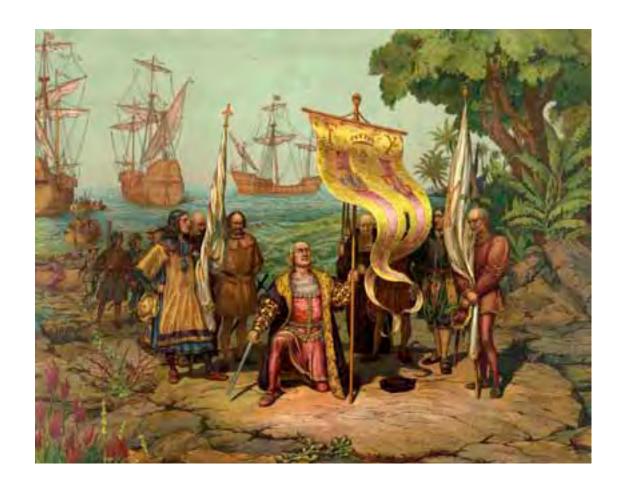




Voyages of Discovery (c1400-1600s)



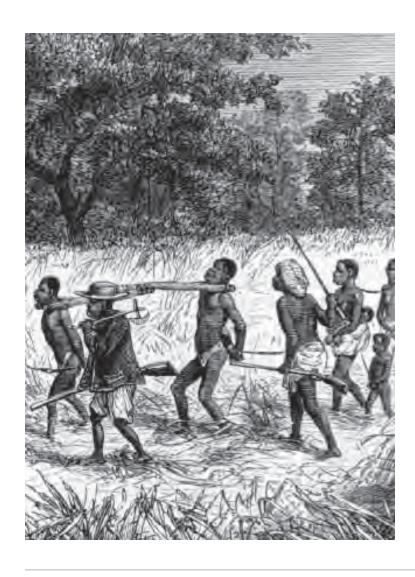
- Hundreds of years ago people explored, exploited and colonised large parts of the world
- Explorers made long dangerous journeys on wooden ships
- Natural historians discovered new plants to study scientifically or for food and medicine

Why enslave Africans?



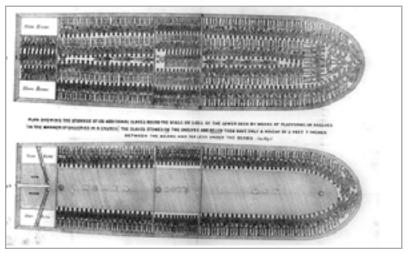
- Wars or disease killed many original people in the Americas and European servants
- African people were enslaved to work on plantations in the Caribbean and America
- The crops that grew there made huge profits for Europeans

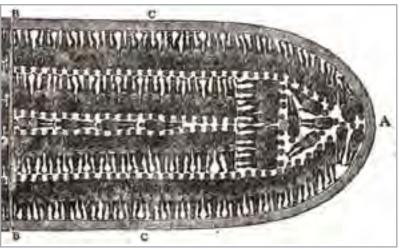
Scale of the trade



- The transatlantic slave trade lasted over 300 years
- Historians estimate that 10-15 million people were taken from Africa by force
- Other estimates say many more millions of Africans were taken
- Many African people tried to stop the trade but Europeans had guns and more power
- Africans took few possessions, except their skills, knowledge and ideas and sometimes a few seeds

Transport across the Atlantic





- African people were taken to the Caribbean and America on ships
- The journey was terrible and lasted six to eight weeks
- People were chained in a space 40 cm wide
- They could not sit up fully or stand
- Equiano was an African captured as a child. He later wrote a book about his experiences

Food on board ship





- Food on slaving ships was often peanuts and maize (from South America)
- Drinking water was often dirty and caused many illnesses
- Enslaved Africans had to eat from the same bowls and could not wash easily
- Many died of dysentery
- At least 1.25 million Africans died crossing the Atlantic
- Africans often resisted enslavement by refusing to eat, starting revolts or suicide

On the plantations



- Many enslaved Africans worked on plantations growing crops such as sugar, rice and cotton
- A third of all enslaved Africans died in their first three years in the Caribbean
- Punishments were common people were whipped, tortured and sometimes branded with hot irons
- Africans often tried to escape slavery; some succeeded but others were punished even more
- However, they still kept aspects of their culture and spirit alive

Abolition and freedom





- Many African and European people campaigned to end slavery
- Europeans typically showed Africans begging to be released, but many, especially Maroons, resisted Slavery
- In reality many Africans, especially Maroons, resisted slavery
- They poisoned the slavers and fought against them
- Slavery only ended in the Americas at the end of the 1800s, but racial inequalities continued
- Forms of slavery still exist in parts of the world today

Daily life





- Enslaved Africans were woken at 4.00am
- They often worked from 6 in the morning until
 6 at night, six days a week
- The food given to enslaved Africans was very basic
- The ration was about 1.36 kgs of dried meat and about 6 kg of corn for an adult for a week

Provision grounds





- Enslaved Africans had to grow their own food
- They grew okra and rice plants that they grew in Africa
- They used their skills and knowledge to survive
- They collected wild foods such as fruits, nuts and fish to survive
- These provided vitamins and minerals as well as extra protein
- Fresh fruit and vegetables provided vitamin C and animals were important sources of protein

Breadfruit and ackee





- Breadfruit is high in carbohydrate
- It was taken from Tahiti in the Pacific to the Caribbean to feed enslaved people cheaply
- The first journey ended in William Bligh's mutiny on the Bounty
- He succeeded on his second voyage
- Breadfruit is now a staple food in many tropical regions
- Bligh took hundreds of plants from Jamaica for the botanist Joseph Banks
- One of these was the fruit ackee part of Jamaica's national dish 'ackee and saltfish'

Legacies



- Soul food is the traditional cooking of African-Americans in the Southern US where slavery was common
- Soul food can be traced back to Africa
- Rice, sorghum and okra from Africa went to the Americas during the slave trade
- Enslaved people also used cheap foods with little waste
- Soups and stews were boiled over and over again
- Fried foods, foods rich in salt and well cooked vegetables are linked to diet at the time of slavery



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