

The
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FOOD



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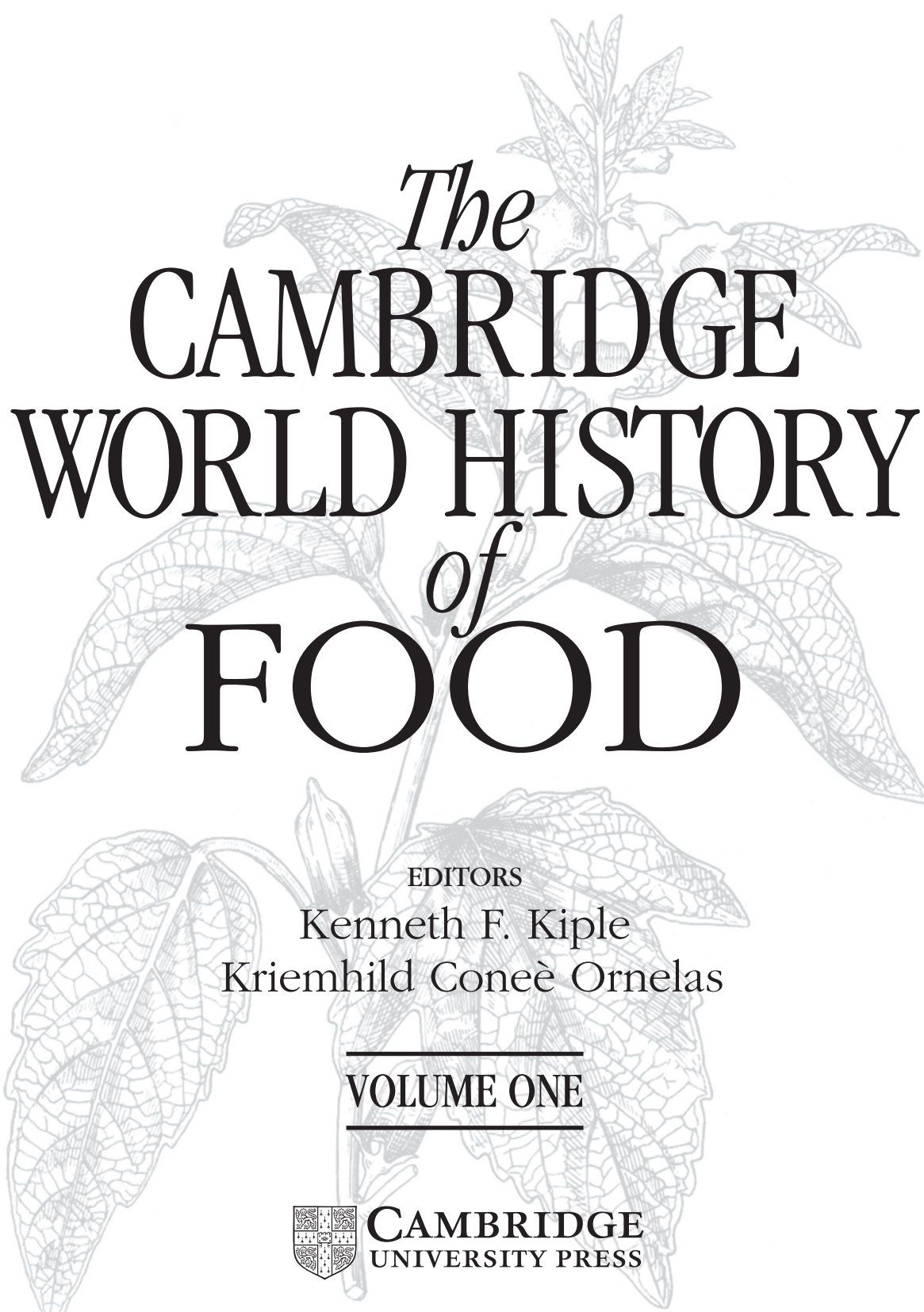
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VOLUME ONE



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In Memory of
Norman Kretchmer
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and
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CONTENTS

VOLUME ONE

<i>List of Tables, Figures, and Maps</i>	page xix
<i>List of Contributors</i>	xxix
<i>Preface</i>	xxxvii
<i>Acknowledgments</i>	xxxix
<i>Introduction</i>	1
Part I Determining What Our Ancestors Ate	11
I.1. Dietary Reconstruction and Nutritional Assessment of Past Peoples: The Bioanthropological Record <i>Clark Spencer Larsen</i>	13
I.2. Paleopathological Evidence of Malnutrition <i>Donald J. Ortner and Gretchen Theobald</i>	34
I.3. Dietary Reconstruction As Seen in Coprolites <i>Kristin D. Sobolik</i>	44
I.4. Animals Used for Food in the Past: As Seen by Their Remains Excavated from Archaeological Sites <i>Elizabeth S. Wing</i>	51
I.5. Chemical Approaches to Dietary Representation <i>Ted A. Rathbun</i>	58
I.6. History, Diet, and Hunter-Gatherers <i>Mark Nathán Cohen</i>	63

Part II Staple Foods: Domesticated Plants and Animals

II.A. Grains	75
II.A.1. Amaranth <i>Mary Karasch</i>	75
II.A.2. Barley <i>Joy McCorrison</i>	81
II.A.3. Buckwheat <i>G. Mazza</i>	90
II.A.4. Maize <i>Ellen Messer</i>	97
II.A.5. Millets <i>J. M. J. de Wet</i>	112
II.A.6. Oat <i>David M. Peterson and J. Paul Murphy</i>	121
II.A.7. Rice <i>Te-Tzu Chang</i>	132
II.A.8. Rye <i>Hansjörg Küster</i>	149
II.A.9. Sorghum <i>J. M. J. de Wet</i>	152
II.A.10. Wheat <i>Joy McCorrison</i>	158
II.B. Roots, Tubers, and Other Starchy Staples	
II.B.1. Bananas and Plantains <i>Will C. McClatchey</i>	175
II.B.2. Manioc <i>Mary Karasch</i>	181
II.B.3. Potatoes (White) <i>Ellen Messer</i>	187
II.B.4. Sago <i>H. Micheal Tarver and Allan W. Austin</i>	201
II.B.5. Sweet Potatoes and Yams <i>Patricia J. O'Brien</i>	207
II.B.6. Taro <i>Nancy J. Pollock</i>	218
II.C. Important Vegetable Supplements	
II.C.1. Algae <i>Sheldon Aaronson</i>	231
II.C.2. The <i>Allium</i> Species (Onions, Garlic, Leeks, Chives, and Shallots) <i>Julia Peterson</i>	249
II.C.3. Beans, Peas, and Lentils <i>Lawrence Kaplan</i>	271

Contents		xi
II.C.4.	Chilli Peppers <i>Jean Andrews</i>	281
II.C.5.	Cruciferous and Green Leafy Vegetables <i>Robert C. Field</i>	288
II.C.6.	Cucumbers, Melons, and Watermelons <i>David Maynard and Donald N. Maynard</i>	298
II.C.7.	Fungi <i>Sheldon Aaronson</i>	313
II.C.8.	Squash <i>Deena S. Decker-Walters and Terrence W. Walters</i>	335
II.C.9.	Tomatoes <i>Janet Long</i>	351
II.D. Staple Nuts		
II.D.1.	Chestnuts <i>Antoinette Fauve-Chamoux</i>	359
II.D.2.	Peanuts <i>Jobanna T. Dwyer and Ritu Sandhu</i>	364
II.E. Animal, Marine, and Vegetable Oils		
II.E.1.	An Overview of Oils and Fats, with a Special Emphasis on Olive Oil <i>Sean Francis O'Keefe</i>	375
II.E.2.	Coconut <i>Hugh C. Harries</i>	388
II.E.3.	Palm Oil <i>K. G. Berger and S. M. Martin</i>	397
II.E.4.	Sesame <i>Dorothea Bedigian</i>	411
II.E.5.	Soybean <i>Thomas Sorosiak</i>	442
II.E.6.	Sunflower <i>Charles B. Heiser, Jr.</i>	427
II.F. Trading in Tastes		
II.F.1.	Spices and Flavorings <i>Hansjörg Küster</i>	431
II.F.2.	Sugar <i>J. H. Galloway</i>	437
II.G. Important Foods from Animal Sources		
II.G.1.	American Bison <i>J. Allen Barksdale</i>	450
II.G.2.	Aquatic Animals <i>Colin E. Nash</i>	456
II.G.3.	Camels <i>Elizabeth A. Stephens</i>	467

xii	<i>Contents</i>	
II.G.4.	Caribou and Reindeer <i>David R. Yesner</i>	480
II.G.5.	Cattle <i>Daniel W. Gade</i>	489
II.G.6.	Chickens <i>Roger Blench and Kevin C. MacDonald</i>	496
II.G.7.	Chicken Eggs <i>William J. Stadelman</i>	499
II.G.8.	Dogs <i>Stanley J. Olsen</i>	508
II.G.9.	Ducks <i>Rosemary Luff</i>	517
II.G.10.	Game <i>Stephen Beckerman</i>	524
II.G.11.	Geese <i>Kevin C. MacDonald and Roger Blench</i>	529
II.G.12.	Goats <i>Daniel W. Gade</i>	531
II.G.13.	Hogs (Pigs) <i>Daniel W. Gade</i>	536
II.G.14.	Horses <i>Daniel W. Gade</i>	542
II.G.15.	Insects <i>Darna L. Dufour and Joy B. Sander</i>	546
II.G.16.	Llamas and Alpacas <i>Daniel W. Gade</i>	555
II.G.17.	Muscovy Ducks <i>Daniel W. Gade</i>	559
II.G.18.	Pigeons <i>Richard F. Johnston</i>	561
II.G.19.	Rabbits <i>Peter R. Cheeke</i>	565
II.G.20.	Sea Turtles and Their Eggs <i>James J. Parsons</i>	567
II.G.21.	Sheep <i>Daniel W. Gade</i>	574
II.G.22.	Turkeys <i>Stanley J. Olsen</i>	578
II.G.23.	Water Buffalo <i>Robert Hoffpauir</i>	583
II.G.24.	Yak <i>Richard P. Palmieri</i>	607

Contents		xiii
Part III Dietary Liquids		
III.1.	Beer and Ale <i>PPhillip A. Cantrell II</i>	619
III.2.	Breast Milk and Artificial Infant Feeding <i>Antoinette Fauve-Cbamoux</i>	626
III.3.	Cacao <i>Murdo J. MacLeod</i>	635
III.4.	Coffee <i>Steven C. Topik</i>	641
III.5.	Distilled Beverages <i>James Comer</i>	653
III.6.	Kava <i>Nancy J. Pollock</i>	664
III.7.	Khat <i>Clarke Brooke</i>	671
III.8.	Kola Nut <i>Edmund Abaka</i>	684
III.9.	Milk and Dairy Products <i>Keith Vernon</i>	692
III.10.	Soft Drinks <i>Colin Emmins</i>	702
III.11.	Tea <i>John H. Weisburger and James Comer</i>	712
III.12.	Water <i>Christopher Hamlin</i>	720
III.13.	Wine <i>James L. Newman</i>	730
Part IV The Nutrients – Deficiencies, Surfeits, and Food-Related Disorders		
IV.A. Vitamins		
IV.A.1.	Vitamin A <i>George Wolf</i>	741
IV.A.2.	Vitamin B Complex: Thiamine, Riboflavin, Niacin, Pantothenic Acid, Pyridoxine, Cobalamin, Folic Acid <i>Daphne A. Roe</i>	750
IV.A.3.	Vitamin C <i>R. E. Hughes</i>	754
IV.A.4.	Vitamin D <i>Glenville Jones</i>	763
IV.A.5.	Vitamin E <i>Glenville Jones</i>	769
IV.A.6.	Vitamin K and Vitamin K-Dependent Proteins <i>Myrtle Thierry-Palmer</i>	774

IV.B. Minerals		
IV.B.1.	Calcium <i>Herta Spencer</i>	785
IV.B.2.	Iodine and Iodine-Deficiency Disorders <i>Basil S. Hetzel</i>	797
IV.B.3.	Iron <i>Susan Kent and Patricia Stuart-Macadam</i>	811
IV.B.4.	Magnesium <i>Theodore D. Mountokalakis</i>	824
IV.B.5.	Phosphorus <i>John J. B. Anderson</i>	834
IV.B.6.	Potassium <i>David S. Newman</i>	843
IV.B.7.	Sodium and Hypertension <i>Thomas W. Wilson and Clarence E. Grim</i>	848
IV.B.8.	Other Trace Elements <i>Forrest H. Nielsen</i>	856
IV.B.9.	Zinc <i>Ananda S. Prasad</i>	868
IV.C. Proteins, Fats, and Essential Fatty Acids		
IV.C.1.	Essential Fatty Acids <i>Jacqueline L. Dupont</i>	876
IV.C.2.	Proteins <i>Kenneth J. Carpenter</i>	882
IV.C.3.	Energy and Protein Metabolism <i>Peter L. Pellett</i>	888
IV.D. Deficiency Diseases		
IV.D.1.	Beriberi <i>Frederick L. Dunn</i>	914
IV.D.2.	Iron Deficiency and Anemia of Chronic Disease <i>Susan Kent</i>	919
IV.D.3.	Keshan Disease <i>Yiming Xia</i>	939
IV.D.4.	Osteoporosis <i>Robert P. Heaney</i>	947
IV.D.5.	Pellagra <i>Daphne A. Roe and Stephen V. Beck</i>	960
IV.D.6.	Pica <i>Margaret J. Weinberger</i>	967
IV.D.7.	Protein-Energy Malnutrition <i>J. D. L. Hansen</i>	977
IV.D.8.	Scurvy <i>R. E. Hughes</i>	988

Contents

xv

IV.E. Food-Related Disorders

- | | | |
|---------|--|------|
| IV.E.1. | Anorexia Nervosa
<i>Heather Munro Prescott</i> | 1001 |
| IV.E.2. | Celiac Disease
<i>Donald D. Kasarda</i> | 1008 |
| IV.E.3. | Food Allergies
<i>Susan L. Hefle</i> | 1022 |
| IV.E.4. | Food-Borne Infection
<i>Sujatha Panikker</i> | 1031 |
| IV.E.5. | Food Sensitivities: Allergies and Intolerances
<i>Judy Perkin</i> | 1048 |
| IV.E.6. | Lactose Intolerance
<i>K. David Patterson</i> | 1057 |
| IV.E.7. | Obesity
<i>Leslie Sue Lieberman</i> | 1062 |

IV.F. Diet and Chronic Disease

- | | | |
|--------|--|------|
| IV.F1. | Diabetes
<i>Leslie Sue Lieberman</i> | 1078 |
| IV.F2. | Nutrition and Cancer
<i>Robert Kroes and J. H. Weisburger</i> | 1086 |
| IV.F3. | Nutrition and Heart-Related Diseases
<i>Melissa H. Olken and Joel D. Howell</i> | 1097 |
| IV.F4. | The Cardiovascular System, Coronary Artery Disease, and Calcium:
A Hypothesis
<i>Stephen Seely</i> | 1109 |

VOLUME TWO**Part V Food and Drink around the World**

- | | | |
|---|--|------|
| V.A. | The Beginnings of Agriculture: The Ancient Near East
and North Africa
<i>Naomi F. Miller and Wilma Wetterstrom</i> | 1123 |
| V.B. The History and Culture of Food and Drink in Asia | | |
| V.B.1. | The Middle East and South Asia
<i>Delphine Roger</i> | 1140 |
| V.B.2. | Southeast Asia
<i>Christine S. Wilson</i> | 1151 |
| V.B.3. | China
<i>Françoise Sabban (translated by Elborg Forster)</i> | 1165 |
| V.B.4. | Japan
<i>Naomichi Ishige</i> | 1175 |
| V.B.5. | Korea
<i>Lois N. Magner</i> | 1183 |

V.C.	The History and Culture of Food and Drink in Europe	
V.C.1.	The Mediterranean (Diets and Disease Prevention) <i>Marion Nestle</i>	1193
V.C.2.	Southern Europe <i>Kenneth Albala</i>	1203
V.C.3.	France <i>Eva Barlösius</i>	1210
V.C.4.	The British Isles <i>Colin Spencer</i>	1217
V.C.5.	Northern Europe – Germany and Surrounding Regions <i>Hansjörg Küster</i>	1226
V.C.6.	The Low Countries <i>Anneke H. van Otterloo</i>	1232
V.C.7.	Russia <i>K. David Patterson</i>	1240
V.D.	The History and Culture of Food and Drink in the Americas	
V.D.1.	Mexico and Highland Central America <i>John C. Super and Luis Alberto Vargas</i>	1248
V.D.2.	South America <i>Daniel W. Gade</i>	1254
V.D.3.	The Caribbean, Including Northern South America and Lowland Central America: Early History <i>William F. Keegan</i>	1260
V.D.4.	The Caribbean from 1492 to the Present <i>Jeffrey M. Pilcher</i>	1278
V.D.5.	Temperate and Arctic North America to 1492 <i>Elizabeth J. Reitz</i>	1288
V.D.6.	North America from 1492 to the Present <i>James Comer</i>	1304
V.D.7.	The Arctic and Subarctic Regions <i>Linda J. Reed</i>	1323
V.E.	The History and Culture of Food and Drink in Sub-Saharan Africa and Oceania	
V.E.1.	Africa South from the Sahara <i>James L. Newman</i>	1330
V.E.2.	Australia and New Zealand <i>Brian Murton</i>	1339
V.E.3.	The Pacific Islands <i>Nancy Davis Lewis</i>	1351
V.F.	Culinary History	1367
	<i>Ellen Messer, Barbara Haber, Joyce Toomre, and Barbara Wheaton</i>	

Contents

xvii

Part VI History, Nutrition, and Health

VI.1.	Nutrition and the Decline of Mortality <i>John M. Kim</i>	1381
VI.2.	Nutrition and Mortality Decline: Another View <i>William Muraskin</i>	1389
VI.3.	Infection and Nutrition: Synergistic Interactions <i>Nevin S. Scrimshaw</i>	1397
VI.4.	Famine <i>Brian Murton</i>	1411
VI.5.	Height and Nutrition <i>Bernard Harris</i>	1427
VI.6.	The Nutrition of Women in the Developing World <i>Eileen Kennedy and Lawrence Haddad</i>	1439
VI.7.	Infant and Child Nutrition <i>Sara A. Quandt</i>	1444
VI.8.	Adolescent Nutrition and Fertility <i>Heather Munro Prescott</i>	1453
VI.9.	Nutrition and Mental Development <i>Donald T. Simeon and Sally M. Grantbam-McGregor</i>	1457
VI.10.	Human Nutritional Adaptation: Biological and Cultural Aspects <i>H. H. Draper</i>	1466
VI.11.	The Psychology of Food and Food Choice <i>Paul Rozin</i>	1476
VI.12.	Food Fads <i>Jeffrey M. Pilcher</i>	1486
VI.13.	Food Prejudices and Taboos <i>Louis E. Grivetti</i>	1495
VI.14.	The Social and Cultural Uses of Food <i>Carole M. Counihan</i>	1513
VI.15.	Food as Aphrodisiacs and Anaphrodisiacs? <i>Thomas G. Benedek</i>	1523
VI.16.	Food as Medicine <i>J. Worth Estes</i>	1534
VI.17.	Vegetarianism <i>James C. Whorton</i>	1553
VI.18.	Vegetarianism: Another View <i>H. Leon Abrams, Jr.</i>	1564

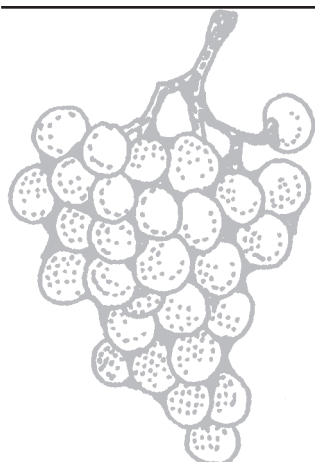
Part VII Contemporary Food-Related Policy Issues

VII.1.	The State, Health, and Nutrition <i>Carol F. Helstosky</i>	1577
VII.2.	Food Entitlements <i>William H. Whitaker</i>	1585

VII.3.	Food Subsidies and Interventions for Infant and Child Nutrition <i>Penelope Nestel</i>	1593
VII.4.	Recommended Dietary Allowances and Dietary Guidance <i>Alfred E. Harper</i>	1606
VII.5.	Food Labeling <i>Eliza M. Mojduszka</i>	1621
VII.6.	Food Lobbies and U.S. Dietary Guidance Policy <i>Marion Nestle</i>	1628
VII.7.	Food Biotechnology: Politics and Policy Implications <i>Marion Nestle</i>	1643
VII.8.	Food Safety and Biotechnology <i>Michael W. Pariza</i>	1662
VII.9.	Food Additives <i>K. T. H. Farrer</i>	1667
VII.10.	Substitute Foods and Ingredients <i>Beatrice Trum Hunter</i>	1677
VII.11.	Nonfoods as Dietary Supplements <i>R. E. Hugbes</i>	1685
VII.12.	Food Toxins and Poisons from Microorganisms <i>Gordon L. Klein and Wayne R. Snodgrass</i>	1694
VII.13.	The Question of Paleolithic Nutrition and Modern Health: From the End to the Beginning <i>Kenneth F. Kiple</i>	1704
Part VIII	A Dictionary of the World's Plant Foods	1711
	Sources Consulted	1887
	Index of Latin Names	1890
	<i>Name Index</i>	1901
	<i>Subject Index</i>	1917



TABLES, FIGURES, AND MAPS



Tables			
II.A.3.1.	Percent composition of buckwheat seed and its milling	<i>page</i> 91	
II.A.3.2.	Average mineral and vitamin contents of buckwheat whole grain	92	
II.A.3.3.	Chemical composition of buckwheat, barley, and corn starch granules smaller than 315 μ	92	
II.A.3.4.	Quality of buckwheat and wheat protein	93	
II.A.3.5.	Primary grade determinants of buckwheat (Canada)	93	
II.A.3.6.	Absorbance of extracted color and tristimulus values of buckwheat samples stored at 25° C and 5 water activities for 19 months	94	
II.A.3.7.	Influence of cultivar and moisture content on dehulling characteristics and color of buckwheat seeds stored at 25° C and water activities of 0.23–0.97 for 45 days	95	
II.A.6.1.	World oat production, area harvested, and yield by continent and country, 1965 through 1994	126	
II.A.7.1.	Contrast in diversification: <i>Oryza sativa</i> vs. <i>glaberrima</i>	136	
II.A.10.1.	Prehistoric cultures of the Near East	162	
II.A.10.2.	Principal wheat types	164	
II.B.6.1.	Nutritional value of the four types of taro		228
II.C.1.1.	Algae and blue-green bacteria eaten in contemporary Chile and Peru		232
II.C.1.2.	Algae eaten by humans now and in the past		233
II.C.1.3.	The gross chemical composition of edible algae		239
II.C.1.4.	Amino acid content of edible algae		240
II.C.1.5.	Vitamin content of edible algae		242
II.C.1.6.	The range of fatty acids found in edible algae		244
II.C.3.1.	Beans, peas, and lentils		272
II.C.6.1.	World cucumber and gherkin production, 1995		309
II.C.6.2.	World cantaloupe and other melon production, 1995		309
II.C.6.3.	World watermelon production, 1995		310
II.C.6.4.	Per capita consumption of cucumbers, melons, and watermelons in the United States, 1996		311
II.C.6.5.	Nutritional composition of some cucurbits		311
II.C.7.1.	Fungi eaten by humans around the world now and in the past		317
II.C.7.2.	Gross chemical composition of fungi as a percentage of fungal dry weight		325

xx		<i>Tables, Figures, and Maps</i>		
II.C.7.3.	Variations in the gross chemistry of different stages in the development of the <i>Volvariella volvacea</i> sporophore	326	II.E.1.9. Common names for rapeseed species	383
II.C.7.4.	Vitamin content of edible fungi	326	II.E.1.10. Fatty acid composition of butterfat	385
II.C.7.5.	Foods and beverages that require fungal processing	328	II.E.1.11. Fat-soluble vitamin levels in fish liver oils	387
II.C.8.1.	Domesticated varieties of <i>Cucurbita argyrosperma</i> ssp. <i>argyrosperma</i>	338	II.E.3.1. Indonesia: Oil palm area	399
II.C.8.2.	Horticultural groups of <i>Cucurbita moschata</i>	339	II.E.3.2. Malaysia: Oil palm area	400
II.C.8.3.	Horticultural groups of <i>Cucurbita pepo</i>	341	II.E.3.3. Latin America: Earliest oil palm plantings	400
II.C.8.4.	Horticultural groups of <i>Cucurbita maxima</i>	342	II.E.3.4. Latin America: Oil palm area, 1992	400
II.C.8.5.	Mineral and vitamin content of young fruits, mature fruits, leaves, and growing tips and ground seed meal	349	II.E.3.5. Comparison of village palm oil processes	401
II.D.2.1.	Characteristics of peanut varieties	365	II.E.3.6. Palm oil exports from selected countries	406
II.D.2.2.	Comparison of various indexes of protein quality for peanuts and other protein-rich foods	368	II.E.3.7. Specifications of special grades of crude palm oil	406
II.D.2.3.	Comparison of the amino acids in peanuts compared to high-quality proteins	368	II.E.3.8. Palm oil imports to selected regions	407
II.D.2.4.	Comparison of nutritive value of peanuts with other common cereals and legumes	369	II.E.3.9. Composition of palm oil	407
II.D.2.5.	Nutritional value of <i>Arachis hypogaea</i> I.	369	II.E.3.10. Tocopherol content of typical refined palm oil	408
II.D.2.6.	Nutritive value of common peanut foods	372	II.E.6.1. Sunflower production	429
II.E.1.1.	Average oil contents of plant sources of oil	377	II.F.1.1. The origin of spices used historically and today	432
II.E.1.2.	Fatty acid composition ranges of natural populations of vegetable oils	379	II.G.4.1. Weights and edible weights for caribou (<i>Rangifer tarandus</i>)	484
II.E.1.3.	Levels of minor components in olive oil	379	II.G.4.2. Age distribution of caribou from an Alaskan archaeological site	487
II.E.1.4.	Fatty acid compositions of modified fatty acid vegetable oils	380	II.G.7.1. Egg production of several countries of the world	502
II.E.1.5.	Tocopherol isomer distribution in dietary fats and oils	381	II.G.15.1. Numbers of species of insects used as food by stage of life cycle and geographic region	547
II.E.1.6.	Approximate biological activity relationships of Vitamin E compounds	381	II.G.15.2. Number of species of the insects most commonly consumed throughout the world by geographic region	552
II.E.1.7.	Nontriacylglycerol materials in crude palm oil	382	II.G.19.1. Nutrient composition of rabbit meat	566
II.E.1.8.	Fatty acid compositions in palm olein and stearin	382	II.G.22.1. Southwestern chronology	579
			II.G.23.1. Population of water buffalo	586
			III.2.1. Typical analyses of milk from various species	627
			III.2.2. Daily quantities of milk a healthy child should ordinarily absorb during the first six months of life	627
			III.2.3. Number of babies, aged less than 1, abandoned in Paris Foundling Hospital, 1773–7, with infant mortality for each group, according to their origin	630
			III.2.4. General infant and child mortality in four European	

Tables, Figures, and Maps		xxi
	countries during the second half of the eighteenth century	631
III.2.5.	Number of children abandoned in Paris Foundling Hospital, 1773–7, according to their age and origin	631
III.7.1.	Nutritional components of khat (<i>Catha edulis</i>)	680
III.8.1.	Chemical composition of the pod husk, testa, and nut of kola	685
IV.A.1.1.	Association of vitamin A potency with yellow color in food	744
IV.A.1.2.	Countries categorized by degree of health; importance of vitamin A deficiency by WHO region	748
IV.A.3.1.	Ascorbic acid content of some plants	759
IV.A.6.1.	Vitamin K analogues	775
IV.A.6.2.	Phylloquinone content of common foods	775
IV.B.1.1.	Calcium balances of males and females during a low calcium intake	788
IV.B.1.2.	Studies of the calcium requirement	789
IV.B.1.3.	Effect of aluminum-containing antacids on the calcium and phosphorus balance	790
IV.B.1.4.	Effect of a high-protein diet on calcium metabolism	793
IV.B.1.5.	Patients with chronic alcoholism and osteoporosis	793
IV.B.1.6.	Effect of corticosteroids on the calcium balance	793
IV.B.2.1.	The spectrum of iodine-deficiency disorders	803
IV.B.2.2.	Estimated prevalence of iodine-deficiency disorders in developing countries, by region and numbers of persons at risk	806
IV.B.3.1.	Normal hematological values for the more common iron indexes	814
IV.B.3.2.	Comparison of laboratory values of anemia of dietary iron deficiency and anemia of chronic disease	815
IV.B.3.3.	Types of disorders associated with iron overload	818
IV.B.3.4.	Morphological classification of anemia	820
IV.B.4.1.	Some important dates with reference to magnesium	826
IV.B.4.2.	Year of first application of different procedures for measuring magnesium in biological materials	826
IV.B.4.3.	Causes of human magnesium deficiency and year of their first description	827
IV.B.4.4.	Generally accepted symptoms and signs of magnesium deficiency	829
IV.B.4.5.	Additional symptoms and signs attributed to magnesium deficiency by some authors	829
IV.B.4.6.	Magnesium intake in the modern-day world	832
IV.B.5.1.	Content of phosphorus and calcium in commonly consumed foods in mg per serving	836
IV.C.1.1.	Unsaturated fatty acids	879
IV.C.2.1.	Reproduction of the final summary of the rat's requirements for amino acids, as determined by Rose and colleagues in 1948	885
IV.C.2.2.	The World Health Organization (1985) estimates of human requirements for protein and selected amino acids, by age	886
IV.C.2.3.	The typical protein concentrations of a variety of foods (edible portions only) expressed as "protein calories as a percentage of total calories"	887
IV.C.3.1.	Energy exchange in humans: An example from Atwater and Benedict	891
IV.C.3.2.	Food availability data for industrialized and developing countries. Data for 1994	893
IV.C.3.3.	The principal dietary carbohydrates	893
IV.C.3.4.	Equations for predicting basal metabolic rate from body weight and age	895
IV.C.3.5.	Physical activity levels suggested to estimate total daily energy expenditure from the mean basal metabolic rate of children, adolescents, and adults	897
IV.C.3.6.	Early protein and energy intakes from Europe and America with requirement estimates	898
IV.C.3.7.	International food energy requirements (1950–96)	898
IV.C.3.8.	Distribution of food energy, fat, and protein in the various world regions	899
IV.C.3.9.	Summary of nonessential amino acid biosynthesis in mammals	903
IV.C.3.10.	Other functions of some amino acids	903

IV.C.3.11.	Fate of the nitrogen and the carbon atoms in the degradation of the amino acids for energy	904	IV.D.3.7.	Indexes for oxidant defense capability in blood of children from Dechang and Mianning Counties in 1987	945
IV.C.3.12.	Recommended scoring patterns, 1950-91	905	IV.D.3.8.	Comparison of selenium content in cereals and human hair between the 1970s and 1980s	946
IV.C.3.13.	International protein recommendation (1936-96)	906	IV.D.4.1.	Threshold calcium intakes during growth	957
IV.C.3.14.	Summary of some recent committee recommendations for practical protein allowances in various age groups	906	IV.D.7.1.	The Wellcome classification of PEM	978
IV.C.3.15.	FAO/WHO/UNU (1985) safe levels of protein intake	907	IV.E.3.1.	Symptoms of food allergy	1023
IV.C.3.16.	Factorial approach for human protein requirements: Adapted from FAO/WHO (1973)	907	IV.E.3.2.	Common allergenic foods	1024
IV.C.3.17.	Amino acid composition of major food groups from the Massachusetts Nutrient Data Bank	908	IV.E.4.1.	Organisms causing food-borne disease	1032
IV.C.3.18.	Mean values per capita for the availability of specific indispensable amino acids in developed and developing regions. Data for 1994	908	IV.E.5.1.	The Type I allergic reaction	1049
IV.C.3.19.	A proposed classification using BMI (WT/HT ²)	909	IV.E.5.2.	Major food allergens	1050
IV.D.3.1.	Keshan disease incidence and prognosis of selenium-supplemented and control children (1-9 years old) in Mianning County during 1974-7	942	IV.E.6.1.	Distribution of lactose phenotypes	1060
IV.D.3.2.	Keshan disease incidence in selenium-supplemented and control children (1-12 years old) in five counties of Sichuan Province during 1976-80	942	IV.E.7.1.	Prevalence of overweight (1980s-90s), based on Body Mass Index or weight for height references	1063
IV.D.3.3.	Selenium levels in human blood and hair from residents in Keshan disease-affected and nonaffected areas in 1972-3	943	IV.E.7.2.	Prevalence of obesity	1064
IV.D.3.4.	Blood glutathione peroxidase (GPX) activities of children from Keshan disease-affected and nonaffected areas in 1975	943	IV.E.7.3.	Age-adjusted and age-specific prevalence of overweight (1960-91)	1064
IV.D.3.5.	Selenium contents of blood, hair, and grains in Keshan disease-affected and nonaffected areas	943	IV.F.1.1.	A historical perspective on dietary recommendations for people with diabetes	1080
IV.D.3.6.	Selenium contents and glutathione peroxidase (GPX) activities in tissues from patients with subacute Keshan disease and controls in affected or nonaffected areas	944	IV.F.2.1.	Chronic disease prevention and health promotion	1095
			IV.F.4.1.	Correlation coefficients between age-compensated male mortality rates from ischaemic heart disease and the consumption of various foods in eight member countries of the Organization of Economic Cooperation and Development	1116
			IV.F.4.2.	Sample data on which Table IV.F.4.1 is based	1116
			V.A.1.	Chronology of the Near East and Egypt	1124
			V.A.2.	Pharaonic Egypt	1132
			V.C.1.1.	Sources of information about diets in ancient Egypt	1194
			V.C.1.2.	Dietary intake in Crete in 1948 as estimated by three methods	1195
			V.C.1.3.	Percentage of total energy contributed by major food groups in the diet of Crete as compared to their availability in the food	

Tables, Figures, and Maps

xxiii

	supplies of Greece and the United States in 1948–9	1195	VI.11.1.	Psychological categorization of acceptance and rejection	1478
V.C.1.4.	Ancel and Margaret Keys' 1959 dietary advice for the prevention of coronary heart disease compared to the 1995 U.S. dietary guidelines	1197	VI.13.1.	Selected forbidden foods: Leviticus (Hebrew source with English translations)	1499
V.C.1.5.	Suggestions for further historical and applied research on the health impact of Mediterranean diets	1201	VI.13.2.	BaTlokwa ba Moshaweng: Foods restricted by gender and age	1505
V.C.7.1.	Indexes of food consumption by collective farm workers	1245	VI.15.1.	Ancient sexual stimulants and depressants	1523
V.C.7.2.	Consumption of major foods, 1913–76	1245	VI.15.2.	Most commonly cited aphrodisiacs, 1546–1710	1527
V.C.7.3.	Food as a percentage of family expenditure, 1940–90	1245	VI.16.1.	Past and present medicinal uses of flavorings and spices	1540
V.D.3.1.	Comparison of house-garden cultigens in native Amazonian and prehistoric West Indian gardens	1264	VI.16.2.	Past and present medicinal uses of fruits and nuts	1540
V.D.3.2.	Fishes identified in Lucayan sites	1265	VI.16.3.	Past and present medicinal uses of vegetables	1541
V.D.3.3.	Return rates and resource rankings of Lucayan foods	1267	VI.16.4.	Past and present medicinal uses of beverages	1541
V.D.3.4.	Garifuna ceremonial foods and the probable time of their introduction	1273	VI.16.5.	Past and present medicinal uses of grains	1541
V.D.5.1.	General chronological sequence	1288	VI.16.6.	Past and present medicinal uses of gums and roots	1541
V.D.5.2.	List of scientific and common names for plants	1289	VI.16.7.	Past and present medicinal uses of miscellaneous foodstuffs	1541
V.D.5.3.	List of scientific and common names for animals	1290	VII.6.1.	Selected landmarks in the history of U.S. lobbying	1631
VI.3.1.	108 acute infections among 32 children ages 2 to 9 years observed in a “model” convalescent home in Guatemala City for 90 days	1398	VII.6.2.	Selected examples of food lobbying groups	1633
VI.3.2.	Antimicrobial systems in the neutrophil	1399	VII.6.3.	A partial list of food and agriculture Political Action Committees (PACs) contributing to the 1989–90 election campaign of Senator Tom Harkin (D-IA), a member of the Appropriations and Agriculture, Nutrition and Forestry Committees	1634
VI.3.3.	Intake of calories in acute state, and 2 weeks and 8 weeks after recovery	1404	VII.6.4.	Evolution of federal recommendations to reduce dietary fat through changes in meat consumption	1637
VI.5.1.	Changes in the heights of European army recruits circa 1900–1975	1429	VII.7.1.	Theoretical and current applications of food biotechnology	1644
VI.5.2.	Median menarcheal age of girls in various European countries, 1950s–60s and 1970s–80s	1430	VII.7.2.	Key events in the history of the commercialization of food products of biotechnology in the United States	1647
VI.5.3.	Average heights of selected groups of Indo-Mediterranean children at different periods	1434	VII.7.3.	Safety issues raised by food biotechnology	1648
VI.7.1.	Percentage of first-born infants ever breast-fed between 1951 and 1970 in the United States, by ethnic group and education	1449	VII.7.4.	The principal arguments for and against the patenting of transgenic animals	1651

VII.7.5.	Public perceptions of food biotechnology	1653	I.1.13.	Cribra orbitalia in historic Florida Indian	27
VII.7.6.	Analytical framework for predicting public acceptance of a food product of biotechnology	1654	I.2.1.	External view of the maxilla of a child about 6 years of age at the time of death	37
VII.8.1.	Ranking food safety risks	1663	I.2.2.	Right sphenoid and adjacent bone surfaces of case seen in Figure I.2.1	38
VII.8.2.	Summary of reported food-borne disease outbreaks in the United States, 1983–7	1663	I.2.3.	Orbital roof of case seen in Figure I.2.1	38
VII.8.3.	Some natural pesticidal carcinogens in food	1665	I.2.4.	Inner table of the frontal bone of case seen in Figure I.2.1	38
VII.9.1.	Food additives and their functions	1671	I.2.5.	Right lateral view of the ninth through the twelfth thoracic vertebrae from the skeleton of a male about 45 years of age at the time of death	40
VII.11.1.	Publications during 1930–90 relating to the nutritional significance of bioflavonoids and carnitine	1687	I.2.6a.	Photomicrograph of a bone section from the femur of the burial seen in Figure I.2.5	41
Figures			I.2.6b.	Photomicrograph of a microradiograph of the bone section seen in Figure I.2.6a	41
I.1.1.	Temporal changes in mean values of $\delta^{13}\text{C}$ of prehistoric eastern North American Indians	17	II.A.3.1.	Flow diagram of two buckwheat mills: (A) roller mill; (B) stone-roller mill	96
I.1.2.	Scanning electron micrographs of prehistoric hunter-gatherer molar and historic agriculturalist molar from the southeastern U.S. Atlantic coast	18	II.A.6.1.	Flow diagram of typical oat-milling sequence	128
I.1.3.	Views of mandibular dentitions showing agriculturalist and hunter-gatherer wear planes	19	II.A.10.1.	Related wheats and goat-faced grasses	166
I.1.4.	Lingual wear on anterior teeth of prehistoric Brazilian Indian	19	II.A.10.2.	Photograph of the Nahal Hemar sickle	167
I.1.5.	Dental carious lesion in maxillary molar from historic Florida Indian	20	II.B.6.1.	Different types of taros	220
I.1.6.	Growth curves from Dickson Mounds, Illinois, Indian population	21	II.C.4.1.	Cross-section of a pepper	286
I.1.7.	Micrograph showing hyper-mineralized rings within an osteon from prehistoric Nubian	22	II.C.6.1.	Netted cantaloupe fruit	299
I.1.8.	Radiograph and section of prehistoric California Indian femur with Harris lines	23	II.C.6.2.	Casaba melon	300
I.1.9.	Juvenile anterior dentition showing hypoplasias on incompletely erupted incisors	24	II.C.6.3.	Juan Canary melon	301
I.1.10.	Micrograph of canine tooth showing Wilson band from Native American Libben site	25	II.C.6.4.	Santa Claus melon	301
I.1.11.	Femora and tibiae of nineteenth-century black American showing limb bone deformation due to rickets	26	II.C.6.5.	Pistillate and staminate cucumber flowers	302
I.1.12.	Porotic hyperostosis on prehistoric Peruvian Indian posterior cranium	27	II.C.6.6.	Cucumbers	302
			II.C.6.7.	Gynoecious, parthenocarpic greenhouse cucumbers	303
			II.C.6.8.	Variation in watermelon fruit size, shape, and color and flesh color	303
			II.C.6.9.	Seedless watermelon with seeded watermelon	304
			II.C.6.10.	'Jubilee' watermelon developed by J. M. Crall, University of Florida, in 1963	308
			II.C.6.11.	Watermelon seedlings grafted by machine onto Fusarium-resistant rootstocks in Japan	309

Tables, Figures, and Maps				xxv	
II.C.6.12.	Melons for sale as special gifts in Kyoto, Japan	310	II.G.4.1.	Seasonal variation in the fat content of caribou	483
II.C.6.13.	Low, supported row covers for watermelon production in Daiei, Japan	310	II.G.4.2.	A spring drying rack for caribou meat used by the Nunamiut Eskimo of the Brooks Range, northern Alaska	485
II.C.6.14.	NMR watermelon quality determination in Japan	312	II.G.7.1.	Structure of the chicken egg	503
II.C.6.15.	Watermelon for sale in Japan at U.S. \$50	312	II.G.8.1.	Intentional burials of domestic dogs and humans from the Neolithic in China. Xiawanggang c. 4,000 B.P.	509
II.C.8.1.	<i>Cucurbita moschata</i>	338	II.G.8.2.	Indian dogs, 2,000 years old, early Basketmaker. Natural mummies from White Dog Cave, Marsh Pass, Arizona	510
II.C.8.2.	Seeds of <i>Cucurbita pepo</i> , <i>C. moschata</i> , <i>C. argyrosperma</i> , and 'Silverseed Gourd'	339	II.G.8.3.	Typical long-legged Basketmaker domestic dogs, <i>Canis familiaris</i> , from the vicinity of Marsh Pass, Arizona, 2,000 B.P.	511
II.C.8.3.	'Butternut', a "bell squash" cultivar of <i>Cucurbita moschata</i>	340	II.G.9.1.	The mallard duck	521
II.C.8.4.	An unusual "acorn squash" of <i>Cucurbita pepo</i>	340	II.G.22.1.	Early pueblo domestic turkeys	580
II.C.8.5.	'Delicata' (<i>Cucurbita pepo</i>)	341	II.G.22.2.	The dog and the turkey: The only two domestic animals of the southwestern pueblos upon the arrival of the Europeans	582
II.C.8.6.	Various small-fruited cultivars of <i>Cucurbita pepo</i>	341	II.G.23.1.	The domesticated water buffalo	584
II.C.8.7.	'Turk's Turban' (<i>Cucurbita maxima</i>)	342	II.G.23.2.	Wild buffalo in Assam, with typical riparian and tall-grass habitat depicted	584
II.C.8.8.	'Buttercup', a "turban squash" of <i>Cucurbita maxima</i>	343	II.G.23.3.	Depictions of water buffalo on seal-amulets from Mohenjo-daro	594
II.C.8.9.	A "hubbard squash" of <i>Cucurbita maxima</i>	343	II.G.23.7.	Depictions of water buffaloes on cylinder seals from Mesopotamia	597
II.C.8.10.	Mature fruit of <i>Cucurbita argyrosperma</i> ssp. <i>sororia</i>	344	II.G.24.1.	Domesticated yak	609
II.C.8.11.	'Seminole Pumpkin' (<i>Cucurbita moschata</i>)	345	IV.A.1.1.	Chemical structure of all- <i>trans</i> -retinol and all- <i>trans</i> -beta-carotene	741
II.C.8.12.	Wild <i>Cucurbita pepo</i> ssp. <i>ovifera</i> var. <i>ozarkana</i> from a riparian site in the Mississippi Valley	346	IV.A.1.2.	A postulated mechanism for the pathogenesis of keratomalacia in vitamin A deficiency	747
II.C.8.13.	Wild spp. <i>ovifera</i> var. <i>texana</i> , 'Mandan' and wild ssp. <i>fraterna</i>	346	IV.A.6.1.	The vitamin K-dependent carboxylase reaction	777
II.E.1.1.	The structure of common sterols	376	IV.A.6.2.	An outline of the clotting sequence	778
II.E.1.2.	Production estimates for important fats and oils	376	IV.A.6.3.	The vitamin K-dependent anticoagulant system	779
II.E.1.3.	Operations in soybean oil extraction and refining	377	IV.B.2.1.	"The Reun cretin," from the Reun Model Book, produced by the Cistercian Abbey at Reun, Austria, thirteenth century	798
II.E.1.4.	Tocopherol composition of soybean oil	381	IV.B.2.2.	Madonna and child by Francesco di Gentili, fifteenth century	799
II.E.1.5.	Effects of overfishing in Pacific sardine fishery, 1918-60	386	IV.B.2.3.	A dwarfed cretin from Xingjiang China, who is also deaf-mute	802
II.E.3.1.	World production of palm oil, 1910-90	406			
II.F.2.1.	Centrifugal sugar; world production	440			
II.F.2.2.	A Caribbean sugar factory	441			
II.F.2.3.	Oxen drawing a cart of cane, with mill in background	443			
II.G.3.1.	<i>Camelus dromedarius</i>	468			
II.G.3.2.	<i>Camelus bactrianus</i>	469			

xxvi	<i>Tables, Figures, and Maps</i>	
IV.B.2.4.	The results of a controlled trial of iodized oil injection in the Jimi River district of the highlands of Papua New Guinea	803
IV.B.2.5.	Nodular goiter in a New Guinean before and three months after injection of iodized oil	807
IV.B.5.1.	Approximate percentage contributions of the major food groups to the consumption of phosphorus	835
IV.B.5.2a.	Median phosphorus and calcium consumption of females in the United States	837
IV.B.5.2b.	The dietary calcium to phosphorus ratio of females across the life cycle	837
IV.B.5.3.	Schematic diagram of phosphorus balance of an adult male	840
IV.B.5.4.	Mechanism through which a low dietary calcium:phosphorus ratio contributes to the development of a persistently elevated parathyroid hormone (PTH) concentration in the blood	841
IV.B.5.5.	Comparison of parathyroid hormone (PTH) responses of normal and high dietary phosphorus and effects of PTH on bone mass	842
IV.B.6.1.	The Na ⁺ -K ⁺ -ATPase transmembrane pump pumping Na ⁺ ions out of the cell and K ⁺ ions into the cell	845
IV.C.1.1.	Desaturation, elongation, and chain shortening of families of unsaturated fatty acids	879
IV.C.1.2.	Conversion of arachidonic acid into eicosanoids	880
IV.C.3.1.	The Atwater bomb calorimeter	892
IV.C.3.2.	An overview of the combustion of fuels for energy	893
IV.C.3.3.	Metabolism of dietary protein	902
IV.C.3.4.	Metabolic pathways for the amino acids	905
IV.D.3.1.	The incidence, mortality, and case-fatality of Keshan disease in China	940
IV.D.4.1.	Causal connections of some of the major factors influencing bone strength	951
IV.D.4.2.	Schematic illustration of the relationship between body depletion of a nutrient and health status	952
IV.D.4.3.	Relationship of calcium intake, absorption efficiency, and net absorption	953
IV.D.4.4.	Threshold behavior of calcium intake	955
IV.D.4.5.	Relationship of calcium intake to calcium balance in adolescents	956
IV.D.7.1.	Marasmus	978
IV.D.7.2.	Kwashiorkor	980
IV.E.2.1.	Evolutionary factors combine to produce celiac disease	1009
IV.F.4.1.	Male coronary mortality in the 65-74 age group in OECD countries and the consumption of milk proteins (excluding cheese)	1117
V.C.7.1.	Pure alcohol consumption per person over 15 years old, 1955-79	1246
V.D.3.1.	Isotopic reconstruction of Lucayan consumption	1261
VI.3.1.	Cutaneous delayed hypersensitivity to 5 t.u. tuberculin related to serum transferrin concentration in patients with pulmonary tuberculosis	1399
VI.3.2.	Serum C3 levels correlated with infection-morbidity indicated by the number of days of fever	1400
VII.6.1.	Meat and dairy groups approved of the 1958 <i>Basic Four</i>	1630
VII.7.1.	Food and Drug Administration policy guidelines for regulation of foods developed through biotechnology	1948
VII.11.1.	Eighteenth-century description of scurvy which includes fatigue and lassitude	1691
VII.11.2.	Another eighteenth-century description of scurvy suggestive of carnitine deficiency	1691
Maps		
II.A.1.1.	Mexico: Localities and regions where grain amaranth cultivation is indicated	77
II.A.1.2.	South America: Localities and regions where grain amaranth cultivation is indicated	79
II.A.7.1.	Extent of wild relatives and spread of ecogeographic races of <i>O. sativa</i> in Asia and Oceania	137

Tables, Figures, and Maps

xxvii

II.A.10.1.	The Ancient Near East showing sites mentioned in the text	159	II.G.23.2.	Buffalo in Pleistocene and Early Holocene (Paleolithic) of southern and eastern Asia	590
II.A.10.2.	The Near East with modern “hilly flanks” and Mediterranean woodlands	160	II.G.23.3.	Recent distribution of wild buffaloes	592
II.A.10.3.	Geographic distribution of wild einkorn wheat, <i>Triticum boeoticum</i>	169	II.G.23.4.	Buffalo in Neolithic and Metal Age sites	595
II.A.10.4.	Geographic distribution of wild emmer wheat, <i>Triticum dicoccoides</i>	169	II.G.23.5.	Tribal groups practicing buffalo sacrifice	599
II.A.10.5.	Geographic distribution of goat-faced grass, <i>Aegilops tauchii</i>	170	IV.B.2.1.	The distribution of iodine-deficiency disorders in developing countries	806
II.G.3.1.	The approximate modern distribution of camels	470	IV.B.4.1.	Magnesia and its colonies in Asia Minor. The migration of <i>Magnetes</i> during the twelfth and eleventh centuries B.C.	825
II.G.3.2.	Archaeological sites mentioned in the text	477	V.A.1.	The world of Pharaonic Egypt	1131
II.G.23.1.	World distribution of water buffalo	587	V.D.5.1.	The Eastern Woodlands	1292

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xxx

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