Dietary Guidelines for Weight Management

Taken from:

CLINICAL GUIDELINES ON THE IDENTIFICATION, EVALUATION, AND TREATMENT OF OVERWEIGHT AND OBESITY IN ADULTS

U.S. DEPARTMENT OF HEALTH AND HUMAN SERVICES

Public Health Service National Institutes of Health National Heart, Lung, and Blood Institute

NIH Publication No. 98-4083 September 1998

6 APPENDIX VI. PRACTICAL DIETARY THERAPY A.3. Dining Out—How To Choose INFORMATION a. General Tips for Healthy Dining Out A.1. Shopping—What To Look For b. Tips for Healthy Multicultural Dining Out a. Low-Calorie Shopping List A.4. Sample Reduced-Calorie Menus b. Low-Calorie, Lower-Fat Alternatives a. Traditional American Cuisine-Reduced Calorie c. Fat-Free Versus Regular-Calorie Comparisons b. Asian-American Cuisine-Reduced Calorie d. Good Sources of Calcium c. Southern Cuisine-Reduced Calorie A.2. Food Preparation—What To Do d. Mexican-American Cuisine-Reduced Calorie Low-Calorie, Low-Fat Cooking/Serving Methods e. Lacto-Ovo Vegetarian Cuisine-Reduced Calorie

VI. A.1. Shopping—What To Look For

A.1.a. Low-Calorie Shopping List

Make a shopping list. Include the items you need for your menus and any low-calorie basics you need to restock in your kitchen.

Dairy case

- □ Low-fat (1%) or fat-free (skim) milk
- □ Low-fat or reduced-fat cottage cheese
- □ Fat-free cottage cheese
- □ Low-fat cheeses
- □ Low-fat or nonfat yogurt
- □ Light or diet margarine (tub, squeeze or spray)
- □ Reduced-fat or fat-free sour cream
- □ Fat-free cream cheese
- □ Eggs/Egg substitutes

Breads, muffins, rolls

- Bread, bagels, pita bread
- □ English muffins

- Yeast breads (whole wheat, rye, pumpernickel, multi-grain, raisin)
- □ Corn tortillas (not fried)
- Low-fat flour tortillas
- Fat-free biscuit mix
- □ Rice crackers
- 🛛 Challah
 - _____

Cereals, crackers, rice, noodles, and pasta

- □ Plain cereal, dry or cooked
- □ Saltines, soda crackers (low sodium or unsalted tops)
- Graham crackers
- □ Other low-fat crackers
- •
- •
- **_**____
- □ Rice (brown, white, etc.)

🗅 Pasta (noodles, spaghetti)	Fruit (fresh, canned, and frozen)
🗅 Bulgur, couscous, kasha	Fresh Fruit:
D Potato mixes (made without fat)	□ Apples
□ Rice mixes (made without fat)	🗅 Bananas
□ Other	Peaches
□ Wheat mixes	Oranges
🗅 Tabouli grain salad	Pears
D Hominy	□ Grapes
🗅 Polenta	🗅 Grapefruit
D Polvillo	□ Apricot
Hominy grits	Dried Fruits
🗅 Quinoa	□ Cherries
D Millet	Plums
🗅 Aramanth	Melons
🗅 Oatmeal	□ Lemons
•	□ Limes
•	Plantains
Meat case	🗅 Mango
□ White meat chicken and turkey (skin-off)	🗅 Papaya
□ Fish (not battered)	•
Beef, round or sirloin	•
□ Extra lean ground beef such as ground round	Exotic Fresh Fruit:
Pork tenderloin	🗆 Kiwi
□ 95% fat-free lunch meats or low-fat deli	Olives
meats	🗅 Figs
Meat equivalents:	Quinces
Tofu (or bean curd)	□ Currants
Beans (see bean list)	Persimmons
Eggs/egg substitutes (see dairy list)	Pomegranates
•	Anon
•	🛛 Caimito
•	🗅 Chirimoya

🗅 Guanabana	🗅 Squash
🗅 Mamey	Green Beans
🗅 Papayas	Green Leafy Vegetables
Zapote	Spinach
🗅 Guava	□ Lettuce
🗅 Starfruit	🗅 Cabbage
🗅 Ugli fruit	Artichokes
Dried pickled plums	Cucumber
□ Litchee nuts	Asparagus
□ Winter melons	Mushrooms
•	□ Carrots or celery
•	Onions
Canned Fruit (in juice or water):	Potatoes
Canned pineapple	Tomatoes
□ Applesauce	Green peppers
□ Other canned fruits (mixed or plain)	□ Chilies
•	Tomatillos
Frozen Fruits (without added sugar):	•
Frozen blueberries	Canned Vegetables: (low sodium or no salt added)
Frozen raspberries	Canned tomatoes
□ Frozen 100% fruit juice	Tomato sauce or pasta
•	Other canned vegetables
Dried Fruit:	Canned vegetable soup, reduced sodium
□ Raisins/dried fruit (these tend to be higher in	Frozen Vegetables: (without added fats)
calories than fresh fruit)	Frozen broccoli
Vegetables (fresh, canned, frozen)	Frozen spinach
Fresh Vegetables:	Frozen mixed medley, etc.
🗅 Broccoli	Frozen yucca
Peas	•
□ Corn	Exotic Fresh Vegetables
□ Cauliflower	🗅 Okra

- Dandelions
- 🗅 Eggplant
- Grape leaves
- □ Mustard greens
- 🗆 Kale
- Leeks
- 🛛 Boniato
- □ Chayote
- 🛛 Borenjena
- 🛛 Plaintain
- 🗅 Cassava
- Derickly pear cactus
- Bamboo shoots
- □ Chinese celery
- □ Water chestnuts
- □ Bok choy
- Burdock root
- □ Napa cabbage
- 🛛 Taro
- □ Seaweed
- □ Bean sprouts
- 🗅 Amaranth
- □ Choy sum
- 🛛 Calabacita
- □ Sea vegetables
- 🗅 Rhubarb

Beans and legumes (if canned, no salt added)

- Lentils
- Black beans
- □ Red beans (kidney beans)
- □ Navy beans

- □ Black beans
- Pinto beans
- □ Blackeyed peas
- Fava beans
- □ Mung beans
- □ Italian white beans
- Great white northern beans
- □ Chickpeas (garbanzo beans)
- Dried beans, peas, and lentils (without flavoring packets)
- □ Canned bean soup
- Baking items
- 🛛 Flour
- 🗆 Sugar
- □ Imitation butter (flakes or buds)
- Nonstick cooking spray
- □ Canned evaporated milk—fat free (skim) or reduced-fat (2%)
- Nonfat dry milk powder
- Cocoa powder, unsweetened
- □ Baking powder
- D Baking soda
- □ Cornstarch
- Unflavored gelatin
- Gelatin, any flavor (reduced calorie)
- □ Pudding mixes (reduced calorie)
- □ Angel food cake mix
- □ Other low-fat mixes
- □ Other

- - _____

Frozen foods

- □ Frozen fish fillets— unbreaded
- □ Egg substitute
- □ Frozen 100 percent fruit juices (no sugar added)
- □ Frozen fruits (no sugar added)
- □ Frozen vegetables (plain)
- □ Other frozen foods

Beverages

- No-calorie drink mixes
- □ Reduced-calorie juices
- Unsweetened iced tea
- □ Carbonated water
- □ Water

Condiments, sauces, seasonings, and spreads

- □ Low-fat or nonfat salad dressings
- □ Mustard (Dijon, etc.)
- □ Catsup
- □ Barbecue sauce
- □ Other low-fat sauces

- □ Jam, jelly, or honey
- □ Spices _____
- □ Flavored vinegars
- □ Hoisin sauce, plum sauce
- □ Salsa or picante sauce
- □ Canned green chilies
- □ Soy sauce (low sodium)
- D Bouillon cubes/granules (low sodium)
- □ Other
- •

Low-Calorie Shopping List

We live in a fast-moving world. To reduce the time you spend in the kitchen you can improve your organization by using a shopping list and keeping a well-stocked kitchen. Shop for quick low-fat food items, and fill your kitchen cupboards with a supply of low-calorie basics.

Read labels as you shop. Pay attention to the serving size and the servings per container. All labels list total calories in a serving size of the product. **Compare the total calories in the product you choose with others like it; choose the one that is lowest in calories.** Below is a label that identifies important information.

Product:

Amount Pe Calories 25	-		-+ 110	
Calories 25	U Calorie	s from F	at 110	
		% Dail	y Value*	
Total Fat 12	2g		18%	
Saturate	ed Fat 3g		15%	
Cholestero	l 30mg		10%	
Sodium 47	0mg		20%	
Total Carbo	ohydrate 3	31g	10%	
Dietary	Fiber 0g		0%	
Sugars 5	g			
Protein 5g		_		
Vitamin A	4% •	Vitamir	C 2%	
Vitamin A Calcium 20		Vitamir Iron 4%		
Calcium 20 * Percent Daily \ diet. Your dail	•	d on a 2,000 higher or l	calorie	
Calcium 20 * Percent Daily \ diet. Your dail	/alues are base y values may b	d on a 2,000 higher or l	calorie	

Check for:

Number of servings

Serving size

Calories
Total fat in grams
Saturated fat in grams
Cholesterol in milligrams
Sodium in milligrams
Here, the label gives the amounts for the different nutrients in one serving. Use it to help you keep track of how many calories, fat, saturated fat, cholesterol, and sodium you are getting from different foods.

The "% Daily Value" shows you how much of the recommended amounts the food provides in one serving, if you eat 2,000 calories a day. For example, one serving of this food gives you 18 percent of your total fat recommendation.

Here you can see the recommended daily amount for each nutrient for two calorie levels. If you eat a 2,000 calorie diet, you should be eating less than 65 grams of fat and less than 20 grams of saturated fat. If you eat 2,500 calories a day, you should eat less than 80 grams of fat and 25 grams of saturated fat. Your daily amounts may vary higher or lower depending on the calories you eat.

VI. A.1.b. Low-Calorie, Lower-Fat Alternatives

These low-calorie alternatives provide new ideas for old favorites. When making a food choice, remember to consider vitamins and minerals. Some foods provide most of their calories from sugar and fat but give you few if any vitamins and minerals. This guide is not meant to be an exhaustive list. We stress reading labels to find out just how many calories are in the specific products you decide to buy.

HIGHER-FAT FOODS	LOWER-FAT FOODS
	Dairy Products
Evaporated whole milk	Evaporated fat-free (skim) or reduced-fat (2%) milk
Whole milk	□ Low-fat (1%), reduced-fat (2%), or fat-free (skim) milk
□ Ice cream	Sorbet, sherbet, low-fat or fat-free frozen yogurt, or ice milk (check label for calorie content)
Whipping cream	Imitation whipped cream (made with fat-free [skim] milk) or low-fat vanilla yogurt
□ Sour cream	Plain low-fat yogurt
□ Cream cheese	Neufchatel or "light" cream cheese or fat-free cream cheese
 Cheese (Cheddar, Swiss, Jack) 	□ Reduced-calorie cheese, low-calorie processed cheeses, etc.
□ American cheese	□ Fat-free cheese
Regular (4%) cottage cheese	 Fat-free American cheese or other types of fat-free cheeses Low-fat (1%) or reduced-fat (2%) cottage cheese
 Whole milk mozzarella cheese 	Part-skim milk, low-moisture mozzarella cheese
Whole milk ricotta cheese	Part-skim milk ricotta cheese
 Coffee cream (½ and ½) or nondairy creamer (liquid, powder) 	□ Low-fat (1%) or reduced-fat (2%) milk or non-fat dry milk powder
	Cereals, Grains, and Pasta
□ Ramen noodles	Rice or noodles (spaghetti, macaroni, etc.)
 Pasta with white sauce (alfredo) 	□ Pasta with red sauce (marinara)
Pasta with cheese sauce	Pasta with vegetables (primavera)
🗅 Granola	Bran flakes, crispy rice, etc.
	□ Cooked grits or oatmeal
	Reduced-fat granola

HIGHER-FAT FOODS LOWER-FAT FOODS Meat, Fish, and Poultry

□ Coldcuts or lunch meats □ Low-fat coldcuts (95 to 97% fat-free lunch meats, low-fat pressed meats) (bologna, salami, liverwurst, etc.)

□ Hot dogs (regular)	Lower-fat hot dogs
□ Bacon or sausage	Canadian bacon or lean ham
Regular ground beef	□ Extra lean ground beef such as ground round or ground turkey (read labels)
 Chicken or turkey with skin; duck, or goose 	Chicken or turkey without skin (white meat)
Oil-packed tuna	Water-packed tuna (rinse to reduce sodium content)
□ Beef (chuck, rib, brisket)	Beef (round, loin) (trimmed of external fat) (choose select grades)
 Pork (spareribs, untrimmed loin) 	Pork tenderloin or trimmed, lean smoked ham
 Frozen breaded fish or fried fish (homemade or commercial) 	□ Fish or shellfish, unbreaded (fresh, frozen, canned in water)
□ Whole eggs	Egg whites or egg substitutes
 Frozen TV dinners (containing more than 13 grams of fat per serving) 	 Frozen TV dinners (containing less than 13 grams of fat per serving and lower in sodium)
Chorizo sausage	 Turkey sausage, drained well (read label) Vegetarian sausage (made with tofu)

Baked Goods

□ Croissants, brioches, etc.	Hard french rolls or soft brown 'n serve rolls
 Donuts, sweet rolls, muffins, scones, or pastries 	English muffins, bagels, reduced-fat or fat-free muffins or scones
□ Party crackers	Low-fat crackers (choose lower in sodium)
	Saltine or soda crackers (choose lower in sodium)
 Cake (pound, chocolate, yellow) 	□ Cake (angel food, white, gingerbread)
Cookies	 Reduced-fat or fat-free cookies (graham crackers, ginger snaps, fig bars) (compare calorie level)

HIGHER-FAT FOODS	LOWER-FAT FOODS Snacks and Sweets
Nuts	Popcorn (air-popped or light microwave), fruits, vegetables
□ Ice cream, e.g., cones or bars	□ Frozen yogurt, frozen fruit or chocolate pudding bars
 Custards or puddings (made with whole milk) 	□ Puddings (made with skim milk)
	Fats, Oils, and Salad Dressings
 Regular margarine or butter 	Light spread margarines, diet margarine, or whipped butter, tub or squeeze bottle
🗅 Regular mayonnaise	Light or diet mayonnaise or mustard
Regular salad dressings	Reduced-calorie or fat-free salad dressings, lemon juice, or plain or herb flavored or wine vinegar
Butter or margarine on toast or bread	□ Jelly, jam, or honey on bread or toast
Oils, shortening, or lard	Nonstick cooking spray for stir-frying or sautéing
	□ As a substitute for oil or butter, use applesauce or prune puree in baked goods

Miscellaneous

Gravy mixes made with water or homemade with the fat skimmed off and

□ Canned baked beans in tomato sauce

- □ Canned cream soups □ Canned broth-based soups
- Canned beans and franks
- Gravy (homemade with fat and/or milk)
- □ Fudge sauce
 - Chocolate syrup

fat-free milk

- □ Avocado on sandwiches □ Cucumber slices or lettuce leaves
 - 🛛 Salsa
- Guacamole dip or refried beans with lard

VI. A.1.c. Fat-Free Versus Regular—Calorie Comparison

A calorie is a calorie is a calorie...whether it comes from fat or carbohydrate. Anything eaten in excess can lead to weight gain. You can lose weight by eating less calories and by increasing your physical activity. Reducing the amount of fat and saturated fat that you eat is one easy way to limit your overall calorie intake. However, eating fat-free or reduced-fat foods isn't always the answer to weight loss. For example, if you eat twice as many fat-free cookies as regular cookies you may not have reduced your overall calorie intake. The following list of foods and their fat-free varieties will show you that just because a product is fat-free, it doesn't mean that it is "calorie-free." And, calories do count!

Fat-Free or Reduced Fat		Regular	
	Calories	,	Calories
Reduced-Fat Peanut Butter, 2 tablespoons	190	Regular Peanut Butter, 2 tablespoons	190
Cookies: Reduced-Fat Chocolate Chip Cookie, 1 cookie	128	Cookies: Regular Chocolate Chip Cookie, 1 cookie	136
Fat-Free Fig Cookie, 1 cookie	70	Fig Cookie, 1 cookie	50
Ice Cream: Premium Nonfat Frozen Yogurt ½ cup	190	Ice Cream: Regular Ice Cream ½ cup	180
Premium Reduced-Fat Ice Cream ½ cup	190	Regular Ice Cream ½ cup	180
Fat-Free Caramel Topping, 2 tablespoons	130	Butterscotch Caramel Topping, 2 tablespoons	130
Reduced-Fat Granola Cereal, ¼ cup	110	Granola Cereal, ¼ cup	130
Reduced-Fat Croissant Roll, 1 roll	110	Regular Croissant Roll, 1 roll	130
Baked Tortilla Chips, 1 ounce	110	Regular Tortilla Chips, 1 ounce	130
Reduced-Fat Breakfast Bar, 1 bar	140	Breakfast Bar, 1 bar	130

VI. A.1.d. Good Sources of Calcium

Calcium is not just for growing children. It is an important mineral that adults also need to keep their bones and teeth strong and their muscles functioning. Many people do not eat enough calcium everyday. The following is a list of good sources of calcium and tips on how to include more calcium in your diet everyday.

Source	Calcium (milligrams)
Milk (1 cup) Whole	300
2% reduced-fat	300
1%* low-fat	300
Fat free*	300
Yogurt * (1 cup)	
Plain, low-fat	415
Flavored, low-fat	315
Plain, fat free	315
Cheese (1 ounce)	
Reduced-fat Cheddar*	120
American Swiss Cheese	175 270
Mozzarella, part-skim	185
Cottage Cheese (½ cup)	
2% reduced-fat	75
Calcium fortified cottage cheese	300
Ice Cream	
Regular, ½ cup	90
Low-fat, ½ cup	100
Frozen Yogurt	
Low-fat, ½ cup	100
Beans, dried cooked, 1 cup	90
Salmon, with bones, 3 ounces	205
Tofu, processed with calcium sulfate, ½ cup	435
Spinach, fresh cooked	244
Turnip Greens, fresh cooked, 1 cup	100
Kale, fresh cooked	94
Broccoli, fresh cooked	75
Waffle, 7" diameter	180
Pancakes, (2) 4" diameter	115
Pizza, with vegetables, ¼ 12" pie	180

* Low-fat and nonfat varieties of foods are still good sources of calcium.

CALCIUM	REQUIREMENTS
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Age	Women	Men
19-24	1,200 mg	1,200 mg
25-50	1,000 mg	800 mg

Tips for Fitting in Calcium

- Eat cereal with fat-free milk. Try adding fresh fruit.
- Drink an extra glass of milk every day; try calcium-fortified milk.
- Spread calcium-fortified cottage cheese* on crackers or bagel. Add fresh fruit.
- Drink calcium-fortified orange juice.*
- Blend a yogurt smoothie with low-fat or fatfree yogurt and milk, and fresh or frozen fruit.
- Make instant pudding with low-fat or fat-free milk.
- Choose frozen yogurt for dessert instead of cake or cookies.
- Add a slice of low-fat or fat-free cheese to sandwiches.
- Substitute calcium fortified tofu in stir-fries for chicken, shrimp, or beef.
- Sauté greens (kale, bok choy, collard greens) in cooking spray and lemon juice and herbs.

*Read food labels for products with added calcium

VI. A.2. Food Preparation—What to Do

Low-Calorie, Low-Fat Cooking/ Serving Methods

Cooking low-calorie, low-fat dishes may not take a long time, but best intentions can be lost with the addition of butter or other added fats at the table. It is important to learn how certain ingredients can add unwanted calories and fat to low-fat dishes—making them no longer lower in calories and lower in fat! The following list provides examples of lower fat-cooking methods and tips on how to serve your low-fat dishes.

Low-Fat Cooking Methods

These cooking methods tend to be lower in fat:

- Bake
- Broil
- Microwave
- Roast—for vegetables and/or chicken without skin
- Steam
- Lightly stir-fry or sauté in cooking spray, small amounts of vegetable oil, or reduced sodium broth
- Grill seafood, chicken or vegetables

How To Save Calories and Fat

Look at the following examples for how to save calories and fat when preparing and serving foods. You might be surprised at how easy it is!

- Two tablespoons of butter on a baked potato can add an *extra* 200 calories and 22 grams of fat! However, ¼ cup salsa only adds 18 calories and no fat!
- Two tablespoons of regular clear Italian salad dressing will add an *extra* 136 calories and 14 grams of fat. Reduced fat Italian dressing only adds 30 calories and 2 grams of fat!

Try These Low-Fat Flavorings—added during preparation or at the table

- Herbs—oregano, basil, cilantro, thyme, parsley, sage, or rosemary
- Spices—cinnamon, nutmeg, pepper, or paprika
- Reduced-fat or fat-free salad dressing
- Mustard
- Catsup
- Fat-free or reduced-fat mayonnaise
- Fat-free or reduced-fat sour cream
- Fat-free or reduced-fat yogurt
- Reduced sodium soy sauce
- Salsa
- Lemon or lime juice
- Vinegar
- Horseradish
- Fresh ginger
- Sprinkle of butter flavor (not made with real butter)
- Red pepper flakes
- Sprinkle of parmesan cheese (stronger flavor than most cheese)
- Sodium-free salt substitute
- Jelly or fruit preserves on toast or bagels

VI. A.3. Dining Out—How to Choose

VI. A.3.a. General Tips for Healthy Dining Out

Whether or not you're trying to lose weight, you can eat healthy when dining out or bringing in food, if you know how. The following tips will help you move toward healthier eating as you limit your calories, as well as fat, saturated fat, cholesterol, and sodium when eating out.

You Are the Customer -

- Ask for what you want! Most restaurants will honor your requests.
- Ask questions! Don't be intimidated by the menu - your server will be able to tell you how foods are prepared or suggest substitutions on the menu.
- If you wish to reduce portion sizes try ordering appetizers as your main meal.

General Tips: Limiting your calories and fat can be easy as long as you know what to order. Try asking these questions when you call ahead or before you order. Ask the restaurant "Do you or would you on request...":

- Serve margarine (rather than butter) with the meal?
- Serve fat-free (skim) milk rather than whole milk or cream?
- Use less oil when cooking?
- Trim visible fat off poultry or meat?
- Leave all butter, gravy, or sauces off a side dish or entree?
- Serve salad dressing on the side?
- Accommodate special requests if made in advance by telephone or in person?
- Above all else, don't get discouraged. There are usually several healthy choices to choose from at most restaurants.

Reading the Menu -

- Choose lower-calorie, low-fat cooking methods. Look for terms like steamed, in its own juice (au jus), garden fresh, broiled, baked, roasted, poached, tomato juice, dry boiled (in wine or lemon juice), and lightly sautéed or stir-fried.
- Be aware of foods high in calories, fat, and saturated fat. Watch out for terms like butter sauce, fried, crispy, creamed, in cream or cheese sauce, au gratin, au fromage, escalloped, parmesan, hollandaise, bernaise, marinated (in oil), stewed, basted, sautéed, stirfried, casserole, hash, prime, pot pie and pastry crust.

Specific Tips for Healthy Choices

Breakfast

- Fresh fruit or small glass of citrus juice
- Whole grain bread, bagel or English muffin with jelly or honey
- Whole grain cereal with low-fat (1%) or fatfree milk
- Oatmeal with fat-free milk topped with fruit
- Omelet made with egg whites or egg substitute
- Multigrain pancakes without butter on top
- Nonfat yogurt (try adding cereal or fresh fruit)

Beverages

- Water with lemon
- Flavored sparkling water (noncaloric)
- Juice spritzer (half fruit juice and half sparkling water)
- Iced tea
- Tomato juice (reduced sodium)

Bread

Most bread and breadsticks are low in calories and low in fat. The calories add up when you add butter, margarine, or olive oil to the bread. Also, eating a lot of bread in addition to your meal will fill you up with extra unwanted calories and not leave enough room for fruits and vegetables.

Appetizers

- Steamed seafood
- Shrimp* cocktail (limit cocktail sauce it's high in sodium)
- Melons or fresh fruit
- Bean soups
- Salad with reduced fat dressing (or add lemon juice or vinegar)

*If you are on a cholesterol-lowering diet, eat shrimp and other shellfish in moderation.

Entree

- Poultry, fish, shellfish and vegetable dishes are healthy choices
- Pasta with red sauce or with vegetables (primavera)
- Look for terms like baked, broiled, steamed, poached, lightly sautéed or stir-fried
- Ask for sauces and dressings on the side
- Limit the amount of butter, margarine, and salt you use at the table

Salads/Salad Bars

- Fresh greens, lettuce and spinach
- Fresh vegetables tomato, mushroom, carrots, cucumber, peppers, onion, radishes, and broccoli
- Beans, chick peas and kidney beans
- Skip the nonvegetable choices: deli meats, bacon, egg, cheese, croutons
- Choose lower-calorie, reduced-fat or fat-free dressing, lemon juice, or vinegar

Side Dish

- Plain vegetables and starches (rice, potato, noodles) make good additions to meals and can also be combined for a lower-calorie alternative to higher-calorie entrees
- Ask for side dishes without butter or margarine
- Ask for mustard, salsa or low-fat yogurt instead of sour cream or butter

Dessert/Coffee

- Fresh fruit
- Nonfat frozen yogurt
- Sherbet or fruit sorbet (these are usually fat free, but check the calorie content)
- Try sharing a dessert
- Ask for low-fat milk for your coffee (instead of cream or half-'n-half)

VI. A.3.b. Tips for Healthy Multicultural Dining Out

If you're dining out or bringing in, it is easy to find healthy foods. Knowing about American food terms, as well as other ethnic cuisines can help make your dining experience healthy and enjoyable! The following list includes healthy food choices (lower in calories and fat) and terms to look for when making your selection.

Chinese

Choose More Often...

- Steamed
- Jum (poached)
- Chu (boiled)
- Kow (roasted)
- Shu (barbecued)
- Hoison sauce with assorted Chinese vegetables: broccoli, mushroom, onion, cabbage, snow peas, scallions, bamboo shoots, water chestnuts, asparagus

- Oyster sauce (made from seafood)
- Lightly stir-fried in mild sauce
- Cooked in light wine sauce
- Hot and spicy tomato sauce
- Sweet and sour sauce
- Hot mustard sauce
- Reduced sodium soy sauce
- Dishes without MSG added
- Garnished with spinach or broccoli
- Fresh fish filets, shrimp, scallops
- Chicken, without skin
- Lean beef
- Bean curd (tofu)
- Moo Shu vegetable, chicken or shrimp
- Steamed rice
- Lychee fruit

French

Choose More Often...

- Dinner salad with vinegar or lemon juice dressing (or other reduced fat dressing)
- Crusty bread without butter
- Fresh fish, shrimp, scallops, steamed mussels (without sauces)
- Chicken breast, without skin
- Rice and noodles without cream or added butter or other fat
- Fresh fruit for dessert

Italian

Choose More Often...

- Lightly sautéed with onions
- Shallots
- Peppers and mushrooms

- Artichoke hearts
- Sun-dried tomatoes
- Red sauces spicy marinara sauce (arrabiata), marinara sauce or cacciatore
- Light red sauce or light red or white wine sauce
- Light mushroom sauce
- Red clam sauce
- Primavera (no cream sauce)
- Lemon sauce
- Capers
- Herbs and spices garlic and oregano
- Crushed tomatoes and spices
- Florentine (spinach)
- Grilled (often fish or vegetables)
- Piccata (lemon)
- Manzanne (eggplant)

Middle Eastern

Choose More Often ...

- Lemon dressing, lemon juice
- Blended or seasoned with Middle Eastern spices
- Herbs and spices
- Mashed chickpeas
- Fava beans
- Smoked eggplant
- With tomatoes, onions, green peppers and cucumbers
- Spiced ground meat
- Special garlic sauce
- Basted with tomato sauce
- Garlic

- Chopped parsley and/or onion
- Couscous (grain)
- Rice or bulgur (cracked wheat)
- Stuffed with rice and imported spices
- Grilled on a skewer
- Marinated and barbecued
- Baked
- Charbroiled or charcoal broiled
- Fresh fruit

Japanese

Choose More Often...

- House salad with fresh ginger and cellophane (clear rice) noodles
- Rice
- Nabemono
- Chicken, fish or shrimp teriyaki, broiled in sauce
- Menrui or soba noodles, often used in soups
- Yakimono (broiled)
- Tofu or bean curd
- Grilled vegetables

Indian

Choose More Often...

- Tikka (pan roasted)
- Cooked with or marinated in yogurt
- Cooked with green vegetables, onions, tomatoes, peppers, and mushrooms
- With spinach (saag)
- Baked leavened bread
- Masala
- Tandoori
- Paneer

- Cooked with curry, marinated in spices
- Lentils, chick beans, garbanzo beans, beans
- Garnished with dried fruits
- Chickpeas (garbanzo) and potatoes
- Basmati rice (pullao)
- Matta (peas)
- Chicken or shrimp kebab

Mexican

Choose More Often...

- Shredded spicy chicken
- Rice and black beans
- Rice
- Ceviche (fish marinated in lime juice and mixed with spices)
- Served with salsa (hot red tomato sauce)
- Served with salsa verde (green chili sauce)
- Covered with enchilada sauce
- Topped with shredded lettuce, diced tomatoes and onions
- Served with or wrapped in a corn or wheat flour (soft) tortilla
- Grilled
- Marinated
- Picante sauce
- Simmered with chili vegetarian tomato sauce

Thai

Choose More Often...

- Barbecued, sautéed, broiled, boiled, or steamed, braised, marinated
- Charbroiled
- Basil sauce, basil or sweet basil leaves
- Lime sauce or lime juice
- Chili sauce or crushed dried chili flakes

- Thai spices
- Served in hollowed-out pineapple
- Fish sauce
- Hot sauce
- Napa, bamboo shoots, black mushrooms, ginger, garlic
- Bed of mixed vegetables
- Scallions, onions

Steakhouses

Choose More Often...

- Lean broiled beef (no more than 6 ounces) -London broil, filet mignon, round and flank steaks
- Baked potato without added butter, margarine or sour cream. Try low-fat yogurt or mustard.
- Green salad with reduced fat dressing
- Steamed vegetables without added butter or margarine. Try lemon juice and herbs.
- Seafood dishes (usually indicated as "surf" on menus)

Fast Food

- Grilled chicken breast sandwich without mayonnaise
- Single hamburger without cheese
- Grilled chicken salad with reduced-fat dressing
- Garden salad with reduced-fat dressing
- Low-fat or nonfat yogurt
- Fat-free muffin
- Cereal with low-fat milk

Deli/Sandwich Shop

Choose More Often...

- Fresh sliced vegetables in pita bread with lowfat dressing, yogurt or mustard
- Cup of bean soup (lentil, minestrone)
- Turkey breast sandwich with mustard, lettuce, tomato
- Fresh fruit

SAMPLE REDUCI	Reduced-Calorie	ie Menus					
	Calories	Total CHO % kcal	Total Fat % kcal	Sodium (mg)	SFA % kcal	Cholesterol (mg)	Protein % kcal
Traditional Cuisine 1,600 1,200	1,613 1,247	55 58	29 26	1,341 1,043	2 00	142 96	19 19
Asian-American Cuisine 1,600 1,200	1,609 1,220	56 55	27 27	1,296 1,043	∞ ∞	148 117	20 21
Southern Cuisine 1,600 1,200	1,653 1,225	53 50	28 31	1,231 867	8 6	172 142	20 21
Mexican-American Cuisine 1,600 1,200	1,638 1,239	56 58	27 26	1,616 1,364	6 8	143 91	20 19
Lacta-Ovo Vegetarian Cuisine 1,600 1,200	1,650 1,205	56 60	27 25	1,829 1,335	-7 00	82 44	19 18

TABLE VI.A.4.a:

REDUCED CALORIE					
D 10	1,600 Calories		1,200 Calories		
Breakfast Whole Wheat Bread Jelly, regular Cereal, Shredded Wheat Milk, 1% low-fat Orange Juice Coffee, Regular Milk, 1% low-fat	1 slice 2 tsp 1 cup 1 cup ¾ cup 1 cup 1 oz		1 slice 2 tsp ½ cup 1 cup ½ cup 1 cup		
Lunch Roast Beef Sandwich Whole Wheat Bread Lean Roast Beef, unseasoned American Cheese, low-fat, low-sodiu Lettuce Tomato Mayonnaise, low-calorie Apple Water	2 slices 2 oz um 1 slice (¾ oz) 1 leaf 3 slices 2 tsp 1 medium 1 cup		2 slices 2 oz 1 leaf 3 slices 1 tsp 1 medium 1 cup		
Dinner Salmon Vegetable Oil Baked Potato Margarine Carrots seasoned with margarine Green Beans seasoned with margarine White Dinner Roll Ice Milk Iced Tea, unsweetened Water	3 oz 1½ tsp ¾ medium 1 tsp ½ cup ½ tsp ½ cup ½ tsp 1 medium ½ cup 1 cup 2 cups		2 oz 1½ tsp ¾ medium 1 tsp ½ cup ½ cup ½ tsp 1 small 1 cup 2 cups		
Snack Popcorn, air popped Margarine	2½ cups 1½ tsp Calories: Total Carb, % kcals: Total Fat, % kcals: *Sodium, mg: SFA, % kcals: Cholesterol, mg: Protein, % kcals:	1,613 55 29 1,341 8 142 19	2½ cups ¾ tsp Calories: Total Carb, % kcals: Total Fat, % kcals: *Sodium, mg: SFA, % kcals: Cholesterol, mg: Protein, % kcals:	1,247 58 26 1,043 7 96 19	

SAMPLE MENU: TRADITIONAL AMERICAN CUISINE,

1,600: 100% RDA met for all nutrients except: Vit E 99%, Iron 73%, Zinc 91%

1,200: 100% RDA met for all nutrients except: Vit E 80%, Vit B2 96%, Vit B6 94%, Calcium 68%, Iron 63%, Zinc 73% * No salt added in recipe preparation or as seasoning. Consume at least 32 oz. water.

SAMPLE MENU: ASIAN-AMERICAN CUISINE, REDUCED CALORIE

	1,600 Calori	ies	1,200 Calori	ies	
Breakfast					
Banana	1 small		1 small		
Whole Wheat Bread	2 slices 1 sli		1 slice	slice	
Margarine	1 tsp		1 tsp	tsp	
Orange Juice	³ / ₄ cup		³ ⁄ ₄ cup	³ / ₄ cup	
Milk, 1% low-fat	³ / ₄ cup		³ / ₄ cup		
Lunch					
Beef Noodle Soup, canned, low-sodium	½ cup		½ cup		
Chinese Noodle and Beef Salad			L.		
Beef Roast	3 oz		2 oz		
Peanut Oil	1½ tsp		1 tsp		
Soy Sauce, low-sodium	1 tsp		1 tsp		
Carrots	½ cup		½ cup		
Zucchini	½ cup		½ cup		
Onion	¹ / ₄ cup		¼ cup		
Chinese Noodles, soft-type	¹ / ₄ cup		¹ / ₄ cup		
Apple	1 medium		1 medium		
Tea, unsweetened	1 cup		1 cup		
Dinner					
Pork Stir-fry with Vegetables					
Pork Cutlet	2 oz		2 oz		
Peanut Oil	1 tsp		1 tsp		
Soy Sauce, low-sodium	1 tsp		1 tsp		
Broccoli	½ cup		½ cup		
Carrots	1 cup		½ cup		
Mushrooms	¹ / ₄ cup		½ cup		
Steamed White Rice	1 cup		½ cup		
Tea, unsweetened	1 cup		1 cup		
Snack					
Almond Cookies	2 cookies				
Milk, 1% low-fat	³ / ₄ cup		³ ⁄ ₄ cup		
	Calories:	1,609	Calories:	1,220	
	Total Carb, % kcals:	56	Total Carb, % kcals:	55	
	Total Fat, % kcals:	27	Total Fat, % kcals:	27	
	*Sodium, mg: SFA, % kcals:	1,296 8	*Sodium, mg: SFA, % kcals:	1,043 8	
	Cholesterol, mg:	148	Cholesterol, mg:	117	
	Protein, % kcals:	20	Protein, % kcals:	21	

1,600: 100% RDA met for all nutrients except: Zinc 95%, Iron 87%, Calcium 93%

1,200: 100% RDA met for all nutrients except: Vit E 75%, Calcium 84%, Magnesium 98%, Iron 66%, Zinc 77%

* No salt added in recipe preparation or as seasoning. Consume at least 32 oz. water.

TABLE VI.A.4.c:

SAMPLE MENU: SOUTHERN CUISINE, REDUCED CALORIE

	1,600 Calori	es	1,200 Calori	es
Breakfast				
Oatmeal, prepared with 1% low-fat milk	½ cup		½ cup	
Milk, 1% low-fat	½ cup		½ cup	
English Muffin	1 medium			
Cream Cheese, light, 18% fat	1 T			
Orange Juice	³ ⁄ ₄ cup		½ cup	
Coffee	1 cup		1 cup	
Milk, 1% low-fat	1 oz		1 oz	
Lunch				
Baked Chicken, without skin	2 oz		2 oz	
Vegetable Oil	1 tsp		½ tsp	
Salad	1 (5)		72 top	
Lettuce	½ cup		½ cup	
Tomato	½ cup		½ cup	
Cucumber	½ cup		½ cup	
Oil and Vinegar Dressing	2 tsp		1 tsp	
White Rice, seasoned with	½ cup		¹ / ₄ cup	
margarine, diet	½ tsp		½ tsp	
Baking Powder Biscuit, prepared with	1 small		½ small	
vegetable oil	i onnan		72 5111411	
Margarine	1 tsp		1 tsp	
Water	1 cup		1 cup	
Dinner	1.1.1		1	
Lean Roast Beef	3 oz		2 oz	
Onion			¹ / ₄ cup	
	¼ cup 1 T		1 T	
Beef Gravy, water-based				
Turnip Greens, seasoned with	¹ / ₂ cup		½ cup	
margarine, diet	½ tsp		½ tsp	
Sweet Potato, baked	1 small		1 small	
Margarine, diet	½ tsp		¹ / ₄ tsp	
Ground Cinnamon	l tsp		1 tsp	
Brown Sugar	l tsp		1 tsp	
Cornbread prepared with margarine, diet			½ medium sli	ice
Honeydew Melon	¼ medium		½ medium	
Iced Tea, sweetened with sugar	1 cup		1 cup	
Snack				
Saltine Crackers, unsalted tops	4 crackers		4 crackers	
Mozzarella Cheese, part-skim, low-sodium	m 1 oz		1 oz	
	Calories:	1,653	Calories:	1,225
	Total Carb, % kcals:	53	Total Carb, % kcals:	50
	Total Fat, % kcals:	28	Total Fat, % kcals:	31
	*Sodium, mg:	1,231	*Sodium, mg:	867
	SFA, % kcals:	8	SFA, % kcals:	9
	Cholesterol, mg: Protein, % kcals:	172 20	Cholesterol, mg: Protein, % kcals:	142 21
	roteni, /o Realo.	20	roteni, /o iteais.	

1,600: 100% RDA met for all nutrients except: Vit E 97%, Magnesium 98%, Iron 78%, Zinc 90%

1,200: 100% RDA met for all nutrients except: Vit E 82%, Vit B1 & B2 95%, Vit B3 99%, Vit B6 88%, Magnesium 83%, Iron 56%, Zinc 70%

* No salt added in recipe preparation or as seasoning. Consume at least 32 oz. water.

SAMPLE MENU: MEXICAN-AMERICAN CUISINE, REDUCED CALORIE

	1,600 Calories		1,200 Calories	
Breakfast	1,000 calories		1,200 Calories	
Cantaloupe	1 cup		½ cup	
Farina, prepared with 1% low-fat milk	½ cup		½ cup	
White Bread	1 slice		1 slice	
Margarine	1 tsp		1 tsp	
Jelly	1 tsp		1 tsp	
Orange Juice	1½ cup		³ / ₄ cup	
Milk, 1% low-fat	½ cup		½ cup	
Lunch				
Beef Enchilada				
Tortilla, corn	2 tortillas		2 tortillas	
Lean Roast Beef	2 ½ oz		2 oz	
Vegetable Oil	² / ₃ tsp		² / ₃ tsp	
Onion	1 T		1 <u>T</u>	
Tomato	4 T		4 T	
Lettuce	½ cup		½ cup	
Chili Peppers	2 tsp		2 tsp	
Refried Beans, prepared with	17		17	
vegetable oil	¹ / ₄ cup		¹ / ₄ cup	
Carrots	5 sticks		5 sticks 6 sticks	
Celery Milk, 1% low-fat	6 sticks		0 SUCKS	
	½ cup			
Dinner				
Chicken Taco	1		1	
Tortilla, corn Chidaan Braast arith ant shin	1 tortilla		1 tortilla	
Chicken Breast, without skin	2 oz		1 oz	
Vegetable Oil Chaddar Chassa law fat, law sadium	² / ₃ tsp		² / ₃ tsp	
Cheddar Cheese, low-fat, low-sodium Guacamole	1 oz 2 T		½ oz 1 T	
Salsa	2 I 1 T		1 T 1 T	
Corn, seasoned with	½ cup		½ cup	
margarine	½ tsp		72 cup	
Spanish Rice without meat, seasoned	½ cup		½ cup	
without margarine	72 Cup		72 cup	
Banana	1 large		½ large	
Coffee	1 cup		1 cup	
Milk 1%	1 oz		loz	
	Calories:	1,638	Calories:	1,239
	Total Carb, % kcals:	56	Total Carb, % kcals:	58
	Total Fat, % kcals: *Sodium, mg:	27 1,616	Total Fat, % kcals: *Sodium, mg:	26 1,364
	SFA, % kcals:	9	SFA, % kcals:	8
	Cholesterol, mg:	143	Cholesterol, mg:	91
	Protein, % kcals:	20	Protein, % kcals:	19

1,600: 100% RDA met for all nutrients except: Vit E 97%, Zinc 84%

1,200: 100% RDA met for all nutrients except: Vit E 71%, Vit B1 & B3 91%, Vit B2 & Iron 90%,

Calcium 92%, Magnesium 95%, Zinc 64%

* No salt added in recipe preparation or as seasoning. Consume at least 32 oz. water.

TABLE VI.A.4.e:

SAMPLE MENU: LACTO-OVO VEGETARIAN CUISINE, REDUCED CALORIE

	1,600 Calori	es	1,200 Calori	es
Breakfast				
Orange	1 medium		1 medium	
Pancakes, made with 1% low-fat milk, egg whites	3 4" circles		2 4" circle	S
Pancake Syrup	2 T		1 T	
Margarine, diet	1½ tsp		1½ tsp	
Milk, 1% low-fat	1 cup		½ cup	
Coffee	1 cup		1 cup	
Milk, 1% low-fat	1 oz		1 oz	
Lunch				
Vegetable Soup, canned, low-sodium	1 cup		½ cup	
Bagel	1 medium	l	½ medium	
Processed American Cheese, low-fat	³ ⁄ ₄ oz			
and low sodium				
Spinach Salad				
Spinach	1 cup		1 cup	
Mushrooms	½ cup		½ cup	
Salad Dressing, regular calorie	2 tsp		2 tsp	
Apple	1 medium		1 medium	l
Iced Tea, unsweetened	1 cup		1 cup	
Dinner				
Omelette				
Egg Whites	4 large eggs		4 large eggs	
Green Pepper	2 T		2 T	
Onion	2 T		2T	
Mozzarella Cheese, made from				
part-skim milk, low-sodium	1½ oz		1 oz	
Vegetable Oil	1 T		½ T	
Brown Rice, seasoned with	½ cup		½ cup	
margarine, diet	½ tsp		½ tsp	
Carrots, seasoned with	½ cup		½ cup	
margarine, diet	½ tsp		½ tsp	
Whole Wheat Bread	1 slice		1 slice	
Margarine, diet	1 tsp		1 tsp	
Fig Bar Cookie	1 bar		1 bar	
Tea	1 cup		l cup	
Honey Snack	1 tsp		1 tsp	
Milk, 1% low-fat	3/ 0110		3/ 0110	
WIIK, 170 IOW-Iat	³ / ₄ cup	1 (50	³ / ₄ cup	1 205
	Calories: Total Carb, % kcals:	1,650 56	Calories: Total Carb, % kcals:	1,205 60
	Total Fat, % kcals: *Sodium mai	27	Total Fat, % kcals: *Sodium_mgi	25
	*Sodium, mg: SFA, % kcals:	1,829 8	*Sodium, mg: SFA, % kcals:	1,335 7
	Cholesterol, mg: Protein, % kcals:	82 19	Cholesterol, mg: Protein, % kcals:	44 18
	rotenii, /o Keals:	17	1 Totem, /0 Kcals:	18

1,600: 100% RDA met for all nutrients except: Vit E 92%, Vit B₃ 97%, Vit B₆ 67%, Magnesium 98%, Iron 73%, Zinc 68% 1,200: 100% RDA met for all nutrients except: Vit E 75%, Vit B₁ 92%, Vit B₃ 69%, Vit B₆ 59%, Iron 54%, Zinc 46% * No salt added in recipe preparation or as seasoning. Consume at least 32 oz. water.

7 APPENDIX VII. RESOURCE LIST

For additional information on overweight and obesity, and related conditions or diseases, you may wish to contact the professional organizations listed below.

The Federal consumer health information gateway, healthfinder, (www.healthfinder.gov) offers convenient access to these and many other resources.

American Dietetic Association 216 West Jackson Boulevard Chicago, IL 60606-6995 (800) 877-1600 FAX: (312) 899-1979 http://www.eatright.org

- Eat Right America program
- List of nutrition resources
- Find a dietitian, 1-800-366-1655

American College of Sports Medicine P.O. Box 1440 Indianapolis, IN 46206-1440 (317) 637-9200 FAX: (317) 634-7817 http://www.acsm.org

- Health and Fitness Summit and Exposition
- National Coalition for Promoting Physical Activity
- Public information

National Heart, Lung, and Blood Institute Education Programs Information Center P.O. Box 30105 Bethesda, MD 20824-0105 (301) 251-1222 FAX: (301) 251-1223 http://www.nhlbi.nih.gov/nhlbi/nhlbi.htm (general NHLBI site)

 Online publications on blood pressure, overweight, cholesterol, heart disease, sleep disorders, and asthma National Institute of Diabetes and Digestive and Kidney Diseases 31 Center Drive, MSC-2560 Building 31, Room 9A-04 Bethesda, MD 20892-2560 (301) 496-3583 FAX: (301) 496-7422 http://www.niddk.nih.gov

- Many online patient information publications on diabetes
- Many online publications on nutrition and obesity
- WIN the Weight-Control Information Network 1-800-WIN-8098

The Weight-Control Information Network National Institute of Diabetes and Digestive and Kidney Diseases 1 WIN WAY Bethesda, MD 20892-3665 (301) 570-2177 FAX: (301) 570-2186 1-800-WIN-8098

National Digestive Diseases Information Clearinghouse (NIDDK) 2 Information Way Bethesda, MD 20892-3570 (301) 654-3810 FAX: (301) 907-8906

National Kidney and Urologic Diseases Information Clearinghouse (NIDDK) 3 Information Way Bethesda, MD 20892-3580 (301) 654-4415 FAX: (301) 907-8906

National Diabetes Information Clearinghouse (NIDDK) 1 Information Way Bethesda, MD 20892-3560 (301) 654-3327 FAX: (301) 907-8906 American Diabetes Association 1660 Duke Street Alexandria, VA 22314 1-800 DIABETES http://www.diabetes.org List of publications

American Cancer Society Atlanta, GA 1-800-ACS-2345 http://www.cancer.org Dietary guidelines online

List of publications

National Cancer Institute Office of Cancer Communications 9000 Rockville Pike Building 31, Room 10A-24 Bethesda, MD 20892 (800) 4-CANCER (800-422-6237) http://www.nci.nih.gov

 Many publications online, including those on nutrition and cancer

National Eating Disorders Organization 6655 South Yale Avenue Tulsa, OK 74136 (918) 481-4044 FAX: (918) 481-4076 http://www.laureate.com/aboutned.html

- Publications list
- Online descriptive information

Eating Disorders Awareness and Prevention, Inc. 603 Stewart Street, Suite 803
Seattle, WA 98101
(206) 382-3587
http://members.aol.com/edapinc/home.html
Online descriptive information

Publications list

American Anorexia/Bulimia Association, Inc. 165 West 46th Street #1108 New York, NY 10036 (212) 575-6200 http://members.aol.com/amanbu/index.html Online descriptive information National Association of Anorexia Nervosa and Associated Disorders P.O.Box 7 Highland Park, IL 60035 (847) 831-3438 FAX: (847) 433-4632 http://www.medpatients.com/Health%20 Resources/NAANAD.htm

American Heart Association 7272 Greenville Avenue Dallas, TX 75231-4596 (214) 706-1220 FAX: (214) 706-1341 1-800-AHA-USA1 (800-242-8721) http://www.americanheart.org

- Publications list
- Online information
- Stroke Connection 1-800-553-6321

Hypertension Network, Inc. http://www.bloodpressure.com

- Online information
- Weekly research updates

National Institute of Neurological Disorders and Stroke

P.O. Box 5801 Bethesda, MD 20824 (301) 496-5751 http://www.ninds.nih.gov

- Online publications on stroke
- Publications list

National Center on Sleep Disorders Research National Heart, Lung, and Blood Institute Two Rockledge Centre, Suite 7024 6701 Rockledge Drive, MSC 7920 Bethesda, MD 20892-7920 (301) 435-0199 FAX: (301) 480-3451 American Sleep Disorders Association 1610 14th Street NW, Suite 300 Rochester, MN 55901 (507) 287-6006 Fax: (507) 287-6008 http://www.asda.org

- List of member centers
 Online description information
- Online descriptive information

The Sleep Medicine Home Page http://www.users.cloud9.net/~thorpy

- List of internet resources
- List of centers
- Online descriptive information

National Mental Health Association 1201 Prince Street Alexandria, VA 22314-2971 (703) 684-7722 Fax: (703) 684-5968 800/969-NMHA Information Center http://www.nmha.org

North American Association for the Study of Obesity (NAASO) 8630 Fenton Street Suite 412 Silver Spring, MD 20910 (301) 563-6526 Fax: (301) 587-2365 http://www.naaso.org