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Isn't it great to know
 Still helping our kids
 Americans. To be prepared
 d Way and people
 teaching honesty, self-
 ls worth believing in.

come a Sustaining
 n to **Scouting**
 Let's keep Scouting
 going stronger than ever.

North Brunswick, New Jersey 08902.

3/76 RD 175



She not only taught her daughter how to make Pennsylvania Dutch® Egg Noodles. She taught us.

make Pennsylvania Dutch
 noodles with only the high-
 quality ingredients. Pure egg
 and our own special blend
 of naturally nutritious Durum
 flour.
 To give
 golden
 tasting
 noodles
 flow with
 Pennsylvania Dutch
 richness. Use them
 in your favorite recipes
 as a delicious side dish.
 Pennsylvania Dutch Egg
 Noodles. They're Pennsyl-
 vania Dutch good.

**LOWED CHICKEN &
 NOODLES**
 4 quarts water
 3 lb. cut-up chicken
 carrots, sliced
 celery, sliced
 onion, sliced
 1/2 cup chopped fresh parsley
 1/2 teaspoon salt
 pepper to taste
 1 1/2 oz. package Pennsylvania
 Dutch Brand Egg Noodles
 1/2 cup flour
 1/2 cup cold water
 Dutch oven or large sauce-
 pan. Add water, chicken, vege-
 tables, salt, and pepper. Bring to

boil; simmer
 covered 1 hour.
 Remove chicken. Bring broth
 to boil; stir in Pennsylvania
 Dutch Brand Egg Noodles. Boil
 uncovered, stirring occasionally,
 3 minutes. Add flour blended
 with water and chicken; simmer,
 stirring occasionally,
 5 minutes or until broth
 is thickened. Makes
 about 6 servings.



They're
Pennsylvania Dutch
 Good.