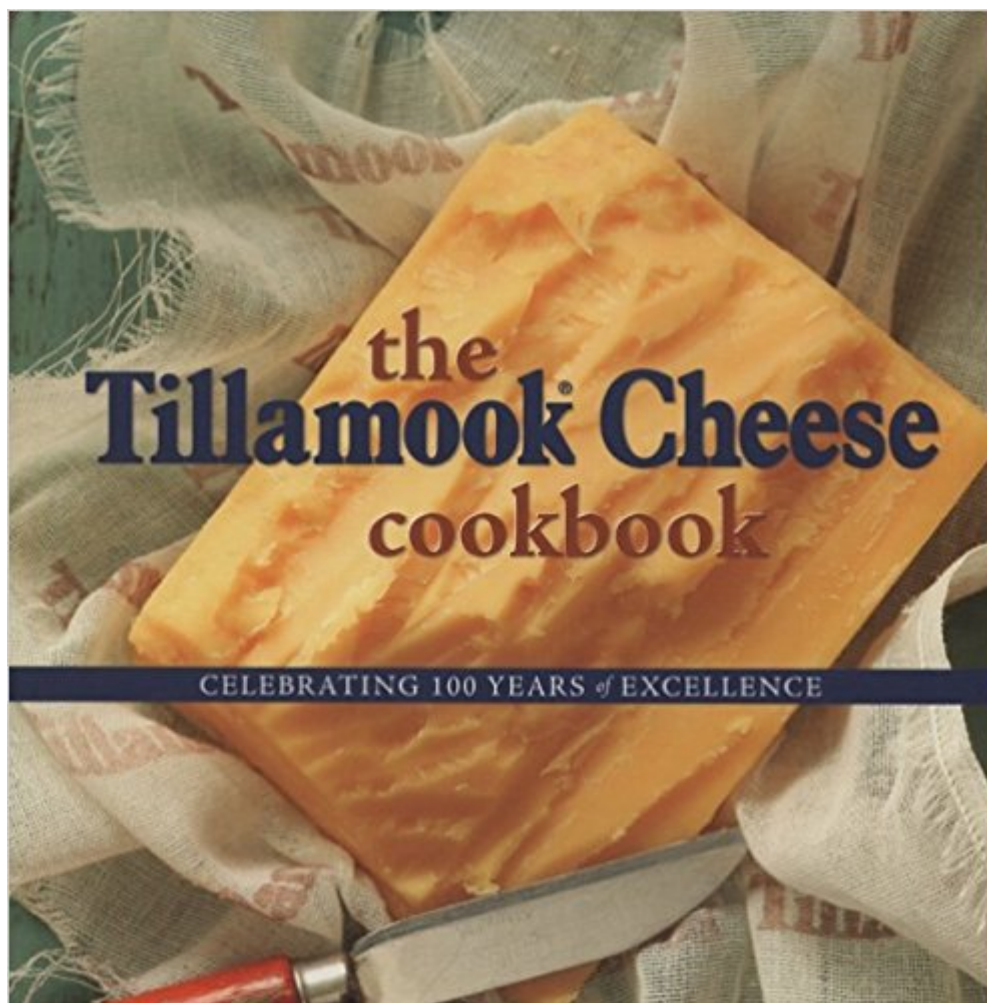


The book was found

The Tillamook Cheese Cookbook: Celebrating 100 Years Of Excellence



Synopsis

The Tillamook County Creamery Association is celebrating 100 years of producing award-winning cheese, Tillamook cheese is a household name across the nation. As part of that celebration, Arnica Publishing is proud to announce the fall 2008 release of the Tillamook Cheese Cookbook. With over 150 recipes guaranteed to make your mouth water, this book is a long-awaited treasure. The introductory material will be rich with historical photography and some classic Tillamook Cheese advertising from the 40s, 50s and more, celebrating the strength and commitment of dairy farmers who formed a cooperative creamery over 100 years ago, who are still strong and growing, and will continue to do so for many more generations.

Book Information

Hardcover: 196 pages

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Average Customer Review: 4.7 out of 5 stars [See all reviews](#) (10 customer reviews)

Best Sellers Rank: #904,022 in Books (See Top 100 in Books) #165 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > West](#) #270 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Cheese & Dairy](#)

Customer Reviews

Obviously, this book was created by the Tillamook marketing department. Tillamook primarily makes cheddar cheese. Therefore, the vast majority of the recipes in this book are cheddar cheese, either medium, sharp or extra sharp. There are 5 recipes for Colby jack, a few for cream cheese, and a very small number for other types of cheese. By and large, this is a cheddar cheese cook book. The lack of non-cheddar recipes I think is a negative for the book. With any cookbook, finding the ingredients can be a problem. In general, that's not a huge issue with this cookbook, as many of the recipes just call for medium or sharp cheddar cheese. In the Pacific NW, you can use Tillamook. In other locations, I'm sure any medium or sharp cheddar (as the recipe calls for) would do. There are a few recipes calling for exotic Tillamook cheddars which my grocery store certainly doesn't carry - ie garlic white cheddar cheese and smoked black pepper white cheddar cheese - but that is the

exception, not the rule. In general, the recipes are pretty simple, and the non-cheese ingredients are available at any grocery store. With this book, you can eat cheddar from morning 'til night. There are appetizer, soup, salad, fish, dessert, breakfast and pizza recipes. There are no less than 25 mac 'n' cheese recipes! On the one hand, it's a little hard to sort out the great recipes from the mediocre. On the other, there are plenty of choices. The book is enjoyable to flip through. Probably 1/3 of the recipes include a photograph of the cooked concoction.

You must check out the recipe for Macaroni and Cheese from the Noble Rot! Simply the best ever! Good at the restaurant and at home.

I love to cook and have about 130 cookbooks. This was a great addition to my collection for really good cheese casseroles.

I would say this book is almost cruel - if you are on a diet ;-). The photos are gorgeous, the recipes are hunger inducing. If you are a Tillamook lover, you have to see this book.

Love the Tillamook experience

Food porn, plain and simple. The photography alone is reason enough to get this cookbook. The fact that the recipes are excellent as well is just icing on the cake -- or cheese sauce on the macaroni, if you prefer.

I bought this book for my daughter. She was delighted with it and after reviewing it I bought it for myself. We are Oregonians and believe me this is the best cheese in the world!

Received the cookbook promptly and in very good condition. Good packaging. Enjoyed making all of the recipes for family and friends.

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