whatever you cook...

the Natural Goodness of Tillamook always comes through

11 thrilling new Tillamook Recipes
TILLAMOOK E-Z PIZZA

Quarter to Serve as an Appetizer... Serve Full-Size as a Snack

3 hamburger buns or
   English muffins

1/2 lb. Tillamook Cheese
   Salt
   Paprika
   Butter
   Oregano

1 8-ounce can
   tomato sauce
   Anchovies, Mushroom Slices, Salami
   or other Cooked Meat

Split buns, toast and spread with butter.
Cut Tillamook in narrow strips. Place criss-cross
on buns. Season tomato sauce with salt, paprika and
oregano. Spread on buns. Add anchovies or other
topping. Broil or bake at 400° till Tillamook
is melted. Serve hot. Serves 6 as snack.

NOTE: To make full-size pizza, roll biscuit or yeast
dough 1/4-inch thick. Place in 8-inch round pans and
top with tomato sauce, Tillamook and trimmings as
directed above. Bake at 425° till dough is done,
about 25 minutes.

TILLAMOOK ALL-WESTERN SALAD

A Masterpiece of Simplicity

1 cup grated Tillamook Cheese
1 cup chopped filberts
   or walnuts
1/4 cup sour cream
8 fresh or canned
   pear halves
   Orange juice
1/2 pound Malaga or
   other red grapes
   Salad greens

Combine Tillamook, nuts and
sour cream. Arrange pear halves,
cut side down, on salad greens.
Sprinkle with orange juice.
Spread Tillamook and nut mixture
over pear halves. Stud with halved,
seeded grapes. Serves 4.

For further information
or additional recipes, write

Tillamook County Creamery Assn.
Tillamook, Oregon
TILLAMOOK PUFFS

Wonderful Hot Hors D'OEuvre...
Good Served with Soup or Salad, Too

2 egg whites
Dash of salt
1 cup grated Tillamook Cheese
1 teaspoon prepared mustard
24 crackers

Beat egg whites with salt till stiff. Fold in Tillamook and mustard. Spread lightly on crackers. Broil till puffed and lightly browned.

TILLAMOOK POTATOES ON THE HALF SHELL

Like the Best Chefs Make Them

3 large baking potatoes
1 cup grated Tillamook Cheese
1/2 cup commercial sour cream
Salt and pepper to taste
2 tablespoons chopped chives
4 strips bacon, cooked and crumbled

Bake potatoes at 400 degrees till done. Cut in half lengthwise. Scoop out center, leaving skin intact. Mash potatoes till fluffy. Fold in remaining ingredients and pile into potato shells. (This may be done well ahead of time.) Bake at 400° 20 minutes. Serves 6.

TILLAMOOK CHEESE CLAM RAMEKINS

Two Western Favorites Together

1 cup grated Tillamook Cheese
1/2 cup fine bread crumbs
1/2 cup rich milk
3 tablespoons butter
1 onion, chopped
2 7-ounce cans minced clams, undrained
2 eggs, beaten

Mix Tillamook and bread crumbs, and reserve. Cook onion in butter till clear. Combine with milk, clams and eggs. Pour into 6 individual ramekins or baking shells. Top with Tillamook and crumbs. Bake at 400° till browned, about 20 minutes. Serves 6.
TILLAMOOK MACARONI AU GRATIN

The Best Yet

1 8-ounce package macaroni
1 can condensed cream of celery soup
1 cup cream or evaporated milk
1 1/2 cups grated Tillamook Cheese
1 teaspoon prepared mustard
Salt and pepper to taste
1/4 cup finely crushed cracker crumbs
2 tablespoons butter


TILLAMOOK MEAT LOAVES

Individual Loaves with Cheese Middles

1 pound ground beef
1/2 cup fine dry bread crumbs
1 egg
1/2 cup catsup
1 teaspoon salt
1 onion, chopped fine
1 1/2 cups grated Tillamook Cheese
1 teaspoon prepared mustard

Combine ground beef, bread crumbs, egg, catsup and salt. Shape into 8 oblong patties. Mix Tillamook, onion and mustard and spread in center of 4 of the patties. Top with remaining 4 and press edges together well. Arrange in shallow baking dish. Bake at 325 degrees 25 minutes. Serves 4.

TILLAMOOK CHEESE SAUCE

Always Satin-Smooth, To Top Vegetables, Spaghetti, Meat or Fish Loaves

1/4 cup flour
1/4 cup butter
2 cups milk
1 cup grated Tillamook Cheese
1/2 teaspoon salt

Melt butter. Blend in flour well. Add milk, cheese and salt. Cook over low heat, stirring constantly, until thickened. Notice how perfectly Tillamook melts!
**TILLAMOOK LASAGNE**

New, Easy Way with This Popular Dish

2 pounds ground beef  
1 cup minced onion  
1 clove minced garlic  
1 No. 2 1/2 can tomatoes  
2 8-ounce cans tomato sauce  
1 teaspoon salt  
1 teaspoon oregano  
1 12-ounce package lasagne  
1 lb. Tillamook Cheddar Cheese (sliced)


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**TILLAMOOK GOLD 'N GREEN NOODLES**

A Casserole That's Nice Enough for Company

1 8-ounce package noodles  
1 pkg. frozen broccoli or 1 bunch fresh, cooked and drained  
1 cup diced, cooked chicken or turkey  
1 cup grated Tillamook Cheese  
1/2 cup mayonnaise  
1 1/2 teaspoons prepared mustard

TILLAMOOK CHERRY COBBLER

Better Than Pie 'N Tillamook, Yet

Filling:
3 cups pitted tart cherries
(2 No. 303 cans) and juice
1 cup sugar
3 tablespoons flour
Mix sugar and flour. Add cherries and juice. Bring to boil, stirring constantly. Pour into 8-inch square baking pan.

Topping:
½ cup grated Tillamook Cheese
1 ½ cups biscuit mix
½ cup sugar
1 egg, beaten
½ cup cream
1 teaspoon grated orange rind
½ cup chopped nuts
Combine all in mixing bowl. Stir gently with fork just until blended. Spread over hot cherry mixture. Bake at 400° until toothpick inserted in top comes out clean, about 25 minutes. Serves 6 to 8.

An Age and Package for every taste . . .
Medium . . . if you like mild but full-flavored cheese.
Sharp . . . if you like lots of flavor . . . especially good for cooking.

Always cook with
Tillamook

the Prize Winningest
Natural Cheddar Cheese