



January 14, 1972

Where Have All The Dietitians Gone?

(0:30)

(Gone to the city, nearly every one!)

We hear of hospitals closing in small towns and rural communities going without physicians. Lura Morse, nutrition professor at the University of Minnesota, indicates that there's a distribution problem among dietitians, too. Although there are 350 dietitians in the Twin Cities, there are 31 Minnesota counties with no dietitian and 22 counties with only one dietitian.

A dietitian, as you know, is a member of the health team. The professional does nutrition teaching and diet planning for patients in hospitals and community agencies.

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Could Breathly Ones Get Fat?

(0:35)

The National Aeronautics and Space Administration is developing methods to make food from human breath. They hope to use this to supplement food supplies on long space voyages.

Other sources being developed for food use are fungus, swamp gas, auto exhaust, gas, oil and molds. Experiments using bacteria are attempting to turn organic substances into food. After all, a cow eats mostly cellulose and it becomes human food. Various scientists at the Western Hemisphere Nutrition Congress believed that bacteria under controlled operations may be able to do the same thing.

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consumer radio briefs

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Students Request Human Development Techniques (0:40)

The vice president for student affairs at the University of Minnesota described the student of today as "productively responding to new needs. He requests techniques in human development."

Paul Cashman, speaking at Alum Return Day for the College of Home Economics, indicated that while there is still a need for tradition, there's a great need for innovative program development. Students are no longer interested in simply being physical planners. As social planners they chose to become involved in the problems of cities, suburbs and the aging countryside.

Students, according to Cashman, desire participation in decision making. They indicate a need for more responsive institutions... rather than those who tend to ignore the public good.

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Bovine Food Becomes Palatable (0:40)

Foods of the future...and that future may not be so far away... will be made of algae, fish meal and grass. Actually, protein is extracted from grass and is quite good, commented Lura Morse, nutrition professor at the University of Minnesota. Sugars and amino acids are even being made from petroleum products.

Speaking at the College of Home Economics Alum Return Day, Miss Morse said that "By year 2,000 we probably won't be using animal protein to the same extent that we do now...if population continues to increase. Even now, cultural and religious practices affect eating patterns. We simply can't force our eating habits on others, she said. What we need is an informed approach to world nutritional problems."

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