**Food for Fun**

**HEAR THE TILLAMOOK KITCHEN**

**Saturday Morning—10 o’clock**

with Bennie Walker and The Tillamook Dairy Maid

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<th>City</th>
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TILLAMOOK is the word for cheese quality... ask for Tillamook and be sure of wholesome goodness... rich, racy flavor... creamy, easy-melting texture.

Outdoor Meals in Vogue Again

Favorite picnic grounds beckon... back yards invite! Good food is the keynote when it comes to enjoying the out-of-doors anywhere! Whether it be a plate of cold cuts... or a casserole dish you’d like to carry hot to the picnic spot... or a salad that can do honors as the main dish... here is a collection of good recipes that will make a gala occasion of the affair!

As always, you can depend on real Tillamook Cheese to lend rich, delicious cheese flavor to every combination... and it's a very real help when meat is scarce because Tillamook is so rich in protein. The food substances of nearly five quarts of fresh, rich whole milk... Oregon’s Grade 1 milk... go into every pound of Tillamook Cheese. Ask for it—and Look for Tillamook on the Rind.

—THE TILLAMOOK DAIRY MAID
**RIBBON SANDWICHES**

12 slices bread, trimmed
2 tomatoes thinly sliced
Mayonnaise or salad dressing
Crisp lettuce
1 lb. Tillamook, grated
1 tablespoon prepared mustard

Put sandwiches together in stacks of four. On bottom slices spread with salad dressing and a layer of tomato slices. Spread under side of next slice with salad dressing and set on top of tomatoes. Spread with more salad dressing and arrange crisp lettuce over this slice and top with another salad dressing spread slice. On this spread a mixture of Tillamook cheese that has been thoroughly creamed and thinned with salad dressing to spreading consistency. Top with fourth slice and spread top with more of the cheese spread. Chill and slice each stack into four strips. 12 sandwiches; serves 6.

**TILLAMOOK BEAN CAKES**

2 cups cooked lima beans
1 small chopped onion
1 cup grated Tillamook
1 tablespoon melted drippings
1 tablespoon flour
Salt and pepper to taste
2 eggs, separated
Fine cracker crumbs

Drain all liquid from beans and mash. Add chopped onion, grated Tillamook, drippings, flour and seasonings. Heat in a little shortening in frying pan over low heat stirring constantly. Add the beaten egg yolks and cook slowly five minutes longer. Chill. Form into patties, dip in slightly beaten egg whites, roll in crumbs and fry on both sides until brown. Serves 6.

**MIXED VEGETABLE SCRAMBLE**

1 8-oz. pkg. noodles
1 lb. ground beef
3 tablespoons drippings
4 tablespoons flour
1/4 teaspoon chili powder
2 cups tomato juice
1 cup grated carrot
1 cup grated turnip
1/4 cup grated onion
2 teaspoons salt
1/4 teaspoon pepper
1 cup grated Tillamook

Cook noodles in salted water until tender; drain. Cook beef in drippings until lightly browned. Add flour, seasonings and vegetables; add tomato juice and simmer 20 minutes. Serve over hot cooked noodles. Top with grated cheese. Serves 6.
TILLAMOOK PICNIC SANDWICH SPREAD

1 lb. Tillamook cheese 1 teaspoon celery salt
1 small jar stuffed olives 2 tablespoons celery dressing
1 small onion, minced Salad
1 green pepper, minced Lettuce

Mash and cream the Tillamook and thin with brine from olives. Add chopped olives and remaining ingredients except the lettuce. Mix until smooth. Make sandwiches with plenty of crisp lettuce between. Makes 12 double sandwiches.

SPAGHETTI LUNCHEON SOUP

1 quart milk, scalded ½ teaspoon paprika
4 oz. elbow macaroni 1 tablespoon tomato catsup
½ cup grated Tillamook 1 teaspoon Worcestershire
½ teaspoon celery salt 2 cups milk
1 teaspoon salt Garnish toast squares
2 eggs, beaten

Combine the quart of milk and the macaroni or spaghetti in saucepan and cook until spaghetti is soft (about 15 minutes), stirring frequently. Add Tillamook, celery salt and salt. Add a small amount of the hot mixture to eggs and add eggs to spaghetti mixture, stirring constantly and cook 2 minutes longer. Add rest of ingredients and heat thoroughly. Pour into soup bowls and garnish with toast squares. Serves 4 to 6.

SPANISH CASSEROLE

4 tablespoons oil or drippings 2 cups cooked noodles
2 large onions, finely chopped ½ teaspoon each garlic, salt
¾ lb. lean shoulder of pork, cut in 1-inch cubes 1 teaspoon salt
½ cup chopped green pepper ⅛ teaspoon pepper, paprika
1 or 2 chopped pimentos 1 can tomato soup
1 cup water
1 cup grated Tillamook

Use frying pan with tight cover and in it brown the onions in the oil or drippings. Add meat, green pepper, pimento and seasonings and brown slightly. Then add soup, water and noodles. Cook very slowly for 1 hour. Fold in Tillamook and serve with green salad. Serves 6.
FLOWER GARDEN CHEESETTES

<table>
<thead>
<tr>
<th>Flower Garden Cheesettes</th>
<th>1 cup sifted emergency flour</th>
<th>1/2 teaspoon salt</th>
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<tr>
<td></td>
<td>1 1/2 teaspoons baking powder</td>
<td>1/2 tablespoons shortening</td>
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<td></td>
<td>2 teaspoons minced parsley</td>
<td>1/2 cup grated Tillamook</td>
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<td></td>
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<td>1/2 cup milk</td>
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<td>2 tablespoons melted shortening</td>
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Sift together flour, baking powder and salt. Mix in parsley. Cut in shortening and add half the cheese. Add milk to make soft dough. Turn out on lightly floured board and knead, not more than 20 times. Roll out into sheet 9 inches long and 1/4-inch thick. Spread with melted shortening (butter or substitute preferred) and sprinkle with remaining cheese. Roll up like jelly roll and seal edge. Cut into 1/2-inch slices and place three slices in greased 3-inch muffin pans, setting slices on edge and letting their sides overlap. Bake in hot oven about 12 minutes. Makes 6 cheesettes.

PICNIC SALAD

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<th>Picnic Salad</th>
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<tr>
<td>1 pkg. (8-oz.) elbow or shell macaroni</td>
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<tr>
<td>1/2 cup salad dressing</td>
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<tr>
<td>1/2 teaspoon celery salt</td>
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<tr>
<td>1 teaspoon salt</td>
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<tr>
<td>1 cup Tillamook cut in slivers</td>
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<tr>
<td>1/2 cup diced celery</td>
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<tr>
<td>2 tablespoons French dressing</td>
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<tr>
<td>1/4 teaspoon prepared mustard</td>
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<tr>
<td>1 cup shredded carrots</td>
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<tr>
<td>1/2 green pepper chopped</td>
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<tr>
<td>1 small onion, minced</td>
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Cook macaroni in salted water until tender. Drain and rinse. Meantime, combine rest of ingredients and add to macaroni when chilled. Serve on lettuce or watercress. Serves 4.

RICE CRUMBLE

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<th>Rice Crumble</th>
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<tr>
<td>1 cup washed rice</td>
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<tr>
<td>1 can condensed mushroom soup</td>
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<tr>
<td>1 tablespoon minced parsley</td>
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<tr>
<td>1 1/2 cups milk</td>
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<tr>
<td>3/4 teaspoon salt</td>
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<tr>
<td>7-oz. can flaked tuna or other seafood</td>
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<tr>
<td>1/2 cup grated Tillamook Buttered bread crumbs</td>
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Steam rice for one hour in 1 1/2 cups salted water in tightly covered pan. Combine soup, milk and salt. Arrange rice in greased casserole. Distribute fish over the rice and top with grated cheese. Pour soup mixture over all and top with crumbs. Bake in moderate oven (350°) 25 minutes. Serves 4.
**FRANKFURT SUPPER DISH**

1 cup barley  
1 1/2 cups boiling water  
1 teaspoon salt  
2 tablespoons butter or substitute  
1 tablespoon flour  
3/4 teaspoon salt  
1/4 teaspoon paprika  

1 1/2 cups tomatoes, cooked thick  
1 cup cooked string beans  
1/2 cup grated Tillamook  
1 cup chopped frankfurters, weiners or other luncheon meat

Put barley into boiling salted water, cover tightly and set over very low heat for 1 hour. Make a sauce by melting butter in top of double boiler, blending in flower, salt and paprika. Stir in thick tomato pulp. Cook until quite thick, stirring constantly. When barley is tender, add it along with the beans, Tillamook and meat to the tomato sauce and serve at once or it may be turned into a casserole and re-heated in the oven. Serves 5 or 6.

Bennie Walker says:

You can make Tillamook Cheese go further in toasted cheese sandwiches if you'll grate it first and spread the bread with the grated cheese. Only who wants to make such a good thing spread out that far!

**TILLAMOOK CRAB DELIGHT**

1/2 cup green pepper, chopped  
2 tablespoons drippings  
2 tablespoons flour  
1/2 teaspoon dry mustard  
1/4 teaspoon salt  
Dash of cayenne pepper  
1 cup grated Tillamook  

1 cup cooked (or canned tomatoes)  
1 egg slightly beaten  
1/4 cup hot milk  
1 can crabmeat or other seafood

Cook green pepper in drippings five minutes; blend in flour, add seasonings and tomatoes and cook until thickened. Add cheese, stirring in well, then beaten egg and cook two minutes. Blend in hot milk and flaked crabmeat and serve on crackers or rounds of toast. Garnish each serving with additional grated Tillamook. Serves 6.

Bennie Walker says:

Tillamook Cheese sauce in place of butter for dressing mashed or baked potatoes is the prize package.
TOMATO CHEESE SALAD

1 package lemon gelatin
1 can condensed tomato soup
1/4 cup vinegar
1/2 teaspoon salt
1/8 teaspoon pepper
1/2 cup diced Tillamook
1/2 cup diced ham
1/2 cup diced celery

Heat tomato soup and seasonings to boiling point; stir in lemon gelatin and chill until mixture begins to thicken. Add Tillamook cheese, ham and celery and pour into individual molds. To serve garnish with slices of hard-cooked egg. Serves 6.

Bennie Walker says:

A zippy Tillamook Cheese sauce (with Worcestershire and a dash of mustard and Tabasco) served over hard cooked egg halves is my idea of a swell supper dish.

WAFFLE SUPPER

2 cups sifted emergency flour
3 teaspoons baking powder
1 teaspoon salt
3 eggs
1 1/2 cups milk
6 tablespoons melted shortening
2 lbs. fresh asparagus
6 hard-cooked eggs
12 slices crisp bacon or sausages (if desired)

TILLAMOOK CHEESE SAUCE:

1 cup grated Tillamook
1/2 cup milk
1 teaspoon Worcestershire

Sift together, flour, baking powder and salt. Add eggs and milk and beat until smooth. Add melted shortening. Bake waffles and keep hot.

Wholesomeness is the word for Tillamook. Only the finest of milk—Oregon's Grade 1—goes into real Tillamook Cheese. Absolute cleanliness through the dairies, through the cheese kitchens to your table, is another reason for Tillamook's wholesomeness. When you buy—Look for Tillamook on the Rind!

You can depend on Tillamook Cheese

Tillamook is a truly wholesome cheese! It's made from pure, wholesome milk from tested dairy herds!

Tillamook has that rich, racy flavor that is a joy to cook with . . . it's aged just right for all around use.

Tillamook has that creamy smooth texture that melts so easily . . . so smoothly in cookery . . . because it's carefully made.

You'll enjoy every bit of Tillamook Cheese . . . and you can depend on getting real Tillamook every time you buy—just Look for Tillamook on the Rind!

The Tillamook County Creamery Association
Tillamook - Oregon