Distinctive
TILLAMOOK
FULL CREAM
CHEESE
RECIPES
You can use Tillamook for both cooking and eating.

TILLAMOOK COUNTY CREAMERY ASSOCIATION
TILLAMOOK, OREGON

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

What other food is meat and dessert combined!
Domestic science experts prefer Tillamook

Domestic science teachers of the Pacific Coast prefer Tillamook 4 to 1, a recent survey discloses. This is for ALL purposes. This preference is natural, for you get Tillamook at your grocer’s with the same flavor and goodness as if you went direct to one of the spotless cheese kitchens of the Tillamook Valley.

A single pound of Tillamook equals nearly five quarts of milk
You get the world's finest Cheese in original form

Edam, real Roquefort—Switzerland or Tillamook—cheese that time has established as the finest in the world, come to you just as they were originally made. Cheese is the “most nearly complete food known to man.” Tillamook is Cheddar cheese at its best. Always keep some on hand. You can use Tillamook for both cooking and eating.

Tillamook comes to you just as it leaves our cheese kitchens!
Cheese cookery is easy

It is important, when cooking cheese, that a low temperature be maintained. This will achieve best results. To avoid over-cooking cheese, observe the following rules: (1) If it is cooked on top of the stove, always use a double boiler. (2) If it is cooked in the oven, the baking dish should be placed in a pan of water. The water should come up as far as the cheese.

Tillamook is full cream cheese
Cheese and Pineapple Salad

PLACE round of pineapple on lettuce leaf. Fill the center with mayonnaise and sprinkle the salad with grated cheese.

Macaroni and Cheese

Cook the macaroni in boiling salted water. Drain in a strainer and pour cold water over it to prevent the pieces from adhering to each other. Make a white sauce out of the butter and flour, milk and cheese. Put the macaroni and sauce in the alternate layers in a buttered baking dish. Cover with buttered crumbs, and heat in oven until crumbs are brown.
Tillamook & Crackers

TOASTED crackers and Tillamook cheese may be served with the salad course or as a last course with coffee. But they’re delicious as a hasty bite, too.

Cheese Croquettes

Make a thick white sauce using butter, flour and milk. Add slightly beaten egg yolks. When well mixed, add the grated cheese. As soon as cheese melts, remove from fire, fold in cheese cubes, and season with salt, pepper and cayenne. Spread in shallow pan and cook. Turn on a board, cut in small squares, dip in crumbs, beaten egg, and crumbs again. Fry in deep fat, and drain on brown paper.
Baked Eggs with Cheese

4 Eggs
1 c Grated Tillamook Cheese
1 c Fine Bread Crumbs
1/4 t Salt
Few Grains Cayenne Pepper

BREAK the egg whole into a buttered ramekin. Add the cheese, seasonings, and bread crumbs and brown in a moderate oven.

Tillamook Rellanos

Sweet Green Peppers
Tillamook Cheese
2 Eggs 2 t Milk
1/4 t Baking Powder
1/3 t Salt 1/3 c Flour

COOK peppers in boiling water until soft; drain and split; remove seeds and dry with cheese cloth. Cut Tillamook cheese into oblong pieces, wrap in green peppers, skewering with tooth picks if necessary. Beat eggs until light, add milk, baking powder, salt and flour. Beat until smooth. Dip peppers into batter and fry until delicately brown. Drain and serve with salad.
Tillamook Tony
Fause Cheese

1 Clove Garlic
\( \frac{3}{4} \) Lb. Tillamook Cheese
Green Onions
2 T Tomato Catsup
Cayenne, Salt, Nutmeg, to Taste
1/3 Cup Cream

CRUSH garlic in bowl, add Tillamook cheese well grated. Then green onions, chopped very fine, nutmeg, salt, cayenne, and catsup. Add cream, stir it smooth, roll into balls and serve on lettuce leaves.

Cheese Pudding

\( \frac{3}{4} \) c Grated Tillamook Cheese
Stale Bread
1 c Milk
1 Egg
Speck Salt and Pepper

CUT the bread in very thin slices. Add alternate rows of bread and grated cheese to the oiled baking dish. Beat the egg slightly and add with the seasonings to the milk. Pour over the cheese mixture and bake until a silver knife comes out clean when inserted in it.
Cheese Custard

- ½ c Grated Tillamook Cheese
- ⅛ c Milk or Cream
- 1 Egg
- Speck Salt and Pepper

Mix cream and cheese, and heat until cheese is melted. Remove from fire and add beaten egg yolk. Bake in buttered ramekin and serve with jelly.

Cheese Mousse

- 2½ T Gelatine
- ⅛ Lb. Pimento Tillamook Cheese
- 1 Pt. Boiling Water
- ½ t Salt
- 1 c Whipped Cream

Soak gelatine in ⅛ c cold water for five minutes. Add one pint boiling water and dissolve gelatine. While still hot add the cheese and salt. Let cheese dissolve gelatine. Set aside to cool and just before it begins to set beat it with a dover egg beater until stiff. Fold in whipped cream and put in pan to mould. When firm slice and serve. Is excellent served with fruit salad for afternoon tea.
**Cheese Carrots**

\[ \frac{1}{4} \text{ Lb. Tillamook Cheese} \]
\[ 1 \text{ T Paprika} \]
\[ \text{Small Parsley Leaves} \]

Put cheese through food grinder. Cream with paprika. Shape the mixture into form of small carrots, making them about an inch long. Top them with a tiny sprig of parsley.

**Cheese Souffle**

\[ \frac{1}{2} \text{ t Salt} \]
\[ 1 \text{ c Milk} \]
\[ 3 \text{ T Butter} \]
\[ 3 \text{ T Flour} \]
\[ 3 \text{ Egg Yolks} \]
\[ \frac{3}{4} \text{ c Grated Tillamook Cheese} \]
\[ 3 \text{ Egg Whites} \]

Make milk, butter, flour and salt into thick white sauce. Add cheese and stir until melted. Cool slightly, and add slightly beaten yolks of eggs. Beat the whites stiff and fold into mixture. Turn into buttered baking dish, set in a pan of water, and bake in a slow oven until souffle is firm when pressed with a teaspoon. Serve as soon as removed from oven.
Cheese and Prune Salad

Dried Prunes Which Have Been Cooked
7/4 c Tillamook Cheese
Mayonnaise Lettuce

REMOVE pits from prunes. Fill with cheese which has been creamed. Serve with mayonnaise on lettuce.

Squash Surprise

2 Lb. Summer Squash
2 T Butter
Small Piece Garlic Minced
1 Large Onion
1 Green Pepper
1 Large Cup Tomatoes (Fresh or Canned)
7/4 c Tillamook Cheese
2 T Fine Bread Crumbs

STEAM squash till tender, without peeling. Chop and drain. Melt butter in frying pan and cook minced garlic in it, chopped onion and green pepper, and tomatoes. Cook until tender but not browned. Combine with the squash, season well with salt and white pepper, and add chili powder if liked. Mix in grated cheese and pour mixture in buttered casserole. Sprinkle with fine bread crumbs and grated cheese and brown in moderate oven.
Cheese Straws

1 c Sifted Flour
1/3 c Shortening
3 T Cold Water
1/4 c Grated Tillamook Cheese

Add salt and flour and cut fat into flour with knife. Use just enough cold water to make particles adhere together. Roll the pastry thin, sprinkle with cheese, fold and roll again. Sprinkle again with cheese and fold and roll again. Cut in strips and bake.

Welsh Rarebit

1 T Butter
1 T Flour
1/2 c Milk
1/4 Lb. Tillamook Cheese
Cut in Small Pieces
1/2 Can Peas
Salt and Pepper to Taste

Make a white sauce of the flour, butter and milk. Add the seasoning and cheese. When this is melted stir in the peas. Serve on crackers or toasted bread.
Toasted Tillamook Sandwich

- ¾ Lb. Tillamook Cheese
- Thin Slices of Bread
- Lettuce Leaves
- 2 T Butter
- Salt, Pepper
- Cayenne, Ginger (pinch)

Put the cheese through a food chopper then cream with butter, and seasonings. Spread between slices of bread. Put in a lettuce leaf between them and place on pan in oven until sandwiches are a golden brown.

Golden West Sandwich

- Bread
- Sliced Tillamook Cheese
- Sliced Boiled Ham
- 1 Egg
- 4 T Milk

Place a slice of cheese on buttered bread, then a thin slice of boiled ham, then another slice of cheese, then a slice of bread. Slightly beat an egg, add four tablespoonfuls of milk and beat together. Lift both sides of the sandwich into this batter. Fry in a hot pan with melted butter until golden brown. Serve on a hot plate with garnish.
**Cheese Biscuits**

1 c Flour  
1½ t Baking Powder  
2 T Crisco  
½ t Salt  
½ c Grated Tillamook Cheese  
½ c Milk

Mix and sift ingredients. Cut in fat and then the grated cheese. Add liquid to make a soft dough. Roll quickly and cut very small. Bake in a hot oven. Nice to serve with salad.

**Cheese Sandwich**

2 T Butter  
1 T Flour  
1 c Milk  
½ Lb. Tillamook Cheese  
1 Small Can Pimentos  
Salt, Paprika, Mustard  
Lettuce Leaves  
Thin Sliced Bread

Make a cream sauce of the flour, milk and one tablespoonful butter. Cook until well thickened. Stir into the hot sauce the grated Tillamook cheese and the remaining tablespoonful butter. Let stand until cold and add the pimentos minced finely, salt, paprika and dry mustard to taste. Spread thickly on the slices of bread and place crisp lettuce leaves between the slices.
Cheese Potato Puffs

1 c Mashed Potatoes
¾ c Milk
1 Egg
½ t Salt
½ c Grated Tillamook Cheese

Beat potatoes and milk together until thoroughly mixed. Add the egg and salt and beat thoroughly. Finally add cheese. Bake in muffin tins in a slow oven for 10 or 15 minutes.

Stuffed Potatoes

Scoop the inside out of a hot baked potato. Cream it well with butter and milk and beat into it grated Tillamook Cheese. Fill the potato skin with the mixture. Pile it high and irregularly. Return to the oven and brown well on top.
Salmon Cheese Casserole

1 Can Salmon
½ Lb. Tillamook Cheese
2 c White Sauce
2 t Lemon Juice
Salt and Pepper

Fill a casserole, add a layer of flaked salmon, layer of cheese cut fine, another layer of salmon, etc., until all is used. Pour over this the lemon juice. Cover with the white sauce and brown in the oven.

Cheese and Celery

Cut stalks of celery having deep grooves in them into pieces about two inches long. Fill the grooves with Tillamook cheese which has been put through the food chopper and creamed and flavored with chopped pimentoes.
Cheese Cauliflower

1 Head Cauliflower
1 c Milk
2 T Flour
\( \frac{1}{4} \) c Grated Tillamook Cheese
Salt and Pepper
Make into Cheese Sauce

WASH cauliflower and cook whole in a kettle of boiling salted water. Do not put the lid on the kettle and avoid letting the cauliflower break up. When tender place in serving dish and pour cheese sauce over it. Top with a little grated cheese.

Macaroni and Tomato Cheese Sauce

1 c Macaroni Broken in Small Pieces
2 qts. Boiling Water
\( \frac{1}{2} \) Onion
3 Cloves
1\( \frac{1}{2} \) c Tomato Sauce
\( \frac{1}{2} \) c Grated Tillamook Cheese

COOK macaroni in boiling water with onion and cloves. Drain and remove onion and cloves. Reheat in the tomato sauce and serve with grated cheese.
**Creamed Cheese**

**Rate** the cheese finely, then add cream to the consistency desired and flavor to taste. Pimentoes, pistachios, or nuts of any kind may be mixed in. Spread on top buttered slices of bread or crisp crackers, or hot toast. Or use in salads wherever cheese is called for.

**Creamed Cheese Dressing**

2 T Tillamook Cheese
2 T Thick Cream
\( \frac{3}{4} \) t Salt \( \frac{1}{2} \) t Paprika
4 T Salad Oil
\( \frac{3}{4} \) t Worcestershire Sauce
1 T Vinegar or Lemon Juice

**Rate** Tillamook cheese; add to cream beaten thick and smooth. Add salt, paprika, salad oil, Worcestershire sauce, and vinegar or lemon. Shake thoroughly, and serve on lettuce or salad greens.
Thousand Island Dressing

1 Part Mayonnaise
1 Part—\(\frac{1}{2}\) Chili Sauce
\(\frac{1}{2}\) Tomato Catsup
2 Chopped Green Onions
1 Hard Boiled Egg
Chopped Parsley, Green Peppers
Grated Tillamook Cheese

Mix well mayonnaise, chili sauce, tomato catsup, and then add chopped onions, hard boiled egg, parsley, green peppers and grated Tillamook. Season well.

Tillamook Fruit Salad

1 Can Sliced Pineapple
1 Can Peaches
2 Oranges 2 Bananas
Raisins Chopped Nuts
\(\frac{1}{2}\) Lb. Tillamook Cheese

Blanch raisins in hot water a few minutes, drain and rinse in cold water. Mix with other ingredients, add fruit juice, serve on lettuce leaves, and decorate the top of the salad with whipped cream, if desired.
Tillamook Luncheon Dish

Canned Tomatoes
1/2 Cup Tillamook Cheese
1/2 Cup Chipped Beef
Toast Salt and Pepper
Worcestershire Sauce

PUT canned tomatoes through colander and put about one cupful in frying pan to heat. Shred chipped beef and grate Tillamook cheese. Add to tomatoes when hot, season to taste and add few drops Worcestershire sauce. Stir until cheese is melted and serve over triangles of toast.

Cheese Balls

Mix grated Tillamook cheese with flour, salt and few grains of cayenne. Add two egg whites beaten stiff, using one level tablespoonful for each ball. Roll in fine, dry cracker crumbs and fry in deep fat or salad oil until a delicate brown. Drain on paper. Serve with salad if desired.
Pimento and Cheese Roast

2 c Cooked Lima Beans

⅔ c Tillamook Cheese

1 Small Can Pimentos

Bread Crumbs

Put the first three ingredients through a food chopper. Mix thoroughly and add enough bread crumbs to make stiff enough to form a roll. Brown in the oven. Serve with a sauce.

Tillamook Soup

2 T Butter

3 T Flour

1 Q Milk

⅔ Small Onion

1½ c Tillamook Cheese

1¾ t Salt

½ t Paprika

Sprig Parsley

Melt butter, add flour and when smooth add milk which has been scalded with onion cut in pieces. Stir until mixture boils and add Tillamook cheese finely grated. When ready to serve add salt and paprika and garnish with sprig of parsley.
Rice and Cheese Fondu

1 c Boiled Rice
2 T Milk
4 Eggs
1 c Grated Tillamook Cheese
½ t Salt
Salt and Pepper to Season

Heat rice in milk, add other ingredients and cook slowly until the cheese is melted. Serve on crackers or toast.

Open Cheese and Bacon Sandwich

1 Egg
½ Cup Tillamook Cheese
½ t Worcestershire Sauce
½ t Salt
3 Slices Bread
Bacon in Thin Slices

Beat egg until light, add grated Tillamook cheese, Worcestershire sauce, salt, little paprika and few grains of cayenne. Mix well and spread on bread cut ¼ inch thick. Cut bacon the length of slice of bread. Cover cheese with bacon and bake 8 to 10 minutes on hot oven or under gas flame, until puffed and brown.
Cheese, Pea and Pickle Salad

\[
\begin{align*}
\frac{1}{4} \text{ Lb. Tillamook Cheese} \\
\frac{1}{2} \text{ Can Peas} \\
4 \text{ Sweet Pickles} \\
\text{Lettuce} \\
\text{Mayonnaise}
\end{align*}
\]

**CUT** cheese and pickles into small cubes. Mix with peas and mayonnaise and serve on lettuce leaf, top with mayonnaise.

When You Hanker for Cheese

THE smooth, cheese flavor of Tillamook will “hit the spot.” Made by the good old English Cheddar process, Tillamook contains the fine, full flavor of the original cheese. Tillamook is rich in vitamin A—that necessary vitamin which builds strong bodies and increases resistance to disease and illness. Perhaps this explains the hardiness of Europeans who eat more cheese than do Americans. Theirs is cheese like Tillamook, never re-cooked or re-worked.
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TILLAMOOK
Full Cream
CHEESE

Look for
TILLAMOOK
on every slice
and loaf

Trade Mark
Registered

Never re-cooked or re-worked