Time Softens the Harsh Verdict of His Contemporaries on an American Military Genius Who Was Born Just 200 Years Ago



HIGH TIDE IN THE CAREER OF A MILITARY GENIUS—Benedict Arnold leads the successful attack on the Hessian redoubt at the Battle of Saratoga, October 7, 1777.

By ELMO SCOTT WATSON

(Released by Western Newspaper Union.) N THE battlefield of Saratoga in New York stands a monument that is unique. One side of the simple marble slab is adorned with a column, in bold relief, in the shape of a cannon. Carved at its top are a wreath, an epaulet and—a boot! But there is no word engraved there to indicate why anyone should erect a

monument to a boot. Walk around to the other side of the monument and you will read on the smooth face of the stone these words:

Erected by JOHN WATTS de PEYSTER Brev: Maj: Gen: S.N.Y. 2nd. V. Pres't Saratoga Mon't Ass't'n

In Memory of "most brilliant soldier of the Continental Army" who was desperately wounded BURGOYNE'S "GREAT (WESTERN) REDOUBT" 7th. October 1777, winning for his countrymen the Decisive Battle of the American Revolution and for himself the rank of

Major General

If, as this inscription says, the monument was erected in memory of the "most brilliant soldier of the Continental Army" who won for his countrymen "the Decisive Battle of the American Revolution," then why isn't his name mentioned? The answer is, of course, that if it were, this would become a monument to treason, also. For the name which would be engraved here would be "Benedict Arnold" and, for a century and a half, that has been synonymous with "treason." As for the boot, it is a replica of the one worn by Arnold on his left leg which was wounded at Quebec and at Saratoga. The story back of this unusual monument is this:

In 1877 when the Saratoga Monument association was organized to erect a monument on the site of battle which was the "Turning Point of the Revolution," it planned a monument with four niches. In three were to be statues of Generals Horatio Gates, Philip Schuyler and Daniel Morgan of the American army, but the fourth was left vacant-a silent memorial to one of the heroes of Saratoga who later turned traitor to the Patriot cause.

But General de Peyster, one of the vice presidents of the battle monument association, was not satisfied with this negative gesture. He believed that even though Arnold had been a traitor, there should be some recognition of his services at Saratoga. Even though he could not honor Arnold by name, or the whole of him in a statue, he could honor Arnold's leg which had received two bullets in the cause of liberty.

So he commissioned George Edwin Bissell, a noted American sculptor, to carve the memorial to Arnold and it was set up in 1877. At that time the land on which it stood was private property and could be reached only by a footpath across a swamp. Consequently, few visitors to the battlefield ever saw it. In 1929 this land was taken over by the state of New York and incorporated in the memorial park which includes approximately 1,700 of the 3,400 acres over which the British and American armies fought so desperately in 1777.

Today the Saratoga battlefield is one of the best-known "shrines of American liberty," visited annually by thousands. The Arnold memorial, "touching in its sim- forward. For Benedict Arnold al- went back to London, where he plicity and symbolism" (as R. L.

has phrased it) is one of the chief points of interest on the battlefield and many Americans who see it are now inclined to think somewhat differently of Benedict Arnold than to associate his name always with the word "traitor" as they learned from their school

book histories to do. In fact, the passage of time has softened the harsh verdict which his contemporaries passed upon this man who was born just 200 years ago (January 14, 1741). Through the perspective of a century and a half Americans are beginning to see more clearly the real tragedy that was the life of Benedict Arnold, and they are learning to share Washington's emotion-sadness that a brilliant career should end so darklyrather than hatred for a man who. with good reason for being disap-



BENEDICT ARNOLD

pointed and embittered, betrayed his trust. Without seeking in any way to excuse his treason, they can more readily understand why he acted as he did and they can recognize the fact that not even his one great act of faithlessness can obscure his greatness as a military genius.

Arnold proved that he was a great soldier many a time before that fatal day in 1780 when his plot to hand the stronghold of West Point over to the British was foiled. At the outbreak of the Revolution he led a company of militia from his native state of Connecticut to Cambridge to join Washington's army. But, tiring of the inactivity of the siege of Boston, he obtained permission to enlist men for an expedition against Crown Point and Ticonderoga on Lake Champlain.

This resulted in his first frustration. For another spirit as bold as himself-Ethan Allen with his Green Mountain Boys from Vermont-was ahead of him. So Arnold took part in the capture of Ticonderoga as a simple volunteer with Allen but he did lead an expedition which pushed forward and captured St. John's. Howeyer, when a committee came from Massachusetts, it was not to praise him for his feat but to inquire into his conduct. Disgusted at this, Arnold resigned from the

service and returned to his home. military career was prophetic of can Loyalists had settled. But the suspicion and jealousy that they had little more use for him was to pursue him from that time | than the English and eventually he

patience with less impulsive men were responsible for most of them. They prevented his winning the recognition due him for one of the most brilliant exploits soon afterwards. That was his epic march to aid Gen. Richard Montgomery in the attack on Quebec late in 1775. Though the expedition was a failure, Arnold succeeded in bringing the remnants of his command back by way of Lake Champlain, beat off an attack by a British fleet and, although he had to beach his boats and burn them, he saved his army.

"Surely a more active, a more spirited and sensible officer fills no department of the army" was Washington's praise of Arnold after this exploit. But it did not save him from the machinations of his enemies, who spread false reports about him. So when congress, in February, 1777, promoted five erals, Arnold's name was omitted from the list.

That fall he was sent to aid Gen. Philip Schuyler in resisting Burgoyne's invasion. Then Gen. Horatio Gates replaced Schuyler as commander of the army of the north and the two armies came to grips at Saratoga on September 19. Arnold, commanding the left wing, distinguished himself while Gates was showing all the ineptitude that characterized his whole career. There was a furious quarrel between the two generals which ended in Arnold's sending his resignation to Washington. He was replaced by General Lincoln but remained with the army.

On October 7 came the final great battle at Saratoga and when the tide seemed to be running against the Americans Arnold could no longer remain sulking in his tent. Mounting his horse, he rushed into the battle "with the fury and impetuosity of a tiger," led his men in a successful as-sault on the Hessian camp, and went down with a bullet through his leg. This was the turning point of the battle.

Although Gates and his friends tried to disparage Arnold's great contribution to that victory, congress made him a major-general, Washington presented him with a 'pair of elegant pistols" and he was named commander of the American forces in Philadelphia. Then the hatred of his enemies began to dog him again. Eight charges of personal and official misconduct were brought against him and although he was virtually acquitted by a court martial, he was sentenced to be reprimanded by Washington, who carried out the distasteful duty as considerately as possible.

But this was the last straw for the embittered, disappointed man. Soon afterwards followed his appointment as commander at West Point, his plotting with the British to hand that post over to them, the exposure of the plot, the capture of Maj. John Andre, adjutantgeneral of the British army and Arnold's fellow-conspirator, and

Arnold's flight to the British. After the war was over Arnold went to London to live. Although the king received him graciously he found that the English had little admiration or liking for the "American traitor." When he walked the streets, he was always conscious of their sneers as much as he was of the undisguised hostility of Americans in the British capital. Later he engaged in trading in the West Indies, then lived for a time in St. John, New This inauspicious start to his Brunswick, where many Ameriways had enemies and his hot | died June 14, 1801, a broken-heart-Duffus of the New York Times | temper, his arrogance and his im- | ed, poverty-stricken old man.

Glittering Neckwear Will Adapt Basic Dress to All Occasions

By CHERIE NICHOLAS



plastron gleaming with pearls (to the left above in the illustration). The stems and flowers of the floralpatterned lace are delicately outlined with tiny pearls. A new and exquisite accessory for your simple basic dress! You will find it particularly flattering with pearl earrings and bracelet. Before you tour the neckwear sec-

tions, note the new vogue for delicately tinted pink lace. The accessory items made of it look as if they had been created in fairyland. They are exquisitely lovely, sprinkled over with wee beads that seem to dance all over the lace in a very ecstasy of glitter.

Your simple "basic dress"—the dress that invites glamorous ac-You really should have jet-embroidered neckwear down on your cessory touches-will scarcely know memorandum. A little bengaline collar for a dress with high round neck, using jet beads in floral moneckwear that makes glitter its tifs in delicate tracery as pictured to the right will give your afternoon dress just enough of a festive One of the most flattering fashions that was ever developed has delook to tune to a "don't dress up" bid to luncheon or bridge party. scended in a very deluge of sparkle You'll love this bit of delightsome feminine frippery with jet embroidered on flesh pink, new champagne or white bengaline. It is a small table items are made resplendent item to be sure yet it will give a with glittering bead embroidery and touch of elegance to any basic along with dates. Mix well. Roll jewel-work and other magic touches dress. Try it and see! And jet is one teaspoon of mixture in corn See for yourself what a treat the

"the rage" you know. Girls of teen-age or more or less, here's a very special message for you-see it pictured in the inset below. Your tailored pinafore dress (ever so smart this season) can be changed into a dressy afternoon frock just like that! And it's a charming lace guimpe that "turns the trick." It's made of fine Alencon type lace with a double lace edging on the short sleeves and little pointed collar. Venise lace motifs are used for contrasts in the collar and little front inset. Pearl earrings and a three-strand necklace and bracelet are charming accessories to this dressed-up pinafore-makes ernoon dress nothing could be loveit an adorable "date" dress! lier than a beautiful Venise lace (Released by Western Newspaper Union.)

Lace Trims Velvet | Air Travelers Go

itself when it gets all "dolled up"

with the new and "scrumptious"

and gleam and radiant loveliness.

Collars and cuffs and bibs and plas-

trons and countless other delec-

various neckwear displays about

town hold in store for you. The

grandest thing about these sparkling

eye-catchers is the practical solu-

tion they offer to this bugaboo of a

midseason problem that always bobs

up this time of the year-that of

"keeping up appearance" with a

wardrobe of winter leftovers until

spring comes along with its quota

of "new clothes." The answer is

found in the basic dress glorified

with glittery neckwear and acces-

sory "fixings" which will freshen up

and prettify even the most prosaic

For a touch of elegance on an aft-

that lend a festive air.



That quaint and lovely custom of trimming with black lace has been revived. Our grandmamas and ancestral aunts used to glory in black lace edging to finish off most everything, especially their "stand-alone" silks and their velvets. Young girls looked bewitching in full-skirted plaid silks with wasp-waisted bodices all furbelowed with lace rufflings headed with bands of narrow black velvet ribbon. And now modern fashion is reviving that quaint custom. To such an extent has the edged-with-black-lace vogue been revived, that not only formal evening gowns but smart daytime black crepe frocks have their necklines, sleeves and pockets edged with narrow lace. A most fascinating adaptation of the lace-trim theme is shown in the black velvet evening gown pictured. You will find touches of black lace ever so flattering and well worth trying out.

Multiple Colors

A costume with two if not more colors is the rule this season. Skirts, blouses and jackets in different tones are shown together, while a twocontrasting coal.

In Flying Colors
Air-minded to the finger tips is the forecast by leading designers for the chic American of 1941. She'll wear flagship red on her finger tips, a shade that keeps pilots "on the beam" in any weather, or she will flaunt the new skyhigh which is a high-styled pink with enlivening violet undertones.

These colors will also be translated in fabrics and accessories, for as all fashion-wise women know present vogue calls for accessories and finger tips to "match up" in color.

And here's something that's 'news," the chic American air-traveler who takes along a formal costume for party wear in cities she visits is including a most intriguing and decidedly original item, namely, evening slippers, made of a new transparent plastic that shows off highly colored toe tips.

Tucked away for the nights she "lands" is a collapsible flagship red hat having a mesh-scarf crown that can be worn separately or with a high-flung brim that is detachable and rollable so that it won't take up much space in packing.

Basqued Bodices Continue Popular

Because of their almost universal becomingness basque bodices, pointed in front and usually longer than waist length, remain a favorite season-after-season style. For daytime or evening they top skirts that are flounced or gathered, or at least carry a suggestion of fullness.

For evening, the peasant effect is frequently emphasized. For example, a dress of pale pink mousseline, shown by a West coast designer, has a pink and silver corselet laced about the waist. The corselet is curved into a point at the front to match the outline of the basque bod-

For street wear, this basque style is usually shown in materials that color dress will be topped with a drape well, such as velvet, corduroy, or wool challis.

Here's a Change From Old Stand-Bys: Cereal Cookies; So Tasty, Low in Cost

every year in honor of Ceres, Goddess of the Grains. You can have a cerealia of your own; a Cookie Cerealia, for when it comes to turning out those batches of cookies, there's nothing that adds so much taste and variety at such a low cost as the well-known morning cereal.

Nice part about making cereal cookies is that the cereal is already cooked and tested in the manufacturer's ovens. All you need do is mix it in according to directions. But nicer still are the gorgeous-tasting delicacies that you can produce from just ordinary, every-day corn flakes and the like. Sort of a change from the old stand-bys, the sand-tarts and ginger snaps.

Even the names of these cookies sound good: Bran Butterscotch Cookies, New Zealand Corn Flake Kisses, Mincemeat Hermits, Peppies, and Peanut Butter Macaroons. Happily, none of these call for expensive ingredients.

Bran Butterscotch Cookies.

1 cup all-bran cup butter 2 cups brown sugar 3 cups flour 2 teaspoons baking

Cream butter; add sugar gradually and beat until light and fluffy. Add egg and beat well. Stir in all-bran. Sift flour with baking powder and work into first mixture, a small amount at a time. Knead and shape into rolls about 11/2 inches in diameter; wrap in waxed paper, covering ends so that dough will not dry out. Store in refrigerator until firm. Cut into thin slices and bake on ungreased cookie sheet in moderately hot oven (425 degrees F.) about 10 minutes.

7½ dozen cookies (2 Yield: inches in diameter).

Note: One tablespoon water or milk may be added to dough if it is difficult to shape into rolls. New Zealand Corn Flake Kisses.

1/2 cup butter 1 teaspoon baking powder cup sugar 1/2 teaspoon salt 11/4 cups flour 1 cup finely cut dates ½ cup corn flake crumbs

Cream butter and sugar thoroughly; add egg and beat until fluffy. Sift flour with baking powder and salt; add to first mixture

DID you ever hear of a flake crumbs and flatten down on "cerealia?" No, it's not a greased cookie sheet. Bake in breakfast food. It's the festival slow oven (325 degrees F.) about that the ancient Romans staged 20 minutes. Remove from pan while warm.

> Yield: 3 dozen cookies (134 inches in diameter).

Mincemeat Hermits. % cup butter 11/2 teaspoons cinna 11/2 cups sugar 1 teaspoon cloves

1/2 cup milk 3/4 cup all-bran ½ teaspoon mace ½ teaspoon nutmeg 1 teaspoon salt 31/2 cups flour 2 teaspoons baking 1 cup mincemeat Blend butter and sugar thor-

oughly; add egg and beat well. Add milk and all-bran. Sift flour with remaining dry ingredients and add to first mixture; mix well and chill. Roll dough to about 1/8 inch thickness on lightly floured board and cut into rounds. Place teaspoonful of mincemeat on one round, cover with second and press edges together. Bake on greased baking sheet in moderately hot oven (400 degrees F) for about 12 minutes.

Yield: 45 cookies (23/4 inches in diameter).

1 cup sugar

1 cup molasses

2 eggs

Peppies.

1/2 teaspoon salt 1 teaspoon soda 1 teaspoon ginger cup vitamin-enriched wheat 1/2 cup sour cream

Blend shortening and sugar thoroughly. Add well beaten eggs, molasses and wheat flakes. Sift flour with salt, soda and spices; add alternately to first mixture with cream. Chill thoroughly. Roll to 1/8-inch thickness; cut and bake on greased baking sheet in moderate oven (375 degrees F.) about 20 minutes.

Yield: 21/2 dozen cookies (21/2 inches in diameter).

Orange and Lemon Cookies. (Makes about 5 dozen cookies)

31/2 cups flour (sifted) 14 cup lemon juice peel (grated) 1/2 cup butter (melt teaspoon orange

Mix sugar and fruit juices well. Add grated peel, dry ingredients and melted butter. Stir well. Doug should be firm enough to roll. Roll very thin and cut with fancy cutter in various shapes. Bake on a greased sheet in a moderately hot oven (375 degrees) for about 10 minutes, or until lightly browned on the edges.



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