Dietary Sources of Fat

These four charts on dietary sources of fats and oils are from a report on "Nutrient Content of the National Food Supply" prepared by the USDA's Ruth Marston and Louise Page that appeared in the December 1978 issue of the USDA publication, National Food Review.

Percentage of Nutrient Fat from Meat, Poultry, and Fish Group

	1909-13	1947-49	1967	1978[1]
Beef	25	24	35	38
Veal	2	2	1	1
Lamb and mutton	3	2	2	1
Pork, lean	25	26	22	20
Pork, fat cuts	35	36	30	28
Poultry	5	6	6	7
Fish	3	2	3	3
Other	2	2	2	2

[1]Preliminary.
Note: Components may not add to 100 due to rounding.

Percentage of Total Calories from Fat and Specified Fatty Acids

	Calories from fat			Calories from fatty acids		
	Animal	Vegetable	Total	Total saturated fatty acid	Oleic acid	Linoleic acid
1909-13	26.6	5.5	32.1	12.9	13.0	2.3
1947-49	28.9	9.9	38.8	15.0	15.9	3.8
1967	27.0	14.6	41.6	15.5	16.6	5.4
1978[1]	24.1	17.9	42.0	14.7	16.2	6.7

[1]Preliminary.

Percentage of Nutrient Fat from Dairy Products Group

	1909-13	1947-49	1967	1978[1]
Fluid whole milk	67	57	54	38
Cream	18	12	6	6
Fluid lowfat milk	2	2	4	9
Evaporated, condensed, and dry milks	4	9	5	3
Ice cream and other frozen desserts	1	10	12	12
Cheese	9	11	19	31

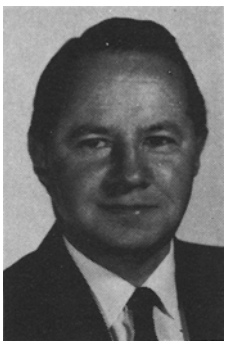
[1]Preliminary.
Note: Components may not add to 100 due to rounding.

Fat in the U.S. Diet from Animal and Vegetable Sources, Per Capita Per Day

	Animal sources					Vegetable sources					
	Meat poultry fish	Eggs	Dairy products excluding butter	Butter lard, edible beef fat	Total[1]	Other fats and oils	Dry beans, peas nuts, soy products	Flour and cereal products	Other foods	Total[1]	Total[1]
	Grams										
1909-13	46.4	4.8	18.6	33.8	103.5	12.3	2.4	4.8	1.8	21.3	124.8
1947-49	46.8	6.0	24.5	27.4	104.8	25.1	4.7	2.6	3.3	35.8	140.5
1967	52.2	5.2	20.2	19.6	97.3	41.6	5.5	2.1	3.3	52.5	149.7
1978[2]	53.5	4.4	19.8	13.4	91.2	55.5	7.2	2.1	3.2	67.9	159.1

[1]Components may not add to total due to rounding.
[2]Preliminary.

Paul Sims retires



R.P.A. "Paul" Sims, an AOCS member since 1952, has retired as program analyst with Research Branch, Agriculture Canada, in Ottawa.

Following an honors bachelor of science and a doctorate in chemistry from McGill University, Dr. Sims was employed from 1950-1954 by the National Research Council of Canada where he studied the mechanism of oxidation and polymerization of fats and oils. He was then invited to join the Research Branch of Agriculture Canada to develop a research program on lipid biosynthesis in collaboration with plant breeders.

In 1962, he became the first director of Agriculture Canada's Food Research Institute, which included work on rapeseed processing and development of rapeseed protein for human nutrition. He served as general chairman for the AOCS 1972 fall meeting in Ottawa. From 1973 until his retirement, Dr. Sims was a member of the Research Branch Executive, serving in the planning and evaluation directorate with special responsiblity for oilseed and field crops. He has served as scientific liaison officer for numerous industrial research contracts and as chief Canadian delegate to sessions of the Codex Alimentarius Committee on Fats and Oils. ●

1980 Short Courses planned

AOCS will sponsor two short courses immediately preceding the 1980 ISF/AOCS World Congress to be held April 27-May 1, 1980, in New York City.

Preliminary arrangements have been made to hold the two short courses from Sunday, April 20, through Friday, April 25, at the Concord Hotel, Kiamesha Lake, NY, approximately 35 miles due west of Poughkeepsie, NY.

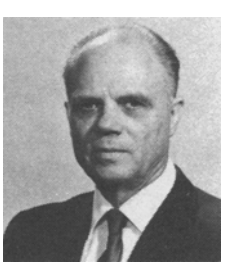
General chairman for the two short courses is Frank Naughton. Technical program chairman for the short course on Processing and Quality Control of Edible Oils will be T.L. Mounts. Technical program cocharimen for the short course on Practical Use of Analytical Methodology in Industrial Applications will be Dr. David Berner and Dr. David Min.

Detailed scheduling and programs for the two short courses are being completed. They are being held immediately before the 1980 meeting to allow domestic and foreign registrants to coordinate their planning to attend the ISF/AOCS World Congress and short courses.

The Concord Hotel can be readily reached from all major New York City airports by limousine service, by public transportation from the Port Authority Bus Terminal or by car rental from all New York airports and metropolitan New York City. Four daily flights are regularly scheduled to and from Sullivan County (New York) Airport, located seven miles from the Concord Hotel.

The hotel offers a full schedule of sports activities such as golf, tennis, and swimming, along with dancing and nightly entertainment. A new show is presented every evening with reserved night club seating without a cover or minimum charge. ●

Feuge receives Bailey Award



Reuben O. Feuge, research leader in edible oils at the Southern Regional Research Center, New Orleans, received the 1979 Alton E. Bailey Award from the North Central Section of the AOCS at the annual award meeting Feb. 7, 1979, at the Ramada Inn-O'Hare.

Approximately 50 persons attended the dinner, including past Bailey Award recipients Dr. Herb Dutton and Dr. Leo Goldblatt. Dr. Leo Goldblatt introduced the recipient, who spoke on "Modification of Oils by Interesterification."

Bailey was Feuge's first boss at the SRRC during the 1940s, and Goldblatt noted that of Feuge's first ten scientific publications, Bailey was a coauthor on nine. ●