Form 1

L-1618

THE "BIG 4" FOODS

MEATS AND OTHER PROTEIN FOODS — 2 servings

Animal protein 150-200 calories per serving

Vegetable protein 200-400 calories per serving

MILK AND MILK PRODUCTS - 2 servings

80-170 calories per serving

Lower Calorie buttermilk, skim milk, 2 percent milk, non-fat dry milk, dry curd cottage cheese. skim evaporated milk

Higher Calorie whole milk, whole evaporated milk, creamed cottage cheese, whole milk cheese

BREAD, CEREAL AND GRAIN PRODUCTS - 4 servings

(About 70 calories per serving)

bread, cornbread, muffins, biscuits, corn tortillas, pancakes, rice, macaroni, noodles, spaghetti, hot and cold cereal, small hamburger buns, plain cake, unbuttered popcorn, crackers

FRUITS AND VEGETABLES — 4 servings

(About 50 calories per serving)

Vitamin C Foods — 1 daily

grapefruit, grapefruit juice, oranges, orange juice, fruit juice enriched with vitamin C. tomatoes, broccoli, cabbage, brussels sprouts, cantaloupe, cauliflower, greens, peppers, strawberries, tangerines, kale, collard, turnip and beet greens

Dark green leafy/orange, yellow — 1 daily *Free Vegetables

apricots, broccoli, carrots, beets, spinach, chicory pumpkin and collard, turnip and mustard greens

Starchy Vegetables — limit to 1 per day

corn, lima beans, parsnips, green peas, white potatoes, pumpkin, winter squash. yam or sweet potato

escarole Chinese cabbage lettuce endive parslev celery radishes watercress

Others - 2 daily

Fruits: peaches, berries, grapes, cherries, apples, pineapples. applesauce, bananas, pears Vegetables: rhubarb, sauerkraut, bean sprouts, asparagus, beets, onions, mushrooms, summer squash

EXTRA FOODS (and serving size) — 1 or 2 servings optional

(50 calories per serving)

Fats and Oils

- 1 strip bacon
- 1 teaspoon butter, margarine, cooking oil or lard
- 1 tablespoon French dressing
- 1 tablespoon cream cheese
- 1 tablespoon mayonnaise
- 3 tablespoons half and half
- 1 tablespoon gravy

Sweets

- 1 tablespoon sugar, honey, molasses, jam or jelly
- 1/2 ounce candy
- 1/4 candy bar
- 1/3 cup soft drink
- 1/3 cup fruit gelatin
- 1/4 cup sherbet, ice cream or pudding

Sauces and Seasonings

- 1/4 cup barbeque sauce
- 2 tablespoons catsup
- 1 tablespoon tartar sauce

Others

5 large potato chips

*Free Foods

coffee, tea, diet colas, bouillon (no fat), unsweetened gelatin, unsweetened pickles, spices, lemon juice, vinegar and horseradish

Prepared by Extension foods and nutrition specialists, The Texas A&M University System.

^{*}Free foods can be used for snacks as desired

THE "BIG 4" FOODS



1 serving (50 calories per serving)

- 1/2 cup blackberries, dewberries
- cup strawberries
- 3/4 cup grapes or cherries
- 1 cup raw vegetables
- 1/2 cup cooked vegetables
- 1/4 cup corn, lima beans, potatoes or mixed vegetables (starchy)
- 1 medium piece fresh fruit
- 1/2 cup unsweetened canned fruit or unsweetened fruit juice
- 1/2 grapefruit or banana
- 2 tablespoons raisins



1 serving (70 calories per serving)

- tortilla
- pancake, large
- slice bread
- ½ cup rice, noodles, macaroni, spaghetti or dressing
- 1/2 cup cooked cereal
- 1 ounce ready-to-eat cereal
- 5 small crackers
- 1/2 cup oyster or chili crackers
- biscuit, small piece cornbread, small bun or dinner roll
- 1 cup unbuttered popcorn



1 serving

- 1 cup whole, 2 percent, skim or reconstituted nonfat dry milk
- 1/2 cup evaporated whole or skim milk
- 1/2 cup creamed, dry curd or low-fat cottage cheese
- 2 slices whole milk cheese or 1 ounce cheese or cheese spread
- 1 cup buttermilk or plain yogurt
- 1 cup regular or low-fat yogurt



1 serving

- medium slice meat (2-3 ounces)
- 2 wieners
- pork chop
- chicken leg and thigh or 1/5 small chicken
- 1 medium square of fish
- small to medium hamburger pattie
- 2 tablespoons peanut butter
- 1 cup cooked dried beans or dried peas
- 2 eggs
- 1/2 cup drained canned fish or meat
- 1 medium slice liver
- 2 slices lunch meat or cheese

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