Notice how wonderfully smooth and creamy Tillamook Cheese melts in these recipes. And notice, too, what a delicious tang Tillamook adds to the other ingredients. It's no wonder that Tillamook, the premium quality cheese, is this year's National Champion Cheddar.*

* At the annual cheese scoring contest held at Waterloo, Iowa, Tillamook won 1st, 2nd, 3rd and 5th prizes!
Pizza Pie

\[
\begin{align*}
\frac{1}{4} \text{ Cup Grated Tillamook Cheese} & \quad 1\frac{1}{2} \text{ cups biscuit mix} \\
\frac{1}{4} \text{ Teaspoon garlic salt} & \quad \frac{1}{2} \text{ to } \frac{2}{3} \text{ Cups milk}
\end{align*}
\]

Add grated Tillamook Cheese and garlic salt to biscuit mix. Add milk gradually and stir until flour is moistened. Knead lightly on floured board and roll to about \(\frac{1}{8}\)-inch thickness. Fit into a 9-inch pie pan or shallow casserole.

1 Pound hamburger \quad \frac{1}{4} \text{ Teaspoon ground sage}
\frac{1}{4} \text{ Cup finely chopped onion} \quad 1 \text{ Cup grated Tillamook Cheese}
2 Tablespoons cooking oil \quad 2 \text{ Cups drained canned tomatoes}
1 Teaspoon salt \quad \frac{1}{8} \text{ Teaspoon pepper}

Cook hamburger and chopped onion in oil until meat is brown and onion is tender. Add salt, pepper and ground sage. Spread mixture over dough. Sprinkle with cheese. Arrange tomatoes on top. Bake in hot oven (425°F.) 20 to 25 minutes. Serve hot.
**Tillamook Toast Treat**

6 Slices bread
6 Slices large tomato
Salt

Tillamook, large tomato, Chili powder

Toast bread, lay side by side on cookie sheet. Put one slice Tillamook, then one slice of tomato on each piece. Sprinkle liberally with chili powder and a little salt. Bake in 375° oven about 12 minutes.

---

**Tomato-Crab Bake**

1 Tablespoon butter
1/2 Cup soft bread crumbs
2 1/2 Cups thin spaghetti, broken
1 Can condensed tomato soup
1 Soup can full of rich milk or light cream

1 Cup flaked crab meat (6 1/2 oz. can)
1 Cup grated Tillamook Cheese
1/4 Cup minced green pepper
1 Tablespoon minced onion
1/2 Teaspoon salt
Dash of dried thyme

Melt butter in small saucepan; toss with bread crumbs; set aside. Cook Spaghetti as package directs; drain. In 2 quart casserole, combine spaghetti with soup, milk and other ingredients. Top with crumbs. Bake at 350° F., for 45 minutes.
Corn and Cheese Casserole

1 Cup canned corn
1 Cup grated cheese
¼ Teaspoon Worcestershire sauce
2 Tablespoons chopped green peppers
2 Egg yolks
2 Cups scalded milk
1 Cup bread or cracker crumbs
½ Teaspoon salt
1 Tablespoon melted shortening
2 Egg whites

Combine all ingredients except eggs and milk. Beat egg yolks and add, along with milk, to other mixture. Fold stiffly beaten egg whites into yolk mixture. Place in greased baking dish and oven-poach in a moderate oven, about 350° F. for 40 minutes. Serves 5 or 6.

Tillamook Spread

1 Pound grated Tillamook
½ Bell pepper, cut fine
1 Can tomato sauce, 8 oz.
½ Cup salad oil
4 Green onions, cut fine
1 - 2 Oz. bottle green stuffed olives, sliced

Mix well. Keep covered in refrigerator. To serve, spread generously on rolls and heat in oven until spread is melted.
Carrot Ring

2 Cups cooked shredded carrots (save carrot liquid)  
1 Cup soft bread crumbs  
1 Teaspoon salt

Put carrot liquid in cup and fill with milk. Add cheese to cooled carrots. Add yolks, salt and onion. Fold stiffly beaten whites into mixture. Pour into well oiled ring mold. Cook at moderate temperature—350° for 45 minutes.

Cheese-Tuna Delight

2 Tablespoons butter  
2 Tablespoons flour  
½ Teaspoon wet mustard  
1 Egg, beaten slightly  
½ Teaspoon Worcestershire sauce  
1 Cup grated Tilla-mook Cheese

Melt butter, saute onion. Add flour, seasonings, tomatoes, cheese and egg. Cook for just a few minutes. Heat milk to scalding point and add to other ingredients. Then add can of tuna (including oil), let simmer for five minutes. Serve over rice or noodles or on toast.
Baked Macaroni and Cheese

1½ Cups cooked macaroni
1 Tablespoon chopped onion
1 Cup grated Tillamook Cheese
2 Eggs, well beaten
1 Cup soft bread crumbs
1 Tablespoon chopped green pepper
1½ Cups milk
1 Tablespoon butter

Combine all ingredients and season to taste with salt and pepper. Pour into well greased baking dish. Sprinkle paprika over top. Set in a pan of warm water and bake in a moderate oven for 45 minutes.

Tillamook Bridge Sandwich

1 Can Tuna (solid pack)
Dash of Worcestershire sauce
6 Generous slices of Tillamook Cheese
6 Slices bacon
6 English muffins
1 Tablespoon lemon juice
13 oz. package of cream cheese
2 Large tomatoes

Mix tuna with cream cheese, add lemon juice and Worcestershire sauce. Cut muffins in half and spread with mixture. Add generous slices of Tillamook, then a slice of tomato, top with bacon. Broil till Tillamook has melted and bacon is crisp. Serves 6.
Pineapple Salad With Tillamook Cheese

1 Large can pineapple
1 Egg
1 Tablespoon sugar
2 Tablespoons flour
1 Tablespoon lemon juice
1/4 Pound Tillamook cut in small cubes
1 Doz. marshmallows cut in small pieces
1/4 Cup whipping cream

Mix flour, sugar, lemon juice and slightly beaten egg. Pour into pineapple juice and cook until thickened, stirring constantly. While still warm but not hot, add whipped cream and mix with diced pineapple, marshmallows and cheese. Chill and serve. A few nutmeats may be added.

Cheese N' Tomatoes

6 Large tomatoes
Salt and Pepper
Tillamook Cheese, cut in spears
Garlic salt
Chopped ripe olives (if desired)
Parsley garnish

Wash tomatoes and dry well. Cut in half and sprinkle with salt and pepper and a little garlic salt. Let stand for fifteen minutes. Insert spear of Tillamook Cheese well into each pulpy section of tomatoes and place under broiler. Broil about fifteen minutes or until cheese is thoroughly melted and bubbly. Garnish with parsley and serve. Variation: sprinkle chopped ripe olives on top. Serves 6 to 8.