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Obesity—Some Considerations of Treatment ........................................... 199
Garfield G. Duncan

Original Communications

Effect of Vitamin A on Certain Blood Constituents of Geriatric Subjects .......... 201
Mary A. Pallotta and R. F. Krause

It is apparent that vitamin A exerts an influence upon many biochemical reactions and that the effects may vary considerably between different species of animals. Since relatively few studies have dealt with the role of vitamin A in man, these authors have undertaken a study to determine the effect of vitamin A on a selected group of blood constituents in geriatric subjects. Their results confirm previous findings, and raise some interesting questions.

Effect of Nibbling Versus Gorging on Serum Lipids in Man .......................... 209
Grant Gwinup, Richard C. Byron, William H. Roush, Fred A. Kruger and George J. Hamwi

This is a report of the authors' findings in a study of the metabolic consequences of nibbling versus gorging in man. There is an indication that periodicity of food intake may have an important bearing on serum lipid levels in man.

Successive Trials of Induced Alimentary Lipemia ....................................... 214
Leo E. Hollister

Although numerous attempts have been made to standardize a fatty test meal, none has been entirely successful. This report deals with the author's attempt to evaluate the changes which occurred in cholesterol, triglyceride, optical density and free fatty acid values in twelve subjects following a simple test meal. Because of the author's wide knowledge of the subject, the interpretations are concise, logical and apparently valid, and shed some new light on a subject which deserves additional attention.

Effect of High Environmental Temperature on Basal Metabolism and Concentrations of Serum Protein-Bound Iodine and Total Cholesterol .................................. 219
Ethel M. Thompson and Mary Ann Kight

The paucity of information in this area of investigation enhances the value of this carefully planned and conducted study on the effects of high environmental temperature on basal metabolism and on serum protein-bound iodine and serum cholesterol levels.

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Plasma Lipid Fatty Acids During Fasting

KUNITARO IMAIICHI, GEORGE D. MICHAELS, SANDRA HOLTON AND LAURANCE W. KINSELL

In an effort to determine whether or not the utilization of fatty acids during starvation occurs at a rate proportionate to their availability, the authors studied small groups of patients including some with diabetes. Their observations tend to indicate that there is some difference in the rate of utilization and suggest that possibly linoleic acid is converted into arachidonic acid.

The Influence of Dietary Protein and Methionine on Serum Cholesterol Level

KALYAN BAGCHI, RANJIITA RAY AND TAPASH DATTA

This is a straightforward report of a series of studies, on rats and on children, of the influence of protein and methionine on serum cholesterol levels. The results in children are in agreement with those in the recorded literature; the results in rats contribute some new findings relating total sulphydryl groups in the liver to serum cholesterol levels.

Effect of Vitamin E and Methyltestosterone Upon the Progeria-Like Syndrome Produced by Dihydrotachysterol

BEATRIZ TUCHWEBER, GIULIO GABBIANI AND HANS SELYE

Although these experiments were carried out in rats, and the relevance of these data to human nutrition is unknown, the findings are new and striking. Thus, this paper warrants the reader’s attention.

Nutritive Value of Selected Proteins and Protein Combinations. I. The Biological Value of Proteins Singly and in Meal Patterns with Varying Fat Composition

ALBERT SANCHEZ, J. A. SCHARFFENBERG AND U. D. REGISTER

Nutritive Value of Selected Proteins and Protein Combinations. II. Biological Value Predictability

ALBERT SANCHEZ, J. A. SCHARFFENBERG AND U. D. REGISTER

These authors have determined the protein quality of selected dietaries by the biological value method and have compared the experimental values of simple proteins, meals and complete dietaries with the predicted biological values. They suggest that biological value prediction may be a useful tool in designing experimental programs and in determining the quality of protein in meals as consumed by individuals or groups tested.

Perspectives in Nutrition

The Nutrition Consultant in Private Practice

MARGUERITE L. PETTEE

Special Departments

Letters to the Editor: Dietary Management of Medical Patients; The Role of a Nutritionist in a Prepaid Medical Care Program

ASCN News: Presidential Address

Nutrition News