

National Dietary Guidelines: Implications for
Farm Policy and Potential Impacts on
Agricultural Producers and Marketers

by

John O. Early
Extension Economist
University of Idaho

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Dietary Goals for the United States, a report of the Select Committee on Nutrition and Human Need, U.S. Senate, has been the basis for much discussion and speculation of the effect on the American consumer. Relatively little has been said about the effect on U.S. Agriculture and the American farmer. My responsibility is to explore the implications of guidelines on Farm Policy and the potential impact of the guidelines on farmer producers and agri-businesses. My assignment was even more specific than that, being narrowed to grains, beans, peas and lentils. However, grains include feed grains so I will look at livestock production as affected by the guidelines.

The goals based on U.S.D.A.'s 1965-66 Household Food Consumption Survey (Appendix A - Table 1) call for:

1. a decrease in all fats as an energy source from 42% of the level at the time of the study to a goal of 30%.
2. a decrease in saturated fatty acids as an energy source from 16% to the 10% level.
3. maintain protein as a source of 12% of the energy.
4. an increase in carbohydrates as an energy source to account for 55-60%.
5. a decrease in sugar as an energy source from 24% to 15%. This refers to all sugars including fruit and milk sugars found naturally in foods.
6. a doubling in the energy from complex carbohydrates provided primarily by grain products and some vegetables.
7. an intake per capita of about 300 milligrams of cholesterol and 3 grams of salt per day.

The committee report advises the following changes in food selection to meet the above goals:

1. Eat less red meat and more poultry and fish.
2. Cut down on foods high in fat and partly substitute polyunsaturated for saturated fats.
3. Replace whole milk with non fat milk.
4. Cut down on eggs, butterfat and other high cholesterol sources.
5. Cut down on sugar and foods high in sugar.
6. Eat more fruits and vegetables and whole grains.
7. Reduce salt intake and cut down on foods high in salt.

In summary; to reach the goal of increased carbohydrates, quantities of vegetables, fruit, cereal and bread in the diet will need to be increased; to reduce fat levels in the diet, quantities of fats and oils, milk, red meat and eggs will need to be reduced.

Four alternative sets of assumptions (options) concerning the makeup of the national diets under the guidelines were developed to demonstrate differing impact on diets. These options were based on a 1965-66 household survey and indicate deviations from the consumption pattern at that time (Appendix A - Table 2, 3, 4, 5, 6, 7).

I have chosen to examine the effects on American agriculture if the alternative having the least changes (Option 1) is assumed and if the alternative having the greatest changes (Option 4) is assumed.

The basic information for this analysis was taken from materials presented at the 1978 Food and Agricultural Outlook Conference, Washington, D.C. Specifically the tables in Appendix A are from: "The Dietary Goals and Food on the Table," a talk by Betty B. Peterkin, Agricultural Research Service, U.S.D.A.

The tables in Appendix B were developed from numerous U.S.D.A. publications including "Crop Production - 1976 Annual Summary" and "Food Consumption Prices and Expenditures", Agricultural Economics Report #138. Appropriate factors for population growth were then applied and the two options considered.

The information in Appendix B - Tables 1, 2, and 3 --are the basic data on the domestic use of food and feed grains, pulses and potatoes gathered from U.S.D.A. publications. Feed grain use by specific classes of livestock was broken-down to determine impact. It was necessary to construct an estimate of the use by classes to make the adjustments correspond with the changes advocated through the options.

The domestic use of the farm commodities using the two options is shown in Appendix B - Tables 4 and 5. It is summarized and compared with the 1975-76 actual use in Appendix B - Table 6.

The feed grain use, (corn, grain sorghum and barley) under Option 4 is materially reduced as a result of a reduction in red meat consumption and the lowering of beef quality grade to U.S. Good. Cattle can meet the U.S. Good grade from high quality legume pasture or a high roughage diet in the feedlot. Cattle grazed on less succulent range grasses and under harsher conditions could be placed on higher grain rations for a short period of time (30-60 days) and meet the U.S. Good standards.

The guidelines under Option 1 would cause a major increase in the consumption of pulses, potatoes, wheat and oats. The consumption of rice under Option 1 would have been below the actual 1975-76 domestic use by almost a billion pounds.

In order to see the total effect of the considered dietary changes the quantities of the various grains, pulses and potatoes were converted to acres using the average yield produced in 1975-76. Appendix B - Table 7 compares

the acres of the crops actually consumed domestically with the acres needed to produce the requirements under Options 1 and 4 and with the total acres of the commodities harvested. The only crops not being produced in sufficient quantities to satisfy either optional guideline were oats, dry beans, dry peas, lentils and potatoes. Exports of wheat and rice more than made up the extra requirements under either Option 1 or 4. Exports would have to be reduced or production increased to meet the needs. The supply of corn, grain sorghum and barley available for export under the guidelines would have been materially greater in 1975-76 under either Options 1 or 4.

The total acreages devoted to grains, pulses and potatoes under either Option 1 or 4 would need to increase 3 to 7% above the acreage currently utilized for domestic consumption. However under the options we would use, domestically, less than 60% of the harvested acreages. Price changes would encourage U.S. farmers to adjust their production to the desired commodity. There is sufficient flexibility in agriculture to meet the climatic and soil conditions needed for this change in production.

Some farmers would need to change the proportions of the various crops they produce. Potatoes could be produced on acreages formerly used for sugar beets; dry beans could be produced in the Northern Corn Belt to replace some corn. Rice presents somewhat of a problem except many cotton farmers could devote a portion of their acreage to rice if the price was favorable.

Livestock producers would face the greatest changes in operations if the guidelines are accepted. Livestock feeding would be materially lessened, the emphasis on dairy production would turn even more toward "solids not fat". Poultry producers would emphasize meat production and reduce the laying flock numbers.

Exports of agricultural commodities would be effected by changes in domestic consumption. Not only the supply of the various commodities but changes in America's eating habits would influence the proportions desired by foreign buyers. People of developing nations as well as some highly industrialized countries look to the U.S. as a model. The introduction of "fast food restaurants" and "hamburger" in Japan, Australia, Britain and others is an example. If the dietary guidelines are accepted generally in the U.S., this would influence diets and food choices in many countries.

The guidelines are counter to the changing eating habits of people. As people have moved toward industrialization and improved incomes during the past century their eating habits have changed from a diet based on rice or cassava to rice and pulses, to rice and fish, to wheat products, to poultry and fish, to red meat. This is especially true in the tropics and semi-tropical areas. Many of the temperate and colder climate areas have consumed relatively large amounts of meat and livestock products for centuries. We need only to look at the U.S., Canada, Scandinavia, Argentina, and Australia as examples of areas of high meat and dairy product consumption for generations.

Acceptance of the dietary guidelines by the general public will require some major educational efforts. A portion of the change may come about because of increasing prices of food and an attempt on the part of consumers to hold down food costs. They will use more grain and vegetable products in an effort to cut down on the costs of meat and livestock products, thereby working toward the dietary goals.

Conclusions

Food consumption by American's along lines of the dietary goals would result in some major changes in farm production, in processing, in transportation and in retailing. Some of the major impacts would include:

- (1) Livestock producers would place greater emphasis on lean meat production; much less grain would be fed to beef animals, fewer cattle and hogs would be needed to meet the demand.
- (2) Poultry producers would expand broiler and turkey production and decrease laying flocks.
- (3) Dairy men would increase cow numbers but emphasis would be on decreased butterfat content.
- (4) Corn belt farmers would adjust their cropping patterns to include pulses. Corn consumption as livestock feed and use as a sweetener base would be reduced. Soybeans and oil seed crops could replace some corn.
- (5) Wheat producers would continue to produce near current quantities depending on export potential.
- (6) Sugar beet growers would reduce their acreages materially and several processing plants would close. Many growers would convert to potatoes and other vegetable crops.
- (7) Potato growers would have increased demand for their production domestically and from abroad.
- (8) Rice production would be increased with some acreage currently used for cotton production converted to flood rice. Some Southeastern areas could possibly produce "upland rice" as is grown in Southern Brazil.
- (9) Packers and meat processors would have less livestock to slaughter.

Ground and processed meats would have less fat content. More sausage items made from poultry meat would be offered. New processed meat items made from fish and poultry would be developed.

(10) Milk processors would separate more of the butterfat from whole milk and produce greater quantities of skim milk. Butterfat would become even a greater surplus problem than at present. Low butterfat content cheeses would become more important to the industry.

(11) Potato processors would find increased markets for their products both at home and abroad. French fries would be replaced by dehydrated potato products as the major use of potatoes.

(12) Retail grocerers would devote less space to red meat. They would utilize more cooler display areas for fish and poultry. Grocerers would also allocate additional shelf space to dry groceries, beans, peas, lentils, and natural grain products and would offer a greater variety of fresh fruits and vegetables.

(13) Restaurants would place less emphasis on the red meat portion of their menus, they would feature more fish and poultry and offer more variety in cooked vegetables.

APPENDIX A

TABLE 1-A-Food energy distribution and cholesterol content of food consumption patterns, 1965-66 1/

Item	Dietary Goals	Child 6-8 years	Child 9-11 years	Male 20-54 years	Female 20-54 years	Person <u>2/</u>
Percentage of food energy from:						
Protein.....	12	14	14	14	14	14
Carbohydrate.....	55-60	49	49	44	47	47
Sugar <u>3/</u>	10	18	18	14	16	16
Fat.....	30	38	37	42	39	40
Linoleic fatty acid	10 <u>4/</u>	6	6	7	6	6
Oleic fatty acid	10 <u>5/</u>	15	15	17	16	16
Saturated fatty acids	10	14	13	14	14	14
Milligrams of cholesterol per day	300	312	386	553	374	412

1/ Food as purchased or brought into the kitchen from garden or farm to provide meals and snacks for individuals by sex and age, estimated from 1965-66 Household Food Consumption Survey. Amounts of food for each sex-age category were increased or decreased proportionately to provide the 1974 Recommended Dietary Allowance for energy plus 5 percent--to allow for some discard of food and still provide for energy needs. Drippings and one-half of the separable fat from meat are assumed discarded.

2/ Food consumption patterns for 14 sex-age categories weighted by the 1975 U.S. population.

3/ Sugar other than that found naturally in foods, such as milk and fresh fruit.

4/ Goal for all polyunsaturated fatty acids.

5/ Goal for all monounsaturated fatty acids.

TABLE 2-A--Change in food consumption patterns 1/ required to meet the Goals and the RDA, 2/ Option 1, when the use of grain products is held at levels in the patterns

Food group	Child,	Child,	Male,	Female,	Person <u>3/</u>
	6-8	9-11	20-54	20-54	
	years	years	years	years	
	Pct	Pct	Pct	Pct	Pct
Milk, cheese, ice cream....	45	46	61	-10	32
Eggs.....	-41	-33	-32	36	-8
Dry beans and peas, nuts...	209	221	320	568	353
Meat, poultry, fish.....	-67	-57	-51	-55	-53
Dark-green, deep-yellow vegetables.....	98	98	123	273	167
Citrus fruit, tomatoes....	90	89	110	111	104
Potatoes.....	163	162	207	112	165
Other vegetables, fruit....	93	92	115	147	119
Cereal, pasta.....	0	0	0	0	0
Flour, mixes.....	0	0	0	0	0
Bread.....	0	0	0	0	0
Other bakery products.....	0	0	0	0	0
Fats, oils.....	33	27	-31	-37	-18
Sugar, sweets.....	-56	-59	-44	-62	-54

1/ Food consumption in terms of food groups defined as Option 1. Average selections within food groups as used by U.S. households in 1965-66 are assumed except (1) drippings and all separable fat from meat are discarded, and the amounts of meats, poultry, and fish are adjusted to one-half meat and one-half poultry and fish; (2) milk and dairy products are replaced by their calcium equivalent in skim milk; (3) butter and margarine are replaced by soft margarine, and lard and vegetable shortening are replaced by vegetable oils.

2/ Recommended Dietary Allowance plus 5 percent for energy, vitamin A value, thiamin, riboflavin, niacin, ascorbic acid, calcium, and iron. Energy intake is distributed as 30 percent or less from fat, 14 percent or less from protein, 56 percent or more from carbohydrate, and 10 percent or less from sugar other than that found naturally in foods such as milk and fresh fruit. Saturated fat provides 10 percent or less of energy intake and cholesterol intake is limited to no more than 300 milligrams per day plus 5 percent.

3/ Food consumption patterns and modified diets for 14 sex-age categories weighted by the 1975 U.S. population.

TABLE 3-A--Change in 1965-66 food consumption patterns required to meet the Goals and the RDA, Option 1 1/ and change in the national per capita food supply from 1965 to 1975

Food	Change in 1965-66 consumption to meet Goals	Change in food supply 1965 to 1975
	Pct	Pct
Milk.....	10	-8
Eggs.....	-24	-11
Dry beans and peas, nuts.....	21	1
Beef, pork, veal, lamb.....	-48	7
Poultry, fish.....	40	5
Potatoes.....	27	5
Other vegetables, fruit.....	24	7
Wheat, corn, oats, rice, and other grains.....	69	-4
Butter.....	-100 <u>2/</u>	-25
Lard.....	-100 <u>2/</u>	-53
Margarine.....	52	13
Vegetable shortening.....	-100 <u>2/</u>	23
Oils.....	73	44
Sugar, sirups <u>3/</u>	-32	3

1/ The 1965-66 food consumption patterns for men, women, and children were modified to meet the Goals and the RDA, using assumptions defined as Option 1, and weighted by the 1975 population.

2/ Replaced by margarine and oils, which are higher in polyunsaturated fatty acids.

3/ Includes sugar in commercially prepared foods, such as ready-to-eat cereals, canned fruit syrup, and bakery products.

TABLE 4-A -Change in food consumption patterns 1/ required to meet the Goals and the RDA, 2/ Option 2

Food group	Child,	Child,	Male,	Female,	Person <u>3/</u>
	6-8 years	9-11 years	20-54 years	20-54 years	
	<u>Pct</u>	<u>Pct</u>	<u>Pct</u>	<u>Pct</u>	<u>Pct</u>
Milk, cheese, ice cream....	-12	-10	4	4	1
Eggs.....	-18	-18	-64	5	-33
Dry beans and peas, nuts...	56	58	17	44	35
Meat, poultry, fish.....	-22	-16	-23	-33	-26
Dark-green, deep-yellow vegetables.....	19	18	18	53	31
Citrus fruit, tomatoes....	16	15	16	21	17
Potatoes.....	26	24	28	17	22
Other vegetables, fruit....	16	15	16	26	19
Cereal, pasta.....	108	102	116	207	129
Flour, mixes.....	81	77	92	79	84
Bread.....	68	65	73	60	64
Other bakery products.....	5	5	37	-10	13
Fats, oils.....	-39	-38	-49	-34	-42
Sugar, sweets.....	-69	-71	-62	-65	-66

1/ Food consumption in terms of food groups defined as Option 2. Average selections within food groups as used by U.S. households in 1965-66 are assumed except (1) drippings and all separable fat from meat are discarded; (2) milk is replaced by 2-percent fat milk; (3) butter is replaced by margarine, and lard is replaced by vegetable shortening.

2/ Recommended Dietary Allowance plus 5 percent for energy, vitamin A value, thiamin, riboflavin, niacin, ascorbic acid, calcium and iron. Energy intake is distributed as 30 percent or less from fat, 14 percent or less from protein, 56 percent or more from carbohydrate, and 10 percent or less from sugar other than that found naturally in foods such as milk and fresh fruit. Saturated fat provides 10 percent or less of energy intake and cholesterol intake is limited to no more than 300 milligrams per day plus 5 percent.

3/ Food consumption patterns and modified diets for 14 sex-age categories weighted by the 1975 U.S. population.

TABLE 5-A --Change in food consumption patterns 1/ required to meet the Goals and the RDA, 2/ Option 3

Food group	Child,	Child,	Male,	Female,	Person <u>3/</u>
	6-8 years	9-11 years	20-54 years	20-54 years	
	<u>Pct</u>	<u>Pct</u>	<u>Pct</u>	<u>Pct</u>	<u>Pct</u>
Milk, cheese, ice cream....	-13	-12	-10	3	-3
Eggs.....	-15	-15	-65	0	-33
Dry beans and peas, nuts...	71	73	88	60	70
Meat, poultry, fish.....	-32	-26	-26	-37	-31
Dark-green, deep-yellow vegetables.....	16	15	17	55	31
Citrus fruit, tomatoes....	13	13	14	18	15
Potatoes.....	25	24	27	15	21
Other vegetables, fruit....	14	13	14	24	17
Cereal, pasta.....	119	114	124	214	141
Flour, mixes.....	89	86	96	93	94
Bread.....	75	72	80	67	72
Other bakery products.....	17	16	21	-12	8
Fats, oils.....	-82	-81	-70	-56	-71
Sugar, sweets.....	-71	-73	-59	-65	-66

1/ Food consumption in terms of food groups defined as Option 3. Average selections within food groups as used by U.S. households in 1965-66 are assumed except drippings and one-half of the separable fat from meat are discarded.

2/ Recommended Dietary Allowance plus 5 percent for energy, vitamin A value, thiamin, riboflavin, niacin, ascorbic acid, calcium, and iron. Energy intake is distributed as 30 percent or less from fat, 14 percent or less from protein, 56 percent or more from carbohydrate, and 10 percent or less from sugar other than that found naturally in foods such as milk and fresh fruit. Saturated fat provides 10 percent or less of energy intake and cholesterol intake is limited to no more than 300 milligrams per day plus 5 percent.

3/ Food consumption patterns and modified diets for 14 sex-age categories weighted by the 1975 U.S. population.

TABLE 6*A--Change in food consumption patterns required to meet the Goals and the RDA, 1/ Option 4 2/

Food group	Child, 6-8	Child, 9-11	Male, 20-54	Female, 20-54	Person <u>3/</u>
	years	years	years	years	
	<u>Pct</u>	<u>Pct</u>	<u>Pct</u>	<u>Pct</u>	<u>Pct</u>
Milk, cheese, ice cream....	26	27	47	30	34
Eggs.....	17	21	-51	35	-7
Dry beans and peas, nuts...	16	23	19	88	39
Meat, poultry, fish.....	7	13	6	-29	-6
Dark-green, deep-yellow vegetables.....	31	31	43	92	63
Citrus fruit, tomatoes.....	32	31	35	49	40
Potatoes.....	34	34	37	41	35
Other vegetables, fruit....	31	31	36	56	44
Grain <u>4/</u>	45	44	54	138	74
Fats, oils.....	91	81	38	-53	22
Sugar, sweets.....	-21	-22	8	-15	-10

1/ Recommended Dietary Allowance plus 5 percent for energy, vitamin A value, thiamin, riboflavin, niacin, ascorbic acid, calcium, and iron. Energy intake is distributed as 30 percent or less from fat, 14 percent or less from protein, 56 percent or more from carbohydrate, and 10 percent or less from sugar other than that found naturally in foods such as milk and fresh fruit. Saturated fat provides 10 percent or less of energy intake and cholesterol intake is limited to no more than 300 milligrams per day plus 5 percent.

2/ Food in terms of food groups defined in Option 4. Average selections within food groups as used by U.S. households in 1965-66 are assumed except (1) amounts of meat, poultry, and fish are adjusted to one-half good grade beef rump roast and one-half chicken broiler and all drippings and separable fat from the roast and drippings and skin from the chicken are discarded, (2) milk and dairy products are replaced by their calcium equivalent in skim milk, (3) butter and margarine are replaced by soft margarine, and lard and vegetable shortening are replaced by vegetable oils; (4) grain products are replaced by their grain equivalent in rice--one-half raw brown and one-half white enriched parboiled rice.

3/ Food consumption patterns and modified diets for 14 sex-age categories weighted by the 1975 U.S. population.

4/ The amount of cereal in the consumption pattern is the grain equivalent of the four grain products food groups. Other ingredients in grain products, such as fat and sugar, are excluded from the consumption pattern.

TABLE 7-A --Change in food consumption patterns 1/ required to meet the Goals, with 12 percent of energy from protein (based on disappearance data), and the RDA, 2/ Option 1

Food group	Child,	Child,	Male,	Female,	Person <u>3/</u>
	6-8 years	9-11 years	20-54 years	20-54 years	
	<u>Pct</u>	<u>Pct</u>	<u>Pct</u>	<u>Pct</u>	<u>Pct</u>
Milk, cheese, ice cream....	5	5	6	-9	3
Eggs.....	-43	-39	-40	6	-27
Dry beans and peas, nuts...	-38	-34	-25	50	-10
Meat, poultry, fish.....	-63	-58	-55	-71	-61
Dark-green, deep-yellow vegetables.....	24	23	23	72	40
Citrus fruit, tomatoes.....	26	24	24	32	26
Potatoes.....	36	34	36	28	32
Other vegetables, fruit....	25	23	23	40	29
Cereal, pasta.....	99	95	126	291	157
Flour, mixes.....	81	78	103	89	92
Bread.....	56	54	74	74	64
Other bakery products.....	43	40	48	-11	26
Fats, oils.....	68	59	-1	9	17
Sugar, sweets.....	-65	-67	-60	-66	-63

1/ Food consumption in terms of food groups defined as Option 1. Average selections within food groups as used by U.S. households in 1965-66 are assumed except (1) drippings and all separable fat from meat are discarded, and the amounts of meats, poultry, and fish are adjusted to one-half meat and one-half poultry and fish; (2) milk and dairy products are replaced by their calcium equivalent in skim milk; (3) butter and margarine are replaced by soft margarine, and lard and vegetable shortening are replaced by vegetable oils.

2/ Recommended Dietary Allowance plus 5 percent for energy, vitamin A value, thiamin, riboflavin, niacin, ascorbic acid, calcium, and iron. Energy intake is distributed as 30 percent or less from fat, 12 percent or less from protein, 58 percent or more from carbohydrate, and 10 percent or less from sugar other than that found naturally in foods such as milk and fresh fruit. Saturated fat provides 10 percent or less of energy intake and cholesterol intake is limited to no more than 300 milligrams per day plus 5 percent.

3/ Food consumption patterns and modified diets for 14 sex-age categories weighted by the 1975 U.S. population.

APPENDIX B

TABLE 1-B --Domestic use of grains and pulses in U.S. 1965-66
(million bushels except rice, pulses, and potatoes)

Item	Food	Feed	Seed	Total
Corn	315	3,362	13	3,690
Grain Sorghum	11	571	2	584
Barley	6	217	17	240
Wheat	526	146	59	731
Oats	48	748	59	855
Rye	5	10	6	21
Rice (mil #)	2,432		665	3,097
Dry Beans (mil #)	1,281	5	80	1,366
Dry Peas (mil #) and Lentils	97	nil	na	97
Potatoes	20,240		4,790	25,030

TABLE 2-B --Quantities of specific grains consumed by various
classes of livestock U.S. 1965-66 (million bushels)

Item	Corn	Grain Sorghum	Barley	Wheat & Rye	Oats
Dairy	639	40	76	20	284
Beef	807	342	69	3	45
Hogs	1,211	69	26	16	52
Total Poultry	639	103	31	95	135
Eggs	303	63	24	35	112
Meat	336	40	7	60	23
Others	67	17	15	12	232
Total Fed	3,362	571	217	146	748

TABLE 3-B --Quantities of specific grains consumed by various classes of livestock in U.S. 1975-76 (million bushels)

Item	Corn	Grain Sorghum	Barley	Wheat & Rye	Oats
Dairy	610	30	60	6	245
Beef	1,113	322	67	23	60
Hogs	1,221	55	22	6	46
Total Poultry	646	80	24	19	99
Eggs	323	50	18	4	79
Meat	323	30	6	15	20
Others	35	15	9	1	212
Total Fed	3592	502	182	55	662

TABLE 4-B --Domestic use of grains and pulses in the U.S. 1975-76 Under options 1 (million bushels except pulses and potatoes)

Item	Food	Feed	Seed	Total
Corn	346	2,576	9	2,931
Grain Sorghum	12	375	2	389
Barley	7	186	15	208
Wheat	579	338	81	998
Oats	53	769	60	882
Rye	5	5	4	14
Rice (mil #)	2,675		730	3,405
Dry Beans (mil #)	4,975	2	309	7,088
Dry Peas & Lentils (mil #)	377	nil	na	377
Potato (mil #)	36,735		6,000	42,735

TABLE 5-B --Domestic use of grains & pulses in U.S. 1975-76
under option 4.
(million bushels except pulses and potatoes)

Item	Food	Feed	Seed	Total
Corn	608	1,582	8	2,198
Grain Sorghum	15	332	2	349
Barley	12	177	15	204
Wheat	1,010	158	80	1,248
Oats	92	766	60	918
Rye	8	5	5	18
Rice (mil #)	4,655		800	5,455
Dry Beans (mil #)	1,957	2	120	2,079
Dry Peas & Lentils (mil #)	149	nil	na	149
Potatoes (mil #)	31,169		6000	37,169

TABLE 6-B --Domestic use of grains & pulses in U.S. 1975-76
(million bushels except pulses and potatoes)

Item	Actual	Option 1	Option 4
Corn	3,641	2,928	2,198
Grain Sorghum	515	389	349
Barley	324	208	204
Wheat	653	998	1,248
Oats	648	882	918
Rye	18	14	18
Rice (mil #)	4,367	3,405	5,455
Dry Beans (mil #)	1,502	7,088	2,079
Dry Peas & Lintils (mil #)	90	377	149
Potatoes (mil #)	31,950	42,735	37,169

TABLE 7-B --Acreages of various crops needed for domestic consumption 1975-76 with reported yields. (000 acres)

Item	Actual	Option 1	Option 4	Total Harvested
Corn	42,239	33,968	25,499	67,222
Grain Sorgham	10,510	7,939	7,122	15,519
Barley	7,380	4,738	4,647	8,743
Wheat	21,270	32,508	40,651	69,641
Oats	13,416	18,261	19,006	13,609
Rye	814	636	814	814
Rice	956	746	1,194	2,802
Dry Beans	1,264	5,966	1,750	1,467
Dry Peas & Lentils	6	260	103	189
Potatoes	1,262	1,689	1,469	1,262
Total	99,117	106,711	102,255	181,268