

Recipe

Abbott Sister's Recipe Book,
Maryboro Lodge Collection

Ingredients:

1 cup water

1 cup brown sugar

1 cup raisins, chopped

1/3 cup lard

1/4 teaspoon salt

1/3 teaspoon cloves

3/4 teaspoon cinnamon

Grated rind of lemon.

Boil 3 minutes, when cool add 2 cups flour, 1/2 teaspoon baking powder, a small teaspoon dissolved in a little hot water.

Bake in layers.

Chocolate Icing

Melt as much chocolate as desired with butter the size of an egg, add icing sugar, about one cup.

Wet with milk or cream.

Queen Mary's Needlework Guild War Cake

Fenelon Falls, Ontario

The Guild was established in 1882 when an orphanage asked Lady Georgina Wolverton (nee Tufnell; 1825- 1894) for knitted socks and shirts for the children in care. Lady Wolverton and a number of her friends started a small guild to help the orphanage and other community charities. In 1885, HRH Princess Mary Adelaide of Cambridge, Duchess of Teck (1833-1897), became Patron of 'The London Guild'. The Guild grew quickly and by 1894 The London Needlework Guild (as it was then known) was making and distributing over 52,000 garments a year.

By the end of the 19th century, Guilds were established in Canada and in the United States.

In 1914, the London Needlework Guild was renamed the 'Queen Mary's Needlework Guild' and began producing thousands of garments to those in need at home as well as to the troops overseas.

In 2010, the Guild changed its name again to the 'Queen Mother's Clothing Guild' as a tribute to the late Queen Mother and continue to support over 40 charities.

