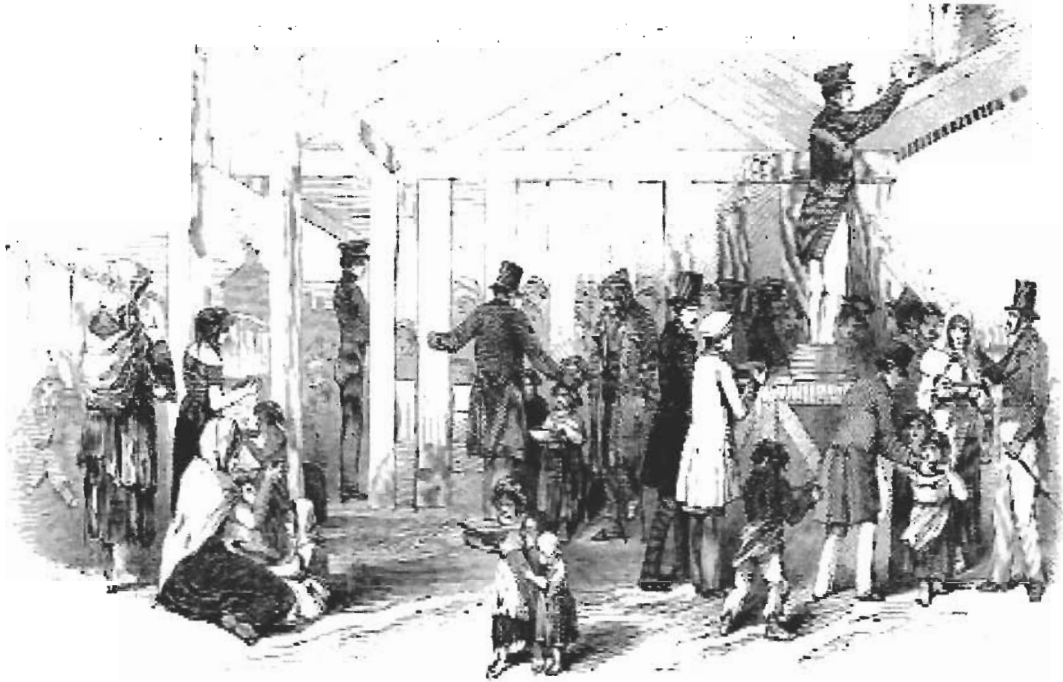


DOCUMENT 5



Source: *Central Soup Depot, Cork* Illustrated London News, Mar 13, 1847

In 1847, the British parliament passed the Destitute Poor Act better known as the Soup Kitchen Act. The Crown hired Alexis Benoit Soyer, chef at the Reform Club in London, to set up a model soup kitchen to offer relief. The food was low in nutrition and caused diet-deficiency diseases like scurvy, cholera, diarrhea and edema. Unable to labor, the malnourished and sickly Irish were accused of being lazy.

Source: The Great Irish Famine Curriculum, New York State Dept of Education

The quantity of food was also insufficient. One serving of Soyer's soup provided only one-tenth of the necessary daily intake of a working man. The recipe consisted of 1/4 lb beef, 2 onions, 1/2 lb flour, 1/2 lb barley, 3 oz salt and 1/2 oz brown sugar, all added to 2 gallons of water! The largest group in the poorhouses were orphan children; by mid-1849 they numbered more than 90,000. Medically, the strain on the heart by 'famine fever' (typhus) made the mortality rate highest among the middle-aged and elderly. The children were more likely to survive.

Source: http://www.users.bigpond.com/thenoones/07_WORKHOUSE

5A. Based on the above picture describe the scene and the people involved.

5B. Using data from these documents identify why parliament's act was inadequate in helping the starving Irish and brought about additional suffering. How would you feel to have to line up for soup?