Comus C-6

Operator's Manual

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Congratulations!

You now have a scientific weight control instrument that is easy to use yet can influence your appearance, your health, and even your longevity.

You will be able to use the Comus C-6 computer at home, restaurants, airplanes or anywhere.

As with any computer, information must be entered in a given order. The instructions that follow will show you how to use your Comus C-6 to plan your daily diet and your daily activity, both of which are important parts of weight control and fitness.

Your operator's manual is divided as follows:

- Operating instructions.
 - A. Computing Your Daily Caloric
 Usage
 - B. Planning Your Daily Caloric Intake
 - C. Adjusting Daily Activities
 - D. Calculator Functions
- II. Activity Code Directory
- III. Comus Food and Calorie Guide

NOTE: PRESS "FOOD" KEY" BEFORE PERFORMING ANY OPERATION.

- 1. Comus C-6 Operating instructions
 - A. Computing your daily caloric usages.
- 1. Push function switch to "DIET"
- 2. Push power switch to "ON"—
 Display reads "SHAPE"
- 3. Press 'FOOD"
- 4. Press "SHAPE" key—Display reads 'You use XXXX Cal" (The number on the display will be from previous computations and will clear when new information is entered.)

Press "ENTER"—Display reads "S"(sex).

- 5. Press "M" for male—"F" for female Press "ENTER"—Display reads "H" (height)
- Press number keys to input height in inches.
 EXAMPLE: If your height is 5'5", you are 65 inches.
 Press keys 6-5.
 Press "ENTER"—Display reads "A" (age)
- Press number keys to input age Press "ENTER"—Display reads "P" (pounds)

- 8. Press number keys to input weight Press "ENTER"—Display will blank for 3 seconds then read "CODE 1" Note: Consult Activity Code Directory starting on page 12 of this booklet. "CODE 1" lists sleep as the only activity. Figure number of hours of sleep you'll have during the 24-hour period you're computing. If you plan-a nap during this period, count that also.
- 9. Press number key(s) to input hours of "CODE 1" activity. Press "ENTER"—Display momentarily shows number of hours input. "CODE 2" appears.
- 10. Press number key(s) to input hours of "CODE 2" activities. Press "ENTER"—Display momentarily shows total hours entered. "CODE 3" appears.
- 11. Press number key(s) to input hours of "CODE 3" activities. Press "ENTER"—Display momentarily shows total hours entered. "CODE 4" appears.
- 12. Press number key(s) to input hours of "CODE 4" activities.

Press "ENTER"—Display momentarily shows total hours entered. "CODE 5" appears.

I. Press number key(s) to input hours of "CODE 5" activities. Press "ENTER"—If total of activities from all 5 codes is 24 hours, display will parade "You use XXXX Cal." This is the number of calories your body uses per day based on your physical characteristics and your activities for that day. We will call that number your calorie quota.

Activity hours may be cleared by pressing "CE/C" key once before pressing "ENTER" key. If no hours are to be entered in a code or you wish to recall the total number of hours, press "0" when the code appears. To step diet computer through the codes without entering any hours, continue to press "ENTER" key.

If total of activities from all 5 codes is less than 24 hours, display will shows total hours and "CODE 1" will reappear. You

then press "ENTER" key until code numbers appear in which you want to enter the remaining hours. When you have a total of 24 hours, display will parade your calorie quota.

If total of activity hours entered is greater than 24 hours, display will read "ERROR". Press "CE/C" key. Total hours will appear, then the next code number. To advance to the desired code, continue to press "ENTER" key.

B. Planning your daily Caloric Intake

On page 15, you will find the Comus Food and Calorie Guide which makes food selection and calorie computation faster and easier. Caloric food values from other calorie guides may also be used.

The Diet Computer indicates the caloric content of foods on the right side of the display and maintains a running total on the left side of the display.

To cancel the calories entered on the right side of the dieplay before entering into total, press "CE/C" key and the Diet Computer is ready to accept another calorie number.

- Press "FOOD" key—Display reads "0 Food"
- 2. Press calorie number. Number will appear on right side of display. Press "ENTER". Calorie number moves into the running total on left side of display.
- 3. Repeat Step 2 until food total is reached.
- To enter 1/2 portion, press calorie value, then press 1/2 key. Display will show 1/2 the value of the number you pressed. Press "ENTER" to move into calorie total.

To clear running food total:

- -Press "FOOD" key
- —Press "CE/C" key—display reads "CLR FOOD"
- -Press "CE/C" key again and display will read "0 FOOD"
- Diet computer is ready to enter new food totals.

NOTE: To recall your food calorie total after the number has left the display during other functions of the diet computer, press "FOOD" once.

You have now programmed your day's caloric intake in relation to your unique calorie quota. The number of calories some foods contain may have surprised you. The Comus C-6 leads you to eliminate those foods that are exorbitantly high in calories. When you do want to splurge, for the sake of variety, your Comus C-6 and Food and Calorie Guide will let you see what the calorie cost will be. Then you can plan your diet and activities accordingly.

C. Adjusting Daily Activities

The computer retains the information you gave it regarding your physical characteristics: age, height, and so forth. As a result, you can determine the number of calories your body will burn up in various.

activities. This allows you to accurately adjust your activity level for a 24-hour period in order to balance higher-than-normal caloric intake or to use physical activity to help you lose weight.

To determine caloric values for activities, refer to Activity Code Directory.

- 1. Press "EXER" key—Display reads "CODE 1"
- 2. Press "ENTER" key until appropriate code number appears for your desired exercise. (Code 2, Code 3, etc.)
- When proper code is displayed, press number key(s) for number of hours of activity. For 1/2 hour press 1/2 key.
- 4. Press "ENTER"—Display reads the number of calories you utilize for this particular activity and period of time.

EXAMPLE: To determine calories used during 2 hours of tennis, press "ENTER" key until Code 4 appears. Press 2 for number of hours of tennis. The Diet Computer will read the

number of calories your body uses during this period of the activity.

- To return to calorie counting, press "FOOD" key once.
- 6. To review daily caloric utilization—Press "SHAPE" key once.

D. Calculator Functions

Push function switch to "CALC" and Power switch to "ON."

KEYBOARD FUNCTION-NUMERIC KEYS:

through 9: Pressing one of these keys will enter that digit into the rightmost display position. Previously entered digits will be shifted one position to the left.

DECIMAL POINT ENTRY KEY:

Depression of this key will correctly position the decimal point in your entries.

ARITHMETIC FUNCTION KEYS:

Depression of any one of these keys tells the calculator what operation to perform with the next number entered. During calculations intermediate results are also displayed when these keys are depressed.

EQUAL KEY:

When this key is depressed the answer will appear on the display.

CLEAR ENTRY AND CLEAR KEY:

OE/C Depression of this key once clears the entry in case a number is entered by mistake. It has no effect on other storage registers or any arithmetic operation which may be set. Depression of the key twice clears the calculator and places a zero in the rightmost position.

OVERFLOW INDICATION:

Overflow is indicated by the word "ERROR" appearing on the display.

- CALCULATION EXAMPLES

(1) ADDITION/SUBTRACTION

Ex.
$$1.23+4.56-7.89=-2.1$$

(2) MULTIPLICATION/DIVISION

Ex.
$$9.8 \times 7.6 \div 5.4 = 13.792592$$

$$9.8 \times 7.6 = 5.4 = -13.792592$$

(3) MIXED CALCULATION

Ex.
$$((2+3)-4)\times 5\div 6=0.83333333$$

$$2 + 3 - 4 \times 5 + 6 - 0.83333333$$

(4) REPEATED OPERATION

Ex.
$$5+5+5+5=20$$

$$5\times5\times5\times5=625$$

POWER USE ONLY 9 VOLT

ALKALINE TRANSISTOR BATTERY

ERRATIC OPERATION:

CHANGE BATTERY

Activity Code Directory

If the type of activity you plan is not listed here, you can include it by realizing that the codes are divided as follows:

CODE 1—Sleeping

CODE 2—Sitting type activities

CODE 3—Mild activity

CODE 4--Fairly heavy activity

CODE 5—Strenuous activity

CODE 1

Sleep

CODE 2

Driving a Car
Eating Meals
Laboratory Work
Office Work
Recreational
Fishing
Knitting
Painting
Painting
Sewing
Playing Cards
Playing Musical Instruments
Writing

CODE 3

Agricultural Work (Mechanized) Housework Gardening Light industry Work Meal Preparation Military Drill Shopping Recreational Archery Backpacking Billiards Bowling Cricket Croquet Golf Sailing Shuffleboard Table Tennis Walking

CODE 4

Agricultural Work(Manual)
Construction Industry
Military Marching w/Rifle & Pack
Recreational
Backpacking

Badminton Ballroom Dancing Canoeing Cycling Gymnastics Hockey Horseback Riding Hunting Jogging Scuba Diving Skating Skiing — Downhill Snorkeling Swimming — Moderate Tennis — Doubles Volleyball CODE 5 Recreational Athletics — Field & Track Baseball Basketball Boxing Country Dancing Cross Country Running Cycling(10 mph) Disco Dancing

Football
Hill Climbing
Racquetball
Rowing
Skiing—Cross Country
Soccer
Squash
Swimming—Strenuous
Tennis—Singles
Wrestling

| III. Comus Food and Calo | ria Cuida | | | CALORIES |
|--|--------------|----|-------------------------------------|----------|
| | | | Oats, puffed | 113 |
| This "calorie counter" | is de- | | Rice, puffed | 113 |
| signed for quick and ef | ficient | | Wheat, flakes | 100 |
| use—even in a restaura | int. | | Wheat, puffed | 103 |
| To save you time, food | s are | - | Wheat germ | 111 |
| listed as they are gener | | | cereal, cooked (4 oz.) | |
| eaten. For example, a h | - | | Farina | 148 |
| is listed with bun and ' | | _= | Oatmeal | 78 |
| everything." In most ca | | ₫. | Wheat | 85 |
| guides, the bun would | | | To the cereals above, ado | 3 |
| separately and you wou | | | Skim milk(1 cup) | 88 |
| • • • | 1 | | 2% milk(1 cup) | 145 |
| have to hunt for its listing. You may also use other cal- | | | Whole milk (1 cup) | 161 |
| · | | | Sugar(1 teasp.) | 16 |
| orie guides with your (| _omus C-b. | | Coffee cake, 4 oz. | 367 |
| | | | Doughnut, plain(1 oz.) | 111 |
| | | | w/sugar, add | 52 |
| | | | Egg, boiled or poached | 81 |
| BREAKFAST | | | Cooked $w/\frac{1}{2}T$. butter of | ΣŢ |
| DNEANLASI | C AL ODIEC | | oleo, add | 98 |
| D | CALORIES | * | Eggs Benedict(1) | 264 |
| Bacon, 2 slices | 92 | | Muffin, Bran | 118 |
| Bacon, Canadian, 1 slice | 42 | | Com | 140 |
| Biscuit | 92 | 4 | English | 145 |
| w/butter or oleo, add | 98 | | w/butter or oleo, add | 98 |
| Cereal, dry (1 oz.) | | | Omelette, Plain(2 eggs) | 216 |
| Bran flakes | 81 | | Ham & Cheese | 396 |
| Corn flakes | 109 | | extra egg, add | 81 |
| | | | (343/ 17 - 1 | |

| C . | ALORIES | C | ALORIES |
|--|--|--|--|
| Pancakes, 4" dia. (1) w/butter or oleo, add w/butter & syrup, add Potatoes, Hash Brn. (4 oz.) Sausage, link or patty (4 oz.) Sweet roll (1 avg.) Toast, Plain (1 slice) w/butter or oleo, add w/jelly (1 T.), add w/peanut butter (1 T.), add Toast, French (1 slice) w/butter or oleo, add w/butter & syrup, add Waffles (1 double) | 96 98 107 225 481 182 62 98 55 | Hot dog, broiled w/bun w/everything Macaroni & Cheese(1 cup) Salad: Lettuce & tomato Chef(w/ham, cheese, etc.) Small Chef w/dressing, add Sandwich(2 slices bread, 1 p BLT Beef Bologna Braunschweiger | 145 255 285 358 50 304 210 75 |
| w/butter or oleo, add w/butter & syrup, add LUNCH | 98 | Cheese Chicken Corned beef Egg salad Fish cake Ham Meat loaf (4 oz.) | 204 177 209 329 204 224 |
| Cheese: American or Swiss(1 oz.) Cottage, creamed(½ c.) Parmesan, grated(1 T.) Hamburger, ¼ lb. broiled w/bun w/everything | 105 130 25 326 436 496 | Peanut butter/Jelly Peanut butter/Jelly Rueben(4 oz.) Salami Tuna salad Turkey | 210 265 534 182 166 154 |

| | CALORIES | | CALORIES |
|-------------------------|---------------|------------------------|----------|
| To the sandwiches above | | DINNER | |
| butter | e, aug. 98 | MEAT — 4 oz. Servings: | |
| lettuce & tomato | 18 | Beef Roast, lean | 220 |
| mayonnaise | 108 | lean w/fat | 329 |
| mustard & ketsup | 26 | Comed Beef | 424 |
| | | Club Steak, lean | 278 |
| Soup (1 cup serving): | | lean w/fat | 517 |
| Asparagus cream | 143 | Ground Beef, lean | 250 |
| Bean w/pork | 167 | <u>-</u> | 326 |
| Beef noodle | 67 | regular | |
| Chichen noodle | 62 | Porterhouse, lean | 255 |
| Chili Con Carne | 164 | lean w/fat | 530 |
| Clam Chowder(New Eng | land) 161 | Prime Rib, lean | 275 |
| Clam Chowder(Manhatt | an) 79 | lean w/fat | 502 |
| Consomme, Beef | 33 | Sirloin, lean | 246 |
| Chicken | 15 | lean w/fat | 465 |
| Minestrone | 103 | T-Bone, lean | 254 |
| Mushroom, cream | 201 | lean w/fat | 539 |
| Onion, French | 64 | Beef Pot Pie | 215 |
| Oyster Stew | 197 | Chicken, fried | 192 |
| Potato | 158 | roasted | 207 |
| Split Pea | 133 | stewed | 237 |
| Tomato | 86 | Duck, roasted | 352 |
| Vegetable beef | 77 | Ham, lean | 213 |
| Steak sizzler(4 oz.) | 224 | medium fat | 443 |
| | · | Lamb Chop, lean | |
| Clam Chowder(New Engla | and) | | 148 |
| | _ | lean, w/fat | 402 |
| | | Lamb Roast, leg, lean | 212 |

| | CALORIES | • | $C \times I \cap D : C$ |
|---------------------------|----------|----------------------|-------------------------|
| lean w/fat | 318 | Oysters, 6 raw | CALORIES 85 |
| Liver, fresh fried | 265 | Perch, fried | 134 |
| Pork Chop, lean | 148 | Red Snapper, broiled | 106 |
| lean w/fat | 297 | Salmon, broiled | 189 |
| Pork Roast, lean | 290 | Sardines, canned | 212 |
| lean w/fat | 414 | Scallops, breaded | 221 |
| Turkey, roasted | 216 | Scallops, steamed | 128 |
| T.V. Dinners (11 oz.): | | Shrimp, breaded | 255 |
| Beef | 388 | Shrimp, steamed | 98 |
| Chicken Fried | 436 | Smelt, breaded | 255 |
| Macaroni & Cheese | 371 | Smelt, fried | 227 |
| Spaghetti & Meat Balls | 408 | Sole, broiled | 105 |
| Turkey | 344 | Trout, broiled | 172 |
| Veal Chop | 245 | Whitefish, broiled | 176 |
| vear Cirop | 2 T J | VEGETABLES, COOKED | |
| CEAECOCD A or Consiner | - | (1 cup 8 oz.) | |
| SEAFOOD — 4 oz. Servings | | Artichokes | 53 |
| Catfish, fried | 107 | Asparagus spears | 29 |
| Clams, 6 steamed | 35 | Beans, baked | 340 |
| Cod, broiled | 194 | Beans, butter | 340 |
| Crab. steamed | 105 | Beans, green & wax | 33 |
| Flounder, broiled | 89 | Beans, lima | 166 |
| Frog Legs, fried(2 large) | 142 | Beets | 66 |
| Haddock, breaded | 165 | Bread fruit | 234 |
| Halibut, broiled | 195 | Broccoli spears | 39 |
| Lobster, steamed | 112 | Brussels sprouts | 62 |
| Lobster Newburg | 342 | Cabbage | 21 |
| Oysters, 6 fried | 382 | ~~~~~ | 4. • |

| C. A | ALORIES | CALORIES |
|--------------------------------------|---------|--------------------------------|
| Cabbage, red, sweet & sour | 218 | Sweet Potato 125 |
| Carrots | 43 | Candied 294 |
| Cauliflower | 28 | Tomatoes 50 |
| Celery | 21 | Zucchini |
| Collard greens | 88 | w/butter or oleo, add 98 |
| Corn | 138 | w/cheese sauce, add 130 |
| Eggplant | 38 | |
| Mixed vegetables | 132 | VEGETABLES, FRESH |
| Mushrooms | 41 | Cabbage, chopped(1 cup) 22 |
| Okra | 72 | Carrots(1 medium) 21 |
| Onions | 54 | Cauliflower(1 cup) 22 |
| Peas | 116 | Celery(1 stalk) |
| Potatoes: | | Cucumber(1 medium) 29 |
| Baked in skin(1 sm.) | 93 | Endive(1 cup) |
| Boiled in skin (1 sm.) | 76 | Lettuce(2 lg. leaves) 9 |
| Boiled, peeled (1 sm.) | 65 | Mushrooms(1 cup) 19 |
| Mashed w/milk(½ cup) | 68 | Onions, green(6 sm.) 23 |
| French fried(10 pc.) | 156 | chopped(1 cup) 63 |
| Hash brown (4 oz.) | 224 | Peppers, green(1) 14 |
| w/butter or oleo, add | 98 | Spinach(1 cup) 14 |
| w/sour cream, add | 29 | Tomatoes(1 small) 33 |
| w/beef gravy($\frac{1}{2}$ c.), add | 79 | Watercress(1 cup) 6 |
| w/chicken gravy, add | 54 | |
| Sauerkraut | 40 | CHINESE: |
| Spinach | 36 | Bamboo Shoots(8 oz.) 60 |
| Squash, summer | 38 | Bean Sprouts(8 oz.) 19 |
| winter | 113 | Chop Suey w/beef(8 oz.) 134 |
| Succotash | 179 | Chop Suey Vegetables(8 oz.) 30 |

| C . | ALORIES | | CALORIES |
|--------------------------|---------|------------------------|----------|
| Chow Mein(8 oz.) | | MEXICAN: | CITTO |
| Beef | 144 | | |
| Chicken | 107 | Beans, refried(4 oz.) | 120 |
| Pork | 189 | Burrito(1) | 340 |
| Shrimp | 170 | Chili Con Came(1 cup) | 358 |
| Chow Mein Noodles(4 oz.) | 111 | Enchilada(1) | 187 |
| Egg Foo Young(4 oz.) | 80 | Rice(4 oz.) | 208 |
| Egg Rolls(1) | 48 | Taco, beef(1) | 118 |
| Fortune Cookie(1) | 31 | Tamale(2 oz.) | 110 |
| Rice (1 cup) | | • | |
| Brown | 232 | | |
| Fried w/meat | 230 | SNACKS | |
| White | 153 | Chips(1 oz.) | |
| Won Ton Soup | 76 | Cheese Puffs | 151 |
| (2 won tons) | | Corn Chips | 166 |
| | | Pork Rinds | 162 |
| ITALIAN: | | Potato Chips | 157 |
| Lasagna(8 oz.) | 328 | Crackers(1 pc.) | |
| Manicotti(1 pc.) | 163 | Oyster | 3 |
| Pizza w/cheese(4 oz.) | 279 | Rusk | 38 |
| Ravioli(8 oz.) | | Saltines | 14 |
| w/beet | 210 | Wheat | 15 |
| w/cheese | 229 | | ٠, ٠ |
| Spaghetti(8 oz.) | | Dips & Spreads (1 oz.) | |
| w/tomato sauce | 93 | Bean Dip | 36 |
| w/meat sauce | 389 | Cheese Spread | 82 |
| w/meat balls | 458 | Chip Dip | 68 |
| | | Gum(1 pc.) | 8 |

| | CALORIES | | CALORIES |
|------------------------|---------------------|--------------------------|--------------|
| Nuts(1 oz.) | | Oysters, Smoked(1 oz.) | 64 |
| Almond | 176 | Pickles: | |
| Cashew | 171 | Bread & Butter(6) | 37 |
| Peanuts | 178 | Dill(1-4'') | 15 |
| Pecans | 154 | Sweet(1-3") | 32 |
| Sunflower Seeds | 68 | Puffs, Beef (1 pc.) | 41 |
| Walnuts | 186 | Cheese(1 pc.) | 41 |
| Popcorn(1 cup) | | Sausages, Cocktail | 72 |
| plain | 39 | Shrimp Cocktail | 153 |
| w/butter | 54 | | |
| caramel coated | 132 | DESSERTS | |
| Pretzel stick(1) | 3 | Cake, 4 oz. piece w/icin | g |
| 3 — ring | 16 | Angel Food | 296 |
| rod | 49 | Chocolate | 393 |
| | | Devils Food | 384 |
| APPETIZERS—HORS D'O | 751 11/D E C | Ginger Bread | 314 |
| Caviar(1 oz.) | 74 | Marble | 378 |
| Gefilte Fish (1 pc.) | 7 3 8 | White | 402 |
| Herring (2 oz.) | | Yellow | 386 |
| Creamed | 121 | Cookies, 1 piece | |
| Kippered | 118 | Animal Crackers | 9 |
| Pickled | 51 | Butter | 38 |
| Hors D'Oeuvres (1 pc.) | 54 | Chocolate Fudge | 48 |
| Meatballs, cocktail(1) | 10 | Chocolate Chip | 51 |
| Mushrooms, marinated | | | 61 |
| (4 oz.) | 21 | Coconut | - |
| Olives, green(2 oz.) | 66 | Creme Sandwich | 84 |
| | | Date & Nut | 82 |

| | CALORIES | | CALORIES |
|---|----------------|---------------------------|------------|
| fig | 59 | Cherry | 184 |
| Fruit | 7 1 | Cream | 196 |
| Gingerbread, iced | 131 | Coconut custard | 142 |
| Gingersnaps | 23 | Mince Meat | 201 |
| Graham Crackers | · | Pumpkin | 151 |
| Macaroon | 29 o = | Sherbet(1 cup) | 228 |
| Marshmallow | 85 | Strudel(1 slice) | 213 |
| Peanut Butter | 94 | Turnover(1) | 292 |
| | 68 | | |
| Sugar | 71 | Yogurt(½ cup) | <u>1</u> |
| Sugar Water | 26 | Plain, low fat | 64 |
| Vanilla | 18 | Plain, whole milk | 68 |
| Custard & Pudding(1 cup) | 332 | Fruit flavor, low fat | 128 |
| ice Cream, 1 cup | | arme a la green de de | |
| Regular | 257 | CANDY | |
| Rich | 329 | Caramei | 113 |
| Cone | 1 9 | Chocolate | 147 |
| Chocolate Malted(12 oz.) | 381 | Coconut, Choc. coated | 122 113 |
| Ices, Fruit flavored | 180 | Fudge | 109 |
| Jams, Jellies & Preserves | - — — | Hard Candy Jelly Beans | 104 |
| 1 T. | 54 | Marshmallows | 90 |
| jello, ½ cup | 81 | Mints, uncoated | 103 |
| Mousse | 362 | Nougat | 118 |
| | 254 | Peanut Brittle | 119 |
| Parfait | 234 | Peanuts, Choc. coated | 159 |
| Pie, 1 slice $(2\frac{1}{2} \text{ oz.})$ | | Raisins, Choc. coated | 120 |
| Apple | 182 | Raisins, Choc. Coulcu | r 4- V |
| Blueberry | 183 | | |

| | CALORIES | CALORIES |
|-------------------------|----------|-------------------------------|
| BREADS(1 slice) | | Pear(med.) |
| Bagels | 165 | Pineapple(raw, 1 cup) 73 |
| Boston Brown | 101 | |
| Bread Sticks (1 oz.) | 109 | Plum(1) 24 |
| Dinner Roll (2 oz.) | 178 | Raisins 428 |
| Raisin | 60 | Rhubarb |
| Rye | 56 | Strawberries(1 cup) 53 |
| White | 62 | Watermelon(4" wedge) 111 |
| Wheat | 56 | FRUITS (Canned — 1 cup 8 oz.) |
| w/butter or oleo, add | 98 | Applesauce(unsweetened) 98 |
| FRUITS (Fresh 1 cup 8 | 2 ~~ ` | Applesauce(sweetened) 202 |
| | , Oz j | Apricots (in syrup) 217 |
| Apple(med.) | 80 | Blueberries // 253 |
| Apricots, dried | 448 | Cherries " 209 |
| Avocado $(\frac{1}{2})$ | 157 | Cranberry sauce (1 oz.) 48 |
| Banana(med.) | 101 | Figs (in syrup) 213 |
| Blackberries | 84 | Fruit cocktail // // 180 |
| Blueberries | 43 | Peaches " 234 |
| Cantaloupe(1 cup) | 49 | Pears " 182 |
| Cherries, Sweet (1 cup) | 112 | Pineapple " 192 |
| Dates | 662 | Piums // // 194 |
| Grapefruit, ½ | 58 | Prunes " 444 |
| Grapes, seedless(1 cup) | 95 | Raspberries " 244 |
| Honeydew(2" wedge) | 49 | ΣΕΝΙΈΟ Α ΓΕ Ε |
| Orange, Navel (med.) | 60 | BEVERAGES |
| Papya(½ med.) | 40 | Cider, 12 oz. 174 |
| Peach(med.) | 35 | Cocoa, 8 oz. w/skim 199 |
| | | w/whole 272 |

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| | CALORIES | | CALORIES |
|--------------------|----------|-------------------------------|----------|
| Coffee, 1 cup | 3 | Tea, 1 cup | |
| w/cream | 19 | w/cream(1 teasp.) | 17 |
| w/sugar(1 teasp.) | 26 | w/sugar(1 teasp.) | 24 |
| w/both | 45 | w/both | 41 |
| Eggnog, 8 oz. | 219 | ₹ | |
| Juice, 6 oz.: | | ALCOHOLIC | |
| apple | 78 | Beer, 8 oz. | 101 |
| cranberry | 124 | Beer, 12 oz. | 151 |
| grape | 101 | Beer, lite, 8 oz. | 72 |
| grapefruit | 74 | Beer, lite, 12 oz. | 97 |
| orange | 84 | Brandy, 1½ oz. | 145 |
| pineapple | 108 | Cocktails — 4 oz.: | |
| tomato | 34 | Bloody Mary | 226 |
| Lemonade, 8 oz. | 106 | Daiquiri | 252 |
| Milk: | | Gimlet | 182 |
| Skim, 8 oz. | 88 | Mai-Tai | 240 |
| Skim, 12 oz. | 132 | Manhattan | 216 |
| Lowfat, 8 oz. | 145 | | |
| Lowfat, 12 oz. | 217 | Margarita | 236 |
| Whole, 8 oz. | 161 | Martini Dianto Za Dunes | 244 |
| Whole, 12 oz. | 241 | Planter's Punch | 202 |
| Milk Shake, 8 oz. | 221 | Screw Driver | 156 |
| Soft Drinks, 8 oz. | | Tom Collins | 260 |
| Cola | 96 | Whiskey Sour | 260 |
| Fruit Flavored | 113 | Gin, Rum, Vodka, Whiskey: | • |
| Ginger Ale | 76 | 80 proof, $1\frac{1}{2}$ oz. | 97 |
| Quinine Water | 88 | 90 proof, $1\frac{1}{2}$ oz. | 110 |
| Club Soda | 0 | 100 proof, $1\frac{1}{2}$ oz. | 124 |

•

| | CALORIES |
|-----------------------------|----------|
| Wine. table — 4 oz. | |
| Bordeaux | 108 |
| Burgundy | 109 |
| Chablis | 108 |
| Champagne(white & pink) | 114 |
| Chianti | 88 |
| Claret | 96 |
| Liebfraumilich & Rhine | 88 |
| Mogen David | 200 |
| Rose | 92 |
| Sauterne | 108 |
| Wine, dessert — 4 oz. | |
| Madiera | 168 |
| Muscatel | 210 |
| Port | 188 |
| Sauterne | 128 |
| Sherry | 176 |
| Vermouth, dry | 136 |
| Vermouth, sweet | 176 |
| Cordials & Liqueurs — 1 oz. | |
| Creams, de menthe, | |
| de cacao, etc. | 104 |
| Drambui | 110 |
| Fruit Brandies | 98 |
| Peppermint Schnapps | 83 |
| Triple Sec | 107 |
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