calories.

# Guide To A Scientific Guide For Daily Planning of Food Choices For Weight Control Without Counting Calories or Grams

A Scientific Guide For Daily Planning of Carbohydrate, Protein, and Fat.

By Anita Dean, Extension Specialist in Foods and Nutrition

The system described in this bulletin divides food into six groups which are similar in amounts of calories, carbohydrate, protein and fat. Within each group, one food can substitute for another to furnish the same amount of these nutrients. Recommended serving size is given.

The food groups include simply prepared foods. Foods are grouped on the basis of the food itself and do not include any additions such as sugar, butter, or sauces. Fruits listed with high sugar-content are unsweetened.

Certain foods which are high in sugar have been omitted. Beer, wine, and alcoholic beverages are not listed.

It is assumed that a variety of foods within each group will be used and that in combination the food groups will meet the nutrient needs of each person. It should be easy to plan varied, appetizing meals suited to your preferences and pocketbook, that will help you attain a desirable weight.

FOOD GROUP	Each Choice Contains About:		FOOD GROUP Each Choice Contains About				
Milk	Carbohydrate Protein Fat Calories	- 12 grams - 8 grams - 10 grams - 170	Bread, Cereal	Carbohydrate Protein Calories	- 15 grams - 2 grams - 70		
			Meat, Egg,				
Vegetable A -			Cheese	Protein	- 7 grams		
Free Choice	Carbohydrate	- 4 grams*		Fat	- 5 grams		
				Calories	<del>-</del> 75		
Vegetable B	Carbohydrate	- 7 grams					
	Protein	- 2 grams	Fat	Fat	- 5 grams		
	Calories	- 35		Calories	- 45 grams		
Fruit	Carbohydrate	- 10 grams	Free Choice (I	nsignificant car	bohydrate		
	Calories	- 40	and calories)				
* Contains little carbohydrate, protein or							

### **MEAT-FISH-EGG-CHEESE GROUP**

### FAT GROUP

### FREE CHOICE GROUP

(75 calories per serving)

(45 calories per serving)

(insignificant calories)

All raw vegetables from List 2-A

Serv	ing	Cho	oic	es:	
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Meat and poultry (lean),
beef, lamb, pork, veal,
liver, chicken, ham, etc.
(Cooked size

liver, chicken, ham, etc	c.
(Cooked size	
$3 \text{ in. } x 2 \text{ in. } x \frac{1}{2}$	1 oz.
Cold cuts, 4½ in. round,	
1/8 in. thick	1 slice
Frankfurter (small)	1
Fish (flounder, halibut, l	ox,
trout, whitefish, etc.)	
(2 in. x 2 in. x 1 in.)	1 slice
Salmon, tuna, crab,	
lobster	1/4 cup
Sausage (3 in x 1/8 in.)	2
Scallops (12 per lb.)	1
Chitlins (2½ in. sq.)	1
Tripe (2½ in. sq.)	1
Oysters, shrimp, clams	5 small
Sardines	3 med.
Soybeans	1/4 cup

Peanut butter*	1 Tbsp
* Limit peanut	butter to 1 serv

Cheese, cheddar, American,

Swiss (3½ in. x 1½ in. x

Cheese, cottage, parmesan,

1 slice

1/4 cup

1/4 in)

roquefort

ing per day.

Each serving provides:
Fat - 5 Gm.
Calories - 45

### Serving Choices:

Avocado (4 in. diam.	) 1/8
Bacon, crisp	1 slice
Bacon fat	1 tsp.
Butter or margarine	(soft, tub,
stick)	1 tsp.
Chocolate, unsweete	ned,
melted	2 tsp.
Cream, light, sweet	
or sour	2 Tbsp.
Cream, heavy	1 Tbsp.
Drippings, lard	1 tsp.
French dressing	1 Tbsp.
Mayonnaise	1 tsp.
Salad dressing, may	onnaise
type	2 tsp.
Walnuts, other nuts	6 small
Almonds	10 whole
Pecans	2 large whole
Peanuts, Spanish	20 whole

Peanuts, Virginia

Oil or cooking fat

Olives, green/ripe

Shortening, vegetable

Pigs feet Salt pork

Tartar sauce

## **Unlimited Choices:**

10 whole

3/4 in. cube

1 tsp.

1 tsp.

11/2 tsp.

5

At each meal you may have as many servings as you wish from this list of foods since these foods contain an insignificant number of calories.

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### (40 calories per serving)

Apple	1 small
Applesauce, unswee	etened ½ cup
Apricots, fresh	2 med.
Apricots, dried	4 halves
Banana	½ small
Berries (blackberrie	es, rasp-
berries, blueberri	es) ½ cup
Strawberries	3/4 cup
Cantaloupe* (6 in.	diam.) ½
Cherries	10 large
Cider or apple juice	¹/₃ cup
Dates	2
Figs, fresh or dried	1
Grapefruit*	1/2
Grapefruit juice	½ cup
Grapes	12
Grape juice	1/4 cup
Guava	1 small
Honeydew melon	
(7 in. diam.)	1/8
Mango	½ small
Nectarine	1 small
Orange*	1 small
Orange juice*	½ cup
Papaya	¹/₃ med.
Peach	1 med.
Pear	1 small
Persimmon, native	1 med.
Pineapple	½ cup
Pineapple juice	1/3 cup
Plums	2 med.
Prunes	2 med.
Raisins	2 Tbs.
Relish	2 Tbs.
Tangerine*	1 med.
Watermelon	1 cup or 1 slice
	$(3 \text{ in. x } 1\frac{1}{2} \text{ in.})$

\*These fruits are rich sources of vitamin C; one serving a day should be used

Cranberries may be used as desired if no sugar is added.

## 4

## BREAD-CEREAL GROUP (70 calories per serving)

### Serving Choices:

Bread	1 slice
Bagel - small	1/2
+Biscuit (2 in diam.)	1
Bread crumbs, dried	3 Tbs.
+Cornbread (2"x2"x1"	') 1
Cornmeal (dry)	2 Tbs.
English Muffin, small	1/2
Hamburger/Frankfur	ter
bun	1/2
Matzoth (4"x6")	1/2
+Muffin, plain, small	1
+Pizza (1/8 of small	
pie)	1 piece
Roll, plain bread	1
Tortilla, 6 in.	1
Cereal (cooked)	
Grits, rice, barley	1/2 cup
Cereal (unfrosted)	
Bran flakes	½ cup
Puffed	1 cup
Wheat Germ	1/4 cup
Crachers	
Graham, 2½ in. sq.	2
Oyster	20
+Round, butter type	5
Rye wafers 2"x3½"	3
Saltines	6
Soda, 2½ in. sq.	4
Flour	2½ Tbs.
++Ice Cream, vanilla	1/2 cup
Pasta (apalrad)	

Beans, Peas, Lentils 1/2 cup (dried and cooked) 1/2 cup Beans, Lima 1/3 cup or 1 small ear Corn Popcorn (popped, no fat 3 cups added) **Parsnips** 2/3 cup Peas (blackeyed, split, etc.) dry, cooked 1/2 cup Potatoes, white, baked or boiled, (small) Potatoes, white, mashed 1/2 cup +Potatoes, French fried 2 in to 3½ in. 15 ++Potato or corn chips 1/4 cup Sweet potatoes or yams +Stuffing, bread 1/2 cup +Pancake, 5 in. x ½ in. or waffle

<sup>+</sup> Omit 1 fat choice. ++ Omit 2 fat choices.

### HOW TO USE

If your physician recommends that you lose weight and prescribes a 1200 calorie diet, you would select the number of servings listed under the 1200 calorie pattern. This easy to follow diet allows you to select a wide variety of foods from each group. For example, instead of one serving of bread, you may select one serving of any other food shown in the Bread List. Eat the exact amounts and kinds of foods suggested in order to supply the proper amount of essential proteins, carbohydrates, fats, vitamins and minerals. It is essential to weigh or measure foods until portions can be estimated accurately. Do not skip meals.

Your	Daily Total Carbohydrate	(grams)	85	91	116	131	131	136	146	161	167	174
	Protein Fat	(grams) (grams)	53	57 45	59 45	61 50	61 60	70 65	70 70	72 75	76 80	85 85
	Calories		900	1000	1100	1200	1300	1400	1500	1600	1700	1800
	BREAKFAST											
List	5 Meats, Egg,	Cheese	1	1	1	1	1	1	1	1	1	2
List	2 Vegetables											
List	3 Fruits		1	1	1	1	1	1	1	1	1	1
List	4 Bread, Cerea	1	1	1	1	1	1	1	1	2	2	2
List	1 Milk		1/2	1	1	1	1	1	1	1	1	1
List	6 Fats			7		1	1	1	1	1	1	1
	LUNCH											
List	5 Meats, Egg,	Cheese	2	2	2	2	2	2	2	2	2	2
List	2 Vegetables						/					1
List	3 Fruits		1	1	2	2	2	1	2	2	2	1.
List	4 Bread, Cerea	1	1	1	1	2	1	2	2	2	2	2
List	1 Milk		1/2	1/2	1/2	1/2	1/2	1/2	1/2	1/2	1/2	1/2
List	6 Fats						1	1	1	2	2	2
	DINNER											
List	5 Meats, Egg,	Cheese	2	2	2	2	2	3	3	3	3	3
List	2 Vegetables		1	1	1	1	1	1	1	1	1	1
List	3 Fruits		1	1	1	1	1	1	1	1	1	2
List	4 Bread, Cerea	1			1	1	2	2	2	2	2	2
List	1 Milk		1/2	1/2	1/2	1/2	1/2	1/2	1/2	1/2	1	1
List	6 Fats						1	1	2	2	2	2

# Seven Food Lists

2-A

### **VEGETABLES GROUP**

(negligible calories)

You may eat any amount of these vegetables, if they are uncooked. But if cooked, only a single cupful is permitted.

### Serving Choices:

Asparagus
Bamboo shoots
Bean sprouts
Broccoli\*
Brussels sprouts\*
Cabbage
Chinese cabbage
Cauliflower
Celery
Chicory\*
Cucumber
Eggplant
Endive
Escarole\*
Greens\*

Beet greens Chard Collards Dandelion Kale Mustard Poke Spinach

Turnip greens
Lettuce
Mushrooms
Okra
Parsley\*

### MILK GROUP

(170 calories per serving)

### Serving Choices:

Milk, whole,	1 cup
Milk, evaporated	1/2 cup
Milk, powdered, whole,	1/4 cup
Milk, skim*	1 cup
Buttermilk*	1 cup
Yogurt	1 cup

\*Add 2 servings from list 6 (fats) if milk is fat free.

Peppers, Chillies
Pimento
Radishes
Romaine
Rhubarb (without sugar)
Sauerkraut
String beans, green or yellow
Squash, summer
Tomatoes\*
Tomato juice (½ cup)
Vegetable juice cocktail
Water cress
Zucchini

2-B

### **VEGETABLES GROUP**

(35 calories per serving)

Serving Choices:

One serving equals 1/2 cup

Beets
Carrots\*
Onions
Parsnips (2/3 cup)
Peas, green
Pea pods
Pumpkin\* (3/4 cup)
Rutabagas
Squash, winter\*
Turnips
Tomato puree, canned
Vegetables, frozen, mixed
Catsup (2 tablespoons only)

\* These vegetables have a high vitamin A content; at least one serving a day should be used.

If you wish you may have an additional cupful of Group A in exchange for your Group B serving.

### SAMPLE MEAL PLAN

Ask your physician to prescribe a meal plan which meets your own individual requirements. The following example of a 1, 200-calorie plan shows how a meal plan works.

### BREAKFAST

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	er	A T	8 8 1	2		

1 of fruit (List 3)..orange juice, 1/2 cup

1 of meat (List 5).. Egg, 1

1 of bread (List 4). . Toast, 1 slice

1 of milk (List 1) . . Skim milk, 1 cup (plus 2 fat exchanges at lunch)

1 of fat (List 6) .. Butter or margarine, 1 tsp.

Nonmeasured

foods (List 7).. Coffee or tea (any amount)

### LUNCH

### Servings:

2 of meat (List 5).. Cold cut, 1 slice and cheddar cheese, 1 slice

Vegetables

as desired (List 2-A). . Salad of lettuce,

radishes, tomatoes (any

amount)

2 of bread (List 4). . Bread, 2 slices

2 of fat (List 6).. Mayonnaise, 1 tsp.; Margarine, 1 tsp.  $\frac{1}{2}$  of milk (List 1). Skim milk  $\frac{1}{2}$  cup (plus 1 fat exchange at dinner)

2 of fruit (List 3).. Banana, 1

Nonmeasured

foods (List 7) .. Coffee or tea (any amount)

### DINNER

### Servings:

2 of meat (List 5). Chicken, 2 ounces or 2 slices  $(3"x2"x\frac{1}{2}")$ 

1 of vegetables(List 2-B). Carrots,  $\frac{1}{2}$  cup

1 of vegetables(List 2-A). String beans, 1 cup

1 of bread (List 4) .. Biscuit, 1

2 of fat (List 6). Butter or margarine, 2 tsp.

 $\frac{1}{2}$  of milk (List 1)... Skim milk,  $\frac{1}{2}$  cup (plus 1 fat exchange at dinner)

1 of fruit (List 3). . Cantaloupe 1/4

Nonmeasured

foods (List 7).. Coffee or tea (any amount)

### YOUR EATING PLAN

Name						Calories			
Servings	Milk	Vegetables	Fruit	Breads	Meat	Fats	Free		
	List 1	List 2	List 3	List 4	List 5	List 6	List 7		
Breakfast							Free		
Lunch							Free		
Dinner							Free		

Adapted from the "Exchange Lists for Meal Planning" prepared by American Diabetes Association, Inc., American Dietetic Association, 1976 and from materials developed by the Upjohn Co., Kalamazoo, Michigan.