A collection of tested TILLAMOOK CHEESE Recipes to help you enjoy the wide variety of its uses, from hurried snack to formal dinner.
Q. What is “natural” cheese?
A. Natural cheese is cheese made only at low temperature, and which goes to market exactly as it is originally made, never processed, never re-worked nor re-cooked. Tillamook Cheese is a natural cheese.

Q. Why is Tillamook Cheese so wholesome?
A. Because every pound of Tillamook Cheese contains the food values of nearly five quarts of fresh, rich, whole milk!

Q. Is Tillamook Cheese ever made from skimmed milk?
A. Never! Tillamook is made only from fresh, whole milk... milk with the cream left in! That’s why it is always rich and smooth and creamy in texture.

Q. What makes that fine flavor that distinguishes all Tillamook Cheese?
A. The long experience and skill of the famous cheese-makers of Tillamook, working with the fine, rich milk from sleek Tillamook herds.

Q. Why is “natural” cheese recommended especially for cooking?
A. Because when you choose a natural cheese, which Tillamook is, you get a cheese that will melt readily at moderate heat, because it has not undergone a blending and re-cooking process that might toughen it. Because Tillamook is a fresh, natural cheese, it always blends smoothly and insures a delicate texture in all types of cooked dishes.

Q. Is this claim to superiority of genuine Tillamook Cheese generally recognized?
A. Yes, indeed! For many years this fine cheese has been carrying off all the first prizes for Tillamook at every state fair on the Pacific Coast!

Q. But how can the average consumer get this prize-winning quality in cheese?
A. Simply — Look for “TILLAMOOK” on the rind of the cheese you buy!

Q. ... and now, what would you like for dinner?
A. The next pages hold the answers!
snacks and appetizers

WELSH RABBIT
(With imagination you can make a dozen dishes from this)

First, made with Milk

1 tablespoon butter
1 teaspoon cornstarch
½ cup top milk
¼ teaspoon salt
½ pound Tillamook Cheese cut small
¼ teaspoon dry mustard
Few grains cayenne
Toast or crackers

Melt butter, add cornstarch and stir until well mixed. Add milk gradually, stirring constantly. Cook 2 minutes. Set over hot water and add Tillamook Cheese, stirring until cheese melts. Add seasonings and serve on toast or crackers.

For a nice variation: add 1 can condensed tomato soup to this recipe when cheese is melting.

Now, try this with Beer

1 tablespoon butter
½ pound Tillamook Cheese, cut small
¼ teaspoon salt
2 teaspoons Worcestershire Sauce
¼ teaspoon mustard
Few grains cayenne
½ to ½ cup lager beer
1 egg, slightly beaten

Use double boiler. Melt butter; add Tillamook and seasonings. When cheese is melted, add beer gradually, stirring until smooth. Then add beaten egg. Serve on toast or crackers.

And a variation

For Kidney Bean Rarebit: Add 1 can well-drained Kidney Beans to either of above recipes and heat through before serving.

EMERGENCY SNACK

(Makes a good lunch as well as a bedtime snack)

4 slices bread, toasted on one side
1 cup grated Tillamook Cheese
3 slices chopped bacon
Ripe olives

Mix Tillamook and chopped bacon and spread on untoasted side of bread. Garnish with ripe olives—three or four to a sandwich—and set in broiler until bacon is cooked and cheese is melted.
**PASTRY SURPRISES**

(A different kind of Canape—do save this pastry recipe!)

2 cups cake flour; 1/2 teaspoon salt; 1/4 cup cold shortening; 2 to 4 tablespoons ice water; 1/4 cup grated Tillamook Cheese; stuffed olives.

Sift flour, measure, resift with salt. Cut shortening into flour and salt until of consistency of coarse cornmeal. Add water slowly, stirring with fork until all is dampened. Press together gently. Let stand in refrigerator 30 minutes. Roll out to 1/4 inch thickness between two sheets of wax paper, using no flour. Remove top paper and sprinkle with the cheese. Fold dough in thirds like a letter and replace the paper and roll out again to 1/8 inch thickness. Cut into 2-inch squares. Place stuffed olive in center of each and press dough around olive. Bake in hot oven (400°) 10 minutes, or until golden brown, and serve on toothpicks.

**RING-AROUND-ROSY**

(Delightful Snacks)

6 round slices bread, toasted on one side
6 thin slices pineapple, placed on un-toasted side
Currant jelly, to fill centers
Frost pineapple ring with this mixture:
1 stiffly beaten egg white
1/2 cup mayonnaise folded in and 1 cup grated Tillamook Cheese

Bake in moderate oven (325°) 15 min. Enough for six sandwiches.

**KITCHEN BARBECUE**

(Try a pan of these toasted over the barbecue pit)

2 half-inch thick slices ham (enough for 6 individual servings)
1/2 cup mayonnaise
2 tablespoons prepared mustard
2 tablespoons catsup; 1/2 teaspoon vinegar
6 jumbo hamburger buns, split and buttered
1 cup grated Tillamook Cheese; 6 slices tomato
2 tablespoons minced onion

Cut ham in six pieces to fit buns. Mix together the mayonnaise, mustard, catsup and vinegar and spread on both sides of ham. Broil on both sides. Place each broiled portion of ham on a buttered bun; top with Tillamook Cheese, a tomato slice and some minced onion. Put bun together and either toast over an open fire on toasting fork or grill, or buns may be set in medium hot oven (375°) 10 minutes or until cheese is melted and buns are hot. Six servings.
**ZIPPY SPREAD**

(A little all-around helper you’ll want to keep on hand)

- ½ pound (1 8-oz. jar) dried beef
- ½ pound Tillamook Cheese
- 1 clove garlic
- 3 green onions, with tops
- Mayonnaise

Put all ingredients through your food grinder, adding mayonnaise until of spreading consistency.

As a Canape Spread: Spread on crackers or toast rounds as is, or toasted.

As Hors d’Oeuvres Mixture: Roll into balls and serve on toothpicks.

As an Appetizer Filling: Use for stuffing tiny salad tomatoes, or dill pickles to be sliced.

As a Sandwich Spread: Use sparingly with lettuce between buttered slices of bread.

**TILLAMOOK SALAD DRESSING**

(Quick and easy — no cooking)

- 1 teaspoon sugar
- Juice of 1 lemon, strained
- ½ cup grated Tillamook Cheese
- 1 teaspoon Worcestershire Sauce
- 1 clove garlic, minced
- 3 green onions, minced
- 2 teaspoons catsup
- 4 tablespoons olive oil
- ½ teaspoon salt

Put all ingredients, in order listed, into small jar or bottle and shake vigorously until well blended. Use for green salads, or any mixed vegetable salad.
**MOLDED VEGETABLE SALAD**

*(Easy to serve to a large number)*

- 3 deviled eggs, cut in quarters
- ½ lb. Tillamook Cheese, diced
- 1 cucumber, diced
- 3 small tomatoes, quartered
- 1 tablespoon minced onion
- 1 package lemon-flavored gelatin

Prepare gelatin according to directions on package and allow to cool, but not set. Arrange deviled eggs, diced cheese, cucumber and tomatoes on shallow oblong oiled pan. Pour chilled but still syrupy gelatin to which onion has been added, over the contents and allow to set. Cut in squares and serve with mayonnaise. Serves six.

**TILLAMOOK PICKLE LOAF**

*(Keep on hand and slice as needed — good for appetizers, too!)*

- 3 hard-cooked eggs
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 3/4 teaspoon dry mustard
- 3 tablespoons salad oil
- 2 tablespoons vinegar
- ½ cup table cream or top milk
- ½ lb. (1 1/2 cups) grated Tillamook Cheese
- 6 sweet pickles
- 8 salted crackers

Mash egg yolks and blend in the seasonings, then the oil. Add the vinegar and finally stir in the cream. Put through food chopper, the egg whites, sweet pickles and salted crackers. Mix with Tillamook cheese and blend in the egg yolk-seasoning mixture. Form into a roll about 2 inches in diameter and roll in wax paper. Store in refrigerator until firm enough to slice. Serve in slices on lettuce with French dressing or mayonnaise. Serves six.

**GOLDEN FRUIT SALAD**

*(Simple, but different!)*

- Any canned or fresh fruit halves (or slices)
- 1 cup grated Tillamook Cheese
- ½ cup cream, whipped
- ½ cup mayonnaise

Arrange fruit halves or slices on lettuce leaves and fill centers with a mixture made by folding the Tillamook Cheese and the mayonnaise into the whipped cream. This makes enough to dress six salads.
**TOMATO SOUP with TILLAMOOK CROUTONS**

1 can condensed tomato soup, heated in saucepan to boiling point
Equal amount of milk, scalded
6 toast rounds or fingers, topped with 6 slices Tillamook Cheese

Toast the cheese-covered toast shapes in the oven until the cheese is melted.
Meanwhile, pour the hot tomato soup into the hot milk and blend, off the heat. Pour into two serving bowls and top each with three toasted croutons. Serve at once. Serves two.

**CHIKAMOOK SOUP**

1 pint chicken broth
1 small onion, minced
2 tablespoons butter
1 cup finely diced celery
2 tablespoons flour
1 cup milk
Salt, pepper and paprika
¾ cup grated Tillamook Cheese

Cook onion in half the butter until clear and tender. Add celery and chicken broth and simmer for 30 minutes. Make a white sauce of the remaining butter, the flour, seasonings and milk. Boil 2 minutes, then add to the chicken broth mixture. When ready to serve, remove from heat and stir in the grated Tillamook Cheese. Serves four.

**GLORIFIED POTATO SOUP**

2 slices bacon, diced
1 onion, minced
2 medium potatoes, diced
½ pound Tillamook Cheese, diced
3 cups thin white sauce made as follows:
   2 tablespoons fat from the bacon
   2 tablespoons flour
   1 teaspoon salt
¼ teaspoon pepper; 3 cups milk

Fry diced bacon until crisp and add onion, after removing 2 tablespoons fat for sauce. Cook onion until tender. Add diced potatoes and 1 cup water, or enough to cover. Cook until tender. Blend in the thin white sauce and add diced Tillamook Cheese when served.
STUFFED SUMMER SQUASH
(So good, and how they dress up a meat platter!)
6 patty-shell summer squash; 2 tablespoons olive oil; ½ teaspoon salt; ⅛ teaspoon pepper; 1 clove garlic, minced; 1 tablespoon onion, minced; 1 cup bread crumbs; 1 tablespoon chopped parsley; 6 2-inch square slices Tillamook Cheese.
Parboil squash in salted water until nearly tender, but not quite. With a paring knife and a teaspoon remove centers and hollow out. Reserve the bits you have removed to add to the filling. Season inside of squash with a light dusting of salt and pepper. To the bread crumbs add the squash bits, the onion, garlic, salt, pepper and olive oil. Mix and pile into squash shells and bake until lightly browned. Top with Tillamook Cheese slices and return to oven until cheese is melted. Six servings.

NUT STUFFED CABBAGE ROLLS
(More than a vegetable — it's a main dish!)
6 large cabbage leaves, parboiled five minutes in salted water, drained
2 cups dry bread crumbs
1 cup grated or finely cut Tillamook Cheese
1/2 cup milk; 1 teaspoon salt
1/8 teaspoon pepper; 1/4 teaspoon sage
1 tablespoon chopped parsley
2 tablespoons chopped onion
1/2 cup peanuts or other nut meats, coarsely broken
Lay out cabbage leaves ready to receive filling. Mix other ingredients lightly together and divide between the leaves. Fold edges of cabbage leaves over filling and roll up to cover filling completely. Tie with string. Sauté in small amount of bacon fat or olive oil until thoroughly hot and lightly browned on both sides. Six servings.

BUDGET CROQUETTES
(A Grand Meat Substitute)
2 tablespoons butter; 6 tablespoons flour; 2 1/2 teaspoons salt; 1/4 teaspoon pepper; 1 1/2 cups milk; 1 cup green peas, fresh cooked or canned; 1 cup hominy, drained; 2 cups grated or finely cut Tillamook Cheese; 1 cup dry bread crumbs; 1 egg, slightly beaten.
Make a sauce by melting butter, blending in flour and seasonings and adding milk slowly. Boil two minutes and set over hot water. Add cheese, hominy and peas. Cool. Shape into croquettes or patties and fry in 1/4-inch hot fat in frying pan until browned on both sides. Makes 12.
BAKED TOMATOES
(Colorful and substantial)
6 large solid tomatoes
1 can pork and beans
1 small onion
6 slices Tillamook Cheese
6 half slices bacon

Cut slice off top of each tomato and hollow out. Salt inside well and turn upside down to drain. Mince onion and mix with insides of tomatoes and add drained beans. Salt lightly. Fill tomatoes with bean mixture, top with cheese slices and fasten short bacon slice on top of cheese with toothpicks. Set in pan with 1/2 cup hot water in the bottom and place in medium hot oven (375°) for 15 minutes, or until bacon is crisp and tomatoes are hot, but not broken.

SPANISH LIMA BEANS
(A real Saturday Night Spread)
1/2 cup chopped onion; 1 cup chopped celery; 2 tablespoons salad oil; 2 cups drained canned tomatoes; 1 1/2 teaspoons salt; 1/8 teaspoon pepper; dash cayenne; 2 teaspoons Worcestershire Sauce; 2 cups cooked or canned baby Limas; 2 cups grated Tillamook Cheese.

Cook onion and celery in salad oil until tender; add tomatoes and seasonings, Worcestershire Sauce and limas. Cook slowly 20 minutes, stirring occasionally. Alternate layers of lima-bean mixture and Tillamook Cheese in greased casserole. Top with grated Tillamook Cheese. Bake in moderate oven (350°) 30 minutes. Serves six.

RELLANOS
(Unusual — and unusually good!)
1/3 cup flour
1/2 teaspoon salt
1/4 teaspoon baking powder
2 eggs
2 teaspoons milk
Tillamook Cheese slices
Green peppers

Sift flour, salt and baking powder together, add eggs slightly beaten, with milk, to make a batter. Prepare peppers by boiling until tender in salted water. Split, remove seeds and wrap each pepper around slice of Tillamook Cheese. Dip each in batter and fry until delicately brown. Makes eight.
**FLUFFY OMELET A LA TILLAMOOK**
(The trick is in low heat)

3 eggs, separated; 4 tablespoons milk; ½ teaspoon salt; 4 tablespoons grated Tillamook Cheese; currant jelly (or any tart, red jelly).

Beat whites until very stiff. Beat yolks with milk and salt until light. Fold in stiffly-beaten whites and pour into hot, well-greased frying pan. Lower heat at once to very low. Sprinkle Tillamook Cheese over half of omelet and dot the cheese-covered half with jelly. Cover tightly and cook very slowly until bottom is lightly browned. You can either continue cooking tightly covered until the omelet is dry, or uncover it and place it in a 375° oven to finish cooking. When dry and firm, crease in middle and fold undecorated half over onto cheese and jelly covered portion. Serves two.

**GREEN PEPPER OMELET**
(But you don't have to use the green pepper if you don't want to)

3 eggs, well beaten
4 tablespoons milk
½ teaspoon salt
2 strips diced bacon
1 green pepper cut small
1 teaspoon sugar
½ cup grated Tillamook Cheese

Beat eggs, milk and salt together until well blended. Fry diced bacon until crisp; add green pepper and cook until tender; add sugar. Remove from frying pan and pour in egg mixture and cook slowly, lifting at edges occasionally until all of the mixture is set. Pour green pepper and bacon onto omelet and cover with the Tillamook Cheese. Fold over so that filling is covered. Remove to warm platter or divide between warm plates. Serves two.

**TILLACUSTARD**
(A quick and zippy main dish)

¼ pound Tillamook Cheese, diced (¼ cup); 3 teaspoons catsup; ⅛ teaspoon salt; ¼ teaspoon dry mustard; few grains pepper; 1 tablespoon butter; 1 egg; 1 cup milk.

Put diced Tillamook in bottom of greased casserole. Sprinkle with catsup and other seasonings, and dot with butter. Beat the egg and milk together and pour over cheese. Bake in slow oven (275°) for one hour. When done, it should be set like custard and quite satisfactory as a meat substitute. Serve with crackers or toast. Six servings.
**TILLAMOOK SHIRRED EGGS**

(A fine late breakfast or light supper dish)

Grated Tillamook Cheese; cornflakes; cream; eggs; bacon or ham fat.

After ham or bacon is removed from frying pan, break as many eggs as desired into two tablespoons of the remaining fat — or use the fat to grease individual ramekins if you prefer.

Allow one or two eggs per person.

Dust the eggs lightly with salt and pepper. Sprinkle thickly with cornflakes. Sprinkle over the cornflakes a generous quantity of grated Tillamook Cheese — allow 2 tablespoons per egg. Lastly, pour over all the cream — 2 tablespoons per egg. Set frying pan or ramekins in moderate oven (350°) until eggs are set (about 10 minutes). Serve at once.

**TILLAMOOK RING MOLD**

(The whole dinner with a fence around it)

1 cup uncooked rice; ½ cup salad oil; 1 cup grated Tillamook Cheese; ½ cup parsley; 3 green onions; 1 egg; salt and pepper to taste.

Boil and drain rice. Put parsley and onions through food chopper and add with rest of ingredients to the rice. Pour into well-oiled ring mold and let stand half an hour. Bake 35 minutes in slow oven (325°). Turn out on hot dish. Fill center with creamed eggs, salmon or shrimp.

**GOLDEN RICE SOUFFLE**

(It stands up well)

1½ cups cooked rice
1½ cups white sauce
3 eggs
Salt and paprika
1½ cups grated Tillamook Cheese

Season white sauce highly with paprika, then add Tillamook Cheese, which has been either grated or finely chopped, and stir constantly until cheese is melted. Add rice. Beat egg yolks and stir into cheese mixture. Beat egg whites until stiff and fold in. Pour mixture into well-oiled baking dish and set in pan of hot water. Bake in moderate oven (350°) for 30 minutes. Six servings.
main dishes with seafood

SHRIMP AND HOMINY TIMBALES
(Economy with an air of luxury)

2 cups drained canned hominy
1 cup grated Tillamook Cheese
1 can shrimps, with black vein removed
2 eggs
½ teaspoon salt
Dash of pepper
2 teaspoons chopped pimiento
2 tablespoons chopped parsley
1 cup scalded milk

Mix together all of the ingredients and pour into buttered ramekins. Set in pan of hot water and bake in a moderate oven (325°) for 30 minutes. Serves six.

SEAFOOD TARTS
(Depend on this for parties)

3 cups thick white sauce
½ pound grated Tillamook Cheese
2 tablespoons minced celery
1 medium green pepper, chopped
1 small can sliced mushrooms
1 large can crabmeat (or tuna)
Salt and pepper to taste
Pastry to line six individual pie pans
Cornflake crumbs
Butter

Make white sauce in double boiler. Blend in grated Tillamook Cheese, add celery, chopped green pepper and mushrooms, then the flaked crabmeat or other seafood. Cool. Pour this mixture, cooled, into unbaked pastry or tart shells, cover with cornflake crumbs and dot lightly with butter. Bake in hot oven (400°) until brown. Serve hot. Serves 6.

TUNA-NOODLE OVEN DINNER
(Just a good, dependable main dish)

½ package noodles (¼ lb.)
1 small can tuna fish
2 cups medium white sauce
1 small can mushrooms
1 pimiento
1 cup grated Tillamook Cheese

Boil noodles until tender in salted water. Drain. Add to white sauce, together with half of the cheese. Flake the tuna and chop the pimiento and add these and the mushrooms to the noodle mixture. Put into oiled baking dish, cover with remainder of cheese and sprinkle with bread or cracker crumbs. Bake in moderate oven (375°) 30 minutes. Serves 6.
SAUSAGE-STUFFED PEPPERS
(Need no introduction)

6 large bell peppers
1 pound sausage meat, crumbled and fried
1 can whole kernel corn
1 cup bread crumbs
1 can condensed tomato soup
1 cup grated Tillamook Cheese

Parboil peppers in salted water for five minutes. Remove tops and seeds. Arrange upright in baking dish. Fill with a mixture of the rest of the ingredients, reserving half the Tillamook Cheese for topping each filled pepper. Bake with small amount of water in baking pan, for 30 minutes in moderate oven (350°).

PIGS IN A HAYSTACK
(One of those good Meat and Noodle Loaves)

1/2 cup chopped onion; 3/4 pound ground fresh pork;
1/4 pound (half an 8-oz. pkg.) noodles (or spaghetti);
1/2 teaspoon salt; 1/4 teaspoon pepper; 1/2 cup hot water;
1 cup tomato puree; 1/2 pound grated Tillamook Cheese;
1/2 cup bread crumbs; 1 egg; and 1 tablespoon butter.

Mix onion and meat together and fry until browned. Cook noodles or spaghetti in boiling salted water until tender and drain. Pour off any excess fat from pork and onions. Add salt, pepper and hot water. Combine egg, noodles, puree, meat mixture and Tillamook Cheese and pour into shallow loaf pan. Sprinkle with crumbs, dot with butter and bake 30 minutes in moderate oven (350°). Serves six.

STUFFED MEAT PATTIES
(Who'd have thought Hamburgers could get away with this!)

1 1/2 pounds ground beef; 1 onion, minced; 1/4 teaspoon sage; 1 clove garlic, minced; salt and pepper; 1 egg; 1 cup bread crumbs; 1/2 cup milk; slices Tillamook Cheese; slices sweet onion; slices tomato.

Mix meat, minced onion, seasonings, egg, milk and crumbs together and form into 12 very thin patties. On six of the patties place thin slices of onion, thin slices of Tillamook and thin slices tomato. Dust with salt and pepper. Top with a second patty. Press edges together and lift with spatula to hot, well-greased frying pan and brown on both sides.
LEMON TILLAMOOK PIE
(You'll get encores on this)
1 cup sugar
4 tablespoons flour
1 cup water
2 eggs
½ cup grated Tillamook Cheese
Few grains salt
1 lemon — rind and juice

Mix sugar and flour together. Add a little of the water and mix until smooth. Add beaten egg yolks and mix well — then remaining water and cook until thick, stirring constantly. Cover and cook 10 minutes. Remove from fire, add cheese and stir until melted. Add salt, lemon juice and grated rind. Pour into a baked Tillamook Cheese pastry shell. (See Pastry Surprises, page 4.)

GO CONTINENTAL
Fruits in season surrounding generous wedges of golden Tillamook Cheese make the easiest of all desserts to plan and one of the most welcome after a rich dinner.

AND NOW, JUST CUT YOURSELF A SLICE
You can't find anything more delicious and satisfying to nibble on — any time at all!
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Tillamook—America’s “Little Holland”

- The word “Tillamook” is an Indian name meaning many waters. Tillamook County lies between the Coast range of mountains and the Pacific Ocean. In its 40 miles length it is cut by seven rivers running to the sea and another river forms one of its borders!

Little wonder, then, that world travelers say Tillamook reminds them of Holland, with its meandering streams, lush pastures, grazing cows, and spotless cheese kitchens. In the old days before good roads and automobiles, the rivers were principal highways of travel. Milk for the cheese kitchens was collected by boat. Then the cheese went to market down the same rivers to ocean-going steamers.

In the springtime there is another reminder of Holland — acres and acres of brilliant tulips, and golden daffodils. In the summer Tillamook’s popular beaches beckon thousands of vacationists. Come to “land of cheese, trees and ocean breeze!”