BUY WAR BONDS Reep Our Boys Fighting! Date of the bound of the bound

Unguarded Talk

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Our brave boys have Hitler on the back foot!

British, Canadian and American forces have broken out from their beachheads and are storming across the bocage.

The Cotentin peninsula has fallen and American forces are now encamped around Cherbourg.

Elsewhere, British armoured units have broken the German encirclement and are advancing on Caen.

Reports from the frontline suggest that the

enemy is down but not out the close terrain of the bocage favours the defender and our brave boys have paid a high for every single inch of ground.

Our correspondent is still embedded with the Sherwood Foresters in the Norman bocage and has seen the German resistance first hand.



"The hedges are alive with German snipers and staybehinds, each man capable of slowing up a tank column with a panzerfaust or precision rifle. We're fighting field-to-field and house-to-house, clearing out the stragglers one by one."

Enemy armoured formations have finally reached the

front and the infamous big cats have been sighted. Vicious closerange tank battles rage back and forth across the Norman countryside.

Our redoubtable tankers have had the worst of it, but with a fresh influx of reinforcements, the tide will surely turn!

Mrs E Carlysle's Recipe for Making Do

Ingredients:

- 12 oz of wholewheat flour (or
- 2 oz margarine
- 2 oz sultanas/currants/raisins (optional)
- 2 oz sugar
- 8 fl oz warm water
- 3 teaspoons of quick rise dried
- 1 teaspoon dried cinnamon powaer
- 1 pinch of salt

To Glaze:

- 3 tablespoons water
- 3 tablespoons sugar

- Place all the dried ingredients in a bowl (apart from dried fruit) and stir
- Rub in the margarine
- Mix in the dried fruit Add in the warm water
- Knead well (use extra flour if
- mixture is too sticky) Divide dough into 12 balls
- Place on greased deep sided tray Leave to rise somewhere warm
- for an hour or so When risen place in oven at Gas Mark 4 for 15 minutes or so until golden brown
- When cooked remove from oven
- onto a wire rack to cool When cool prepare glaze by heating the water and sugar together
- until dissolved Using a pastry brush apply the glaze generously



One of our Battleships was forced to return to Portsmouth after a devastating strike by Luftwaffe warplanes.

Soldiers on the beaches watched as Focke-Wulf 190 "Butcher-Birds" swooped out of the sun and bombed the grand old lady, striking her amidships with several bombs.

The anti-aircraft gunners aboard Warspite and on Sword beach itself managed to bring down one of the attackers, and sharp-eyed RAF Mustang pilots brought down another.

The Luftwaffe are far from out of this fight, as today's events demonstrate!



Around the Country

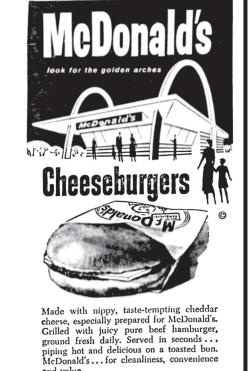
Racegoers hit by rail disruption - Page 3

Prisoners escape after bomb blast - Page 7

Tintagel Castle home to black marketeers - Page 8

Ascot set to begin despite bombing - Page 11

He clasps the crag with crooked hands; Close to the sun in lonely lands, Ring'd with the azure world, he stands.



and value.



US tankers got quite the shock this morning when they were attacked by a cavalcade of vintage tanks.

This hodge-podge of obsolete vehicles was apparently the only armoured formation close enough to respond they were outclassed, to the landings and was the German tankists thrown into battle with surrendered.

complete disregard for the crews.

First War-era FT-17s duelled with modern Sherman tanks, in a battle that lasted only minutes.

Once it was clear that