

Historic, archived document

Do not assume content reflects current scientific knowledge, policies, or practices.

1
Hg 84L
Reserve

424
CORE LIST

FOOD

for

FITNESS

A
DAILY FOOD
GUIDE

LEAFLET NO. 424
U.S. DEPARTMENT OF AGRICULTURE
Agricultural Research Service

FOOD FOR FITNESS

A Daily Food Guide



MILK GROUP

Some milk for everyone

Children under 9 . . . 2 to 3 cups
Children 9 to 12 . . . 3 or more cups
Teenagers 4 or more cups
Adults 2 or more cups

MEAT GROUP

2 or more servings

Beef, veal, pork, lamb,
poultry, fish, eggs

As alternates—
dry beans, dry peas, nuts

VEGETABLE FRUIT GROUP

4 or more servings

Include—

A citrus fruit or other fruit or vegetable
important for vitamin C

A dark-green or deep-yellow vegetable for
vitamin A—at least every other day

Other vegetables and fruits, including
potatoes

BREAD CEREAL GROUP

4 or more servings

Whole grain, enriched, or restored

Plus other foods as needed to complete meals
and to provide additional food energy and other
food values



A Daily Food Guide

Each day our food should supply us with many different nutrients—

- Protein for growth and for repair of the body.
- Minerals and vitamins for growth and to keep the body functioning properly.
- Fat and carbohydrate for energy.

Most foods contain more than one nutrient, but no single food contains all the nutrients in the amounts needed. Therefore, we need a variety of foods each day.

This Daily Food Guide shows one way to choose foods wisely. In the Guide foods are sorted into groups. Choices within groups are wide enough to allow for a variety of everyday foods, for foods in season, and for foods to fit the budget.

HOW TO USE THIS GUIDE

Select the main part of your diet from the four broad food groups. Add other foods as needed to make meals more appealing and satisfying.

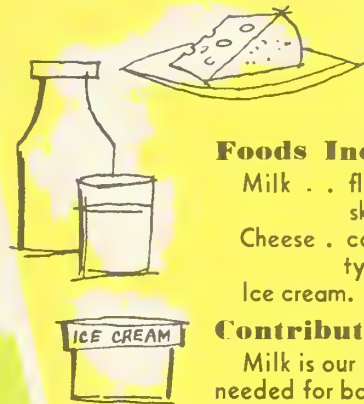
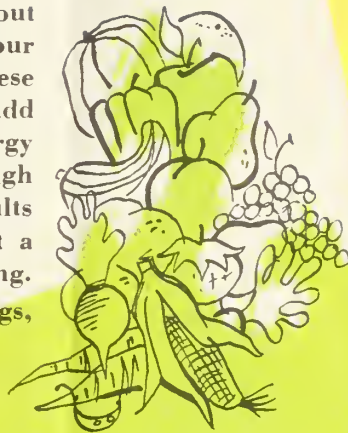
Some pointers to guide you in using this plan:

- Choose at least the minimum number of servings from each of the broad food groups.

Serving sizes may differ—small for young children, extra large (or seconds) for very active adults or teenagers. Pregnant and nursing women also require more food from these groups.

- Make choices within each group according to suggestions given on the following pages. Foods within each group are similar, but not identical, in food value.

- Choose the additional foods to round out your meals both from foods in the four groups and from foods not listed in these groups. These additional foods should add enough calories to complete your food energy needs for the day. Children need enough food energy to support normal growth; adults need enough to maintain body weight at a level most favorable to health and well-being.
- Try to have some meat, poultry, fish, eggs, or milk at each meal.



VEGETABLE-FRUIT GROUP

Foods Included

All vegetables and fruit. This guide emphasizes those that are valuable as sources of vitamin C and vitamin A.

Sources of Vitamin C

Good sources.—Grapefruit or grapefruit juice; orange or orange juice; cantaloup; guava; mango; papaya; raw strawberries; broccoli; brussels sprouts; green pepper; sweet red pepper.

Fair sources.—Honeydew melon; lemon; tangerine or tangerine juice; watermelon; asparagus tips; raw cabbage; cauliflower; collards; garden cress; kale; kohlrabi; mustard greens; potatoes and sweetpotatoes cooked in the jacket; rutabagas; spinach; tomatoes or tomato juice; turnip greens.

Sources of Vitamin A

Dark-green and deep-yellow vegetables and a few fruits, namely: Apricots, broccoli, cantaloup, carrots, chard, collards, cress, kale, mango, persimmon, pumpkin, spinach, sweetpotatoes, turnip greens and other dark-green leaves, winter squash.

Contribution to Diet

Fruits and vegetables are valuable chiefly because of the vitamins and minerals they contain. In this plan, this group is counted on to supply nearly all the vitamin C needed and over half of the vitamin A.

Vitamin C is needed for healthy gums and body tissues. Vitamin A is needed for growth, normal vision, and healthy condition of skin and other body surfaces.

Amounts Recommended

Choose 4 or more servings every day, including:

1 serving of a good source of vitamin C or 2 servings of a fair source.

1 serving, at least every other day, of a good source of vitamin A. If the food chosen for vitamin C is also a good source of vitamin A, the additional serving of a vitamin A food may be omitted.

The remaining 1 to 3 or more servings may be of any vegetable or fruit, including those that are valuable for vitamin C and vitamin A.

Count as 1 serving: $\frac{1}{2}$ cup of vegetable or fruit; or a portion as ordinarily served, such as 1 medium apple, banana, orange, or potato, half a medium grapefruit or cantaloup, or the juice of 1 lemon.

Foods Included

Milk . . . fluid whole, e
skim, dry, butter
Cheese . cottage; cream;
type—natural or
Ice cream.

Contribution to Diet

Milk is our leading source needed for bones and teeth. It provides high quality protein, vitamin A (if milk is whole or) and other nutrients.

Amounts Recommended

Some milk every day for Recommended amounts below in terms of whole fluid

Children under 9
Children 9 to 12
Teenagers
Adults
Pregnant women
Nursing mothers





A Daily Food Guide

Each day our food should supply us with many different nutrients—

- Protein for growth and for repair of the body.
- Minerals and vitamins for growth and to keep the body functioning properly.
- Fat and carbohydrate for energy.

Most foods contain more than one nutrient, but no single food contains all the nutrients in the amounts needed. Therefore, we need a variety of foods each day.

This Daily Food Guide shows one way to choose foods wisely. In the Guide foods are sorted into groups. Choices within groups are wide enough to allow for a variety of everyday foods, for foods in season, and for foods to fit the budget.

HOW TO USE THIS GUIDE

Select the main part of your diet from the four broad food groups. Add other foods as needed to make meals more appealing and satisfying.

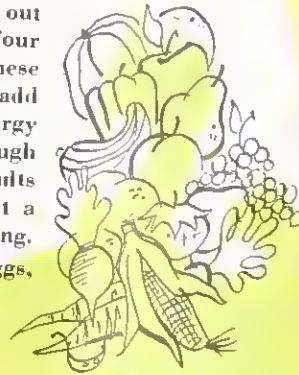
Some pointers to guide you in using this plan:

- Choose at least the minimum number of servings from each of the broad food groups.

Serving sizes may differ—small for young children, extra large (or seconds) for very active adults or teenagers. Pregnant and nursing women also require more food from these groups.

- Make choices within each group according to suggestions given on the following pages. Foods within each group are similar, but not identical, in food value.

- Choose the additional foods to round out your meals both from foods in the four groups and from foods not listed in these groups. These additional foods should add enough calories to complete your food energy needs for the day. Children need enough food energy to support normal growth; adults need enough to maintain body weight at a level most favorable to health and well-being.
- Try to have some meat, poultry, fish, eggs, or milk at each meal.



VEGETABLE-FRUIT GROUP

Foods Included

All vegetables and fruit. This guide emphasizes those that are valuable as sources of vitamin C and vitamin A.

Sources of Vitamin C

Good sources.—Grapefruit or grapefruit juice; orange or orange juice; cantaloupe; guava; mango; papaya; raw strawberries; broccoli; brussels sprouts; green pepper; sweet red pepper.

Fair sources.—Honeydew melon; lemon; tangerine or tangerine juice; watermelon; asparagus tips; raw cabbage; cauliflower; collards; garden cress; kale; kohlrabi; mustard greens; potatoes and sweet potatoes cooked in the jacket; rutabagas; spinach; tomatoes or tomato juice; turnip greens.

Sources of Vitamin A

Dark-green and deep-yellow vegetables and a few fruits, namely: Apricots, broccoli, cantaloupe, carrots, chard, collards, cress, kale, mango, persimmon, pumpkin, spinach, sweet potatoes, turnip greens and other dark-green leaves, winter squash.

Contribution to Diet

Fruits and vegetables are valuable chiefly because of the vitamins and minerals they contain. In this plan, this group is counted on to supply nearly all the vitamin C needed and over half of the vitamin A.

Vitamin C is needed for healthy gums and body tissues. Vitamin A is needed for growth, normal vision, and healthy condition of skin and other body surfaces.

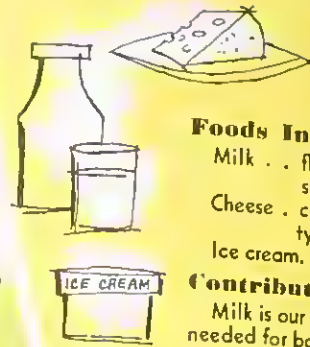
Amounts Recommended

Choose 4 or more servings every day, including:

1 serving of a good source of vitamin C or 2 servings of a fair source.
1 serving, at least every other day, of a good source of vitamin A.
If the food chosen for vitamin C is also a good source of vitamin A, the additional serving of a vitamin A food may be omitted.

The remaining 1 to 3 or more servings may be of any vegetable or fruit, including those that are valuable for vitamin C and vitamin A.

Count as 1 serving: 1/2 cup of vegetable or fruit; or a portion as ordinarily served, such as 1 medium apple, banana, orange, or potato, half a medium grapefruit or cantaloupe, or the juice of 1 lemon.



MILK GROUP

Foods Included

Milk . . . fluid whole, evaporated, skim, dry, buttermilk.
Cheese . . . cottage; cream; cheddar-type—natural or processed.
Ice cream.

Contribution to Diet

Milk is our leading source of calcium, needed for bones and teeth. It also provides high quality protein, riboflavin, vitamin A (if milk is whole or fortified), and other nutrients.

Amounts Recommended

Some milk every day for everyone. Recommended amounts are given below in terms of whole fluid milk:

	<i>8-ounce cups</i>
Children under 9	2 to 3
Children 9 to 12	3 or more
Teenagers	4 or more
Adults	2 or more
Pregnant women	3 or more
Nursing mothers	4 or more

Part or all of the milk may be fluid skim milk, buttermilk, evaporated milk, or dry milk.

Cheese, yogurt, and ice cream may replace part of the milk. The amounts that it will take to replace a given amount of milk are figured on the basis of calcium content. Common portions of various kinds of cheese and of yogurt and ice cream and their milk equivalents in calcium are:

1-inch cube cheddar-type cheese	=	1/2 cup milk
1/2 cup cottage cheese	=	1/3 cup milk
1 cup plain yogurt	=	1 cup milk
1/2 cup ice cream or ice milk	=	1/3 cup milk

MEAT GROUP

Foods Included

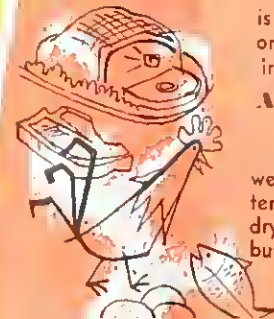
Beef; veal; lamb; pork; variety meats, such as liver, heart, kidney.
Poultry and eggs.
Fish and shellfish.
As alternates—dry beans, dry peas, lentils, nuts, peanuts, peanut butter.

Contribution to Diet

Foods in this group are valued for their protein, which is needed for growth and repair of body tissues—muscle, organs, blood, skin, and hair. These foods also provide iron, thiamin, riboflavin, and niacin.

Amounts Recommended

Choose 2 or more servings every day.
Count as a serving: 2 to 3 ounces (not including bone weight) cooked lean meat, poultry, or fish. Count as alternates for 1/2 serving meat or fish: 1 egg; 1/2 cup cooked dry beans, dry peas, or lentils; or 2 tablespoons peanut butter.





BREAD-CEREAL GROUP

Foods Included

All breads and cereals that are whole grain, enriched, or restored; *check labels to be sure.*

Specifically, this group includes: Breads; cooked cereals; ready-to-eat cereals; cornmeal; crackers; flour; grits; macaroni and spaghetti; noodles; rice; rolled oats; and quick breads and other baked goods if made with whole-grain or enriched flour. Parboiled rice and wheat also may be included in this group.

Contribution to Diet

Foods in this group furnish worthwhile amounts of protein, iron, several of the B-vitamins, and food energy.

Amounts Recommended

Choose 4 servings or more daily. Or, if no cereals are chosen, have an extra serving of breads or baked goods, which will make at least 5 servings from this group daily.

Count as 1 serving: 1 slice of bread; 1 ounce ready-to-eat cereal; $\frac{1}{2}$ to $\frac{3}{4}$ cup cooked cereal, cornmeal, grits, macaroni, noodles, rice, or spaghetti.

OTHER FOODS

To round out meals and meet energy needs, almost everyone will use some foods not specified in the four food groups. Such foods include un-enriched, refined breads, cereals, flours; sugars; butter, margarine, other fats. These often are ingredients in a recipe, or are added to other foods during preparation or at the table.

Try to include some vegetable oil among the fats used.

Prepared by
Consumer and Food Economics Institute
Agricultural Research Service

Washington, D.C.

Issued March 1958

Slightly revised September 1977

★ U.S. GOVERNMENT PRINTING OFFICE : 1977—O-244-039

For sale by the Superintendent of Documents
U.S. Government Printing Office, Washington, D.C. 20402