Prize Winning

TILLAMOOK
FULL CREAM
CHEESE
RECIPES
Extra-good
recipes chosen from weekly prize
contest winners

Published by
TILLAMOOK COUNTY CREAMERY ASSOCIATION
Tillamook, Oregon
CARL HABERLACH, Manager

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

"Look for Tillamook on the Rind"

Volume IX
Extra Good
Recipes chosen from weekly prize contest winners

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Eighteen choice立furea recipes and
many new cooking secrets by the galley of
Tillamook County

"How to Tillamook ee the King"

Volume IX
EVERY western woman who enjoys serving extra-good meals to her family and guests is either a present or a future Tillamook enthusiast. She has already learned, or is soon to learn, that not merely is this western-made cheese rich in food value, but that it has a flavor and texture that lift it high above the class of the old-fashioned flavorless, nameless food that was sold as cheese.

Every mother knows that milk is of vital importance to growing children and to adults as well in order that they may enjoy positive, buoyant health, not mere absence of disease. Cheese is of course, concentrated milk. Five ounces of Tillamook whole milk cheese are approximately equal in food value to one quart of fresh whole milk. It is a very good source of Vitamin A—the vitamin found in butter.
fat, egg yolk, and green and yellow vegetables, which promotes the general vitality and the disease-resisting powers of the body. It is one of the most highly concentrated of protein foods, and is very rich in calcium and phosphorus.

And with all of these advantages to health, Tillamook Cheese has a grand flavor all its own! If you like a very mild cheese, buy "young" Tillamook, but if you like a full, rich flavor, demand that your purchase be cut from a well-aged loaf. Better yet, buy a whole loaf, two-pound or five-pound as you like, and have it on hand constantly for everyday use in one form or another. Its generous use is a real economy.

The following recipes will suggest other ways in which you may make a good dish better by making it with Tillamook Cheese!

Sincerely yours,

GENEVIEVE A. CALLAHAN
Home Economics Director Sunset Magazine.
WILL you have your Tillamook Cheese outside or inside your bread? Following the example of the Tillamook Cook pictured above, try adding grated Tillamook Cheese to the dry ingredients for biscuits (¾ cupful of cheese to 2 cupfuls of flour) and proceed as usual. Or, when you make biscuits in the ordinary way, try melting a cup of grated cheese with two or three spoonfuls of butter or cream or evaporated milk in a double boiler, and drop a spoonful of this mixture on top of each tiny biscuit before baking; the cheese bakes into a delicious
"frosting." These are grand with fruit or vegetable salad, or almost anything you might name, for that matter!

You'll like the recipes for Tillamook Corn Bread and Toasted French Loaf a la Tillamook, that follow.

**Tillamook Corn Bread**

1 cup cornmeal, white or yellow  
4 teaspoons baking powder  
1 cup flour  
1 teaspoon salt  
¼ teaspoon dry mustard  
1 egg, slightly beaten  
1 cup milk  
1 tablespoon melted butter  
1½ cups shredded Tillamook cheese

Combine the ingredients in order given reserving ½ cup of the Tillamook cheese. Pour into a greased baking pan, and bake in a moderate oven for 20 to 30 minutes. When top of mixture is brown, scatter the reserved cheese over the surface, and leave in the oven until it melts and toasts slightly.— Mrs. R. A. Morden, Portland, Oregon.

**Toasted French Loaf a la Tillamook**

Split a large loaf of French bread up the center from tip to tip without cutting entirely apart, then pack this slit generously with wedges of Tillamook cheese. Tie loaf together again with strings and sprinkle lightly over it a little salt. Place in a pan in a moderate oven (375°F) until cheese is thoroughly melted and permeates the bread. (This dish bears a bit of watching in the oven.) When done, slice and serve with plenty of hot coffee. A delicious Sunday evening bite!— Mrs. John Salza, Oakland, California.
CHAPTER II
MAIN DISHES — WITHOUT FISH OR MEAT

RICE, eggs, vegetables—where is the casserole concoction that is not improved from the standpoint of both good taste and good nutrition by a liberal sprinkling of Tillamook Cheese? Scalloped potatoes, onions, cabbage, baked asparagus, broccoli, lima beans, stuffed potatoes, tomatoes, omelets, souffles, timbales—all cry out for the flavor and zest that Tillamook adds.

Follow the example of the Tillamook Cook above, and use grated or chopped Tillamook Cheese to form...
a rich golden crust on your favorite casserole mixtures. You may use the cheese alone, or mix it with buttered bread or cracker crumbs or buttered cereal flakes, to make any good dish better.

Here are a grand assortment of recipes for main dishes that call for neither meat or fish in their manufacture.

**Tillamook Mock Souffle**

**T**his is grand, inexpensive, and not tempermental as real souffles usually are. Simply mix together:

- 2 cups cooked rice
- 2 cups grated Tillamook cheese
- 1 teaspoon salt
- \( \frac{1}{4} \) teaspoon pepper
- \( \frac{1}{4} \) teaspoon dry mustard
- 4 eggs, beaten
- 2 cups milk

Pour into a buttered casserole, sprinkle top thickly with buttered crumbs and bake 45 minutes in a slow (300°) oven. Serves eight.—Mrs. Charles Mojean, Tacoma, Washington.

**Rice au Tillamook**

Make a white sauce of the butter, flour and liquid. (use canned consome, or use Bovril, Vegex, or bouillon cubes to make stock if you have none on hand.) Season well with grated onion and salt, pepper, and paprika to taste. In a buttered baking dish arrange alternating layers of rice, white sauce, and grated cheese, ending with a layer of cheese on top. Bake in a moderate oven (350°) for...
25 minutes, until thoroughly heated through and nicely browned on top.—Mrs. Florence Grant, Los Angeles, California.

**Broccoli Tillamook**

1 1/2 pounds broccoli
1 1/2 cups thick white sauce
2 cups grated Tillamook cheese
1/2 cup sifted dry bread crumbs, buttered

Cut the broccoli into 2-inch pieces, splitting the stem so that it will cook quickly. Cook until tender in boiling water to cover, to which has been added 1 tablespoon sugar and 2 teaspoons salt. Do not cover. When done, drain well and chop fine. Add white sauce to which has been added 1 1/2 cups of the Tillamook cheese. Place in a buttered casserole. Cover with buttered crumbs and the remaining 1/2 cup cheese, and place in a hot oven, uncovered, to brown.—Mrs. S. W. Wallace, San Diego, California.

**Spanish Rolls**

1 pound Tillamook cheese, shredded
1 cup chopped olives
2 small onions, diced fine
1 clove garlic, chopped
2 small cans green chili peppers, chopped
1 cup salad oil
1 can tomato sauce
2 tablespoons vinegar
2 dozen French rolls

Mix all the ingredients together (except the rolls.) Slit and scoop out center of the rolls, and fill with the cheese mixture. Wrap each roll in wax or parchment paper, pack in a roaster, cover tightly, and set aside until an hour before ready to serve, then bake in a very slow oven (300°) for 45 minutes to an hour. Serve piping hot with coffee for afternoon or evening refreshments, or as the main dish for luncheon or supper.—Mrs. J. Craig Mills, Los Angeles, California.
Rice Ring

2 1/2 cups cooked rice
4 tablespoons butter
6 tablespoons flour
2 cups milk

1 1/2 cups grated Tillamook cheese
4 eggs, yolks and whites beaten separately

Have the cooked rice ready. Make a thick white sauce of the butter, flour and milk seasoning to taste. Add the grated cheese, the beaten yolks, and the rice, then fold in the stiffly beaten whites. Pour into a well buttered ring mold, set ring in a pan of hot water and bake in a moderate oven (350°) about 45 minutes; then loosen edges with a sharp knife, invert large plate over mold, turn quickly upside down, and shake or tap mold to encourage ring to drop out whole. Fill center with creamed fish or creamed chipped beef. Serves six to eight persons.—Mrs. C. A. Rarig, Piedmont, California.

Eggs a la Suisse

In a large, shallow baking dish melt 4 tablespoons of butter. Cover this with grated Tillamook cheese and break 8 whole eggs upon the cheese without breaking the yolks. Sprinkle lightly with salt and paprika, pour a little cream or rich milk on the surface, sprinkle grated Tillamook cheese generously over the top, and set the eggs in a moderate oven (375°) for about 15 minutes, or until slightly browned.—Mrs. Williamson, Sonoma, California.
Tillamook Cabbage Rolls

6 outside leaves of cabbage
6 cupful of cold cooked rice
6 cupful of grated Tillamook cheese

% teaspoonful salt
Pepper and paprika

Oil the cabbage leaves a few minutes in salted water, to wilt them so they will be pliable. Drain. Mix the other ingredients, seasoning well to taste; spread the mixture on the cabbage leaves, roll each one up and tie with clean white cord. Place the rolls in a buttered baking dish, dot with butter, cover, and bake in a slow oven (325°) about half an hour; remove cover the last few minutes of baking. Serves six persons.

Torrac Tillamook

3 cups chopped carrots
% cup butter
2 tablespoons flour
% teaspoon pepper
2 cups milk

1% cups shredded Tillamook cheese
1 green pepper, chopped
1% cups chopped potato
1 cup buttered bread crumbs

Steam the carrots until almost tender. Make a cream sauce of the butter, flour, salt, pepper and milk. Butter a casserole and arrange in it a basic layer of half the carrots. Over this spread 1/2 cup of the Tillamook cheese and half the green pepper. Use all of the potato to make the next layer. Cover with 1/2 cup of the Tillamook. Spread the final layer of carrots; then the remainder of the green pepper and the Tillamook. Over all pour the cream sauce. Spread the buttered bread crumbs over the top and sprinkle lightly with paprika. Bake in a moderate oven (375°) for 1 hour.—Clara M. Ring, Seattle, Washington.
**Tillamook Vegetable Ring**

4 small Italian squash  
1 pound spinach  
4 eggs  
1 can mushroom soup  
1 teaspoon salt  
1/2 pound Tillamook cheese

Slice the squash and cook about 10 minutes. Cook spinach until tender. Beat eggs lightly and add mushroom soup, spinach, squash, and salt. Mix well, pour into greased ring mould, and bake in a moderate oven (about 300° to 350°) for 30 minutes until set. Turn out on a chop platter, cover ring with grated Tillamook cheese, and return to the hot oven, turning the heat off; leave the ring in until the cheese has just started to melt and run down the sides. The center may be filled with creamed carrots and peas, creamed chicken or crab, or buttered new potatoes. Garnish with parsley and radishes.—Mrs. Wm. H. Reid, Oakland, California.

**Tillamook Tartlets**

1 tablespoon butter  
1 tablespoon flour  
1 cup milk  
2 eggs, yolks and whites separated  
1 cup grated Tillamook cheese  
Salt and pepper  
Puff pastry

Make a white sauce of the butter, flour and milk. Cool mixture slightly, then stir in egg yolks and cook gently for 2 minutes without boiling. Add the cheese, and salt and pepper to taste, then fold in the stiffly beaten egg white. Have ready some patty tins lined with puff pastry rolled thin. Fill with the cheese mixture and bake in a hot oven (450°) for 15 minutes. Sprinkle with paprika and serve at once.—Mrs. J. A. Richard, Spokane, Washington.
Baked Eggs Tillamook

4 eggs 1 cup fine white bread
1 cup grated Tillamook crumbs, buttered
Salt and pepper

BREAK each egg into a buttered custard cup or ramekin, sprinkle with grated cheese, crumbs, and salt and pepper. Bake in a moderate oven (375°) until the eggs are as firm as desired and the tops nicely browned.

Asparagus and Olives Tillamook

3 cups cooked asparagus
1-3 cup chopped ripe olives
2 hard-cooked eggs, chopped
1 cup grated Tillamook buttered crumbs

IN a buttered baking dish place alternate layers of asparagus and a mixture of the chopped olives, eggs and cheese. Over all pour the white sauce and cover with crumbs, and bake until brown in a hot oven (400°) about 25 minutes.—Mrs. G. S. Case, Clarksburg, California.

Tillamook Cheese Fritters

1 cup water 1 ¼ cups flour
2 tablespoons butter 3 eggs
¼ teaspoon salt ½ cup grated Tillamook cheese
Dash cayenne

PUT water, butter, salt and cayenne in pan, and as soon as water boils, add flour quickly all at once, and stir until it leaves the sides of the pan. Cool mixture slightly, then beat in the eggs one at a time, putting last one in little by little; mixture is right when it will hold shape without spreading. Stir in cheese and let it stand for half an hour. Drop by teaspoonfuls into hot fat (385°) and cook till golden brown. Serve hot or cold, with salad or soup;
or serve hot with syrup as a hearty dish.—Edith Lippman, San Francisco, California.

Stuffed Artichokes

6 artichokes
1 ½ cups bread crumbs
½ cup grated Tillamook cheese
1 tablespoon chopped onion
1 small clove garlic, finely

chopped

1 tablespoon chopped parsley
2 eggs
Salt and pepper to taste

Take off the outer leaves of the artichokes and cut off the stems and the thorny points of the barcts, and wash thoroughly. Moisten the crumbs with a little water or stock and mix with remaining ingredients. Loosen the leaves of the artichokes and tuck bits of the dressing in between the leaves. Pour a cup of salad oil into a baking dish, place the artichokes in the dish stem end down, put a little piece of butter on top of each artichoke and bake, covered, for 45 minutes, in a slow oven (325°).—Mrs. V. Korn, San Francisco, California.

Tillamook Cheese Roast

2 tablespoons butter
2 teaspoons chopped onion
1 cup grated Tillamook cheese
1 cup chopped English walnuts

1 cup bread crumbs
2–3 cup hot water
Juice of ½ lemon
Salt and pepper
2 well beaten eggs
Catsup or tomato sauce

Cook the onions in the butter for a few minutes. Remove from heat and add cheese, crumbs, nuts, hot water, lemon juice, and salt and pepper to taste. Mix well and add the eggs. Put into a casserole, sprinkle top with tomato sauce or catsup and more grated Tillamook cheese, and bake in a moderate oven (375°) for about 30 minutes.—Mrs. Gerald A. Taylor, Upper Lake, California.
THERE seems to be an affinity of some sort between seafood and Tillamook Cheese. Whether to extend a small amount of crab or shrimp, or to make heartier a rather light main dish of fish, to garnish and enhance baked halibut or sole, or just to make a good dish better, it is a good idea always to call upon Tillamook for the necessary help.

In the sketch above, the Tillamook Cook is laying a thin slice of this flavorsome cheese on each piece of baked salmon; she will then slip the pan under the broiling flame until the cheese has melted.
and browned slightly. Try it! And try the other good fish and seafood combinations that are suggested in the following pages.

**Potato Salmon Pie**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>2 cups cold mashed potatoes</td>
<td></td>
</tr>
<tr>
<td>1 cup boned cooked or canned salmon</td>
<td></td>
</tr>
<tr>
<td>1 cup grated Tillamook cheese</td>
<td></td>
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<tr>
<td>1 cup medium thick white sauce</td>
<td></td>
</tr>
<tr>
<td>2 hard-cooked eggs, diced</td>
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</tr>
<tr>
<td>Minced parsley</td>
<td></td>
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<tr>
<td>½ teaspoon salt</td>
<td></td>
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<tr>
<td>¼ teaspoon each of pepper and paprika</td>
<td></td>
</tr>
<tr>
<td>Bread crumbs</td>
<td></td>
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</tbody>
</table>

*Line a buttered casserole with cold mashed potatoes, then place it over a layer of salmon, sprinkle with cheese, then add a layer of white sauce, hard-cooked eggs, parsley, and seasonings. Repeat until casserole is filled. Cover with grated cheese, bread crumbs and paprika, and bake in a moderate oven (375°) about 30 minutes. —Mrs. S. E. Winz, Seattle, Washington.*

**Tillamook Escaloped Rice with Shrimp**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>1 large can shrimp</td>
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<tr>
<td>1 cup medium thick white sauce</td>
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</tr>
<tr>
<td>2 cups cooked rice</td>
<td></td>
</tr>
<tr>
<td>½ cup buttered crumbs</td>
<td></td>
</tr>
<tr>
<td>3 hard-cooked eggs</td>
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</tr>
<tr>
<td>1 cup grated Tillamook cheese</td>
<td></td>
</tr>
<tr>
<td>Salt and paprika</td>
<td></td>
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</table>

*DRAIN shrimps and remove black veins, cut into pieces and add white sauce. Place in bottom of a buttered baking dish a layer of rice, then half of the buttered crumbs and on top of this a layer of hard-cooked eggs, chopped and seasoned. Over this pour some of the shrimp sauce, then a generous sprinkling of grated Tillamook cheese. Repeat until all the ingredients are used. Cover with cheese and*
buttered crumbs and bake in a moderate oven (375°) about 30 minutes. May be served with tomato or olive sauce. Serves six.—Mrs. C. D. Stowe, Centralia, Washington.

**Tillamook Patties**

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>grated Tillamook cheese</td>
<td>2 cups</td>
</tr>
<tr>
<td>white sauce</td>
<td>2 cups</td>
</tr>
<tr>
<td>hard-cooked eggs</td>
<td>4</td>
</tr>
<tr>
<td>shredded crab</td>
<td>1 cup</td>
</tr>
<tr>
<td>bread crumbs</td>
<td>1½ cups</td>
</tr>
<tr>
<td>Celery salt</td>
<td></td>
</tr>
<tr>
<td>Pepper and paprika</td>
<td></td>
</tr>
<tr>
<td>chopped parsley</td>
<td>1 tablespoon</td>
</tr>
</tbody>
</table>

Mix 1½ cups of the grated cheese with the white sauce. Mix eggs, crab, remaining cheese, 1 cup of the bread crumbs, and seasonings. Add enough of the cheese sauce to make it hold together. Form into 3-inch rolls or patties, roll in bread crumbs, and fry until brown in a small amount of butter. Place on hot platter, pour the remaining hot cheese sauce over all, garnish with parsley sprigs and paprika, and serve. Tuna or salmon may be used instead of crab. —Mrs. W. K. Blount, Portland, Oregon.

**Baked Shrimp Tillamook Puff**

Remove black veins from 1 can (or ½ pound fresh) shrimps. Spread 5 or 6 slices of bread, cut about ½ inch thick, with softened butter. Cut into 1 inch squares. Arrange half in a buttered baking dish. Grate ½ pound Tillamook cheese and spread half of it over bread cubes and sprinkle with half the shrimps. Add remaining bread cubes, cheese and shrimps. Beat
3 eggs slightly, add $\frac{1}{2}$ teaspoon salt, a little pepper, cayenne, paprika, and dry or prepared mustard. Stir in 2 cups milk. Pour this mixture over the bread cubes and bake in a slow oven ($325\,^\circ\mathrm{F}$) for about 40 minutes. Accompany this with a green salad. Serves six.—Mrs. D. Sandell, San Diego, California.

**Savory Oysters**

Pick over a pint of oysters to remove all bits of shell, and strain the liquor through the cheesecloth or a fine strainer. Return the oysters to their liquor and cook until their edges are slightly curled. (Do not overcook.) In a skillet brown a teaspoon minced onion in 2 tablespoons butter; add 1 tablespoon minced red pepper, and cook 5 minutes. Add 3 tablespoons flour and $1\frac{1}{4}$ cups top milk. Season highly with salt and pepper, 1 teaspoon Worcestershire sauce, $\frac{1}{2}$ teaspoon A. 1. sauce, and $1\frac{1}{2}$ teaspoons lemon juice. Lastly, stir in $1\frac{1}{2}$ cups grated Tillamook cheese. Add the oysters and their liquor, and serve very hot, over crisp hot waffles or toast, or with hot biscuits.—Mrs. Frank Rhode, Vineburg, California.

**Individual Oyster Pies au Tillamook**

Make piecrust by your usual method with this innovation: after blending flour, shortening and salt, add $\frac{3}{4}$ cup grated Tillamook cheese for every 2 cups of flour used. Mix well and add liquid in the usual way. (Using part or all milk makes a richer crust.) Roll this pastry dough thin and line
individual baking dishes. Put in a layer of diced raw potatoes that have been washed and drained. Cover with thin white sauce, to which the juice from the drained oysters has been added, and which has been very well seasoned with salt and pepper.

Oysters may be used whole or cut up. Drop a few at a time into a very hot skillet containing melted butter. Turn quickly and remove at once to place on top of potatoes. Now sprinkle oysters with crumbs prepared as follows: rub 2 tablespoons butter into \( \frac{1}{2} \) cup fine cracker crumbs and 2 tablespoons flour and \( \frac{1}{2} \) teaspoon paprika: add \( \frac{1}{2} \) cup coarsely chopped Tillamook cheese and mix well. Bake at about 350° until the potatoes are done and the top is a golden brown crust.—Miss Clara B. Hazelgreen, 5312 Keystone Place, Seattle, Washington.
CHAPTER IV
MAIN DISHES--CONTAINING MEAT

CHEESE and meat in the same dish? Yes, indeed! Tillamook is a right-hand assistant when it comes to “stretching” a small amount of expensive meat, or making the best of one of the less expensive varieties. Combinations are endless: Hamburger, ham, corned beef, lamb, chicken, veal, bacon, sausage, tamales—well, try those that follow and then make up some of your own!

In the sketch above, the Tillamook Cook is topping a hot baked meat loaf with thick slices of Tillamook Cheese. It’s a grand idea!
**Tillamook Corned Beef de Luxe**

2 cups cooked sliced potatoes  3 tablespoons diced bell pepper (sautéed with onion in butter)
1 12-ounce can corned beef  3 eggs, hard-cooked
1 tablespoon chopped parsley  Salt, pepper and paprika
1 cup sliced onion

In a greased casserole place a layer of potatoes; season well, then cover with a layer of corned beef, broken in pieces. Sprinkle with parsley, onion and chopped pepper. Repeat until ingredients are used. Cut eggs in half and push down in mixture, cut side up. Have ready 2 cups thin cream sauce made as follows:

- 2 tablespoons butter
- 2 tablespoons flour
- ⅛ teaspoon salt
- Dash of pepper and paprika
- 1 cup grated Tillamook cheese

Cook, stirring until blended, add 1 cup grated Tillamook cheese, and cook 2 minutes longer. Pour this sauce over all, top with buttered crumbs, and bake in a moderate oven (375°) for 35 minutes or until brown.—Mrs. S. W. Graves, Santa Ana, California.

**Tillamook Luncheon Dish**

Fry a thick slice of ham on both sides until half done. Place in a casserole and cover thickly with raw sliced potatoes. Season with pepper and a very little salt. Sprinkle ½ cup grated Tillamook cheese and 1 cup bread crumbs over the top, cover with milk, and bake in a moderate oven (350°) for an hour and a half.—Mrs. Ruth Wilcox, Tacoma, Washington.
**Tillamook Hamburg with Onions**

Pepper and salt
1 finely chopped onion
1 tablespoon olive oil

3/4 pound ground beef made into 4 patties
Tillamook cheese

Fry onions brown in the oil, with pepper and salt, then remove from frying pan and cook meat in same pan. Cook rather quickly on one side and turn. Place a good-size slice of Tillamook cheese on top of each patty (a slice large enough to cover it) then turn down heat and let cook slowly until meat is done and cheese is creamy. Serve at once with the onion as garnish, and a dash of paprika for color. Served with baked or au gratin potatoes and a green vegetable, this makes a delicious family dinner.—Ida E. Thompson, Mill Valley, California.

**Tillamook Squares**

3/4 pound Tillamook cheese, chopped fine or grated
1/4 to 1/2 pound of bacon fried, drained and chopped

1 cup mushrooms, chopped
Pastry dough
Salt, pepper, and paprika

Cut up mushrooms (either fresh or canned) fry gently in a little butter for 5 minutes. Add the chopped cheese and bacon. Cover the bottom of a shallow pan with pastry rolled quite thin, spread the minced ingredients on the dough, and sprinkle with salt, pepper, and paprika; cover with a thin layer of dough, and bake in a hot oven (450° for 10 minutes, then 375° to finish) until nicely browned. Cut into small squares or diamonds, either for a luncheon dish or, cut very tiny, for serving as an accompaniment to salad or cocktail.—Mrs. D. Holman, Seattle, Washington.
Escaloped Veal Chops

6 veal chops
1 cup chili sauce or tomato catsup
12 soda crackers

Butter
½ cup grated Tillamook cheese

Season veal chops or small cutlets with salt and pepper, and brown quickly in hot butter in a frying pan. Put 1 cup chili sauce or tomato catsup in bottom of casserole. Break the soda crackers into small pieces (do not crumble them fine). When cutlets are browned, put crackers on top of chili sauce, dot liberally with butter and sprinkle ½ cup grated Tillamook cheese over it. Lay the browned veal chops on top and bake 30 minutes without cover in a medium oven (350°).

Tillamook Dressing

1 loaf stale bread
Enough water or stock to moisten bread well
2 eggs
2 cups mashed potatoes
½ to 1 cup fresh bulk

Sausage or pork
½ cup grated Tillamook cheese
Chopped onion, ad lib
Seasonings

Break bread in small pieces, add liquid to make very moist. Let stand 1 hour, then add all other ingredients. The mixture should be more moist than ordinary dressing. Pour into greased baking dish, and bake one hour in a moderate oven (375°). I use this as a main dish.—Mrs. H. K. Tapp, Tieton, Washington.
Tillamook Fillet of Lamb Milanaise

6 fillets of lamb or mutton
1 beaten egg
½ to 1 cup bread crumbs
1 cup broken or shell macaroni
1 cup tomatoes
½ cup lean cooked ham
2 tablespoons butter
Salt and pepper
1 teaspoon sugar
Dash of paprika
½ cup grated Tillamook cheese

Dip the fillets in the beaten eggs, then roll in crumbs. Brown in hot fat on both sides, and put in a dish in the oven to keep very hot until the sauce is ready. While the meat is browning, cook macaroni in boiling, salted water, drain, combine with the tomatoes pressed through a fine strainer. Cut the ham in fine strips like matches. Turn into a saucepan in which the butter has melted, and shake gently over the fire until hot. Add the tomato and macaroni mixture, season well with the salt and pepper, sugar and paprika. Serve the macaroni in the center of a large platter, arranging the hot fillets around it. Sprinkle all with the Tillamook cheese and serve at once.—Chleo Lunger Smith, Seattle, Washington.

Sausage Surprise

2 cups chopped cooked spinach
1 cup chopped celery
½ cup chopped onion
1 cup bread crumbs
½ teaspoon salt
Pepper to suit taste
1 egg, well beaten
½ pound bulk pork sausage
1 cup grated Tillamook cheese

Mix thoroughly all ingredients except cheese, and press into a buttered baking dish. Cover top with cheese and bake 40 minutes in a moderate oven (375°).—Mrs. R.B.Collings, Santa Cruz, California.
Tillamook Sausage Apples

Wash and core one tart apple for each person to be served. Into the center of each insert a tiny link sausage which has first been highly browned, then wrapped in a generously thick slice of Tillamook cheese. Sprinkle lightly with salt and pepper, place in a baking pan, and cover bottom of pan with water. Bake in a medium hot oven (400°) for 1 hour, or until apples are tender enough to pierce with a fork.—Mrs. L. C. English, Mason City, Washington.

Tillamook Tamale Pie

Mix all ingredients together, reserving enough bread crumbs and grated cheese for sprinkling the top. Put into buttered ramekins or into one large baking dish, cover with crumbs and cheese, sprinkle with paprika, and bake 20 to 30 minutes in a moderate oven (375°) when the cheese will be melted and the dish ready to serve. This is delicious.—Mrs. C. F. Brent, Oakland, California.
CHAPTER V
SALADS A LA TILLAMOOK

HAVE you learned to use Tillamook Cheese with a lavish hand in the concocting of salads? You don't need a recipe to tell you how much cubed or grated Tillamook to add to shrimp or chicken or cabbage or pineapple salad. Just add and taste and add some more! It's a grand idea to mix a bit of finely grated Tillamook with certain salad dressings, too. French dressing, mayonnaise, Thousand Island, all are improved by judicious addition of this versatile product.

The Tillamook Cook is pictured spreading a drift of grated cheese over canned pears and very freehand and casual she is about it.
Tillamook Beet Salad

Dice 4 medium-sized cooked or canned beets, and mix with 2-3 cup diced Tillamook cheese. Now take 1 1/2 cups of liquid from the beets, add 1/2 cup mild vinegar or the juice of one lemon, 3 tablespoons sugar, 1/4 teaspoon salt, and a dash of cloves. Heat to boiling point and pour over one package lemon-flavored gelatine, stirring until dissolved. When it begins to set, pour over beets and cheese and pour into a mold. When set, turn out on lettuce and serve with mayonnaise.—Mrs. C. McMichael, Napa, California.

Tillamook Tomato Salad

6 tomatoes  pepper
1 cup Tillamook cheese 1/2 teaspoon finely chopped onion
Mayonnaise
1 tablespoon chopped green

Skin tomatoes, cut in halves crosswise and chill. Mash Tillamook cheese to a soft paste with mayonnaise dressing—1/2 cup should be sufficient. Mix with green pepper and onion. Spread cheese mixture between tomato halves, sandwich fashion, and decorate with parsley sprigs. Arrange in lettuce cups and serve with dressing made by adding 2 tablespoons capers, 1 tablespoon sliced stuffed olives, and 1 teaspoon finely chopped parsley to your regular French dressing. Pour dressing carefully over tomato so that some of the olive slices and capers will remain on top.—Ella C. Wilson, Tacoma, Washington.
Tillamook Grapefruit Salad

With a sharp knife peel 3 or 4 grapefruit, cutting away all white membrane, then cut out the sections neatly. Arrange these sections on lettuce leaves and pour over them a fine French dressing, rich in oil and with a trace of garlic in flavoring. Shred (do not grate) Tillamook cheese generously over the whole. Chop walnuts coarsely and sprinkle over salads. Serves 6 to 8 persons.—Mrs. W. B. Hynd, Vancouver, Washington.

Frozen Tillamook Salad

1 pound Tillamook cheese 1/4 teaspoon paprika
2 green peppers, chopped 1 teaspoon lemon juice
1/2 cup chopped nuts 1/4 cup cream, whipped
1/2 teaspoon salt

Cream the cheese with a fork until soft and then add the chopped green peppers, nuts, salt, paprika and lemon juice. Lastly, fold in the whipped cream and spread refrigerator trays to the thickness of 3/4 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.
Sweet Anise Salad

WASH and crisp anise as you would celery, separating the "spoons". Fill the spoons with a spread made of Tillamook cheese, pimiento and bell pepper, using 1 cup of Tillamook cheese, 1 pimiento, and 1 green pepper ground together and softened with a little mayonnaise. Place the sweet anise spoons on a bed of shredded lettuce, pour over all a small amount of French dressing and garnish with paprika. Sweet anise as a vegetable makes a salad that is really different. Stuffed anise may also be served as a relish, as stuffed celery is used.—Mrs. O. B. Lewis, Fresno, California.

Jellied Tillamook Cheese Salad

1 cup pastry cream
½ cup clarified rich veal or chicken stock
½ cup grated Tillamook cheese
Salt and pepper

WHIP the cream and fold in the other ingredients, mold and chill until cold and hard. Unmold, slice, and serve with slices of tomato on lettuce, with French dressing to which a little pimiento pulp has been added.—Mrs. E. T. Lister, Portland, Oregon.
CHAPTER VI
APPETIZERS AND MISCELLANEOUS DELIGHTS

SANDWICH fillings, stuffed rolls, salad garnishes, canapes to accompany cocktails of fruit juice, tomato juice, and otherwise—these are only a few of the many ways in which western women make use of Tillamook Cheese.

The Tillamook Cook, above, is "snapped" on her way to the living room with a plate of Tillamook appetizers and canapes (see recipes that follow) and a tray of glasses.

You may make any one of a dozen different kinds of cheese balls, cooked or uncooked; you may
serve a frosty bit or a hot one; in fact you are ready to meet any occasion if you have a supply of Tillamook in the house. (By the way, did you know that it is better to keep this cheese in the cooler rather than in the refrigerator? And if you want to use it for creaming or for shaping into balls, carrots, etc., let it stand in a fairly warm spot and it will be much easier to work with.)

**Gold Nuggets**

| 1 cup grated or ground Tillamook cheese | 1/2 cup hot orange juice powder | Powdered sugar enough to mix firm |
| 1 cup finely chopped walnut meats |

Mix all together and shape into small round balls. Roll in powdered sugar or chopped nuts if desired. Serve as confection, or as a fruit salad accompaniment.—Leah Sherman, Portland, Oregon.

**Chickamook Soup**

| 3 slices onion, minced | 2 tablespoons flour |
| 2 tablespoons butter | 1 cup milk |
| 1 cup finely diced celery | Salt, pepper and paprika |
| 1 pint chicken broth or other meat stock | 1/2 cup grated Tillamook cheese |

Cook the onion in 1 tablespoon butter until transparent, add the celery and chicken stock and boil gently 30 minutes. Make a white sauce with 1 tablespoon butter, the flour and the milk. Season well and add to the vegetables, stirring all smooth. Just before serving, add the grated Tillamook cheese and stir until melted. Serve at once, topping each service with a dash of paprika.—Emily V. Kopta, Seattle, Washington.
**Tillamook Cheese Wafers**

2 cups flour  
1 tablespoon baking powder  
½ teaspoon paprika  
½ teaspoon salt  
1 cup grated Tillamook cheese  
1 egg white  
4 tablespoons butter, melted  
1 cup milk

SIFT the dry ingredients together, and stir in the cheese. Beat egg white until stiff. Add melted butter and milk, and stir into the dry ingredients. Mix with additional flour to a medium dough, and roll out thin. Fold over and over; roll again, sprinkle with a little additional salt. Prick with a fork, cut into small squares and bake in a fairly hot oven (400°) until a delicate brown. If a redder color is desired, add more paprika. These are delicious with soup or salad.—Mrs. Orval Thompson, Moro, Oregon.

**Tasty Tillamook Rolls**

1 loaf bread  
1 pound Tillamook cheese  
¼ teaspoon dry mustard  
12 slices bacon

TRIM crusts off all sides of bread, and cut 6 thin lengthwise slices as one would for rolled sandwiches. Spread one side of each slice of bread lightly with softened butter, and cover with a thick layer of cheese. Sprinkle with a dash of mustard, roll as one would a jelly roll and wrap each sandwich in 2 slices of bacon, fastening with toothpicks. Just before serving, place on the broiler and brown rolls on all sides. When brown, remove and cut rolls in half, remove toothpicks and serve. Bacon may be omitted. Makes 12 sandwiches.—Mrs. C. W. H. Kellogg, Pomona, California.
Tillamook Appetizers

1 cup grated Tillamook cheese
1 tablespoon flour
2 tablespoons sherry or
2 tablespoons cream
Salt and paprika to taste
2 egg whites, beaten stiff
Cracker crumbs
Fat for deep frying

Mix cheese, flour, wine (or cream) and seasonings. Fold in egg whites, Form in balls, roll in cracker crumbs and fry in deep hot fat (390°). Serve on toothpicks as appetizers, or as salad accompaniments.—Mrs. H. M. Patton, Portland, Oregon.

Holiday Dinner Relish

Core large Northern Spy apples. Place in each cavity one teaspoon sugar and pinch of cinnamon. Bake until almost done, or until they just begin to show signs of bursting. Then place in each cavity a plump piece of Tillamook cheese, and continue baking until cheese is melted. Serve while still hot, around the roast or in a separate dish. Good with roast beef, duck or any kind of fowl.—Mrs. E. N. Rogers, Seattle, Washington.

Frozen Nippy Mooks

1 cup Tillamook cheese
1/2 cup thick sour cream
1-3 cup chopped olives
chives, or both

Work all ingredients into smooth paste. Rub the bottom of smallest paper muffin cases with a cut clove of garlic, fill with the mixture, and freeze for 1 hour in refrigerator tray. Serve with fresh green salad. Pink or yellow paper cases add to the effectiveness of the green salad.—Mrs. Al Waters, Seattle, Washington.
Cheese Balls

1 egg, yolk and white separated
¼ cup fine white bread crumbs
1 cup grated Tillamook cheese

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

Tillamook Cheese Popcorn Balls

RUN 1½ cups popcorn through food-chopper, using coarse knife. Mix with 1½ cups grated Tillamook cheese. Season with salt and pepper, moisten with enough mayonnaise or salad dressing to make it stick together well. Form into balls, then roll balls in plain popcorn which has been ground. These make attractive accompaniments for salads.—Mrs. Edward A. Williams, Danville, California.
ANYONE who frequents French or Italian restaurants become addicted sooner or later to the simple dessert of fresh fruit, cheese, crackers, and after-dinner coffee. Such a last course is the simplest of all to prepare and serve, and how it is welcomed by guests at the end of a party dinner.

The Tillamook Cook suggests, in the picture above, a very pretty arrangement for this service. Use a cheese tray if you have one, or any large plate or tray. Cover the tray with grape leaves or other...
pretty leaves if you like, and in the center pile an assortment of lovely, colorful western fruits. Around the edges alternate small mounds of thinly sliced Tillamook Cheese and very crisp crackers. Then let your guests nibble cheese and fruit and drink coffee to their hearts content.

Speaking of desserts, don’t forget that mince, apple, raisin and berry pies are complemented (and complimented!) by the serving of a generous strip of Tillamook with each piece.

**Sandwich or Canape Spread**

Run through your food chopper, using a fine knife

| 4 sprigs parsley |
| 1 onion (size of an egg) |

**BLEND** 1 tablespoon melted butter, ½ teaspoon salt, 1 teaspoon Worcestershire sauce, and 1 teaspoon English mustard, add to the ground mixture, and cream until it spreads easily. Serve spread on crackers with salads, or use as a canape or sandwich spread.—Mrs. Elizabeth T. Pier, Portland, Oregon.

**Tillamook Apricot Turnovers**

| ½ cup shortening |
| ½ cup grated Tillamook cheese |
| 2 cups flour |

**MIX** the cheese and shortening into flour and salt as you would in making any pastry, adding the ice water sparingly, a few drops at a time. Chill dough, then roll out in a thin sheet. Cut in three-inch squares or circles and put half an apricot on each. Sprinkle lightly with nutmeg or cinnamon
and a little sugar, fold pastry over and press edges together. Put on a lightly greased baking sheet, sprinkle with a bit of cream and sugar and bake in a moderately hot oven (400°). Especially delicious while still warm.—Mrs. O. Meger, Los Angeles, California.

Tillamook Party Sandwiches

Tillamook cheese Crab Salad
Bread

Make a crab salad, using fresh or canned crab, according to your favorite recipe. Do not have mixture too moist, however. Butter two slices of white bread, spread a goodly portion of the crab salad on one slice, top with a slice of Tillamook cheese, put together and toast on both sides, in sandwich toaster or under broiler. Or, after putting the sandwich together, fry both sides in butter. Serve hot—and have plenty in reserve.—Mrs. G. E. Trench, San Francisco, California.

Tillamook Dainties

Tillamook cheese (round) Thin salted crackers Marshmallows

Work the warmed cheese until of the right consistency to spread. Spread on crackers and cover each with half a marshmallow, pulled out with the fingers until it about fits the cracker. Cover each with another cracker. Place on baking sheet and bake in a hot oven (400°) until both marshmallows and cheese melt. These are good "dessert bites" with fresh or canned fruit.—Mrs. Esther Wager, Paulsbo, Washington.
Tillamook Cheese Cake

Crust

1 package zweiback  
2 tablespoons sugar  
2 tablespoons softened butter

Roll the zweiback into crumbs, add the sugar and rub in the softened butter, blending the mixture well. Place in the bottom of a large spring-form pan and press down evenly all around, using the back of a tablespoon. Set aside while you make the custard filling.

Filling

1 pound Tillamook cheese, grated or ground fine in food chopper  
½ teaspoon salt  
1 cup sugar  
1 teaspoon vanilla  
4 pints cream  
2 tablespoons flour

Cream the cheese with the sugar until well blended, then add the flour, salt and vanilla and the well beaten egg yolks. Mix well and add the cream, then fold in the beaten egg whites. Pour the mixture into the baking pan on top of the crumbs and bake in a slow oven (300°) for an hour or more, until no depression is left when the center of the cake is touched with the finger. Let cool before cutting into wedge-shaped pieces, as pie is cut. It is best to serve small pieces, as the cake is quite rich.—Mrs. Ted Measure, Sacramento, California.
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