



# Clarissa Burgoyne's Rhubarb Relish

Fenelon Falls, Ontario

Clarissa Heatley grew up in County Armagh, Ireland and moved to Lennox and Addington County, Ontario, where she worked as a school teacher.

She married William Burgoyne, who was a millwright, working for the local Napanee Paper Company. When the company set up a plant in Fenelon Falls in 1883, the Burgoynes transferred, as her husband became the new plant manager. While in Fenelon Falls, William also became a store keeper, and their son, Charles became well-known as a main street retailer (later Watson's Village Shop, now the Butterfly Boutique).

As she was caring for her family, Clarissa spent countless hours cooking something wonderful from what she had on hand. One of her favourite recipes was rhubarb relish.

## Recipe

Maryboro Lodge Collection

Ingredients:

- 1 quart rhubarb, cut fine
- 1 quart onions, cut fine
- 1 pint vinegar
- 1 pound brown sugar
- 1 tablespoon salt
- 1 teaspoon ground cloves
- 1 teaspoon ground cassia (substitute with cinnamon)
- 1 teaspoon ground ginger
- 1/4 teaspoon (small) red pepper

Boil until the onions are tender (about 45 minutes) and can.