



TILLAMOOK COUNTY CREAMERY ASSOCIATION CELEBRATING 100 YEARS OF TRADITION

Producers of genuine "TILLAMOOK® CHEESE"

History plays a large role in the making of Tillamook cheese. When settlers first came to the Tillamook Valley, they recognized that the temperate climate and abundant rain were ideal for dairy farming. Because of Tillamook's remote location, pioneering farmers needed a more enduring product to survive the long trip to Portland. At first, butter was the commodity of choice, but in 1894, a Canadian cheesemaker named Peter McIntosh brought the cheddar cheese recipe to the Tillamook Valley.

As the production of cheese took hold in Tillamook, the need arose for higher standards of quality and consistency. In 1909, ten of the local cooperative cheese plants formed the Tillamook County Creamery Association and soon after, all the cheese plants in Tillamook County joined TCCA. Since then, TCCA has grown into the number two selling brand of natural chunk cheese in the United States.

By 1918, TCCA started an advertising program for Tillamook cheese, and shortly thereafter, the Tillamook brand was trademarked. Today the Tillamook brand still stands as a symbol of premium quality and receives recognition as one of the most recognized brand names in the western United States.

Part of the challenge of becoming a national brand has been to keep up with the ensuing growth. During the 1990s, the board of directors and the executive staff of TCCA felt that to move into the 21st century, it would be necessary to expand operations to a satellite plant. In 2000, TCCA began construction on another cheese plant located in

Boardman, Ore. Careful measures were taken to ensure that the tradition of cheesemaking remains unchanged and the same quality cheese made in Boardman is the same as Tillamook. In 2004, the board approved the decision to expand the Boardman facility. Construction began in 2005 and was completed in September 2006. When running at full capacity, the expansion will increase TCCA's total cheese output by 50 percent.

Our board of directors consists of our member-owners representing our three membership districts. They meet once a month to set the policy and direction of the cooperative. This democratic governing body seeks out the best interest of not only the organization, but of the individual farmer and of the community in general. In today's business world, TCCA feels that it is necessary to maintain the integrity of our organization and to look at the successes of our past as we determine our course in the future. This tradition of excellence is known as the Tillamook Tradition, and outlines our guiding principles (quality, cooperation, integrity, stewardship and customer responsiveness), which TCCA strives to maintain in its day-to-day business.

As the Tillamook County Creamery Association continues to expand into the national market and adapts to the ever-changing face of the business world, the focus remains to produce consistent, premium quality, best tasting dairy products. With sales growing year by year and operations reaching greater capacities, TCCA will continue to provide its complete line of Tillamook branded premium dairy products to consumers across the nation.

Tillamook Cheesemaking Plant Facts:

Originally built in 1949. Modern plant built in 1991.
308,000 Sq. Feet
Can receive 1.8 million pounds of milk per day when running at full capacity.
Milk handled in 2008: 577 million pounds
Makes 167,000 pounds of cheese per day
Cheese storage capacity: 50 million pounds
Ice cream made in 2008: 3.8 million gallons
Over 475 employees year round and 545 employees during peak tourist season

Facilities Include:

Milk Receiving, Cheesemaking, Cold Storage, Packaging, Shipping, Whey Drying Plant and Wastewater Treatment Plant

Visitors Center:

30,000 square feet
Small cheese shop opened in 1950s. Expanded in 1979
Visitor Center includes self-guided tour with video presentation, observation area for cheesemaking and packaging; interactive kiosks, gift and gourmet shops; ice cream counter; Farm House Cafe.
2008 Visitor Count: 916,395

Tillamook Dairies at a Glance:

Number of Member Dairies: Approximately 110
Cows in Tillamook County: 28,000
Average Herd Size: 250

Product Line:

Cheeses:

Cheddar varieties: Medium, Sharp, Special Reserve Extra Sharp, Vintage White Extra Sharp, Vintage White Medium, Smoked, Smoked Black Pepper Cheddar, Garlic White Cheddar, Garlic Chili Pepper Cheddar, Reduced Fat and Kosher. Other cheeses: Monterey Jack, Pepper Jack, Colby, Colby Jack, Reduced Fat Monterey and Mozzarella. About 85 percent of production is cheddar.

Other Products:

Butter, Ice Cream, Sour Cream, Yogurt, Yogurt Smoothies and Dried Whey

Tillamook County:

Averages 80 inches of rainfall each year
Temperature varies from 30°- 80° F
Population of city of Tillamook: 4,400

Boardman Cheesemaking Plant Facts:

150,000 Sq. Feet
Expansion completed in September 2006. The expansion doubled TCCA's cheesemaking capacity. Currently receives 3.2 million pounds of milk per day.
Milk handled in 2008: 849 million pounds
Makes 350,000 pounds of cheese per day
Cheeses:
Medium Cheddar, Monterey Jack, Pepper Jack, Colby, Colby Jack and Mozzarella
Other Products:
Concentrated whey and whey cream

Recent Awards:

Portland *Business Journal* – 2008 Oregon's Most Admired Companies, 7th in agriculture and forestry products

2008 American Cheese Society

1st Place – Vintage White Extra Sharp
2nd Place – Vintage White Medium
3rd Place – Vintage White Extra Sharp

2008 National Milk Producers Federation Awards

1st and 2nd Place – Young medium cheddar
2nd Place – Sharp cheddar
2nd and 3rd Place – Vintage White Extra Sharp
3rd Place – Vintage White Medium
3rd Place – Vintage White

2009 Oregon Dairy Products Awards

Oregon Dairy Industries Ice Cream Sweepstakes
1st Place – Oregon Strawberry ice cream
1st Place – Vanilla ice cream
1st Place – Chocolate ice cream
2nd Place – Retail butter