



CONTRIBUTED BY  
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### Parsnip Cutlets With Beans

**T**O TWO cupfuls of mashed parsnips add one cupful of grated cheese, one tablespoonful of melted butter substitute, one teaspoonful of salt, half a teaspoonful of pepper and the yolks of two eggs. Mix over the fire and turn out to cool. Form into neat cutlets, brush over with egg, toss in bread crumbs and fry in smoking-hot fat. Drain, and arrange round a hot dish. Fill the center with stewed beans. For the stewed beans melt two tablespoonfuls of butter substitute; add one teaspoonful each of molasses and mustard, two teaspoonfuls of onion juice and the strained juice of half a lemon mixed with one cupful of hot water. Now add two cupfuls of boiled beans and cook for ten minutes. Serve with a piquant sauce.