Prize Winning
TILLAMOOK
Whole Milk
CHEESE RECIPES
One row in a store room
Extra-good recipes originated by Western Homemakers. Chosen from among the weekly prize contest winners

Published by
Tillamook County Creamery Association
Tillamook, Oregon

Eighteen cheese kitchens owned and operated cooperatively by the dairymen of Tillamook County

"Look for Tillamook on the Rind"

Vol. VIII.
Ewing to the furtherance of European relations

W. Ewing  

In the interest of

The World Peace Conference

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GREETINGS

By asking for a copy of this new booklet of prize-winning Tillamook Cheese Recipes, you have shown yourself to be one of the truly discriminating homemakers and hostesses of Sunset Land. You have learned that the musical Indian name, “Tillamook,” stamped on the rind of each big wheel of cheese is a symbol of high quality and delicious flavor, setting Tillamook Cheese rightly in a place of honor among good foods.

The dairy farmers of Tillamook County, Oregon, take the first careful steps in the preparation of this fine cheese for your use and enjoyment. Drive through that lovely country sometime, and see the herds of good-looking, well-kept cows grazing in the clean green fields; see the attractive farm homes and the great barns and silos, against a background of forest-clad hills. Visit one of the eighteen immaculate cheese kitchens, owned and operated cooperatively by the dairymen of Tillamook County—and you will have greater appreciation than ever for the care that goes into the making and curing and handling of Tillamook Cheese.

More and more Western homemakers are learning the clever economy of keeping Tilla-
mook Cheese on hand all the time. It’s wise to buy a good big piece, and then to use it freely and frequently in the preparation of all sorts of dishes. It’s so easy to use—grate it or dice it, or let it stand for an hour in a warm place and then force it through an ordinary strainer. Don’t be afraid to add it to all sorts of dishes; remember, it is only by trying out “hunches” that grand new recipes such as the ones in this book are evolved. Tillamook Cheese blends well with anything and everything from soup to dessert—with fruits and vegetables, eggs and fish—yes, even with meats, though its usual place in the planning of a meal is to supplement or replace that protein food.

I hope the recipes in this new book appeal to you as much as they do to me. Try those delicious Cheese Croustades, filled with creamed chicken or tuna, next time you have bridge club or a party luncheon at your house. And do try those Tillamook Deviled Potatoes some evening soon, and—but I can’t go on recommending each one of the 49 recipes individually, so I’ll just say try them all, pick your favorites, and repeat them frequently.

Yours for better cooking,

Genevieve A. Callahan,
Home Economics Editor,
Sunset Magazine

page six
“WALKER HOUSE” CHEESE SOUP

3 cups boiling water  2 eggs, slightly beaten
1 heaping cup grated Tilla-  3 tablespoons butter
mook cheese  Salt and pepper to taste
1 clove garlic

Grate the cheese, pour boiling water over cheese, toss in garlic and take out after a few minutes, when soup is flavored to suit. Let come almost to a boiling point, and then add the slightly beaten eggs. Stir with a fork until the eggs are cooked and look something like noodles. Add the butter, and serve at once with croutons —little toasted cubes of bread. This hearty soup can be made in three minutes.—Mrs. Zena Lee Hansen, Bellingham, Washington.

FROZEN TILLAMOOK SALAD

1 pound Tillamook cheese  ¼ teaspoon paprika
½ cup chopped green pepper  1 teaspoon lemon juice
½ cup chopped nut meats  ¼ cup cream, whipped
¾ teaspoon salt

Cream the cheese with a fork until soft and then add the chopped green pepper, nuts, paprika, salt and lemon juice. Lastly, add whipped cream and turn into refrigerator trays to the thickness of ¼ inch. Chill until salad is firm enough to cut in cubes. Serve with fresh fruit in lettuce cups, with mayonnaise or French dressing.—Mrs. L. E. Gunnarson, Seattle, Washington.
ASPARAGUS COCKTAIL

Put into small pieces one large can of asparagus tips and cover with your favorite prepared cocktail sauce. Let stand in the refrigerator for 2 hours. Whip 1 to 2 cups of cream (the amount depending upon the quantity of asparagus) and fold this, to which 2 tablespoons or more grated Tillamook Cheese have been added, into the asparagus mixture. Chill thoroughly and serve as a regular cocktail.—Mrs. T. N. Hancock, Fresno, California.

TILLAMOOK CHEESE AND PEAR SALAD

Thin mayonnaise or boiled dressing with a little cream and pear syrup. Place halves of canned pears, cut side down, on crisp lettuce, pour the prepared mayonnaise over them, and sprinkle top with an abundance of grated Tillamook cheese. Simple, pretty, and ever so good!—Edna M. Davidson, San Francisco, California.

HORN OF PLENTY SALAD

For each guest allow one ice cream cone or cornucopia, 5 balls of Tillamook Cheese cut out with a French cutter, 3 balls of cooked carrots, 3 of beets, 2 stuffed olives, 2 ripe olives, and a heart of celery cut in balls, or dice. Lay
each cone on a lettuce leaf, to look like a horn of plenty, and fill it with the cheese, olive and vegetable mixture. A floret of cauliflower, a radish or two, or a small pickle may be added if a larger salad is wished. Garnish with leaves cut from green peppers and pimiento. Pass mayonnaise separately.—Mrs. O. B. Lewis, Seattle, Washington.

TILLAMOOK CHEESE CROUSTADES

Cut a stale loaf of bread into two-inch slices, then cut cornerwise, if desired, to form triangles. Remove all crusts and scoop out centers, leaving thin walls of bread. Spread sides and top, and bottom of cavity in center, with melted or grated Tillamook cheese mixed to a paste with a little butter. Place in a moderate oven (350 degrees) and bake until the cheese coating is delicately brown. These crostades may be filled with any creamed mixture—chicken, chipped beef, crab, etc.—and are truly delightful.—Mrs. Henry C. Steward, Las Vegas, Nevada.

TILLAMOOK CHRISTMAS PACKAGE

Grate ½ pound Tillamook Cheese and blend with enough grapefruit juice so that it will blend easily with 1 cup of whipped cream. Season with paprika and salt to suit your
taste. Soak 1 tablespoon of granulated gelatine in an additional 3 tablespoons grapefruit juice for 5 minutes, then melt over hot water, and add carefully to the cream and cheese mixture. Add finely chopped nuts, candied cherries, and any other desired candied fruit to suit your taste; put into a loaf pan and set in the refrigerator, or pack in ice and salt. When ready to serve cut into oblong pieces, place on a lettuce leaf and decorate with pimiento stars as you would decorate a Christmas package. Affix a Christmas tag to each serving and use this as a place card. Pass French dressing separately.—Mrs. Lloyd L. Lee, Jr., Portland, Oregon.

CHEESE CRISPS

2 cups flour  3 teaspoons baking powder
1/2 teaspoon salt  1/2-lb. Tillamook cheese, diced fine or grated
1/2 cup (or a little more) milk  A little parsley, chopped fine
3 tablespoons butter melted

SIFT the dry ingredients into a bowl and cut the melted butter in, then add the milk gradually. Do not make the dough too moist. Mix the chopped cheese and parsley, and add a little salt. Turn out the dough onto a flowered board and roll very thin—half as thin as pie crust. Cut into four-inch squares. Put two tablespoons of the cheese on one square, place another square over it, and press the four sides together well with fingers or fork. Fry in deep hot fat (390 degrees), drain and serve fresh with salad or fruit des-
sert. The squares are deliciously rich, with the center of just-melted cheese and the biscuit resembling pie crust. — Mrs. Laurent De Marais, San Anselmo, California.

**CHEESE BALLS**

1 egg, yolk and white separated  
1/2 cup fine white bread crumbs  
1 cup grated Tillamook cheese  
1/4 teaspoon salt  
1/4 teaspoon Worcestershire Sauce

Separate egg. Mix bread crumbs with yolk. Add cheese, salt and Worcestershire Sauce, then fold in the stiffly beaten egg whites. Shape into balls and roll each ball in the bread crumbs before dropping into deep hot fat (375 degrees). Fry until delicate brown, drain on soft paper, and serve hot. Makes 8 cheese balls. These are lovely with either fruit or vegetable salads.—Mrs. G. W. Burton, San Jose, California.

**TILLAMOOK TASTIES**

Put 1/4 cup of preserved ginger and 1 cup of Tillamook Cheese through the food chopper, or chop very fine in a bowl. Mix well and spread on thin bread buttered and cut in fancy shapes, or on crackers, and serve as canapes before dinner. This mixture makes an excellent filling for sandwiches, made preferably of whole wheat bread or steamed brown bread.—Gertrude G. Springer, Altadena, California.
TILLAMOOK BACON BISCUITS

2 cups flour
4 teaspoons baking powder
½ teaspoon salt
1 tablespoon sugar
3 tablespoons shortening

1 cup Tillamook cheese, diced fine
1 cup crisp bacon, cut into bits
¾ cup milk

Sift dry ingredients and cut in shortening. Add cheese and bacon, then stir in milk, using a fork. Roll lightly on a floured board, cut and bake in a hot oven (450 degrees) for 10 to 20 minutes.—Mrs. N. Ramsey, Tacoma, Washington.

CLOVER LEAF CHEESE BISCUITS

2 cups flour
1 teaspoon salt
4 teaspoons baking powder
2 tablespoons shortening

¾ cup grated Tillamook cheese
2/3 cup milk

Mix and sift dry materials, cutting or rubbing in the shortening and cheese as for a pie crust. Add milk gradually to make a soft dough. Toss on a lightly floured board, knead for 30 seconds, then roll ½ inch thick and cut into small rounds. Place three of them together in clover-leaf design and bake in a hot oven (450 degrees) 12 to 15 minutes.—Mrs. Thomas Lewis, Berkeley, California.

TILLIE POP-UPS

Break 3 eggs into a bowl, add 1 ½ cups milk and ¼ teaspoon salt, and beat thoroughly. Add 1 ½ cups flour and beat at least
3 minutes longer, then add $\frac{1}{2}$ cup grated Tillamook cheese. Have heavy muffin or pop-over pans very hot and well greased. Fill about half full with the mixture, drop a little more grated cheese over the top, and put into a hot oven (450 degrees), decreasing the heat after 15 minutes to 350 degrees, and continuing to bake for 30 minutes longer.—Mrs. Dan H. Jones, Portland, Oregon.

**TILLAMOOK STEAMED BROWN BREAD**

| 1/2 cup graham flour | 1 tablespoon melted shortening |
| 1/2 cup corn meal | 1/2 cup molasses |
| 1/2 cup white flour | 1/4 cup milk |
| 3 teaspoons baking powder | 1/4 cup grated Tillamook cheese |
| 1/2 teaspoon salt |

Mix ingredients in the order given and put into tightly covered molds which have been thoroughly greased. Boil or steam in a covered kettle or steamer 3 hours or longer, replenishing water as it boils away. Serve hot, either fresh or reheated.—Mrs. Clarence W. Feeley, Seattle, Washington.

**OVEN SCONES A LA TILLAMOOK**

| 2 cups all-purpose flour | 1/4 cup grated Tillamook cheese |
| 2 teaspoons baking powder | 1/4 cup milk |
| 1/2 teaspoon salt | 1/4 cup shortening |

Sift flour, salt and baking powder twice, and cut in shortening and cheese. Stir in
the milk, mix well, then turn out on a floured board and knead lightly 30 seconds. Roll out and cut into large rounds, then cut each round into four triangular pieces and bake 20 minutes in a hot oven (425 degrees).—Mrs. John Campbell, Tacoma, Washington.

FRIJOLES, OR MEXICAN FRIED BEANS

2 cups Mexican beans
Salt and pepper to taste
1 clove garlic, cut fine
3 tablespoons shortening

Wash beans and soak overnight, then boil in a large pot with plenty of water. When they are tender, and very little of the liquid remains add salt and pepper and the garlic, cut in tiny pieces, and mash the whole thoroughly. Heat the lard or drippings in a large skillet and in it cook the chopped onion until it is brown. Now add beans and let fry until fat is absorbed, being very careful not to let them scorch. Sprinkle with the grated Tillamook cheese and serve with tomato sauce.—Mrs. A. F. Coiteux, Amboy, Washington.

TILLAMOOK DUTCH CARROTS

Scrape and slice 3 medium sized carrots and cook in a small amount of salted water until tender. While carrots are cooking, wash and break up a head of cauliflower. Do not put
on to cook until carrots are nearly done, as cauliflower requires only 15 minutes of brisk boiling to cook it. Prepare 1 pint of white sauce and add 1/2 cup of grated Tillamook cheese. When carrots and cauliflower are done place alternately in a buttered casserole and pour white sauce over each layer. Then sprinkle generously with grated Tillamook cheese. Place in a moderate oven (375 degrees) until cheese is a golden brown. It is delicious.—Mrs. H. F. Bledsoe, Seattle, Washington.

TILLAMOOK ONION PUDDING

CUT 6 large onions in coarse pieces, and parboil in salted water for 10 minutes, then drain. Line a flat buttered baking dish with onions, add butter, salt, pepper, and 1/2 teaspoon of dry mustard; then add enough evaporated milk to cover well. Sprinkle the top with a generous portion of grated Tillamook cheese mixed with bread crumbs, dot the whole generously with butter, and bake slowly (at 325 degrees) until the onions are done, and the top well browned.—Mrs. Lee Wheeler, Hermosa Beach, California.

TILLAMOOK COBBLER

PART I—Cook together 2 cups finely diced potatoes, 1 teaspoon grated onion, 1 tablespoon finely diced celery. When tender, drain and
cover with 2 cups milk. Season and bring just to boiling, then take from the fire and pour into a good-sized baking dish.

**PART II**—Sift together 1 cup flour, 1 tablespoon sugar, 1 teaspoon baking powder, pinch of salt. Cut or rub in 2 tablespoons butter as for pie crust. Beat 1 egg in a cup and add enough milk to make \( \frac{1}{2} \) cup of liquid. Add to the flour mixture and beat well. Now cover Part I, still hot, with a \( \frac{1}{2} \)-inch layer of grated Tillamook cheese. Then over it drop batter (Part II), a teaspoonful at a time, and bake in a hot oven (425 degrees) about 30 minutes, or until a golden brown in color. Serve hot, for a main dish for luncheon or dinner.—*Mrs. John Frew, Oakland, California.*

**TILLAMOOK DEVILED POTATOES**

1 quart cooked, diced potatoes, fried crisply brown in butter and drippings
2 tablespoons butter
1 tablespoon flour
1 teaspoon chopped onion
\( \frac{1}{2} \) teaspoon celery salt

2 teaspoons prepared mustard
1 egg
\( \frac{1}{2} \) cup grated Tillamook cheese
\( \frac{1}{4} \) cup vinegar
Dash of paprika

Melt butter in double boiler, add flour and mix thoroughly. Add onion, salt, prepared mustard, and stir until smooth. Add beaten...
egg and vinegar mixed together, and cook 3 minutes, then add grated Tillamook cheese to the sauce. Fry the potatoes to a crispy brown and serve with the Tillamook sauce, garnished with parsley. This is certainly delicious and a good way to use left-over potatoes.—Jennie C. Bradford, Astoria, Oregon.

**SWEET POTATO - APPLE SURPRISE**

- 4 medium-sized sweet potatoes
- 2 large apples
- 3 eggs
- 3 tablespoons sugar
- 3/4 cup flour
- 1/4 teaspoon salt
- 1/4 cup milk
- 1/2-lb. Tillamook cheese, diced small

Boil potatoes “in their jackets” until well done, then peel and slice very thin. Peel apples and slice thin. Dice cheese also in small pieces. Beat eggs, add sugar and stir well, then add flour, salt and milk, mixing until very smooth. To this mixture add the apples. Butter a baking pan or casserole well. First put in a layer of apple butter, then a layer of diced Tillamook cheese, and then a layer of sweet potatoes. Continue until all ingredients are used, the top layer being of apples and cheese. Bake in a hot oven (375 degrees) until well-done and a golden brown.—Mrs. H. Finn, Los Angeles, California.
TILLAMOOK EGGPLANT

Peel 2 eggplants, leave them whole, and boil in salted water 30 minutes, or until tender. Mash the eggplants and add the following:

- 2 or 3 eggs, well beaten
- 3/4 cup cracker crumbs
- 1 teaspoon salt
- 1 teaspoon pepper
- 3/4 clove garlic, chopped
- 1 medium-sized onion
- 1 table spoon melted butter

Mix well, place in loaf pan or baking dish, sprinkle with a few more cracker crumbs and an additional 1/2 cup grated Tillamook cheese. Dot with butter and bake in a moderate oven (375 degrees) 20 to 30 minutes.—Mrs. J. R. Christian, Martinez, Calif.

ENGLISH CUCUMBERS

Peel and cut into slices about an inch thick, enough cucumbers to make 2 cups. Cook 10 minutes in boiling salted water. Make a cheese sauce by blending 3/4 tablespoon flour and a little salt with 1 tablespoon melted butter and stirring into 1 cup milk (or use 1/2 cup evaporated milk and 1/2 cup liquid from cucumbers). Cook this sauce until thick, then add 1/4 cup grated Tillamook cheese, and the cucumbers. Place in greased baking dish, sprinkle with another 1/4 cup grated Tillamook cheese, and bake in moderate oven (375 degrees) for 20 minutes or until top is brown.—Betty Hunter, San Anselmo, Calif.
TILLAMOOK TAPIOCA SOUFFLE

1 cup milk
3 tablespoons granulated tapioca
1 teaspoon salt
1 cup grated Tillamook cheese
3 eggs, yolks and whites separated

SCALD milk with tapioca and cook 15 minutes. Stir frequently. Add cheese and stir until melted. Remove from fire and cool. Stir in egg yolks that have been well beaten. Add salt to egg whites and beat until stiff. Fold egg whites into cheese mixture, pour into a buttered baking dish and bake 40 minutes in a moderate oven (350 degrees), or until firm and brown on top. This souffle will not fall easily.—Mrs. J. S. Bartlett, San Francisco, California.

TILLAMOOK CHOPS

1 cup white bread crumbs
2 eggs, beaten
¼ cup butter
2 teaspoons mustard
½ cup grated Tillamook cheese
2 teaspoons chopped parsley

MIX all ingredients, shape into chops, and fry in hot butter or fat. This amount makes six chops.—Lillian Altman, Portland, Oregon.

DOUBLE-DUTY PORRIDGE

COOK a double quantity of breakfast oats, pouring the extra amount into a deep, straight-sided container. When ready to serve
again, slice, and arrange in a long baking pan; cover each slice with grated Tillamook cheese, then with well-seasoned tomato sauce, and bake 20 to 30 minutes in a moderate oven (375 degrees). Pass Tillamook cubes when serving.—Mrs. C. E. Donaldson, Portland, Oregon.

TILLAMOOK PUDDING

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<th>Ingredients</th>
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<tr>
<td>Bread</td>
<td>8 slices</td>
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<tr>
<td>Milk</td>
<td>2 cups</td>
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<tr>
<td>Butter</td>
<td>2 tablespoons</td>
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<tr>
<td>Mustard</td>
<td>1/2 teaspoon</td>
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<tr>
<td>Cheese</td>
<td>1 1/2 cups</td>
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<tr>
<td>Eggs</td>
<td>2</td>
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SPREAD slices of bread with creamed butter; cut in 1 inch strips and cover the bottom and sides of shallow baking dish. Grate cheese or cut into small pieces and mix with the slightly beaten eggs, salt, mustard, paprika, and milk; pour over the bread, and bake in a very moderate oven (350 degrees) 30 minutes, or until nicely browned.—Lillian Altman, Portland, Oregon.

CHEESE PONDS

<table>
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<tr>
<th>Ingredients</th>
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<tbody>
<tr>
<td>Milk</td>
<td>1 cup</td>
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<tr>
<td>Bread crumbs</td>
<td>1 cup</td>
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<tr>
<td>Cheese</td>
<td>3/4 lb.</td>
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<td>Eggs, yolks and whites</td>
<td>3</td>
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<tr>
<td>Butter</td>
<td>1 tablespoon</td>
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MIX first 5 ingredients, add the beaten egg yolks, and then fold in the stiffly beaten egg whites. Pour into a buttered baking dish and bake in a moderate oven (375 degrees) 30 minutes. Serve at once.—Mrs. George Hieber, Spokane, Washington.
TILLAMOOK CHOWDER

CUT 2 strips of bacon into bits and brown lightly in a frying pan. Then add a small onion, chopped, and ½ cup raw broccoli, chopped. Into a saucepan measure 2 tablespoons of the bacon fat, and blend with it 2 tablespoons flour; then stir in a pint of milk and a pint of water and cook, stirring until smoothly blended; add 2 medium-sized potatoes, diced, and simmer until potatoes are tender; then add the bacon, onion, broccoli, and 1 cup or 1 small can minced clams. Simmer 10 minutes longer, then stir in ¼ cup grated Tillamook cheese. Serve with Tillamook croutons made by frying ½-inch cubes of stale bread in butter until brown, and while still piping hot, toss the cubes in a plate of fluffy, grated Tillamook cheese—Mrs. S. E. Willard, Portland, Oregon.

ALGONQUIN CANAPES

FRY ½ tablespoon finely chopped onion and 1/3 cup diced mushrooms in 3 tablespoons butter for 5 minutes. Add 2 tablespoons flour and 2/3 cup cream. Cook until mixture thickens, then add 1 cup finnan haddie that has been soaked in lukewarm water for 45 minutes, then finely shredded. Add to this 2 tablespoons grated Tillamook cheese and the yolks of 2 eggs slightly beaten and seasoned with salt and cayenne. Cook, stirring, for about 2 minutes, then
heap on to tiny ovals of toast and sprinkle more grated Tillamook cheese on top and garnish with pimiento. These may be used as an appetizer, or, made larger, may be served as an entree.—Ida M. Morgan, Sebastopol, California.

HOMINY-CHEESE EN CASSEROLE

DRAIN the hominy and put through the coarse knife of meat grinder. Arrange alternate layers of the ground hominy and flaked crab meat in a buttered casserole, seasoning each layer well with salt and pepper. Pour the cream sauce over all, top with Tillamook cheese and buttered bread crumbs, and bake 30 minutes in a very moderate oven (350 degrees).—Mrs. Velma Bonner, Los Angeles, California.

TILLAMOOK TUNA TIMBALES

MIX ingredients, turn into buttered molds. Set molds in pan of hot water and bake in moderate oven (375 degrees) until mixture is firm when tested with a knife. Serve with cheese sauce made by adding grated Tillamook cheese to cream sauce. Sprinkle with paprika.
and garnish with parsley.—Mrs. E. S. Oliver, Salem, Oregon.

CODFISH SURPRISE

2 tablespoons butter
2 tablespoons flour
2 cups milk
% cup shredded codfish, cooked until tender
1 cup bread crumbs
1 cup grated Tillamook cheese
Salt Pepper and paprika to taste

MAKE a cream sauce of the first three ingredients, and when smooth remove from the fire. Mix the codfish with 1 cup of the white sauce and pour into a well buttered baking dish. Sprinkle over this one-third of the cheese, cover this with half of the bread crumbs, then half the remaining cheese. Pour over this the rest of the cream sauce, then the crumbs, and cheese last. Dot generously with butter and a dash of paprika. Bake in a moderate oven (375 degrees) for 15 or 20 minutes, or until a delicate brown crust is formed.—Mrs. I. R. Bunker, Jr., Seattle, Washington.

CRAB AU GRATIN

The crab at best is a funny old fish,
Yet he makes a most delectable dish.
En casserole, instead of in shell,
Cooked au gratin, he’ll please you well.
Put three cupfuls of cream to heat,
Then flake a pound of cooked crab meat;
Put this in casserole—then finely grate
Some Tillamook cheese, half a pound by weight. Now, when the cream is piping hot, Melt butter in another pot (A piece the size of an egg will do) With one-third cup of flour to make a roux. Mix well, then pour the cream on quickly, And briskly stir till it boils up thickly. Now keep on stirring, and by degrees Add to the sauce the grated cheese. Mix with crab meat, and over it strew Some bread crumbs, and pieces of butter, too. In a hot oven brown on upper grate So that the sauce won't separate. Bake it ten minutes at the most, And serve on pieces of thin, dry toast. Mrs. H. Murray, Seattle, Washington.

**SALT MACKEREL TILLAMOOK**

SOAK a thick piece of mackerel overnight in half milk and half water, being sure mackerel is placed skin side up. Dry, and shortly before serving brush over with melted butter and broil, with first the flesh side then the skin side up. Place in a shallow baking dish, sprinkle with chopped parsley and cover with a sauce previously made as follows:

Fry 1 onion, chopped fine, in $\frac{1}{4}$ cup butter. When soft add 1 pound of tomatoes that have been skinned and cut in pieces (or 1 No. 2 1/2 can of solid pack tomatoes, drained), $\frac{1}{2}$ cup stock (or canned consomme), 1 teaspoon pow-
dered herbs; salt and pepper to taste; and the juice of half a lemon. A few minutes before bringing to the table pour the sauce over the fish and cover with $\frac{1}{2}$ pound Tillamook cheese, diced or grated. Place under the broiler flame or in a very hot oven (450 degrees) until sauce is thoroughly heated and cheese melted to a soft cream.—Mrs. John Reynolds, San Francisco, California.

TILLAMOOK-SHRIMP WIGGLE

Scrape 2 medium-sized carrots and dice small; cook in just enough water to keep from burning until tender. Drain juice from a can of peas, and add to the cooked carrots; add about $\frac{1}{2}$ teaspoon grated onion, and season with salt and pepper and a little chopped parsley.

Grate Tillamook cheese to make $\frac{2}{3}$ cup. Dice 1 can of shrimps, being careful to remove the black vein. Have ready a plain white sauce, medium thick.

Butter a casserole, and put in layer of peas and carrots, then a thin layer of shrimp, then one of Tillamook cheese. Continue until all is used. Pour sauce over all, using knife to open air pockets all around. Put on a top layer of Tillamook, and bake 30 minutes in a moderate oven (375 degrees). This is an inexpensive dish, costing less than 50 cents and serving 10 persons.—Nell D. Merrill, Los Angeles, California.
RUSSIAN SANDWICHES

PLACE a slice of tomato about ¼-inch thick on a toasted round of bread. Cover the tomato with small boned sardines, laying them side by side. Sprinkle all generously with grated Tillamook cheese and put into a moderate oven (375 degrees) until cheese is melted and delicately browned. Garnish with lettuce and serve at once, with coffee.—Mrs. D. M. Goss, Kellogg, Idaho.

RICE CREOLE A LA TILLAMOOK

1 cup chopped boiled or raw ham
1 medium-sized onion
1 cup boiled rice
1 can tomatoes
2 cups soft bread crumbs
2 tablespoons butter
⅞ cup grated Tillamook cheese
Celery salt
Salt and Pepper

MIX in order given; put into a casserole and sprinkle more grated Tillamook cheese on top. Bake 30 minutes in a moderate oven (350 degrees). Delicious as a luncheon dish with salad, hot rolls, coffee and cookies.—Mrs. Wesley Grose, Spokane, Washington.

TILLAMOOK LOUIS SANDWICH

½-pint (1 cup) ripe olives, pitted and chopped
1 can pimiento, chopped (including oil in can)
8 sweet pickles, chopped
1 to ½ pound Tillamook cheese, diced
Mayonnaise

MIX all ingredients, allowing just enough mayonnaise to bind ingredients together.
Toast bread on one side, spread mixture on untoasted side and place under broiler for about 3 minutes, or just long enough for the cheese to soften. Serve at once.

This is a particularly good-looking open-face sandwich. The colors—green, black, red, golden yellow—combine to make a beautifully appetizing offering.—Mrs. Alfred Schultz, San Francisco, California.

TILLAMOOK SAUSAGE FRITTERS

| 1 cup flour | 2 3 cups grated Tillamook cheese (heavily packed) |
| 3 teaspoons baking powder | 8 pork sausages, or 1/2 pound of bulk sausage |
| 3/4 teaspoon salt |  |
| 1/2 cup milk |  |
| 1 egg |  |

Sift dry ingredients together in a bowl. Heat half the milk to boiling point, remove from range, and add cheese, stirring. Mix with the rest of the milk and gradually add to the dry ingredients, along with the beaten egg. If link sausage is used, squeeze from casings; form into patties, dip the patties into the batter, and fry on a very hot, well-greased griddle, turning when well browned to brown on the other side. Serve hot.—Mrs. M. Wilson, Anacortes, Washington.

STEAK WITH CHEESE DRESSING

Broil a sirloin steak, place on a hot platter and cover with finely chopped onions that
have been browned in butter. Make a cheese sauce by blending 1 tablespoon butter, 1 tablespoon flour, 1 cup milk, salt and pepper to taste, and a dash of mustard; cook, stirring until smooth. Stir in ½ cup Tillamook cheese, grated, pour over steak and serve at once.—Mrs. E. M. Duryei, Los Angeles, California.

TRUCK-DRIVER'S OMELETTE

PARE lightly, one 6-inch cucumber and slice transversely ¼-inch thick. Heat over quick fire in frying pan, ⅛ pound bacon, diced into ½-inch cubes, until nicely brown and crisp. Place the slices of cucumber in pan, distributing evenly over bottom, and fry slowly, turning so as to brown both sides.

Chop one small onion and one medium-sized green chili pepper. (The fresh peppers are best, but the canned ones will do.) Spread evenly over contents of pan and cook until wilted thoroughly.

Beat 4 eggs to dropping consistency, and pour into pan. When cooked through, cut into quarters with spatula and sprinkle ½ cup grated Tillamook cheese over the top. Heat until melted. Serve on warm plates to not more than four persons. Note: Invented, tested and eaten by the writer and incidental companions on about every roadside in Southern California—and a lot of them in a dozen other states.—Mr. Alvah H. Mitchell, Mentone, California.
FILLED COOKIES

1/4 cup shortening  2 cups flour
1 cup sugar  2 teaspoons baking powder
1 egg  1/2 teaspoon salt
1/4 cup milk

Cream shortening and sugar, add egg and milk. Next add dry ingredients which have been sifted together. Roll thin on a well-floured board and cut with cookie cutter.

Filling

2/3 cup seedless raisins  1/2 cup walnuts
1/2 cup Tillamook cheese

Put raisins, cheese and nuts through food chopper and mix well. Place a spoonful of the filling on a cookie and put another cookie on top; press the edges together and place in pan. Bake in a moderately hot oven (400 degrees) until cookies are a nice brown.

These cookies are delicious, and it takes real Tillamook to give them that delightful flavor.
—Mrs. Leah Sherman, Portland, Oregon.

TILLAMOOK FILLED GINGER-BREAD

2 eggs, beaten  2 teaspoons ginger
3/4 cup brown sugar  1 1/2 teaspoons cinnamon
3/4 cup molasses  1/2 teaspoon cloves
3/4 cup melted shortening  1/2 teaspoon nutmeg
2 1/2 cups flour  1/2 teaspoon baking powder
2 teaspoons soda  1 cup boiling water

Add beaten eggs to the sugar, molasses and shortening; then add the dry ingredients.

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sifted together, and, lastly, add the hot water. Bake in an oiled shallow pan 40 minutes at 350 degrees. Turn out; while still warm split in half lengthwise and spread with filling.

Filling Recipe

Mash 1 cup grated Tillamook cheese with enough cream to make a smooth paste. Add 2 cups dates, cut fine; 1 cup chopped nuts; \( \frac{1}{2} \) teaspoon salt. Cream all ingredients well and spread on the gingerbread while still warm. Replace top layer, press lightly together, and serve at once, cut in slices.—Mrs. Bertha C. Clarke, Moscow, Idaho.

CUPID'S BAIT

This recipe is one of my pets. It is so good for holiday festivities or bridge parties, and best of all, is very inexpensive.

2 cups brown sugar  
1 \( \frac{1}{2} \) tablespoons cocoa  
2 tablespoon grated Tillamook cheese  
\( \frac{1}{4} \) teaspoon salt  
1 teaspoon vanilla  
\( \frac{1}{2} \) cup melted butter  
2 eggs, unbeaten  
1 \( \frac{1}{4} \) cups flour  
1 teaspoon baking powder  
1 cup chopped nuts

Mix ingredients as listed, spread half inch thick in buttered pan, and bake in a moderate oven (375 degrees) for 20 minutes. Cut in squares as soon as taken from oven, and roll in powdered sugar. This should make 2 dozen good-sized squares.—Miss Julia Teague, Los Angeles, California.
TILLAMOOK APPLE BETTY

1 cup sugar
2 tablespoons lemon juice
2 tablespoons butter
1/2 cup grated Tillamook cheese

1 1/2 cups slightly buttered crumbs
8 cups sliced tart apples
4 tablespoons water
A dash of nutmeg

Butter casserole and sprinkle 1/2 cup crumbs in bottom; cover with half the apples mixed with half the sugar; sprinkle another 1/2 cup crumbs and then another layer of apples and sugar. Add the water and lemon juice and sprinkle on the cheese and remainder of crumbs. Dot with butter and nutmeg to taste. Bake in a moderate oven (375 degrees) for 45 minutes.—Mrs. Mary E. Miller, Seattle, Washington.

APPLE-CHEESE DELIGHT

Beat 1 egg yolk with 1 cup milk and add 2 tablespoons sugar and a pinch of salt. Moisten a scant tablespoon of corn starch with a little of the milk, add to the first mixture, and cook over hot water until thick—at least 15 minutes. When thickened add 1 tablespoon butter and 3 tablespoons Tillamook cheese, grated. Then fold in the beaten white of the egg. Cook 1 minute longer, then remove from the heat and let cool, then chill. Cook 2 cups apple sauce, sweetening to taste, and add a few drops of lemon extract. Strain, and let cool, then chill. When the sauce and custard are both cold, fold the custard into the apple sauce, heap in sherbet glasses, and sprinkle more grated cheese.
Tillamook cheese on top.—Mrs. Lena J. Whitford, Oakland, Calif.

CHEESE AND APPLE FRITTERS

Sift into a bowl, 2 cups flour with 1 teaspoon baking powder and ¼ teaspoon salt. Add 2 well-beaten eggs and ½ cup milk. Beat until batter is perfectly smooth and bubbles begin to rise; then add another ½ cup milk and beat well again. Add 1 cup grated Tillamook cheese and stir in 1 cup peeled and finely chopped tart apple. While batter is still full of air bubbles drop by small spoonfuls into deep hot fat (390 degrees) and fry until golden brown. Drain fritters and serve hot with grated cheese on top. These make a good dessert, served with syrup, or they may accompany the meat course. —Mrs. Jean Nissen, Los Angeles, California.

MAIDS OF HONOR

Bake good pastry tartlets and fill with this cream: Mix 2 cups grated Tillamook cheese with 2 tablespoons cream, the beaten yolks of 2 eggs, ½ cup sugar, 2 tablespoons melted butter and the grated rind and juice of 1 lemon; lastly, fold in the 2 egg whites, beaten stiff. Sprinkle chopped almonds over top and bake in the pastry shells in a moderate oven (375 degrees) for 20 minutes.

These are favorite tea table dainties in England.—Mrs. Wm. C. Cohoon, Tacoma, Washington.
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Look for TILLAMOOK on the Rind

Food Values of Nearly Five Quarts of Milk In Every Pound