

Crust:

4½-5 c. all-purpose flour	1 c. hot water
4 t. baking powder	4 t. lemon juice or vinegar
2 t. salt	1 egg well-beaten
1 lb. lard	

Combine dry ingredients and add 1½ c. of the lard cutting it into the flour with two knives until it is mealy. Completely dissolve the rest of the lard in the hot water. Add lemon juice and egg. Mix until the dough leaves the side of the bowl. Turn onto a lightly floured bowl until all flour is blended. Wrap in wax paper, refrigerate 1-12 hours. Line pie pan and pour in filling. Cover with crust. Bake at 400°F until golden brown.

[MONIQUE'S DOUGHNUTS]

Monique is her daughter, and "she makes the very best doughnuts there are: her secret is as little flour as possible and the dough is refrigerated until it is very cold and hard."

3 cups all-purpose flour	1 teaspoon vanilla
3½ teaspoons baking powder	¾ cup sugar
1 teaspoon salt	3 tablespoons soft butter
1 teaspoon nutmeg	¾ cup milk
½ teaspoon cinnamon	1 cup all-purpose flour
½ teaspoon ginger	Oil or shortening
3 eggs	Icing sugar

Sift together flour, baking powder, salt, nutmeg, cinnamon and ginger. Beat eggs. Add vanilla and sugar. Beat until light, then add soft butter. (When butter is beaten in, mixture may look curdled.) Add milk and sifted dry ingredients alternately to creamed mixture. Mix into a very soft dough.

Spread 1 cup of flour on a table. Turn dough on top and knead lightly for 1 minute incorporating just what flour is needed, so dough won't stick. Wrap and refrigerate for 1 or 2 hours.

Cut dough in four and roll each piece on a lightly floured board. Cut with a floured doughnut cutter. Heat some deep fat — oil or shortening — to 375°F. Lift each doughnut with a wide spatula, carefully ease it into the hot fat. Put as many in as can be turned easily.

Fry about 3 minutes, turning only once, until browned on both sides. Lift from fat with a long fork passed through the hole — be careful not to pierce doughnut. Drain on absorbent paper. When all doughnuts are cooked, deep fry small round pieces cut from centres.

Cool and roll in icing sugar.

[NEVER FAIL MEDIVNYK]
(Ukrainian Honey Cake)

This cake will keep one month, well wrapped in transparent paper. Keep it in a cool place. It improves with age.

1 cup Saskatchewan or Manitoba honey	Grated rind and juice of 1 orange
3 cups all-purpose flour	1 teaspoon vanilla
1 teaspoon soda	2 tablespoons butter
1 teaspoon baking powder	1 cup sugar
1 teaspoon cinnamon	4 eggs, separated
¼ teaspoon salt	1 cup chopped walnuts
½ cup strong cool coffee	

Bring the honey to a boil, then cool it. Sift the flour with the soda, baking powder, cinnamon and salt, twice.

Combine the coffee with the grated rind, orange juice and vanilla.

Cream the butter with the sugar. Add the honey. Beat the egg yolks and add to the honey.

Add the flour mixture alternately with the coffee mixture. Stir in the nuts.

Beat the egg whites until stiff and fold into the batter.

Pour into a generously greased bread mold. Bake in a 325°F. oven 50 to 60 minutes or until done when tested.

Unmold and cool on cake rack.

[BAKED STUFFED SALMON]

This is the king of all salmon dishes, and should be done with a large salmon. Serve with new potatoes and fresh green peas in cream sauce. A treat that comes once a year.

8-12 lbs. salmon	¼ cup butter or salad oil
1 tablespoon salt	4 cups whole wheat or rye bread, diced
3 tablespoons lemon juice	¼ teaspoon thyme or sage
1 cup celery, chopped	Salt, pepper to taste
1 cup celery leaves, minced	2 eggs, lightly beaten
2 medium onions, thinly sliced	

Mix the salt and lemon juice together. Rub cleaned fish inside and out with this mixture until it is all used. (It is best to use the fingers to do this.)

For the stuffing: Sauté over medium low heat the celery, celery leaves and onions in the butter or salad oil until the onions are soft, transparent and lightly browned here and there. Pour over the diced bread placed in a bowl. Blend well, add the seasoning herbs and eggs. Stir until the whole is well mixed. Stuff the fish with it. Sew with coarse thread or tie securely.

Place the fish on a well oiled baking sheet (it can also be rubbed with a thick coating of bacon fat). Bake in a preheated 400°F. oven 10 minutes per pound (weight after stuffing) or

Serve with a Hollandaise sauce, a rich white sauce flavored with dill, a tomato sauce, or simply with a bowl of equal amounts of butter and lemon juice heated together.

