## 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

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## 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
$\square$
$\square$
$\square$
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
- $\qquad$
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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
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$\square$

- Rice (brown, white, etc.)
- Pasta (noodles, spaghetti)
- Bulgur, couscous, kasha
- Potato mixes (made without fat)
- Rice mixes (made without fat)
- Other
- Wheat mixes
- Tabouli grain salad
- Hominy
- Polenta
- Polvillo
- Hominy grits
- Quinoa
- Millet
- Aramanth
- Oatmeal
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Meat case

- White meat chicken and turkey (skin-off)
- Fish (not battered)
- Beef, round or sirloin
- Extra lean ground beef such as ground round
- Pork tenderloin
- $95 \%$ fat-free lunch meats or low-fat deli meats
- Meat equivalents:
- Tofu (or bean curd)
- Beans (see bean list)
- Eggs/egg substitutes (see dairy list)
$\square$
$\square$
- 



Fruit (fresh, canned, and frozen)
Fresh Fruit:

- Apples
- Bananas
- Peaches
- Oranges
- Pears
- Grapes
- Grapefruit
- Apricot
- Dried Fruits
- Cherries
- Plums
- Melons
- Lemons
- Limes
- Plantains
- Mango
- Papaya
- 
- 

Exotic Fresh Fruit:

- Kiwi
- Olives
- Figs
- Quinces
- Currants
- Persimmons
- Pomegranates
- Anon
- Caimito
- Chirimoya
- Guanabana
- Mamey
- Papayas
- Zapote
- Guava
- Starfruit
- Ugli fruit
- Dried pickled plums
- Litchee nuts
- Winter melons
- 
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Canned Fruit (in juice or water):

- Canned pineapple
- Applesauce
- Other canned fruits (mixed or plain)
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Frozen Fruits (without added sugar):

- Frozen blueberries
- Frozen raspberries
- Frozen $100 \%$ fruit juice


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## Dried Fruit:

- Raisins/dried fruit (these tend to be higher in calories than fresh fruit)
Vegetables (fresh, canned, frozen)
Fresh Vegetables:
- Broccoli
- Peas
- Corn
- Cauliflower
- Squash
- Green Beans
- Green Leafy Vegetables
- Spinach
- Lettuce
- Cabbage
- Artichokes
- Cucumber
- Asparagus
- Mushrooms
- Carrots or celery
- Onions
- Potatoes
- Tomatoes
- Green peppers
- Chilies
- Tomatillos
- 

Canned Vegetables: (low sodium or no salt added)

- Canned tomatoes
- Tomato sauce or pasta
- Other canned vegetables
- Canned vegetable soup, reduced sodium

Frozen Vegetables: (without added fats)

- Frozen broccoli
- Frozen spinach
- Frozen mixed medley, etc.
- Frozen yucca
- 

Exotic Fresh Vegetables

- Okra
- Dandelions
- Eggplant
- Grape leaves
- Mustard greens
- Kale
- Leeks
- Boniato
- Chayote
- Borenjena
- Plaintain
- Cassava
- Prickly 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
- Baking soda
- Cornstarch
- Unflavored gelatin
- Gelatin, any flavor (reduced calorie)
- Pudding mixes (reduced calorie)
- Angel food cake mix
- Other low-fat mixes
- Other
$\square$
$\square$ $\qquad$

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
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Condiments, sauces, seasonings, and spreads

- Low-fat or nonfat salad dressings
- Mustard (Dijon, etc.)
- Catsup
- Barbecue sauce
- Other low-fat sauces
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- Jam, jelly, or honey
- Spices $\qquad$
- 
- Flavored vinegars
- Hoisin sauce, plum sauce
- Salsa or picante sauce
- Canned green chilies
- Soy sauce (low sodium)
- Bouillon cubes/granules (low sodium)
- Other
- $\qquad$


## 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:



## Check for:

Serving size
Number of servings
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.

HIGHER-FAT FOODS
LOWER-FAT FOODS
Dairy Products

- Evaporated whole milk
- Whole milk
- Ice cream
- Whipping cream
- Sour cream
- Cream cheese
- Cheese (Cheddar, Swiss, Jack)
- American cheese
- Regular (4\%) cottage cheese
- Whole milk mozzarella cheese
- Whole milk ricotta cheese
- Coffee cream ( $1 / 2$ and $1 / 2$ ) or nondairy creamer (liquid, powder)
- Ramen noodles
- Pasta with white sauce (alfredo)
- Pasta with cheese sauce Pasta with vegetables (primavera)
- Granola Bran flakes, crispy rice, etc.

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.

## Cereals, Grains, and Pasta

- Rice or noodles (spaghetti, macaroni, etc.)
- Cooked grits or oatmeal
- Reduced-fat granola
- Evaporated fat-free (skim) or reduced-fat ( $2 \%$ ) milk
- Low-fat (1\%), reduced-fat (2\%), or fat-free (skim) milk
- Sorbet, sherbet, low-fat or fat-free frozen yogurt, or ice milk (check label for calorie content)
- Imitation whipped cream (made with fat-free [skim] milk) or low-fat vanilla yogurt
- Plain low-fat yogurt
- Neufchatel or "light" cream cheese or fat-free cream cheese
- Reduced-calorie cheese, low-calorie processed cheeses, etc.
- Fat-free cheese
- Fat-free American cheese or other types of fat-free cheeses

Low-fat (1\%) or reduced-fat (2\%) cottage cheese

- Part-skim milk, low-moisture mozzarella cheese
- Part-skim milk ricotta cheese
- Low-fat (1\%) or reduced-fat (2\%) milk or non-fat dry milk powder (2\%) ilk orn震
- Pasta with red sauce (marinara)

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.)
$\square$ Hot dogs (regular) Lower-fat hot dogs
- Bacon or sausage Canadian bacon or lean ham
$\square$ Regular ground beef $\quad$ Extra lean ground beef such as ground round or ground turkey (read labels)
$\square$ Chicken or turkey with Chicken or turkey without skin (white meat) skin; duck, or goose
- 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,
- Pork tenderloin or trimmed, lean smoked ham untrimmed loin)
- Frozen breaded fish or fried fish (homemade or commercial)
$\square$ Whole eggs $\square$ Egg whites or egg substitutes
- Frozen TV dinners (containing more
- Fish or shellfish, unbreaded (fresh, frozen, canned in water) than 13 grams of fat per serving)
- 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,
- English muffins, bagels, reduced-fat or fat-free muffins or scones muffins, scones, or pastries
- Party crackers
- Cake (pound, Cake (angel food, white, gingerbread) chocolate, yellow)
- Cookies
- Reduced-fat or fat-free cookies (graham crackers, ginger snaps, fig bars) (compare calorie level)

HIGHER-FAT FOODS

- Nuts
- Ice cream, e.g., cones or bars
- Custards or puddings (made with whole milk)
- Regular margarine or butter
- Regular mayonnaise
- Regular salad dressings
- Butter or margarine on toast or bread
- Oils, shortening, or lard
- Canned cream soups
- Canned beans and franks
- Gravy (homemade with fat and/or milk)
- Fudge sauce
- Avocado on sandwiches
- Guacamole dip or refried beans with lard

LOWER-FAT FOODS
Snacks and Sweets

- Popcorn (air-popped or light microwave), fruits, vegetables
- Frozen yogurt, frozen fruit or chocolate pudding bars
- Puddings (made with skim milk)

Fats, Oils, and Salad Dressings

- Light spread margarines, diet margarine, or whipped butter, tub or squeeze bottle
- Light or diet mayonnaise or mustard
- Reduced-calorie or fat-free salad dressings, lemon juice, or plain or herb flavored or wine vinegar
- Jelly, jam, or honey on bread or toast
- Nonstick cooking spray for stir-frying or sautéing
- As a substitute for oil or butter, use applesauce or prune puree in baked goods


## Miscellaneous

- Canned broth-based soups
- Canned baked beans in tomato sauce
- Gravy mixes made with water or homemade with the fat skimmed off and fat-free milk
- Chocolate syrup
- Cucumber slices or lettuce leaves
- Salsa


## 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

Reduced-Fat Peanut Butter,
2 tablespoons
Cookies:
Reduced-Fat Chocolate Chip Cookie,
1 cookie
Fat-Free Fig Cookie,
1 cookie
Ice Cream:
Premium Nonfat Frozen Yogurt
$1 / 2$ cup
Premium Reduced-Fat Ice Cream
$1 / 2$ cup
Fat-Free Caramel Topping,
2 tablespoons
Reduced-Fat Granola Cereal,
$1 / 4$ cup

## Calories

190
2 tablespoons
Cookies:
Reduced-Fat Chocolate Chip Cookie,
1 cookie
Fat-Free Fig Cookie,
1 cookie
Ice Cream:
Premium Nonfat Frozen Yogurt
$1 / 2$ cup
Premium Reduced-Fat Ice Cream
$1 / 2$ cup
Fat-Free Caramel Topping,
2 tablespoons
Reduced-Fat Granola Cereal, 1/4 cup

Reduced-Fat Croissant Roll, 1 roll

Baked Tortilla Chips, 1 ounce

Reduced-Fat Breakfast Bar, 1 bar

## Regular

|  | Calories |
| :---: | :---: |
| Regular Peanut Butter, | 190 |
| 2 tablespoons |  |
| Cookies: |  |
| Regular Chocolate Chip Cookie, 1 cookie | 136 | 1 cookie

Fig Cookie, 50
1 cookie
Ice Cream:
Regular Ice Cream 180
$1 / 2$ cup
Regular Ice Cream 180
$1 / 2$ cup
Butterscotch Caramel Topping, 130
2 tablespoons

Granola Cereal, 130
$1 / 4$ cup
$110 \begin{aligned} & \text { Regular Croissant Roll, } \\ & 1 \text { roll }\end{aligned}$
110 Regular Tortilla Chips, ..... 130
1 ounce

Breakfast Bar, 130 1 bar

## 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.
SourceMilk (1 cup)Whole300
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 ..... 175
Swiss Cheese ..... 270
Mozzarella, part-skim ..... 185
Cottage Cheese ( $1 / 2$ cup)
$2 \%$ reduced-fat ..... 75
Calcium fortified cottage cheese ..... 300
Ice Cream
Regular, $1 / 2$ cup ..... 90
Low-fat, $1 / 2$ cup ..... 100
Frozen Yogurt
Low-fat, $1 / 2$ cup ..... 100
Beans, dried cooked, 1 cup ..... 90
Salmon, with bones, 3 ounces ..... 205
Tofu, processed with calcium sulfate, $1 / 2$ 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, $1 / 412$ " pie ..... 180

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## Calcium Requirements

| Age | Women | Men |
| :---: | :--- | ---: |
| $19-24$ | $1,200 \mathrm{mg}$ | $1,200 \mathrm{mg}$ |
| $25-50$ | $1,000 \mathrm{mg}$ | 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 cal-cium-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, $1 / 4$ 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 OutWhether 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


TABLE VI.A.4.a:

## Sample Menu: Traditional American Cuisine, Reduced Calorie

1,600 Calories
Breakfast
Whole Wheat Bread
Jelly, regular
Cereal, Shredded Wheat
Milk, $1 \%$ low-fat
Orange Juice
Coffee, Regular
Milk, $1 \%$ low-fat
Lunch
Roast Beef Sandwich Whole Wheat Bread Lean Roast Beef, unseasoned
American Cheese, low-fat, low-sodium
Lettuce
Tomato
Mayonnaise, low-calorie
Apple
Water
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
Snack
Popcorn, air popped
Margarine

1 slice
2 tsp
1 cup
1 cup
$3 / 4$ cup
1 cup
1 oz

2 slices
2 oz
1 slice ( $3 / 4 \mathrm{oz}$ )
1 leaf
3 slices
2 tsp
1 medium
1 cup

3 oz
11/2 tsp
$3 / 4$ medium
1 tsp
$1 / 2$ cup
$1 / 2 \mathrm{tsp}$
$1 / 2$ cup
$1 / 2 \mathrm{tsp}$
1 medium
1/2 cup
1 cup
2 cups

2 $1 / 2$ cups
11/2 tsp

| Calories: | 1,613 |
| :--- | :--- |
| Total Carb, \% kcals: | 55 |
| Total Fat, \% kcals: | 29 |
| *Sodium, mg: | 1,341 |
| SFA, \% kcals: | 8 |
| Cholesterol, mg: | 142 |
| Protein, \% kcals: | 19 |

1,200 Calories
1 slice
2 tsp
$1 / 2$ cup
1 cup
$3 / 4$ cup
1 cup

2 slices
2 oz
1 leaf 3 slices 1 tsp 1 medium

1 cup

2 oz
$11 / 2$ tsp
$3 / 4$ medium
1 tsp
$1 / 2$ cup
$1 / 2$ cup
$1 / 2$ tsp
1 small
1 cup
2 cups
$21 / 2$ cups
$3 / 4$ tsp

| Calories: | 1,247 |
| :--- | :--- |
| Total Carb, \% kcals: | 58 |
| Total Fat, \% kcals: | 26 |
| *Sodium, mg: | 1,043 |
| SFA, \% kcals: | 7 |
| Cholesterol, mg: | 96 |
| Protein, \% kcals: | 19 |

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.

TABLE VI.A.4.b:

## Sample Menu: Asian-American Cuisine, Reduced Calorie

Breakfast
Banana
Whole Wheat Bread
Margarine
Orange Juice
Milk, $1 \%$ low-fat
Lunch
Beef Noodle Soup, canned, low-sodium
Chinese Noodle and Beef Salad

Beef Roast
Peanut Oil
Soy Sauce, low-sodium
Carrots
Zucchini
Onion
Chinese Noodles, soft-type
Apple
Tea, unsweetened
Dinner
Pork Stir-fry with Vegetables
Pork Cutlet
Peanut Oil
Soy Sauce, low-sodium
Broccoli
Carrots
Mushrooms
Steamed White Rice
Tea, unsweetened
Snack
Almond Cookies
Milk, $1 \%$ low-fat

1,600 Calories
1,200 Calories
1 small $\quad 1$ small
2 slices $\quad 1$ slice
1 tsp 1 tsp
$3 / 4 \operatorname{cup} \quad 3 / 4$ cup
$3 / 4 \operatorname{cup} \quad 3 / 4$ cup

1/2 cup
$1 / 2$ cup
3 oz
2 oz
$1 \frac{1}{2}$ tsp $\quad 1$ tsp
1 tsp 1 tsp
$1 / 2 \operatorname{cup} \quad 1 / 2 \operatorname{cup}$
$1 / 2 \operatorname{cup} \quad 1 / 2 \operatorname{cup}$
$1 / 4$ cup $\quad 1 / 4$ cup
1/4cup
1 medium
1 cup
1 medium
1 cup

| 2 oz | 2 oz |
| :---: | :---: |
| 1 tsp | 1 tsp |
| 1 tsp | 1 tsp |
| $1 / 2$ cup | $1 / 2$ cup |
| 1 cup | $1 / 2$ cup |
| $1 / 4$ cup | $1 / 2$ cup |
| 1 cup | $1 / 2$ cup |
| 1 cup | 1 cup |

2 cookies
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: | 1,296 | *Sodium, mg: | 1,043 |
| SFA, \% kcals: | 8 | SFA, \% kcals: | 8 |
| Cholesterol, mg: | 148 | Cholesterol, mg: | 117 |
| Protein, \% kcals: | 20 | Protein, \% kcals: | 21 |

[^1]TABLE VI.A.4.c:

## Sample Menu: Southern Cuisine, Reduced Calorie

1,600 Calories
Breakfast
Oatmeal, prepared with $1 \%$ low-fat milk
Milk, $1 \%$ low-fat
English Muffin
Cream Cheese, light, $18 \%$ fat
Orange Juice
Coffee
Milk, 1\% low-fat
Lunch
Baked Chicken, without skin
Vegetable Oil
Salad
Lettuce
Tomato
Cucumber
Oil and Vinegar Dressing
White Rice, seasoned with margarine, diet
Baking Powder Biscuit, prepared with vegetable oil
Margarine
Water
Dinner
Lean Roast Beef
Onion
Beef Gravy, water-based
Turnip Greens, seasoned with margarine, diet
Sweet Potato, baked
Margarine, diet
Ground Cinnamon
Brown Sugar
Cornbread prepared with margarine, diet
Honeydew Melon
Iced Tea, sweetened with sugar
Snack
Saltine Crackers, unsalted tops
Mozzarella Cheese, part-skim, low-sodium
1

1 T
$1 / 2$ cup
1/2 tsp
1 small
$1 / 2$ tsp
1 tsp
1 tsp
$1 / 2$ medium slice
1/4 medium
1 cup
4 crackers
1 oz

1,200 Calories

| $1 / 2$ cup | $1 / 2$ cup |
| :---: | ---: |
| $1 / 2$ cup | $1 / 2$ cup |
| 1 medium | - |
| 1 T | - |
| $3 / 4$ cup | $1 / 2$ cup |
| 1 cup | 1 cup |
| 1 oz |  |

1 oz
$2 \mathrm{oz} \quad 2 \mathrm{oz}$
1 tsp $\quad 1 / 2$ tsp
$1 / 2 \operatorname{cup} \quad 1 / 2 \operatorname{cup}$
$1 / 2$ cup $\quad 1 / 2$ cup
$1 / 2$ cup $\quad 1 / 2$ cup
2 tsp 1 tsp
$1 / 2 \operatorname{cup} \quad 1 / 4$ cup
$1 / 2 \operatorname{tsp} \quad 1 / 2$ tsp
1 small $\quad 1 / 2$ small
1 tsp $\quad 1$ tsp
1 cup $\quad 1$ cup
$3 \mathrm{oz} \quad 2 \mathrm{oz}$
$1 / 4 \operatorname{cup} \quad 1 / 4 \operatorname{cup}$

| 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: | 172 | Cholesterol, mg: | 142 |
| Protein, \% kcals: | 20 | Protein, \% kcals: | 21 |

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 B $\&$ B $_{2} 95 \%$, 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.

TABLE VI.A.4.d:

## Sample Menu: Mexican-American Cuisine, Reduced Calorie

## 1,600 Calories <br> 1,200 Calories

Breakfast
Cantaloupe
Farina, prepared with $1 \%$ low-fat milk
White Bread
Margarine
Jelly
Orange Juice
Milk, 1\% low-fat
Lunch
Beef Enchilada
Tortilla, corn
Lean Roast Beef
Vegetable Oil
Onion
1 cup
$1 / 2$ cup
$1 / 2$ cup
$1 / 2$ cup
1 slice
1 slice
1 tsp 1 tsp
1 tsp
1 tsp
$11 / 2$ cup
3/4 cup
$1 / 2 \operatorname{cup} \quad 1 / 2 \operatorname{cup}$

Tomato
Lettuce
Chili Peppers
Refried Beans, prepared with vegetable oil
Carrots
Celery
Milk, 1\% low-fat

| 2 tortillas | 2 tortillas |
| :---: | :---: |
| $21 / 2 \mathrm{oz}$ | 2 oz |
| $2 / 3 \mathrm{tsp}$ | $2 / 3 \mathrm{tsp}$ |
| 1 T | 1 T |
| 4 T | 4 T |
| $1 / 2 \mathrm{cup}$ | $1 / 2 \mathrm{cup}$ |
| 2 tsp | 2 tsp |
|  |  |
| $1 / 4$ cup | $1 / 4$ cup |
| 5 sticks | 5 sticks |
| 6 sticks | 6 sticks |

Dinner
Chicken Taco
Tortilla, corn
Chicken Breast, without skin
Vegetable Oil
Cheddar Cheese, low-fat, low-sodium
Guacamole Salsa
Corn, seasoned with margarine
Spanish Rice without meat, seasoned without margarine
Banana
Coffee
Milk 1\%
/2 cup
sticks

| 1 tortilla | 1 tortilla |
| :---: | :---: |
| 2 oz | 1 oz |
| $2 / 3 \mathrm{tsp}$ | $2 / 3 \mathrm{tsp}$ |
| 1 oz | $1 / 2 \mathrm{oz}$ |
| 2 T | 1 T |
| 1 T | 1 T |
| $1 / 2 \operatorname{cup}$ | $1 / 2 \mathrm{cup}$ |
| $1 / 2 \mathrm{tsp}$ | - |
| $1 / 2 \operatorname{cup}$ | $1 / 2 \operatorname{cup}$ |


| 1 large | $1 / 2$ large |
| :--- | :---: |
| 1 cup | 1 cup |

1 OZ

| Calories: | 1,638 | Calories: | 1,239 |
| :--- | :--- | :--- | :--- |
| Total Carb, \% kcals: | 56 | Total Carb, \% kcals: | 58 |
| Total Fat, \% kcals: | 27 | Total Fat, \% kcals: | 26 |
| *Sodium, mg: | 1,616 | *Sodium, mg: | 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 B \& B $31 \%$, Vit B \& 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

Breakfast
Orange
Pancakes, made with 1\% low-fat milk,
egg whites
Pancake Syrup
Margarine, diet
Milk, 1\% low-fat
Coffee
Milk, 1\% low-fat
Lunch
Vegetable Soup, canned, low-sodium
Bagel

Processed American Cheese, low-fat and low sodium
Spinach Salad

Spinach
Mushrooms
Salad Dressing, regular calorie
Apple
Iced Tea, unsweetened
Dinner
Omelette
Egg Whites
Green Pepper
Onion
Mozzarella Cheese, made from
part-skim milk, low-sodium
Vegetable Oil
Brown Rice, seasoned with
margarine, diet
Carrots, seasoned with
margarine, diet
Whole Wheat Bread
Margarine, diet
Fig Bar Cookie
Tea
Honey
Snack
Milk, $1 \%$ low-fat

1,600 Calories
1 medium
3 4" circles
2 T
11/2 tsp
1 cup
1 cup
1 oz
1 cup
1 medium
$3 / 4 \mathrm{oz}$

1 cup
1/8 cup
2 tsp
1 medium 1 cup

4 large eggs
2 T
2 T
$11 / 2 \mathrm{oz}$
1 T
$1 / 2$ cup
1/2 tsp
$1 / 2$ cup
1/2 tsp
1 slice
1 tsp
1 bar
1 cup
1 tsp
3/4 cup

| Calories: | 1,650 |
| :--- | :--- |
| Total Carb, \% kcals: | 56 |
| Total Fat, \% kcals: | 27 |
| *Sodium, mg: | 1,829 |
| SFA, \% kcals: | 8 |
| Cholesterol, mg: | 82 |
| Protein, \% kcals: | 19 |

## 1,200 Calories

1 medium
2 4" circles
1 T
$11 / 2$ tsp
1/2 cup
1 cup
1 oz
1/2cup
$1 / 2$ medium
$\qquad$

1 cup
$1 / 8$ cup
2 tsp
1 medium 1 cup

$$
4 \text { large eggs }
$$

2 T
2T
1 oz
$1 / 2 T$
$1 / 2$ cup
$1 / 2 \mathrm{tsp}$
$1 / 2$ cup
1/2 tsp
1 slice
1 tsp
1 bar
1 cup
1 tsp
3/4 cup

| Calories: | 1,205 |
| :--- | :--- |
| Total Carb, \% kcals: | 60 |
| Total Fat, \% kcals: | 25 |
| *Sodium, mg: | 1,335 |
| SFA, \% kcals: | 7 |
| Cholesterol, mg: | 44 |
| Protein, \% kcals: | 18 |

[^2]
## 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 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


[^0]:    * Low-fat and nonfat varieties of foods are still good sources of calcium.

[^1]:    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.

[^2]:    1,600: $100 \%$ RDA met for all nutrients except: Vit E $92 \%$, Vit $B_{3} 97 \%$, Vit B6 $67 \%$, Magnesium $98 \%$, Iron $73 \%$, Zinc $68 \%$
    1,200: $100 \%$ RDA met for all nutrients except: Vit E $75 \%$, Vit $B_{1} 92 \%$, Vit $B_{3} 69 \%$, Vit B6 $59 \%$, Iron $54 \%$, Zinc $46 \%$

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

