns. The French waited until the redcoats had almost reached the abatis and then opened fire with muskets and cannon. As the heads of the column were swept away in that sheet of flame and the repeated volleys continued to deal death in the massed ranks, the British were forced to fall back into the timber, still under fire and still losing men at every step.

When word was sent back a repetition of what had happened, his reply was a repetition of his first foolish order. So they tried it again and again were hurled back by the deadly fire. No less than six times that afternoon did these dauntless British and provincial march up that "hill of death" only to be cut down by the hell of gunfire which swept the slope.

Finally, it was decided to make one last desperate attempt upon the extreme right of the position and the "Black Watch" was selected for the assault. History records fewer examples of daunt-



THE "BLACK WATCH" AT BUSHY RUN (Painting by Jefferys)

less heroism and useless gallantry than the charge of these Scottish Highlanders at Ticonderoga. Under a scattering fire which tore holes in their ranks they steadily advanced across the clearing until they reached the abatis, which they tore aside, cut down or got over in some way. Major Campbell was shot down but his men pressed on until they reached the breastworks and under a deadly hail of bullets sprang upon them. The French gave way at that point temporarily and another Campbell with some twenty officers and men leaped down into the enclosure. But Montcalm, hurled a body of reserve troops at the breach which the Highlanders had made and those inside the breastworks were trapped. Disdaining to ask for quarter, with their backs to the wall, they fought desperately until they were bayoneted where they stood. Those on the outside who were attempting to climb the breastworks were hurled back and they retreated sullenly, carrying their wounded commander with them. As they retreated the French cheered them, for they had seen an act of deathless heroism.

Out of a thousand soldiers of the "Black Watch" who hurled themselves against the French defenses, only 353 came out unscathed. The total British loss in that slaughter pen was 1,600 regulars and 350 provincials killed and wounded. Montcalm's loss was only 400. Abercromby ordered a retreat to headquarters on the Hudson. The grand expedition which had set out from Lake George so proudly two days before had failed miserably.

One of the most interesting incidents connected with the part played by the "Black Watch" at Ticonderoga is the "Legend of Inverawe," one of the most famous "ghost stories" in all history. Here is that story as told in Parkman's "Montcalm and Wolfe":

The ancient castle of Inverawe stands by the banks of the Aye in the midst of the wild and picturesque scenery of the western Highlands. Late one evening, before the middle of the last century, as the laird, Duncan Campbell, sat alone in the old hall, there was a loud knocking on the gate and opening it, he saw a stranger, with torn clothing and kilt besmeared with blood, who in a breathless voice begged for an asylum. He went on to say that he had killed a man in a fray, and that the pursuers were at his heels. Campbell promised to shelter him. "Swear on your dirk," said the stranger, and Campbell swore. He then led him to a secret recess in the depths of the castle. Scarcely was he hidden when again there was a loud knocking at the gate and two armed men appeared. "Your cousin, Donald, has been murdered, and we are looking for the murderer," Campbell, remembering his oath, professed to have no knowledge of the fugitive; and the men went on their way. The laird, in great agitation, lay down to rest in a large dark room where at length he fell asleep. Waking suddenly in bewilderment and terror, he saw the ghost of the murdered Donald standing by his bedside, and heard a hollow voice pronounce the words "Inverawe! Inverawe! blood has been shed. Shield not the murderer!" In the morning Campbell went to the hiding place of the guilty man and told him that he could harbor him no longer. "You have sworn on your dirk," he replied; and the laird of Inverawe, greatly perplexed and troubled, made a compromise between conflicting duties, promised not to betray his guest, and led him to the neighboring mountain (Ben Cruachan) and hid him in a cave.

In the next night, as he lay tossing in feverish slumber, the same stern voice awoke him, the ghost of his cousin Donald stood again at his bedside, and again he heard the same appalling words: "Inverawe! Inverawe! blood has been shed. Shield not the murderer!" At break of day he hastened, in strange agitation, to the cave, but it was empty, the stranger had gone. At night as he strove in vain to sleep, the vision appeared once more, ghastly pale, but less stern of aspect than before. "Farewell, Inverawe!" it said; "Farewell, till we meet at Ticonderoga!"

The strange name dwelt in Campbell's memory. He had joined the Black Watch, or Forty-second regiment, then employed in keeping order in the turbulent Highlands. In time he became its major; and, in a year or two after the war broke out, he went with it to America. Here, to his horror, he learned that he was ordered to the attack of Ticonderoga. His story was well known among his brother officers. They combined among themselves to disarm his fears; and when they reached the fatal spot they told him on the eve of the battle: "This is not Ticonderoga; we are not there yet; this is Fort George." But in the morning he came to them with haggard looks. "I have seen

at Delhi in the engagement which led to the capture of that city by the British. Far off in the hills the Nicholson family, a tribe that had made him their only god, heard of his death. Two chiefs killed themselves that they might serve him in another world, while the third led his tribesmen to the Christian teachers at Peshawar to be baptized."

The orang-outang builds its family nest in a tree.

He ruled his troops with an iron hand, and once ordered nine conspirators to be blown from the mouths of cannons into the faces of the men of a regiment that had threatened to rebel. It was said, however, that he would go into his tent and weep following such measures.

Nicholson was mortally wounded

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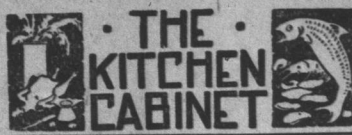
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(© 1928, Western Newspaper Union.)

You can never tell what your thoughts will do, In bringing you hate or love, For thoughts are things and their airy wings Are swifter than carrier dove. They follow the law of the universe.

Each kind creates its kind. And they speed o'er the track and bring you back Whatever sent from the mind. —Ella W. Wilcox.

APPETIZING FOODS.

The following is a dish which will serve for soup as well as a main dish of meat:

Soupe Aux Choux.—When boiling a smoked tongue or piece of ham, add one small cabbage, two carrots, a turnip and a parsnip or a sweet potato, all pared and cut into quarters, one-half cupful of dried peas soaked over night, and a small bunch of sweet herbs. Cover with plenty of water and cook until the meat is tender. It will be best to cook the meat an hour before adding the vegetables. Season if needed with pepper; it will probably be salt enough. Serve the soup and the meat sliced.

Another fine main dish is prepared with tongue: After it is well cooked, as usual, skin it and lay on a baking pan with a few shredded carrots and a few stalks of celery; add salt and cook in a slow oven until the vegetables are tender.

Concordia Croquettes.—Peel and chop one-half pound of mushrooms, stew five minutes in two tablespoonfuls of butter and one-half teaspoonful of salt, add a spoonful of two of cream, if too dry. To the drained mushrooms add two hard cooked eggs coarsely chopped and one cupful of thick, white sauce, using four tablespoonfuls each of butter and flour to a cupful of thin cream or milk. Spread on a plate to cool, shape and roll in beaten egg and crumbs and place in a frying basket. Drain on paper and keep hot in a dripping pan in the oven until served.

Savory Rice Croquettes.—To two cupfuls of boiled rice add one pint of croquette sauce made as above, in which one-half cupful of crumbled cheese has been melted; or add one pint of tomato sauce made according to the same proportions as the sauce. Cool, shape and fry as usual. Serve with any cold meat, such as lamb, chicken or turkey.

Cream of Spinach Soup.—Cook two quarts of spinach thirty minutes in three cupfuls of boiling water; drain, chop and rub through a sieve; add four cupfuls of chicken stock, heat to the boiling point; bind with one-fourth cupful of butter and one-fourth cupful of flour cooked together; add two cupfuls of milk. Season with salt and pepper and serve hot with croutons.

Chicken Gumbo.—Cook one onion finely chopped with four tablespoonfuls of butter for five minutes, stirring constantly. Add to one quart of chicken stock to which one-half a can of okra has been added, two teaspoonfuls of salt, one-fourth teaspoonful of pepper and one-half a green pepper finely chopped. Bring to the boiling point and simmer forty minutes.

Cherry Time. Let us marshal our cherry recipes while the cherries are with us, so that we may serve them in a variety of ways.

Fifteen Minute Cherry Pudding.—Take one cupful of flour, add one teaspoonful of baking powder, a pinch of salt and milk to make a drop batter. Drop custard cups and butter in a spoonful of the batter, then a good tablespoonful of canned cherries and the juice; cover with another spoonful of the batter, leaving room for the pudding to swell, set in a pan of boiling water and cover. Cook fifteen minutes. Turn out and serve with cream and sugar. This will make four good sized puddings or six small ones.

Poor Man's Cherry Pudding.—Slightly thicken one pint of cherries with a tablespoonful of flour mixed with some of the juice, bring to boiling point and cover with the following: One cupful of flour, two tablespoonfuls of butter, one-half teaspoonful of salt, one tablespoonful of sugar and one-half cupful of milk. Cover with this mixture and bake. Serve with cream.

Cherry Fritters.—Take one cupful of flour, two teaspoonfuls of baking powder, one-fourth teaspoonful of salt, one-half cupful of milk, one beaten egg, two tablespoonfuls of butter and one-half cupful of more of cherries. Mix the batter and fold in the cherries. Drop by spoonfuls into hot fat and cook until brown. Serve with a sauce made from the cherry juice.

Cherry Conserve.—Take two quarts of cherries, one pound of blanched almonds, eight cupfuls of sugar; just enough water to melt and make a syrup, three oranges peeled, make a syrup of the sugar and water and add the fruit; cook until thick. Add the nuts just a few minutes before taking off the fire. Pour into glasses and seal with paraffin when cold.

Nellie Maxwell

Silk and Sausage Skins

Chemists have discovered they can make a multitude of things from wood and cotton besides furniture and clothes. Using the same basic compound, but giving it different treatments, they make artificial silk, sausage skins and celluloid.

Indignation Complex

Too much of our "righteous indignation" gets mixed with hysteria and hooked up with selfish ambitions.—Lafayette Journal and Courier.

Look to the Light

Lift thyself up, look around, and see something higher and brighter than earth, earthworms and earthly darkness.—Jean Paul Richter.

In a Quandary

Absent-Minded Naturalist—Now, let me think—have I been so foolish as to bring these clubs instead of my collecting equipment, or have I been idiotic enough to come here instead of going to the golf links?

Household Hints

Make it a rule to serve the family green vegetables at least four times a week.

The gray-haired woman can usually wear blues, blue-greens and grays very successfully.

Adding two tablespoonfuls of orange marmalade makes lemon sauce for coffee—dining extra good.

CANNING STRING BEANS AND TOMATOES



Canning String Beans at Home in the Steam Pressure Canner.

(Prepared by the United States Department of Agriculture.)

Of all the garden vegetables, string beans and tomatoes are the favorites when it comes to canning a supply for winter use. They cannot be done in the same way. Because of their acidity, tomatoes may be canned by the water-bath method; but for string beans a steam pressure canner should be used. Like other nonacid vegetables, string beans should be processed at a temperature higher than 212 degrees Fahrenheit, and this is only possible under steam pressure. Either glass or tin containers may be used.

String beans should always be packed boiling hot. That is, they are cooked for a few minutes, and then, while still boiling, packed into the jars, sealed, and processed the required length of time. This is sometimes called the "hot-pack" method. It is recommended by the bureau of home economics of the United States Department of Agriculture because the beans at the center of the container are quickly raised to the temperature required for processing, and the bacteria that cause spoilage are more likely to be killed. Also by the hot pack method the step known as the "exhaust" is unnecessary.

These directions for canning string beans as well as most other common vegetables and fruits are given in Farmers' Bulletin 1471-F, "Canning Fruits and Vegetables at Home."

Pick the beans over carefully, string, wash thoroughly, and cut into pieces of the size desired for serving. Add enough boiling water to cover and boil for five minutes in an uncovered vessel. Pack in containers boiling hot, cover with the water in which they were boiled, and add one teaspoonful of salt to each quart. Process immediately at ten pounds pressure, or 240 degrees Fahrenheit—quart glass jar for 40 minutes, pint glass jars for 35 minutes, and No. 2 and No. 3 tin cans for 30 minutes. Remove the jars from the canner and invert glass jars, placing them out of drafts. Plunge tin cans in cold water to cool rather quickly.

Label all jars and cans with the name of the product and the date when canned, and any other information you wish. Keep them at room temperature for at least a week. If any show signs of spoilage, discard them and watch others of the same lot to be certain they are keeping. Store in a cool, dry, dark place.

VEAL BIRDS ARE OUT OF ORDINARY

Not Too Expensive and Prepared From Cutlets.

(Prepared by the United States Department of Agriculture.)

When you want to serve a meat that is a little out of the ordinary, but not too expensive, try veal birds. They can be prepared from cutlets, bouillon chops, chops from the lower end of the shoulder, and short cutlets from the lower leg. The meat is cut in strips about two inches wide and four inches long, the size of the pieces depending, of course, on the cut. Further information about veal "birds" is given by the bureau of home economics:

6 strips veal, 2 1/2 tsp. pepper
1 onion, minced
6 strips bacon 1/2 cup chopped
1 1/2 cups stale bread 2 tbs. butter
1 tsp. salt

Flatten the strips of veal until evenly flattened but do not break the meat. Reserve the bacon for wrapping the birds and make a dressing of the ingredients as follows: Brown the celery and onion slightly in the butter, then mix the ingredients lightly with a fork. Put a spoonful of the dressing on each strip of veal, roll carefully and evenly, and bind with a slice of bacon held in place with a toothpick. Have ready a heavy iron skillet, brown the birds slowly on all sides, and then put into a casserole with some of the fat from the skillet. Cover and cook in a medium oven until tender, about three-quarters of an hour. Serve garnished with cream and with the meat juices unthickened. The small pieces left from the strips used for veal birds may be ground and used in meat cakes.

Give Kitchen Utensils Thought in Selection

Thrill in the choice, use, and care of kitchen utensils reduces this item of household expense to a considerable degree. The right utensil in good condition, when and where one wants it, saves time and trouble, enabling one to do quicker and better work. Unnecessary utensils should not be kept about.

Ease in handling cooking utensils depends on weight, balance, position of the lip, and the shape and material of the handle. Lips on both sides are convenient. If there is only one, it should be on the side that suits the user. An economical utensil is well made. Proper care and storage of utensils means longer and better service, says the United States Department of Agriculture.

Care of Heaters

There is danger of rust when a stove or furnace stands unused for some time. Pipes should be taken down in the spring, cleaned, and stored in a dry place. The doors should be left open to keep the interior dry. A lump of unslaked lime on the grate will collect the moisture and thus prevent rust, home economic specialists in the United States Department of Agriculture say. Leave a boiler of a steam or hot water heater filled with water up to the safety valve during the summer.

HOUSEHOLD HINTS

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The gray-haired woman can usually wear blues, blue-greens and grays very successfully.

Adding two tablespoonfuls of orange marmalade makes lemon sauce for coffee—dining extra good.

Place freshly laundered towels, sheets and pillow cases at the bottom of the pile on the shelves and thus prevent the repeated use of the same articles week after week.

"The secret of crisp, succulent salads lies in having the salad materials fresh and cold. Dressing should not be combined with the salad mixture until just before serving as it tends to wilt vegetable and salad greens," says a Cornell leaflet on salads and salad accompaniments.

Slip and Cushion of Osnaburg.

stereo chair, made with corded edges of cretonne, which give firmness and add color. The box-plaited flounce is effective. The round pillow is made from the same cretonne as the corded edge, and other furnishings in the room where this chair is used have also trimmings of the cretonne. When necessary such a slip cover may be laundered.

A slipper cover may be made for a davenport or box couch, for a window seat or a draped dressing table. Sometimes a trunk must be kept in a bedroom or hall, and an Osnaburg slip cover will camouflage its presence attractively. Radiators may be concealed when not in use by Osnaburg draperies painted on a covered board which is fastened to the wall by brackets and is a handy shelf for books and magazines.

Osnaburg has body enough to be used for portieres at doorways. Its pliancy makes it satisfactory for draw curtains or overdraperies at the window of a boy's or man's room.



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