

Super Sandwich Loaf

- 1 1-lb. loaf French bread
- $\frac{1}{2}$ cup butter
- 1 cup shredded sharp Cheddar cheese
- $\frac{1}{2}$ teaspoon dry mustard
- 2 tablespoons catsup
- $\frac{1}{4}$ cup finely chopped onion
- 2 tablespoons chopped parsley
- 1 teaspoon prepared horse-radish
- 8 slices salami
- 8 slices Mozzarella cheese
- 8 thin lengthwise slices dill pickle
- 8 thin green pepper rings
- 8 thin slices baked ham

1. Cut loaf into $1\frac{1}{2}$ -in. slices almost through to bottom. Using a sharp-pointed knife, cut out alternate slices, leaving $\frac{1}{4}$ in. of the crust at bottom of the loaf.
2. Blend butter and cheese together; mix in the next five ingredients.
3. Place loaf on a large piece of aluminum foil or a baking sheet. Spread cheese mixture generously over the surface of each cutout section.
4. Arrange vertically in each cavity: one slice of salami, folded in half, one slice of Mozzarella cheese, one slice of pickle, one green pepper ring, and one slice of ham, folded in thirds.
5. Place the loaf in a 400°F oven and heat about 10 min., or until cheese mixture begins to melt.
6. To serve, use a very sharp knife to divide slices of bread in half, cutting through bottom crust to separate each sandwich. *8 servings*

Cocoa Almond Bars Supreme

- $\frac{1}{2}$ cup flour
- $\frac{1}{2}$ cup Dutch process cocoa
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ cup butter
- $\frac{1}{4}$ cup almond paste
- $1\frac{1}{2}$ teaspoons vanilla extract
- $\frac{1}{2}$ teaspoon almond extract
- $\frac{1}{4}$ cup sugar
- 1 egg
- 1 egg yolk
- 1 cup toasted blanched almonds, coarsely chopped
- 1 egg white
- $\frac{1}{4}$ teaspoon cream of tartar
- $\frac{1}{4}$ cup sugar

1. Blend first four ingredients together.
2. Cream butter, almond paste, and extracts together until thoroughly blended. Add $\frac{3}{4}$ cup sugar gradually, beating

until fluffy after each addition. Add egg and egg yolk; beat vigorously.

3. Mixing only to blend after each addition, add dry mixture in thirds, then $\frac{1}{2}$ cup of the almonds.

4. Turn the mixture into a lightly greased $8\times 8\times 2$ -in. pan.

5. Beat egg white and cream of tartar until frothy. Add $\frac{1}{4}$ cup sugar gradually, beating well after each addition. Continue to beat until stiff, but not dry, peaks are formed. Fold in remaining almonds. Spread over batter in pan.

6. Bake at 350°F for 35 to 40 min., or until meringue is lightly browned. When thoroughly cooled, cut into 2×1 -in. bars.

2 $\frac{1}{2}$ doz. cookies

Pumpkin Miniatures

Add double interest to your party table with two harmonious sweets—these tiny cupcakes and Cocoa Almond Bars Supreme.

- $2\frac{1}{4}$ cups sifted cake flour
- 1 tablespoon baking powder
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- $1\frac{1}{2}$ teaspoons ground cinnamon
- $\frac{1}{2}$ teaspoon ground allspice
- $\frac{1}{2}$ teaspoon ground ginger
- $\frac{1}{4}$ cup canned pumpkin
- $\frac{1}{4}$ cup buttermilk
- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ cup sugar
- 1 cup firmly packed dark brown sugar
- 2 eggs ($\frac{1}{2}$ cup), well beaten

1. Blend the first seven ingredients together; set aside.
2. Mix pumpkin and buttermilk together.
3. Cream butter; gradually add the sugar and brown sugar, creaming until fluffy after each addition.
4. Add eggs gradually, beating well.
5. Alternately add dry ingredients in fourths and pumpkin-milk mixture in thirds, mixing only until smooth after each of the additions.
6. Spoon batter into $1\frac{3}{4}$ -in. muffin-pan wells lined with paper baking cups, half-filling each.
7. Bake at 375°F about 13 min., or until cake tester or wooden pick inserted in center comes out clean. Remove from pans and cool on racks. Frost with swirls of your favorite butter cream frosting.

6 $\frac{1}{2}$ doz. cupcakes

base in the Panama Canal Zone. Since the bride had her doctorate in international law (and later wrote two books on the subject), they spent a lot of time discussing law. While Ruth was in Paris, Rick had taken a correspondence course in international law.

The idea of an atomic submarine first developed in Rickover's mind about the time of the early A-bomb tests. He submitted details to the Navy, but the report was shelved. He refused to quit, however, and after three years he wore down opposition to the sub. Finally, in 1952, the keel was laid for the *Nautilus*. Secretary of the Navy Dan Kimball pinned the Legion of Merit on Rickover, declaring that he had done "the most important piece of development work in the history of the Navy."

Looking for men to join his program, Rickover discovered few were qualified. "The products of U. S. schools are illiterate in science and unfit for nuclear sailing," he said—and set out to find out why. In 1956 he launched two naval nuclear power schools, often conducting final oral exams himself. Mrs. Rickover helped him by ghostwriting parts of his books, "Education and Freedom" and "Swiss Schools and Ours." After a visit to the Soviet Union in 1959, Rickover warned, "Russia's educational system is better than ours. We'd better build brains fast to survive."

"Educational reform," he declared, "is the most important thing in my life." But his prickly prose invited hostility. "I think Parent-Teacher Associations are an infernal nuisance and ought to be abolished," he said in a typical speech last January. "Women should stay at home and take care of their husbands."

The Rickovers live quietly. Mrs. Rickover is seldom seen in public but devotes her time to her Washington home and the care of her husband and their son Robert, who was graduated from Yale, class of '60, and went on to Officers Training School.

The Navy's Private War

A number of years ago, Rear Adm. Charles C. Kirkpatrick was asked why Mrs. Rickover hadn't christened an atomic ship when wives of lesser officers had. "That is a question I fear no one will ever be able to answer," Kirkpatrick said.

In a rare outburst, Mrs. Rickover answered the question bluntly: "The Navy brass is determined to hurt my husband for his independence and free spirit. Bypassing me is one of the most elegant ways they could devise to hurt him."

A proud and hopelessly inner-directed man, Rickover spends hundreds of million of dollars for national security—and yet he travels economy-class to save taxpayers' dollars. He wears civilian clothes, his wide ties and suits are reminiscent of the '30s, and sometimes he fixes his own lunch on a hot plate in his office. He has never taken a penny in book royalties, cash awards, or fees for speeches and magazine articles. He gives it all to charities for children.

Rickover has received 13 U. S. Navy commendations, the Order of the British Empire, and many private honors. But his best award came from the crew of the *Nautilus* after her historic voyage under the North Pole. They presented him with a piece of the polar ice pack they had kept in deepfreeze.

"Those who regard Rickover as a ruthless, hard-bitten man should have seen his reaction," said William R. Anderson, commander of the *Nautilus*. "His ordinarily gaunt, serious face was wreathed in smiles. He examined the ice with almost childlike delight. I had the feeling that that piece of ice meant more to him than all the rank, publicity, and accolades that have been showered upon him."



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