

Dairy and Related Products

PiGH: whole milk and whole milk packaged goods; cream; ice cream; milk puddings, yogurt; cheeses; eggnog, malted milk, milk shakes

LOW: skim milk, buttermilk from skim milk; low fat cheeses (farmer, uncreamed cottage, mozzarella); 1% fat milk, low fat yogurt, powdered skim milk; imitation cream made with vegetable fat; cocoa made with nonfat or low fat milk



Eggs

Cereals

HIGH: egg yolks

LOW: egg whites, egg substitutes

High: any cereal that contains coconut:

LOW: 1/2 cup of hot cereal or 3/4 cup of

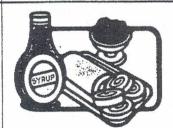
any other cold cereal daily



Cooked Meat, Poultry, Fish

HiGH: pork and pork products; fatty fowl (goose, duck); skin of fowl; processed luncheon meats, frankfurters and fast food hamburgers; organ meats; canned fish packed in oil; shellfish, except sparingly

LOW: lean meats and fowl; fresh, frozen, or canned fish water-packed (bake or broil all meat and fish)



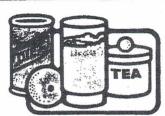
Desserts

Hist: pastries, cakes, pies, most cookies; potato chips and other fried snacks; chocolate and other candies; ice creams, syrups, and puddings

LOW: water ice; gelatin; pudding made with skim milk; egg white souffles; unbuttered popcorn; jams and jellies; angel food cake, animal crackers; fig bars, lady fingers, ginger snaps, raisin cookies; popsicles



LOW: virtually all vegetables, boiled, steamed, or braised with a polyunsaturated vegetable oil derived from safflower, soybean, sunflower, corn, or sesame seeds



High: cocoa made with whole milk or sugar; whole milk drinks

LOW: fresh fruit juice; black coffee or

LOW: fresh fruit juice; black coffee or plain tea; diet soft drinks; cocoa made with skim milk; clear broth; alcohol, 2 servings or less per day (1 ounce liquor, 5 ounces beer, or 2½ ounces dry table wine per serving); carbonated bottled sodas; nondairy creamer

Vegetables



Breads and Grains

Hiel: baked goods made with milk, eggs, or animal fat; commercial mixes with dried eggs and whole milk; sweet rolls, Danish pastries, and doughnuts

LOW: one slice whole grain or enriched bread; one roll; several pieces of melba toast (may use soft vegetable margarine); bagel; cinnamon raisin bread, cracked wheat bread, American rye; breadstick, matzoh, zwieback



flight: butter; palm and coconut oils; ladd solid margarine; commercial salad dressings; gravies; cream sauces, bacon drippings

LOW: polyunsaturated vegetable oils derived from safflower, soybean, sunflower, corn, sesame seeds; or olive and peanut oils (mono-unsaturated)





HGH: Greek olives; all nuts, except fresh chestnuts; peanut butter

LOW: all fresh fruit and frozen or canned fruit with no sugar or syrup added



Miscellaneous

#16#12 hollandaise sauce, tartar sauce; many dessert sauces; white sauce unless made with low fat yogurt

LOW: sugar substitutes; spices, vinegar, mustard, Worcestershire sauce, and soy sauce to taste

Fruits and Nuts

*The information contained here is based variously on the American Heart Association Cookbook, 3rd ed., New York, Ballentine Books, 1980: *Bowes and Church's Food Values of Portions Commonly Used*, 13th ed., JAT Pennington and HN Church, Eds., Philadelphia, JB Lippincott Company, 1980; and Data on Ille. MERRELL, DOW PHARMAGEUTICALS INC., Cincinnati, Ohio 45215. Heart Smart** Hint: Become a label reader; look for hidden saturated fat and cholesterol in foods. Vegetable products have no cholesterol, generally, but may be high in saturated fats, i.e. coconut oil, palm oil, or any hydrogenated vegetable oils.