

Q30 NATIONAL RESEARCH COUNCIL

National Research
Council

JUN 6 1946

030-
X
Mr. Robert F. Griggs, Chairman
Division of Biology and Agriculture
National Research Council
2101 Constitution Avenue
Washington 25, D. C.

Dear Mr. Griggs:

Director General LaGuardia has asked me to thank you for your very kind invitation to attend the conference on the world problem of non-fat milk solids to be held at the National Research Council on June 10 and 11.

The Director General is very much interested in this work and while pressure of other duties will make his attendance impossible, he is planning to send Miss Isabel M. Keenleyside, UNRRA nutrition specialist.

Sincerely yours,

Phil H. Stitt
Acting Director
Office of Public Information

DPI/PHStitt/dok
6 June 1946

cc: David L. MacFarlane



✓ 400 Keenleyside, Isabel M.

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NATIONAL RESEARCH COUNCIL

2101 CONSTITUTION AVENUE, WASHINGTON 25, D. C.

Established in 1916 by the National Academy of Sciences under its Congressional
Charter and organized with the cooperation of the National Scientific
and Technical Societies of the United States

DIVISION OF BIOLOGY AND AGRICULTURE

May 20, 1946

PH- Lilly
Mr. Fiorella LaGuardia,
Director General,
United Nations Relief and Rehabilitation Administration,
1344 Connecticut Ave., N. W.,
Washington, D. C.

Dear Mr. LaGuardia:

The Committee on Milk of the Food and
Nutrition Board, under the chairmanship of William E.
Krauss, is planning a conference on the world problem
of non-fat milk solids, June 10 and 11, at the National
Research Council, beginning at 10 o'clock.

It is hoped to have a discussion of world needs by
Dr. Aykroyd, of the Food and Agriculture Organization of
the United Nations; a demonstration by nutrition experts
of what dry milk will do in an undernourished community,
using Puerto Rico and Alabama as examples; together with
a discussion of the present and prospective world supplies.

We should be most happy if you could attend the con-
ference or delegate someone in your organization to do so.

Very truly yours,

Robert F. Griggs
Robert F. Griggs, Chairman
Division of Biology and Agriculture

RFG:jwh

9 FEB 1946

030- Mr. M. J. Filippi
National Research Council
2101 Constitution Avenue
Washington 25, D. C.

Dear Mr. Filippi:

Thank you very much for the letter and samples of 1080 furnished by you to Major Aldridge of the Health Division of UNRRA.

We are arranging to replace this amount from our next order of 1080 which should be available very shortly.

Your courtesy in this matter is very much appreciated.

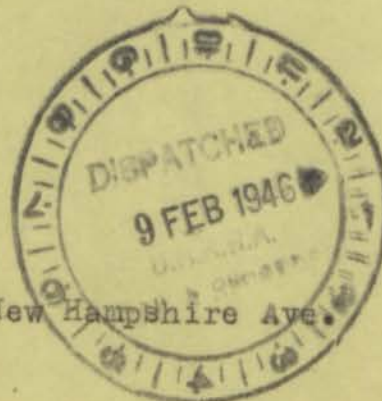
Sincerely yours,

I. V. Sollins, Director
Medical & Sanitation
Supply Division

BW
BWestcott/bg
8 February 1946

Cleared:
SCFinan *SCF*

CC: Major Aldridge, Health Division, 1523 New Hampshire Ave.



OCT 13 1945

030- Mr. M. H. Trytten, Director
Office of Scientific Personnel
National Research Council
2101 Constitution Avenue
Washington 25, D. C.

Dear Sir:

Acknowledgement is made of your recent letter in which you again offer your assistance in making known to us names of scientists or engineers who may be interested in our work.

I am enclosing a brief summary of the duties of positions in this category as well as a short statement of "UNRRA Overseas" which contains information which will be of interest to prospective employees.

Very truly yours,

Lyman H. Cozad
Asst. Director of Personnel
In Charge of Employment

Enclosure



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030 NATIONAL RESEARCH COUNCIL

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DIVISION OF BIOLOGY AND AGRICULTURE

FOOD AND NUTRITION BOARD

9 November 21, 1944

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Food and Nutrition Board
FRANK L. GUNDERSON, *Executive Secretary*
Food and Nutrition Board

Mrs. Rebecca Pecot
Nutrition Division
UNRRA
1344 Connecticut Ave, N.W.
Washington, D. C.

Dear Mrs. Pecot:

Please find attached information on
the vitamin losses during preparation and
cooking of white and converted rice.

I trust this information will be
of use, and we are pleased to make it available
to you.

Very sincerely yours,

Paul L. Pavcek

Paul L. Pavcek, Secretary
Committee on Food Composition

PLP:mm

Enclosures

509833

Comparative effect of washing^{1/} on loss of thiamine, riboflavin and niacin in brown, white and processed rice.

Type of rice	Thiamine			Riboflavin			Niacin		
	Before	After	Loss	Before	After	Loss	Before	After	Loss
			%			%			%
Brown	4.40	3.47	21.14	.65	.60	7.70	54.00	47.00	13.00
White	.65	.37	43.07	.27	.20	25.92	20.57	15.83	23.04
White (enriched)	1.40	.77	45.00	.29	.23	20.70	19.50	15.03	22.92
White (enriched)	3.00	.70	70.00	.28	.22	21.42	20.00	16.07	19.65
White (enriched)	3.20	.80	75.00	.32	.25	21.90	19.20	15.05	21.61
Malekized (parboiled)	2.01	1.70	15.42	.40	.34	15.00	40.20	35.00	13.00
Converted (parboiled)	3.02	2.32	6.62	.41	.36	12.19	49.00	44.00	10.20
Earle (undermilled)	2.94	2.75	6.46	.38	.34	10.52	50.00	42.00	16.00

^{1/} One cupful of rice is covered with one cupful of water, stirred and the supernatant liquid is discarded. This is repeated twice.

ADVANCE RELEASE

SHOULD NOT BE USED UNTIL
APPRAISED BY THE COMMITTEE
ON FOOD COMPOSITION

Dr. M. C. Kik
University of Arkansas
Fayetteville, Arkansas

(C O P Y)

Comparative effect of cooking on loss of thiamine, riboflavin and niacin in brown, white and processed rice.

Type of rice	Method of cooking	Cooking time min.	Thiamine			Riboflavin			Niacin		
			Before	After	Loss %	Before	After	Loss %	Before	After	Loss %
Brown	double boiler ^{1/}	50	4.40	4.00	9.00	.81	.75	6.17	54.00	52.00	4.00
Brown	open vessel ^{2/}	40	4.40	2.98	32.20	.81	.60	26.00	54.00	35.70	31.00
white	double boiler ^{1/}	30	.65	.64	1.34	.27	.25	7.40	20.57	19.86	3.45
white	open vessel ^{2/}	20	.65	.30	54.00	.27	.13	48.15	20.57	12.00	41.00
malekized	double boiler	27	2.01	1.88	6.46	.40	.37	7.50	40.20	39.30	2.23
malekized	open vessel	22	2.01	.86	57.21	.40	.20	50.00	40.20	25.00	37.80
earle	double boiler	45	2.94	2.90	1.36	.38	.36	5.20	50.00	48.50	3.00
earle	open vessel	30	2.94	1.70	42.17	.28	.18	36.00	50.00	31.15	37.70
Converted	double boiler	30	3.02	2.86	5.30	.41	.30	7.30	49.00	48.50	2.04
Converted	open vessel	22	3.02	1.70	43.71	.41	.29	29.44	49.00	30.60	37.55
Comet	double boiler	30	3.00	2.90	3.33	.25	.23	8.00	20.00	19.20	4.00
Comet	open vessel	20	3.00	1.63	45.66	.25	.16	36.00	20.00	12.00	40.00
white (enriched)	double boiler	30	1.40	1.36	2.85	.29	.27	6.80	19.50	18.62	4.51
white (enriched)	open vessel	20	1.40	.65	53.57	.29	.18	37.93	19.50	11.00	41.00
white (enriched)	double boiler	30	3.20	3.05	4.70	.32	.30	6.20	19.20	18.50	3.64
white (enriched)	open vessel	20	3.20	1.59	50.00	.32	.20	37.50	19.20	10.00	47.90
Comet	according to ^{3/} directions on container	20	3.00	1.09	63.70	.25	.17	32.00	19.20	10.00	47.00
converted	according to ^{4/}	20	3.02	2.44	19.21	.41	.30	26.83	49.00	38.18	25.12

- ^{1/} One half-cup of rice and three half-cups of boiling water are placed in the top of a double boiler cooker. All the water is absorbed in the cooked rice, which is not rinsed afterwards.
- ^{2/} One half-cup of rice is placed in an open vessel, covered with eight cups of boiling water, cooked placed in a colander and drained.
- ^{3/} One cupful of Comet rice is placed in an open vessel with ten cupsful of water (boiling), cooked, placed in a colander and drained.
- ^{4/} One cup of rice is cooked in one quart of boiling water, drained in a colander and quickly rinsed in cold running water.

UNITED STATES DEPARTMENT OF AGRICULTURE
Office of Foreign Agricultural Relations
Washington 25, D. C.

COPY

February 25, 1944

Miss Patricia Woodward
Associate Executive Secretary
Division of Anthropology and Psychology
Committee on Food Habits
030- National Research Council, 2101 Constitution Avenue
Washington, D. C.

Dear Miss Woodward:

Receipt is acknowledge of your letter under date of February 14, 1944, enclosing a copy of a chart on "Food Patterns of Some European Countries." Mr. Clayton Whipple of this Office has made suggestions for Greece, Bulgaria, Rumania, and Hungary which together with my own suggestions regarding Yugoslavia, follow:

Yugoslavia

Grains: Wheat is used for bread and dumplings largely north of the Danube and Sava Rivers. Maize is the common bread of the people south of the Danube and Sava except in South Serbia. Mamaliga (corn meal mush) is eaten in a very restricted area of the northeast near Rumania. Barley may be used in some districts but is not popular among the Serbs.

Pulses, dry: Beans of all types are suitable in the diet generally. Peas and lentils are not of very significant importance.

Fats and Oils: Poultry fat is used somewhat, particularly in northeastern Yugoslavia. Olive oil is common on the Dalmatian Coast, but not so extensively used in other parts of Yugoslavia. Lard is of general use but not sold as lard as a rule. City dwellers buy slices of fat back and fry out their own lard.

Eggs: Eggs are eaten usually hard boiled--sometimes in "made dishes."

Cheese, types: South of the Danube and Sava Rivers, cheese is a staple article of diet. The term "cottage type" is misleading. The common cheese is made from sheep's milk and produced by a process of anaerobia putrefaction. This is the same kind of cheese common to all Slavic countries. The second most common type of cheese is kashkaval which is a hard, sharp cheese made from cow's milk or sheep's milk. I do not know of other important types except imported for city use only.

Meat and Poultry:

Pork: About 41 percent of the meat consumption is pork. Everywhere in Yugoslavia at all seasons of the year, barbecued whole pigs are sold. Fat backs are used uncooked as a spread for bread. Ham and sausage are secondary products.

✓X-723 -
✓X-204 - chart - (Food Patterns of Some European Countries)

Mutton: Barbecued mutton also appears on sale generally south of the Danube and Sava. I would say about 20 percent of the meat consumed is mutton. Beef and veal are not generally eaten except in cities. Not more than 30 percent of the meat consumption can be beef and veal.

Poultry and game:

Fish, shell fish: As you have it. About 10 percent of the total consumption.

Vegetables, other than dry pulses: As you have it except sweet corn which is a rarity. Roasting ears of field corn are on sale everywhere during season. Eggplant is in common use.

Fruits: Plums are the principal fruit produced in Yugoslavia.

Beverages: As you have it.

Other foods, seasoning, etc.: The Yugoslavians consume large quantities of paprika and garlic. I am surprised at its omission in your list.

Greece

Grains: Wheat is used for bread in the cities and by a large proportion of the rural population. In parts of Macedonia and among mountain people, maize is the chief bread grain, and rye and meslin are also used for bread to some extent. Pasta and polenta are eaten to a very limited extent. Rice is not very important, and most of the rice consumed is imported and used in the larger cities.

Pulses, dry: Beans of all types are suitable in the diet generally. Chick peas and lentils are not of very significant importance.

Fats and Oils: As you have it. Small quantities of butter are used in the cities.

Eggs: Few eggs are consumed, usually "hard-boiled," but sometimes fried in olive oil.

Cheese: The strong, dry cheese or "kashkaval" is used, made chiefly from sheep's and goat's milk; but the more important cheese is a soft, white, salty cheese, commonly called "feta," usually made from sheep's milk or sheep's milk with some cow's milk added, by a process of anaerobia putrefaction.

Meats and Poultry:

Mutton and Lamb: The rural population eats mutton, lamb and goat meat in various forms, and eats little other meat apart from a suckling pig or poultry on holidays. Mutton, lamb and goat meat comprise 60 percent of the meat consumed by the Greek population as a whole.

Other meats: Beef is consumed chiefly in cities and comprises 20 percent of the total meat consumed in Greece. Pork comprises only 10 percent of the meat consumed, and poultry and game another 10 percent.

Fish: As you have it. Consumption is chiefly in the coastal regions and large cities.

Vegetables: As you have it, except that very little cauliflower is eaten.

Fruits: As you have it, with the addition of currants and raisins, which are consumed largely in producing regions in southern Greece.

Other foods: Add paprika, which is important in Macedonia, and garlic, which is universally important.

Bulgaria

Grains: Grains are eaten universally in the form of bread. Of the total flour supply 74 percent is wheat, 8 percent rye, and 18 percent corn meal. In the foothill regions more rye is used and in northern Bulgaria corn meal is used by many peasants of Rumanian origin as it is by the mountain people of the south. The city people eat white bread and whole wheat bread is eaten by the peasants. Little pasta and practically no dumplings are eaten.

Pulses: Beans of all types are suitable in the diet generally. Chick peas and lentils are not very important.

Fats and Oils: Vegetable oils, especially sunflower, comprise about two-thirds of the cooking oil used and lard only about one-third. Butter is less important than lard and is used almost entirely in the cities. Little poultry fat is used and olive oil (which must be imported) only by wealthy city people.

Eggs: Are rarely used, sometimes "hard-boiled" and sometimes cooked in sunflower oil.

Cheese: The soft white cheese or "sirini" and hard, strong cheese or "kashkaval", both made from sheep's milk, are eaten. In addition, large quantities of "sirini" are made from cow's milk.

Meat: Mutton, lamb and goat meat comprise 36 percent of all meat consumed and are eaten in city and country alike. Pork is almost as important in the country as a whole, comprising 34 percent of the total meat consumed, and is the chief meat eaten in corn growing sections. Pork is consumed largely during the winter season. Beef and veal are more important in the city than among the peasants and comprise 18 percent of all meat consumed. Poultry is eaten on holidays and Sundays and comprises 12 percent of all meat consumed.

Fish: Fish and fish products are not very important in the diet of Bulgaria as a whole and are eaten chiefly in cities and on the seacoast.

Vegetables: Sweet corn is not grown, but green field corn is eaten to a limited extent. Peppers are important. Melons are very important. Otherwise as you have it.

Fruit: Plums are the principal fruit. Grapes are of increasing importance, and berries are important in South Bulgaria.

Other foods: Paprika is very important. Olives are rarely found and only in the city, as they are imported and expensive.

Rumania

Grains: Wheat in the form of bread and occasionally as pasta or dumplings is consumed by the city population. Among the rural population wheat is eaten by the Hungarian and German minorities in Transylvania and Bulgarians in Dobruja (Dobrogea). Rye is eaten to some extent in the Bukovina. The main diet of the rural population in the Old Kingdom is maize, eaten in the form of "mamaliga", that is, corn meal mush. More maize than wheat is eaten in Rumania taken as a whole.

Pulses, dry: Beans of all types are suitable in the diet generally. Few peas and lentils are consumed and no chick peas.

Fats and Oils: Lard and fat backs are the chief source of cooking fats in Rumania. Some poultry fats are used in Transylvania. Sunflower and other vegetable oils are increasing in Bessarabia and parts of the Old Kingdom but supply less than 10 percent of the total consumed. Olive oil is used by only a few wealthy people.

Eggs: Rarely used.

Cheese: Many types of cheese are produced from cow's milk, goat's milk, and sheep's milk, in addition to the soft, white, sheep's milk cheese called "brinza" in Rumania and "kashkaval", produced chiefly from sheep's milk. In Transylvania and Bukovina there are a number of Swiss and other types produced from cow's milk. Butter production is small and consumption chiefly among the well-to-do class.

Meats: Beef and veal are eaten chiefly by the city population, while pork is universally eaten. Consumption of lamb, mutton and goat meat is about half that of pork, but little beef is eaten by rural people. Poultry is eaten on holidays.

Fish: As you have it. Eaten chiefly in cities and along the seacoast rivers.

Vegetables: Potatoes, cabbage and onions are the chief vegetables consumed. Melons, squash and pumpkins are also important in addition to other vegetables which you have mentioned.

Fruits: Apples and plums are most important.

Other foods: As you have it.

Hungary

Grains: Wheat is the chief bread cereal of Hungary and is eaten both in the form of bread and as dumplings. Dumplings are eaten with meat and also with fruit. White flour is used to make rolls in Budapest and other cities, but little white bread is eaten otherwise. The bread eaten by city and rural people is chiefly whole wheat, though some wheat and rye bread is also eaten. Practically no maize is eaten and chiefly field corn roasted or boiled on the ears, not as mush.

Pulses, dry: Beans are consumed by all people, though particularly by the rural population. Lentils are eaten by the rural population and peas to a limited extent throughout the country. Chick peas are unknown.

Fats and Oils: Lard is the chief source of fat and is used not only for cooking but as a spread for bread (with the addition of paprika). Butter is consumed in the cities and often used as a cooking fat or in baking. As a spread for bread it is used chiefly with rolls at breakfast time. Margarine is practically unknown. Goose fat is used to a considerable extent in cooking.

Eggs: Eggs are used in a variety of ways and to a considerable extent.

Cheese: "Cottage" cheese is used only by the poorer rural people. All kinds of cheese are made from cow's milk and sheep's milk. Yoghurt is consumed to some extent, but buttermilk and clabber are rarely eaten.

Meat: The principal meat of Hungary is pork. Poorer people eat fat backs. Ham and sausage and other pork are eaten by other classes. Beef and veal are eaten chiefly in the larger centers. Poultry is consumed all over the country and game is eaten in season.

Fish: Fresh-water fish is eaten all over the country and salt-water fish chiefly in cities.

Vegetables: Potatoes and cabbage (green, cooked and as sauerkraut) and onions are the chief vegetables consumed. Other vegetables you have listed are also consumed.

Fruits: All of the listed fruits are consumed. Preserves are consumed only by the more well-to-do. Prunes are the only important dried fruit.

Thanking you for the opportunity of meeting with your interesting group, I am

Sincerely,

Louis G. Michael
Assistant Chief
Regional Investigations Branch

FORM AD-87
(25 FEB 1946)

UNRRA

CROSS REFERENCE SHEET

DATE

13 May 1944

CROSS INDEX

030 - National Research Council

680 - (Attitudes toward sending food abroad after the war)

TO

F. B. Sayre

FROM

Morse Salisbury

SUMMARY

Study of the National Research Council

RECORD FILED

723 - (World Food Situation)

TYPIST

kw

DATE

12 May 1947

April 22, 1944

030 Mr. Frank L. Gunderson
Executive Secretary
National Research Council
2101 Constitution Avenue
Washington 25, D. C.

My dear Mr. Gunderson:

In the absence of Mr. Lehman I am acknowledging the receipt of your letter of April 19, 1944, enclosing a resolution by the Food and Nutrition Board of the National Research Council.

It is noted that copies of the resolution have been transmitted to Messrs. Hendrickson, Cairns and Crabtree of UNRRA, and I am sure it will receive their close attention.

Your letter will be brought to Mr. Lehman's attention upon his return to the office.

Very truly yours,

Virginia B. Lewis
Secretary to Mr. Lehman

vbl
22 apr 44
48382

APR 22 1944



UNRRA
MAIL & RECORDS

FRANK G. BOUDREAU, *Chairman*
Milbank Memorial Fund
H. C. SHERMAN, *Vice Chairman*
Bureau of Human Nutrition
and Home Economics
FRANK L. GUNDERSON, *Executive Secretary*
National Research Council
ROSS A. GORTNER, JR.
Associate Executive Secretary
National Research Council

NATIONAL RESEARCH COUNCIL

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DIVISION OF BIOLOGY AND AGRICULTURE

April 19, 1944

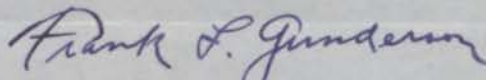
Director General Herbert C. Lehman
United Nations Relief and Rehabilitation Administration
Dupont Circle Building
Washington, D. C.

Dear Mr. Lehman:

Dr. Frank G. Boudreau, Chairman of the Food and Nutrition Board, has asked me to bring to your attention the attached resolution by this Board. You will recall the Food and Nutrition Board, like all committees of the National Research Council, serves in a quasi-official scientific advisory capacity to all departments of the government of the U. S. A. The Board and its committees are anxious also to be of all possible service to the United Nations Relief and Rehabilitation Administration.

The resolution had been held here pending the organizational development of U. N. R. R. A. and we believe it now timely to present this offer to you and your administrative assistants. Copies of this resolution are being transmitted simultaneously to the Messrs. Roy Hendrickson, Andrew Cairns and James A. Crabtree.

Yours very truly,



Frank L. Gunderson
Executive Secretary

Encl.

FLG/ead

GRACE BULMAN
Veterans Administration
GEORGE R. COWGILL
Yale University
JOSEPH S. DAVIS
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Division of Anthropology
and Psychology
LEWIS H. WHEED, *Chairman*
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RESOLUTION BY THE FOOD AND NUTRITION BOARD, NATIONAL RESEARCH COUNCIL
2101 Constitution Ave., N. W.
Washington 25, D. C.

CONCERNING: NUTRITIONAL RESEARCH IN POSTWAR EUROPE

THE FOOD AND NUTRITION BOARD OF THE NATIONAL RESEARCH COUNCIL WISHES TO BRING TO THE ATTENTION OF THE UNITED NATIONS RELIEF AND REHABILITATION ADMINISTRATION THE OPPORTUNITY AND ADVISABILITY OF HAVING NUTRITIONAL STUDIES CONDUCTED IN LIBERATED COUNTRIES IN CLOSE COORDINATION WITH THE RELIEF PROGRAM.

FOR THIS WORK THE UTILIZATION OF SCIENTIFIC MEN QUALIFIED IN THE VARIOUS ASPECTS OF NUTRITION IS MOST DESIRABLE. THE FOOD AND NUTRITION BOARD OFFERS ITS FACILITIES TO THE UNITED NATIONS RELIEF AND REHABILITATION ADMINISTRATION FOR ASSISTANCE IN SELECTING SUITABLE RESEARCH WORKERS AND IN CARRYING OUT THE WORK.

ADOPTED October 23, 1943

Frank L. Gunderson
Executive Secretary