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Warlord Daily Bugle

LOOSE LIPS SINK SHIPS
Beware of Unguarded Talk

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Paris Liberated!

La Marseillaise is heard all over the French capital after fierce fighting has finally ousted the Axis infestation.

On 25th August, the German hold over Paris was finally ended. After days of harsh fighting within the city streets, Axis troops officially surrendered, marking an end to the four year occupation.

The fighting began last week, with news of Allied success in Normandy, when brave members of the Maquis fought in guerilla strikes against the security divisions left to hold the city. They operated with a boldness that echoed the feats of their revolutionary forebears. Indeed, makeshift barricades played a vital role in disrupting the German's attempts to quell their fury.

Meanwhile, the French armoured division of General Leclerc entered the city on the evening of the 24th. They had met fierce artillery resistance prior to reaching the suburbs of the city, but upon breaking through were greeted as heroes by civilians.

Pushing on into the city proper, they reportedly met little resistance, largely due to the efforts of the Maquis, but also due to the dire straits that the Axis forces now find themselves in following the collapse of their position in Normandy. A significant number of Germans either fled or surrendered. The division reached the Hôtel de Ville late that evening.

In the early afternoon of August 25th, General Dietrich von Choltitz, commander of the garrison, was arrested. Shortly thereafter he signed the official surrender of Paris to a provincial government under General Charles de Gaulle, leader of the French resistance.

Yesterday, de Gaulles and Leclerc paraded their victory along the Champs d'Elysees, in the free air of the great city of light. A small disruption to the march came when gunfire was scattered from a singular rooftop, though the cul-



prits were not discovered.

Troops moving to secure the wider city have discovered many explosive devices embedded under bridges and under vital historical landmarks. Upon questioning, Choltitz revealed that Hitler had ordered that Paris should be defended to the man, and that should the Allies reclaim it, it should only be as a "field of ruins". Though obliging in preparing the explosives, Choltitz himself was not prepared to go down in history as the man who destroyed Europe's most celebrated city.

This victory is the jewel in the crown that is Allied success in Normandy. Nevertheless these are not

the end of the difficulties for Parisian civilians. A period of transition, in which the final dregs of Axis resistance will be gradually smoked out, combined with the challenging task of forming an interim government, will ensure that, though the occupation is over, times will remain trying in Paris.

The Allies now look eastwards. Paris, the 'City of Light', shines as a beacon that will now spurn the Allies onto yet more great feats. The French capital is liberated, now the fight will come to Hitler. May he tremble.

The Cost of Normandy

With the successful displacement of the Axis forces from Normandy, Operation Overlord is drawing to a close. Though phenomenally successful in attaining its goal, the cost in lives and equipment has been exceptionally steep.

The closure of the Falaise gap resulted in the surrender of those German troops who were unable to escape. But prior to this, German forces fought with such fanatical devotion, it was as if Hitler himself were whipping at their backs, with no thought for the hopelessness of their situations.

Allied losses have therefore been catastrophic, with over 200,000 casualties having been counted thus far. Whereas German forces, though severely depleted, are not as dwindled as they might have been. Allied leadership is still in dispute over the delayed encirclement, which could have prevented thousands of Germans from falling back to safety to fight another day.

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Allied Air Superiority

Although Allied air force losses are significant, totalling over 4000 aircraft, the situation in the skies above Normandy has swung to Allied dominance.

German aircraft have, since the beginning of the Overlord campaign,

become scarcer.

Allied bombing sorties are increasingly unopposed by enemy aircraft.

As ground forces prepare to push east, it remains to be seen exactly what the Luftwaffe have left up their sleeves.

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Around the Country

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Shermans being refitted - Page 9

Mansfield beer to flow again - Page 21

Allons enfants de la Patrie
Le jour de gloire est arrivé
Contre nous de la tyrannie
L'étendard sanglant est levé

Mrs E Carlisle's Recipe for Making Do:

Baked Chips with Thyme

Ingredients

- 2 large potatoes, washed but with skins left on
- Fresh or dried thyme
- Salt
- Clove of fresh garlic or garlic powder
- Oil, lard or vegetable shortening

Method

- Slice each potato into chunky chip size pieces
- Drizzle oil or place lard in pan
- Heat in oven until warm or melted
- Put in the potato and toss until covered in oil/fat
- Sprinkle with salt and thyme and garlic powder/salt or cut a clove of garlic in half and add these to the pan also
- Bake in the oven at about 230 C for 20 minutes or so until potato is cooked and edges are nice and brown