PRIZE WINNING

TILLAMOOK FULL CREAM CHEESE RECIPES

"LOOK FOR TILLAMOOK ON THE RIND"
You can use Tillamook for both cooking and eating.

TILLAMOOK COUNTY CREAMERY ASSOCIATION

TILLAMOOK, OREGON

Nineteen Cheese Kitchens Owned and Operated Cooperatively By the Dairymen of Tillamook County

What other food is meat and dessert combined?
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.

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or Tillamook—cheese that time has established as the finest in the world, come to you just as they were originally made.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

Tillamook on every slice means cheese that’s extra nice.
known to man." Tillamook is Cheddar cheese at its best. Always keep some on hand. You can use Tillamook for both cooking and eating.

It is important, when cooking cheese, that a low temperature be maintained. This will achieve best results. To avoid overcooking 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.

A recipe minus Tillamook cheese, is like a kiss without a squeeze.
Spanish Cheese Soup
Mrs. Theresa Owens, 1616 Carlton St., Berkeley, Calif.

- ¼ lb. bacon, cut small
- 1 large onion, cut small
- 2 bell peppers, minced
- 1 No. 2 can of tomatoes

Salt and pepper to taste
½ to ¾ lb of Tillamook cheese

Cut in small cubes

Fry the bacon, onion, and peppers together; add the tomatoes and seasonings to taste, and let cook gently about 20 minutes. Take from the flame and add the cheese. Let stand a few minutes before serving, keeping the soup hot but not allowing it to boil. Serve with hot toasted crackers or hot buttered toast.

Tillamook Shrimp Salad
Mrs. O. A. Aula, 1921 Willow St., Alameda, Calif.

- 1 can shrimp, cut in pieces
- 2 or 3 cooked celery roots or potatoes, diced
- 3 raw apples, diced
- ¼ lb. Tillamook cheese, diced

French dressing and mayonnaise
Lettuce or endive
3 or 4 hard-cooked eggs
Canned pimiento, diced
Sprig of parsley

Remove the black vein and cut each shrimp into 3 pieces. Put into a mixing bowl with the diced celery root, apples, and Tillamook cheese, and moisten with French dressing. Let stand at least an hour in a cold place, then drain off excess dressing and arrange the salad.
mixture on crisp lettuce or endive on individual plates or on a platter. Cover with mayonnaise and garnish the top with the hard-cooked eggs, chopped with the pimiento and a bit of parsley. If potatoes must be used, add chopped raw celery for flavor. Celery root is best.

Pineapple-Cheese Salad
Myrtle DeFriel, 6828 19th N. E., Seattle, Wash.

This pretty salad, gold and green in color, is especially nice for spring luncheons, but is excellent for any season of the year. It calls for:

1 small can crushed pineapple
1 c sugar
2 t granulated gelatine
½ c cold water

½ pt. whipping cream
1 c boiled salad dressing
½ lb. Tillamook cheese, put through food chopper
1 c walnut or pecan kernels

HEAT the pineapple and sugar together for about 3 minutes, or until the sugar is dissolved. Soak the gelatine in the cold water for 5 minutes. Add to the hot pineapple and stir until dissolved, then set pan into cold water and let cool. When the mixture begins to set, fold in the whipped cream and the salad dressing, the cheese and the nuts. Fill individual molds which have first been rinsed with cold water. Serve on crisp lettuce with mayonnaise or tea-room dressing (mayonnaise or boiled
dressing with about 1/3 as much whipped cream folded into it). Serves 8 to 12.

**Tillamook Cheese Cookies**

*Mrs. M. Calvert, Olympia, Wash.*

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>1 c butter</td>
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<tr>
<td>1 c grated Tillamook cheese</td>
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<tr>
<td>1 c granulated sugar</td>
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<tr>
<td>2 t lemon juice</td>
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<td>1 egg, well beaten</td>
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<tr>
<td>3 1/2 c flour</td>
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<tr>
<td>1/2 t baking powder</td>
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<td>1/8 t salt</td>
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**Cream** together the butter and cheese, add the sugar and cream again thoroughly. Add the lemon juice, beaten egg and flour sifted with baking powder and salt. Roll out 1/4 inch thick on a lightly floured board and cut in squares. Place a salted almond, a pecan or a slice of candied cherry in the center of each. Bake in a moderate oven (325 degrees to 350 degrees) 10 to 15 minutes.

**Toasted Cheese Rolls**

*Mrs. S. H. Myreboe, Box 151, Paulsho, Wash.*

<table>
<thead>
<tr>
<th>Ingredients</th>
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<tr>
<td>1 loaf of fresh white bread</td>
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<tr>
<td>Softened butter</td>
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<tr>
<td>2 c grated Tillamook cheese</td>
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<tr>
<td>1/2 t salt</td>
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<tr>
<td>Dash of cayenne</td>
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<tr>
<td>1 t prepared mustard</td>
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<td>3 T cream</td>
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**Cut** off the crusts of the loaf of fresh white bread, and cut lengthwise slices about 1/4 inch thick. Spread lightly with butter which has
been softened by creaming with a wooden spoon. Mix the cheese, seasonings and cream, and spread evenly on the buttered slices, then roll each slice lengthwise, like a jelly roll, wrap in a slightly damp cloth and place in the refrigerator for several hours. Just before serving cut the rolls into pieces 1 1/2 inches long and toast in the broiling oven or in an electric grill. Serve at once, with fruit salad and coffee for afternoon refreshments, or with tea or coffee or other beverage alone if desired.

**Tillamook Waffles**

*Mrs. Ray Nickerson, Box 87, Hughson, Calif.*

2 c flour  
4 t baking powder  
1/2 t salt  
2 eggs, separated  
1 1/4 c milk  
4 T melted shortening

Mix and sift the dry ingredients. Add the egg yolks and milk and beat hard. Add the shortening and fold in the beaten egg whites. Have ready thin slices of Tillamook cheese, cut across the loaf. After the correct amount of batter has been poured into the hot waffle iron, lay a slice of cheese on the batter, close the iron, and bake as usual. The cheese will be in the center of the waffle and cooked just right. Serve with butter and honey or maple syrup. These are delicious. To the cautious: It will not hurt
your new waffle iron to put in the slice of cheese as directed, for the batter envelopes the cheese before any of the oil cooks out.

**Ginger Cheese Muffins**  
Mrs. J. W. Dodd, Spokane, Washington

2 c flour, measured after sifting  
3 t baking powder  
1/4 t soda  
1/2 t ginger  
1/2 t salt  
1 egg, well beaten  
1/2 c milk  
1/2 c molasses  
1/2 c melted shortening  
2/3 c grated Tillamook cheese

SIFT together the flour, baking powder, soda, ginger and salt. (You may add 1/4 teaspoonful of ground cloves and 1/2 teaspoonful of cinnamon if you wish.) Combine the egg, milk, molasses and shortening in a mixing bowl and add the dry ingredients, beating only enough to obtain a smooth batter. Fold in the grated cheese. Fill well-oiled muffin pans 2/3 full and bake in a hot oven (375 degrees) 10 to 15 minutes. These are ever so good served with a fruit salad plate luncheon.

**Tillamook Cheese Cake**  
Mrs. Ted Measure, Sacramento, Calif.

Crust:  
1 pkg. zweiback  
2 T sugar  
2 T 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:
2 T flour
1 lb. Tillamook cheese, ground fine in food chopper
1/4 t salt
1 t vanilla
4 eggs, separated
1/2 pt. (1c) cream

Cream the cheese with the sugar until well blended, then add the flour, salt, 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 degrees) for an hour or more, until no depression is left when the center of the cake is touched with a 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.

Delicious Baked Corn
Mrs. J. R. Smith, Rt. 1, Sumner, Wash.

3 ears fresh corn
2 eggs, separated
1 T sugar
2 T melted butter
Salt and pepper to taste
1/4 lb. Tillamook cheese, cut fine
1 green pepper, minced

CUT the kernels from the ears of corn, scraping the cobs lightly to get all the milk. Add
the egg yolks, sugar, butter and salt and pepper and cook 10 minutes, stirring constantly. Add the cheese and the green pepper and cook, stirring until the cheese melts; then fold in the egg whites which have been beaten stiff, pour into a buttered baking dish and bake half an hour in a rather slow oven (325 degrees).

Tillamook Limas De Luxe
Stella Goslin, 7268 Sunset Blvd., Los Angeles, Calif.

2 c dry lima beans, cooked 1 small can button mushrooms, sliced
1/2 c minced pimientos 1 1/2 c thick white sauce
1/2 t salt 2 T tomato catsup
1 1/4 c grated Tillamook cheese 2 T melted butter

Mix together all the ingredients except the butter and the bread crumbs, being sure that the mixture is well seasoned. Put into a baking dish, cover the crumbs, which have been mixed with the melted butter, and bake half an hour in a moderate oven (350 degrees).

Tillamook Spinach Delight
Mrs. W. Amer, 2150 Fell St., San Francisco, Calif.

3 lbs. fresh spinach 1 c grated Tillamook cheese
5 eggs Salt and pepper to taste

Wash and pick over the spinach and put into a large kettle with no water added. The
moisture clinging to the leaves will be sufficient. Cover and cook slowly until tender, adding salt while cooking. When done, drain and chop medium fine. Melt the butter in a large frying pan and add the spinach. Beat the eggs light, add the cheese and seasonings, pour over the spinach and cook until the eggs are done, stirring lightly as they cook. Serve on a hot platter, garnished with triangles of buttered toast.

Casserole of Onions

Mrs. Olive V. Stowe, 207 W. Ave, 55, Los Angeles, Calif.

20 small white onions (or enough to fill casserole)
6 hard-cooked eggs
1 can of mushrooms, small

1 c grated Tillamook cheese
Buttered crumbs
White Sauce: 1 T butter, 1 T flour, ¾ c milk, seasonings

Peel the onions and boil them in salted water, uncovered, until tender. Cook the eggs hard. Drain the mushrooms and cut them small if desired. Grate the cheese, ready to use. Make the white sauce by melting the butter, adding the flour, then adding the milk and cooking until thick, stirring constantly. Season well with salt and pepper and add the mushrooms and the grated cheese. In a buttered casserole place first a layer of the boiled onions, then half of the hard cooked eggs which have been sliced, then half the cheese sauce. Repeat, using all
the ingredients. Cover with buttered crumbs and bake in a moderate oven (350 degrees) about 30 minutes, or until nicely browned. You will not know your onions when they are prepared in this way.

**Baked Beans Tillamook**


1 large can baked beans
1 large onion, minced
3 T syrup or molasses

Mix the beans, onion and syrup in a greased loaf pan. Spread the grated Tillamook cheese over the top, and over all lay the slices of bacon. Bake in a moderate oven (375 degrees) about 35 minutes. Serve with brown bread and a green salad and coffee for a delightful supper.

**Tillamook Cheese Vegetable Delight**

*Mrs. Wm. T. Bennett, Los Angeles, Calif.*

1 small can corn
1 small can peas
1 small can tomatoes
1 c cracker or bread crumbs
1 lb. Tillamook cheese

Into a buttered baking dish put a layer of corn, then a layer of peas, then a layer of tomatoes (strained if you prefer), and a layer
of cracker crumbs. Season lightly and add a generous layer of grated Tillamook cheese. Repeat the process until the dish is filled, pouring tomato juice over all and spreading grated cheese over the top. Sprinkle parsley, chopped fine, around the edge and dot the center with paprika. Bake slowly (at 325 degrees) for 1 hour and serve in the casserole.

Mock Veal Loaf

Mrs. C. W. Smith, 1924 42nd Ave., Oakland, Calif.

1 c uncooked Spaghetti, broken
1½ c grated Tillamook cheese
1 c walnuts, chopped medium fine
1 small onion, minced
Salt, pepper, paprika and sage to taste
2 eggs
2 T butter
½ c bread crumbs

COOK the spaghetti in boiling salted water for 20 minutes. Turn into a strainer and let cold water run through for a minute. Drain again, chop fine and add the grated cheese, walnuts, minced onion, seasonings and beaten eggs. Mix well, turn into a buttered loaf pan, cover with buttered crumbs and bake in a moderate oven (375 degrees) for about 40 minutes, or until nicely browned. Serve hot or cold.
Cheese Omelet

Mrs. Tillie Porter, 1020 S. Syracuse St., Portland, Oregon

3 eggs
¼ t salt
½ c rich milk
½ c grated Tillamook cheese

Beat together the eggs, salt and milk and pour into a hot buttered frying pan. Cook slowly, going around the edges frequently with a knife or spatula, lifting the omelet slightly. When fairly well cooked through, put into a hot oven or under the broiling flame to cook the top. Sprinkle the grated cheese over half the omelet, fold and serve immediately on a hot platter, garnished with jelly and strips of crisp bacon.

Macaroni Souffle With Shrimp Sauce

Mrs. G. A. Soule, Los Angeles, Calif.

1 c uncooked macaroni
1½ c hot milk
1 c soft bread crumbs
1 bell pepper
4 green onions
1 t chopped parsley
1½ c Tillamook cheese
1 t salt
¾ c melted butter
3 eggs, well beaten

Cook the macaroni in boiling salted water until tender. While it is cooking, add the hot milk to the bread crumbs and let soak. Put the pepper, onions, parsley and cheese through
the food chopper, using the fine knife, and add to the milk and crumbs with the salt and melted butter. When the macaroni is tender, drain, rinse well with cold water and add to the first mixture. Fold in the beaten eggs and bake 40 minutes in a buttered pan set in a pan of hot water, in a moderate oven (350 degrees). Turn out on a hot platter and serve with shrimp sauce, prepared as follows while the souffle is baking:

**SHRIMP SAUCE**

1 c shrimps  1 pt. hot milk
4 T butter  Seasonings
3 T flour

Remove the black vein from the shrimps and cut each one into 3 pieces. Melt the butter, add the flour and gradually add the hot milk, stirring constantly until smooth and thickened. Season well with salt, pepper and celery salt, add the shrimps and heat thoroughly before serving. The recipe serves 5 persons.

**Baked Halibut Au Gratin**

Mrs. Ray Gamble, Tacoma, Wash.

Slice of halibut about 1 1/2 inches thick  1 small can tomatoes
1 1/2 cube butter  1 small onion, minced

Wipe the slice of halibut with a damp cloth, salt it well and put into a small roaster or baking pan in which the butter has been
melted. (The piece of halibut may be larger; judge according to the number of persons to be served.) Pour over the fish the tomatoes, sprinkle with the minced onion and green pepper and season well with salt and pepper and Worcestershire or A-1 Sauce. Over all arrange the generous slices of Tillamook cheese and bake 45 minutes in a moderate oven (375 degrees).

**Tillamook Shrimp Rarebit Sandwich**

*Mrs. C. E. Dickson, Huntington Park, Calif.*

Cheese Sauce: 1/3 lb. Tillamook cheese, cut small; 1/4 c milk; salt and pepper to taste; dash of cayenne.

Shrimp Mixtures: 2 T melted butter, 1 c whole shrimps, 1 T chopped onion; 1 green pepper, cut in fine strips; 1 pimiento, cut in fine strips; 4 squares toasted whole wheat bread.

**FIRST** prepare a sauce, putting the chopped cheese with the milk into a double boiler and heating together until the cheese is melted and the mixture creamy. Season well. While this is heating, melt the butter and in it heat the whole shrimps (black vein removed first, of course) and the minced onion, together with the strips of bell pepper and pimiento. When ready to serve, place a spoonful of the shrimp mixture on each slice of toasted whole wheat bread and pour over all the cheese sauce. Serve at once, with forks.
Salmon Tillamook
Mrs. Joe Bretz, 1628 E. Heroy Ave., Spokane, Wash.

2 c thick white sauce, well seasoned
1 can tomato soup
1 lg. can salmon, flaked, or equal amount cooked salmon
1 ½ c grated Tillamook cheese
2 ½ c corn flakes
4 hard-cooked eggs
3 T butter

Mix together the white sauce, tomato soup, flaked salmon (all bone and skin removed, of course), and 1 cupful of the grated cheese. Crush the corn flakes and add about 2/3 of them to the above mixture. Cut the hard-cooked eggs in medium-sized pieces and add, mixing all lightly together. Put into a buttered casserole, cover with the remaining corn flakes and cheese and dot with the butter. Bake in a moderate oven (350 degrees) for about 45 minutes, or until nicely browned. Serves 5 persons generously.

Tillamook Pie

Rich biscuit dough or pie crust
1 c flaked tuna or salmon
6 hard-cooked eggs, sliced
2 medium-sized tomatoes, peeled and sliced
1 c thick white sauce, well seasoned
1 c grated Tillamook cheese
Salt and pepper

Line a deep pie pan with the pastry; in it place first a layer of flaked fish, then one of
sliced egg and then one of sliced tomatoes, seasoning each layer with salt and pepper. Repeat until all ingredients are used. Over all pour the white sauce to which 2/3 cupful of the grated cheese has been added. Roll out the remaining pastry and sprinkle with 1/3 cupful of grated cheese. Roll again lightly to press the cheese into the dough, then cut into strips about half an inch wide and make a lattice top for the pie. Put into a hot oven (450 degrees) for 10 minutes, then reduce the heat to 350 degrees and bake about 30 minutes longer, or until the crust is a pretty golden brown and the pie is thoroughly heated through.

A Dinner In One
Mrs. Geo. Wissinger, 2515 Harrison St., Milwaukie, Oregon

Small piece of suet  
1/2 lb. ground round steak  
1/2 green pepper, cut fine  
1/2 c tomato juice  
Sliced raw potatoes  
Tillamook cheese, diced or grated  
1/2 c raw rice, soaked  
Diced raw carrots  
Fresh or canned peas  
Onions sliced thin  
Canned tomatoes  
Seasonings

In a hot frying pan heat the suet and in it cook the minced green pepper gently for a few minutes. Add the hamburger and cook about 10 minutes, stirring occasionally, until the meat is well seared. Add the tomato juice and cook until thoroughly heated through. Now, in a
buttered casserole or deep baking dish place a layer of raw potatoes, sliced thin. Sprinkle with salt and pepper. On top of this spread a layer of the diced or grated cheese, then a scant layer of raw rice, which has been well washed and soaked in cold water. Next comes a layer of carrots, diced fine, a layer of peas, a very thin layer of onions and then the hamburger, each layer being well seasoned with salt and pepper. Over all pour canned tomatoes to moisten the entire dish, cover, and bake in a rather hot oven (375 degrees) for an hour, or until all the vegetables are tender. Keep the lid on the casserole until the last few minutes, so that it will steam thoroughly. Serve this with hot rolls, a salad of lettuce with French or Thousand Island dressing and a simple dessert and you have a most satisfying meal. It is really better than it sounds.

Tillamook Tamale Pie

Mrs. C. F. Brent, 616 Hillsborough St., Oakland, Calif.

2 cans corn
2 cans chicken tamales, cut up
2 T butter

1/2 c fine bread crumbs
1/2 c grated Tillamook cheese
Salt and pepper to taste

Mix all ingredients together, reserving enough of the bread crumbs and grated cheese for sprinkling the top. Put into buttered rame-
kins 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 degrees) when the cheese will be melted and the dish ready to serve. It is delicious.

Tillamook Italian
Fern Butcher, 302 Twelfth St., Portland, Oregon

This recipe makes a large quantity and it may be divided if desired. The dish is, however, excellent when reheated for the second day, and so it is advisable to make the full amount. It requires:

- 4 c cooked spaghetti
- 2 can mushroom sauce
- 4 thin slices bacon, diced
- 1/2 t ground cloves
- 1 medium onion, minced
- 2 c grated Tillamook cheese
- 1 clove of garlic, minced
- 1/2 lb. ground liver
- 2 can tomato soup
- 1/2 lb. ground round steak
- 1 lb. fresh mushrooms
- 1 lb. fresh mushrooms

FRY the bacon, add the minced onions and garlic and let cook gently until light brown. Add to the tomato soup and mushroom sauce which are heating in a large sauce pan, add the ground cloves and let simmer for 15 minutes. Fry the ground liver and round steak in the same frying pan in which the onion and garlic were cooked, seasoning with salt and pepper. Wipe the fresh mushrooms with a dry cloth and fry them in butter for 10 minutes. Put the hot cooked spaghetti into a baking dish or deep hot platter, pour over it the prepared sauce and the
mushrooms and add the grated cheese, mixing all thoroughly together. Scatter the cooked liver and round steak over the top and serve at once, very hot, or reheat when wanted if the dish is prepared ahead of time. When reheating the second day it may be necessary to add a little beef stock or chicken broth to moisten the mixture.

**Tillamook Spanish Noodles**  
Mrs. B. L. Boswell, Bremerton, Wash.

| ¾ lb. fresh pork, cut from shoulder | 1 med. sized onion, minced |
| 2 T butter | Salt, pepper and paprika |
| 2 T flour | 2 c cooked noodles |
| 1 pt. can tomatoes, sieved | ½ lb. Tillamook cheese, cut fine |

Cut the pork into small pieces and fry in a little butter until tender. Make a tomato sauce by heating together the butter and flour and adding the tomatoes which have been put through a sieve. Cook, stirring until smooth and slightly thickened, then add the minced onion and seasonings to taste. Butter a baking dish and put the noodles into the bottom of it. Spread the cheese over the noodles, then add the pork and finally cover all with tomato sauce and bake for 20 minutes in a hot oven (400 degrees). Serve with bran muffins and grapefruit salad for a complete and hearty dinner.
Tillamook Oven Special
Mrs. O. F. Dryer, 712 Ramage St., West Hollywood, Calif.

½ lb. Tillamook cheese, grated
1 large carrot, grated
1 large apple, grated
1 c cracker crumbs

1 egg, beaten
5 slices pineapple and ½ c pineapple juice
1 large, thick slice boiled ham
½ c orange juice

Mix together the cheese, carrot, apple, cracker crumbs, egg, and pineapple juice. In the bottom of a buttered baking dish or oven-glass pie plate place a layer of this mixture; lay the slice of ham upon it and cover with the remainder of the mixture. Cover and bake in a slow oven (325 degrees) until slightly browned, then uncover, moisten with the orange juice, and garnish with one slice of pineapple cut into quarters. Bake about 20 minutes longer. Serve in the baking dish, or remove to a hot platter, garnish nicely with the remaining pineapple slices and serve with hot rolls and coffee, tea or hot chocolate.

Tillamook Meat Loaf
a la Delmonico
Mrs. Dedie Marks, 1519 S. Manhattan Pl., Los Angeles, Cal.

Make your favorite meat loaf—a mixture of 1/3 pork and 2/3 beef, or veal and beef, or chicken is fine. Season well, adding a bit of minced garlic if liked, a tablespoonful of
onion juice, and ½ cupful of grated Tillamook cheese. Shape into a loaf in the center of a good-sized deep pan, which has been well greased. Baste with hot water in which a spoonful of butter has been melted and put into a hot oven (375 degrees). When the liquid in the pan begins to brown, place a mound of tiny raw potato balls at one side (either those scooped out with a ball cutter, or small new potatoes may be used) and at the other side place a mound of tiny raw white onions. Have fresh green peas, carrots and string beans cooked separately. Fifteen minutes before the loaf is done, cover the top with buttered crumbs and a generous sprinkling of grated Tillamook cheese. When done, take up the loaf on a hot platter, garnish the top with a strip of crisp bacon for each serving, arrange the cooked vegetables in the mounds around it, and keep very hot while making gravy of the liquid left in the baking pan. Thicken this liquid with a little browned and a little white flour, adding more hot water and some bouillon extract if needed for added flavor. Add a few sliced mushrooms and some ripe olives also. A more elaborate loaf is topped with a very thin layer of baking powder biscuit dough made almost as thin as waffle batter and covered with grated cheese.
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