

**The Yeomen of the Guard, or , The Beefeeders : a short history of the Warders of the Tower / by W.H. Stacpoole.**

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THE YEOMEN OF THE GUARD  
OR

THE BEEFEATERS

A SHORT SKETCH  
OF

THE  
WARDERS  
OF THE  
TOWER



Published

by  
THE DICKSON BEEFTEA CO. LTD.

39. LOMBARD ST. LONDON

“THE STRONGEST AND BEST.”—*Refreshment News.*

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# DICKSON'S BEEF TEA

“*THE MODERN DRINK*”

SUPPLIED TO THE

**HOUSE OF COMMONS.**

SERVED AT

LEADING REFRESHMENT ROOMS,

OBTAINABLE OF

**CHEMISTS, GROCERS, AND “THE STORES,”**

In Patent Stoppered Bottles (will Keep  
in any Climate),

At 6d., 1/-, 1/9, & 6/- each.

*The Large Bottle containing enough for  
Seventy-five Cupfuls.*

---

## “STEAKETTES.”



THE SOLID, OR LOZENGE FORM OF

## DICKSON'S BEEF TEA.

IN AIR-TIGHT BOXES, AT 6d. AND 1s. EACH,

FOR

**TOURISTS SPORTSMEN, EXPLORERS, &c.**





THE  
Yeomen of the Guard;  
OR,  
THE BEEFEATERS.

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*A short history of the Warders of the  
Tower.*

---

By W. H. STACPOOLE, LL.D.



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THE SERGEANT OF THE YEOMEN OF THE GUARD



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Messrs. GILBERT AND SULLIVAN'S opera, entitled "The Yeomen of the Guard," has created a desire in the minds of a good many people for some information about the origin and history of the Warders of the Tower, who are popularly known by the appellation of "Beefeaters," a corruption of "Buffetiers," *i.e.*, keepers or attendants at the side-board.

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USE DICKSON'S BEEF TEA.






**“HOW TO LIVE BETTER.”**

—*Henry VIII., Act III., Sc. II.*

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The Yeomen of the Guard, or “Beefeaters” then, were originally a company of fifty men and a captain, which was created by Henry VII. The duty of this body of men was to act as personal attendants or guards to the king: and it gained its title of “Beefeaters” owing to some of its members always standing near the buffets or side-boards during the royal feasts. The “Beefeaters,” as I shall generally call them henceforth for the sake of brevity, accompanied the king wherever he went, and discharged a variety of duties in the Royal household. It will thus be observed that

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**“IT IS MEAT AND DRINK TO ME.”**

*—As you Like it, Act V., Sc. II.*

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during the reign of their creator Henry VII. the “Beefeaters” had no further connection with the Tower than they had with any of the castles or palaces at which they might temporarily reside with their master. They formed, in short, a body ambulant and not stationary.

On the death of Henry VII., however, his son Henry VIII. retired to the Tower for the sake of privacy, and for the formation of an administration, during which time he was attended by his Yeomen of the Guard. When he departed he left fifteen of them in the Tower, and

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**DICKSON'S BEEF TEA.**

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**“ THAT GOOD DIGESTION MAY WAIT  
UPON APPETITE.”**—*Macbeth, Act III., Sc. 1V.*

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their name was changed to that of Warders, but they were not allowed the same distinction of dress as those who attended on the king. The Duke of Somerset (protector in the time of Edward VI.), however, during his first imprisonment was so much impressed with the diligent way in which they attended to their duties, that he promised them that if set at liberty he would procure them the privilege of wearing the king's clothes, as the Yeomen of the Guard did.

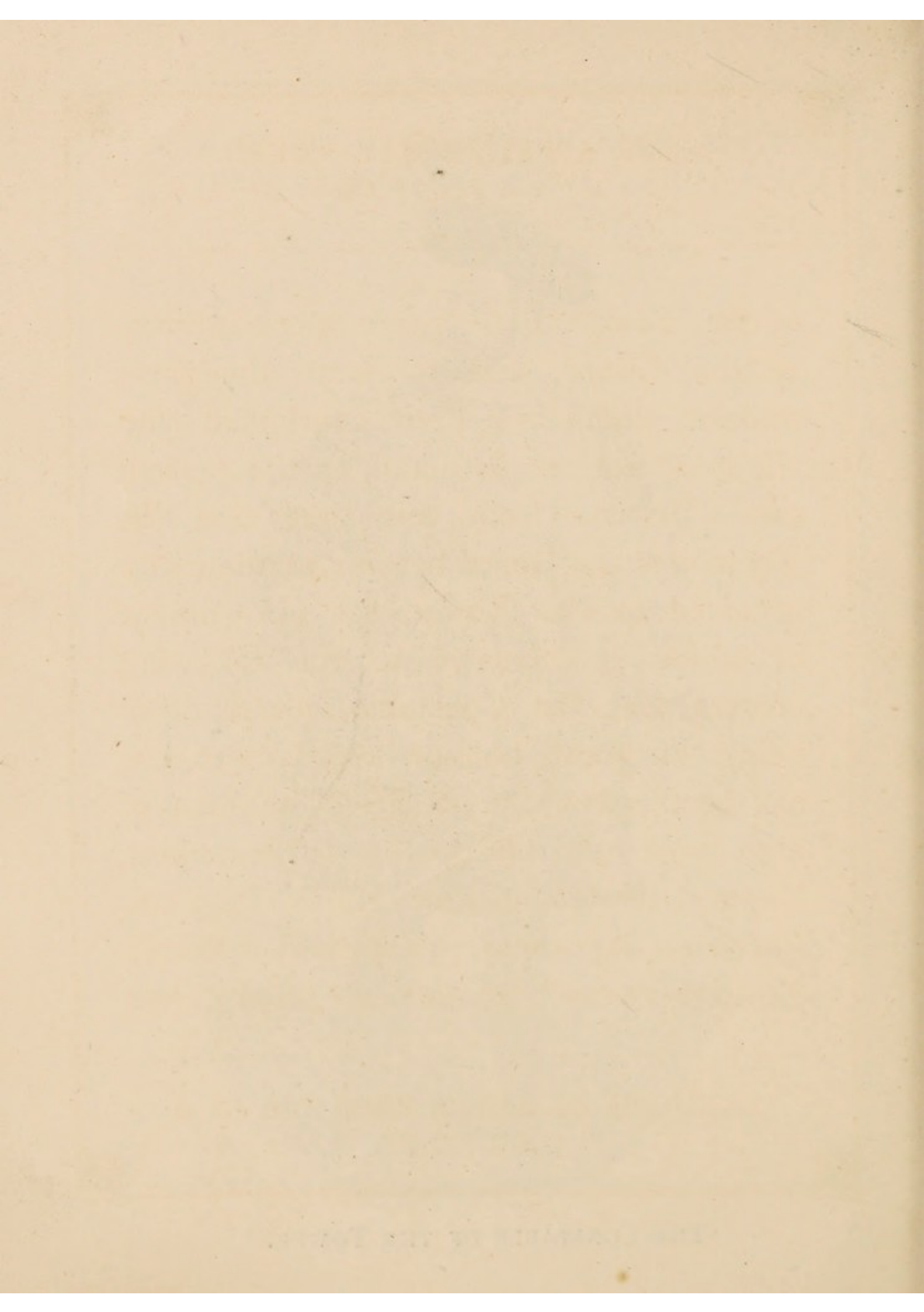
Somerset obtained his liberty and kept his promise, for he caused the Warders



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**8 USE DICKSON'S BEEF TEA FOR SOUPS, &c.**



THE CONSTABLE OF THE TOWER.





“THE APPETITE MAY SICKEN.”



—*Twelfth Night, Act I., Sc. I.*

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of the Tower to be sworn extraordinary of the Guard, and to wear the same uniform which has been continued, with slight alterations in detail, to the present day. It was from this time that the Yeomen of the Guard became permanently attached to the Tower, the government of which is entrusted to the following officers, *viz.*, the Constable, whose office being of great honour and importance, has been generally conferred on men of high rank and influence; a Lieutenant, Deputy-Lieutenant, Fort-Major, Chaplain, Physician, Apothecary; Gentleman-Porter, Yeoman-Porter, Gentleman - Jailer; four

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THEN USE DICKSON'S BEEF TEA AS A  
PICK-ME-UP.





**“GOOD WINE NEEDS NO BUSH.”**

*—As you like It, Epilogue.*

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Quarter-Gunners, and forty Warders, popularly known as “Beefeaters.” This last office was formerly obtained by purchase; but that regulation was altered in 1836, and vacancies are now filled up from persons of subordinate rank in the army, whose good conduct has rendered them deserving of such distinction. Until about the beginning of the present century the duties of the “Beefeaters” were rather multifarious and heterogeneous, partaking, as their office did, of the qualities of the military and the prison warder. In its origin the office was not military, and at the present day the “Beefeaters” may be

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**“YOU SHALL FARE WELL.”**

—*Pericles, Act IV., Sc. III.*



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regarded as a body of Her Majesty's private servants, who, as a matter of convenience, happen to be stationed at the Tower. Thus, when in old times the Sovereign went by water, as people generally did in those days, from Westminster to the City, the Royal Barge was manned on state occasions by the “Beefeaters,” not in their military capacity, but in their capacity of private servants of the Monarch.



Again, the “Beefeaters” acted as the military guards of the Tower, especially during the reigns of Henry VIII.,

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**IF YOU USE DICKSON'S BEEF TEA. 13**







“MORE HEALTH AND HAPPINESS BETIDE.”



—*Richard II., Act III., Sc. II.*

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Elizabeth, and James I., when they were elaborately armed with the halberd and arquebuse, and subsequently with the matchlock hackbut in addition to a sword. The halberd came into use in England in the reign of Henry VIII., and was used by our troops until towards the close of the last century. This weapon, which is akin to the Irish “pike,” consists of a pole or shaft of wood, a head armed with a steel point, and a cross piece of steel, flat and pointed at both ends, or with a cutting edge at one end and a bent point at the other. The most probable derivation of the word seems

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14 **THOSE WHO USE DICKSON'S BEEF TEA.**



“PERFORCE I KNOW THOU MUST RESTORE.”



—*Tempest, Act. V., Sc. 1.*

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to be that suggested by Sir S. Meyrick, who derives it from the Teutonic *alle-bard*—cleave all.

The hand-gun is the earliest form of the small arm, and was first used, it is believed, at the siege of Lucca in 1480. It was very simple in construction, and may be described as being merely a very light cannon which was fired by holding a match to the touch-hole. The cross-bow, however, suggested the idea of an instrument to hold the match, which by pulling a trigger might be brought down upon the priming and explode the piece.

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**“WHOSE WORTH MAKES OTHER WORTH  
AS NOTHING.”**—*Gent. of Verona, Act II., Sc. IV.*

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From the cross-bow, too, was borrowed another great improvement, the stock; and, at the same time, the touch-hole, which had hitherto been on the top of the gun, was removed to the side of the barrel, an alteration necessitated by the impossibility of taking aim with the new mechanism at the top. This change was effected towards the close of the reign of Edward VI., and the new weapon was called the arquebuse (*arc-a-bouche*), deriving its name as well as its improvements from the cross-bow. Thus we have the match-lock, which is the parent of the flint-lock that in one or other of its

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“YOU HAVE GIVEN ME LIFE AND LIVING.”



—*Merchant of Venice, Act V., Sc. I.*

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various forms was in use until after the battle of Waterloo, when the percussion-lock was invented.

The Yeomen of the Guard also acted as prison warders when the Tower was a place of confinement for political prisoners. But I need not touch upon this part of their duties, as the gloomy tales which are inseparably connected with the Tower are familiar to everybody. Until within a recent period of our history the “Beefeaters,” like the other officials of the Tower, enjoyed a perfect immunity from being arrested by

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“IT HATH DONE MERITORIOUS SERVICE.”

—*Merry Wives of Windsor, Act IV., Sc. II.*

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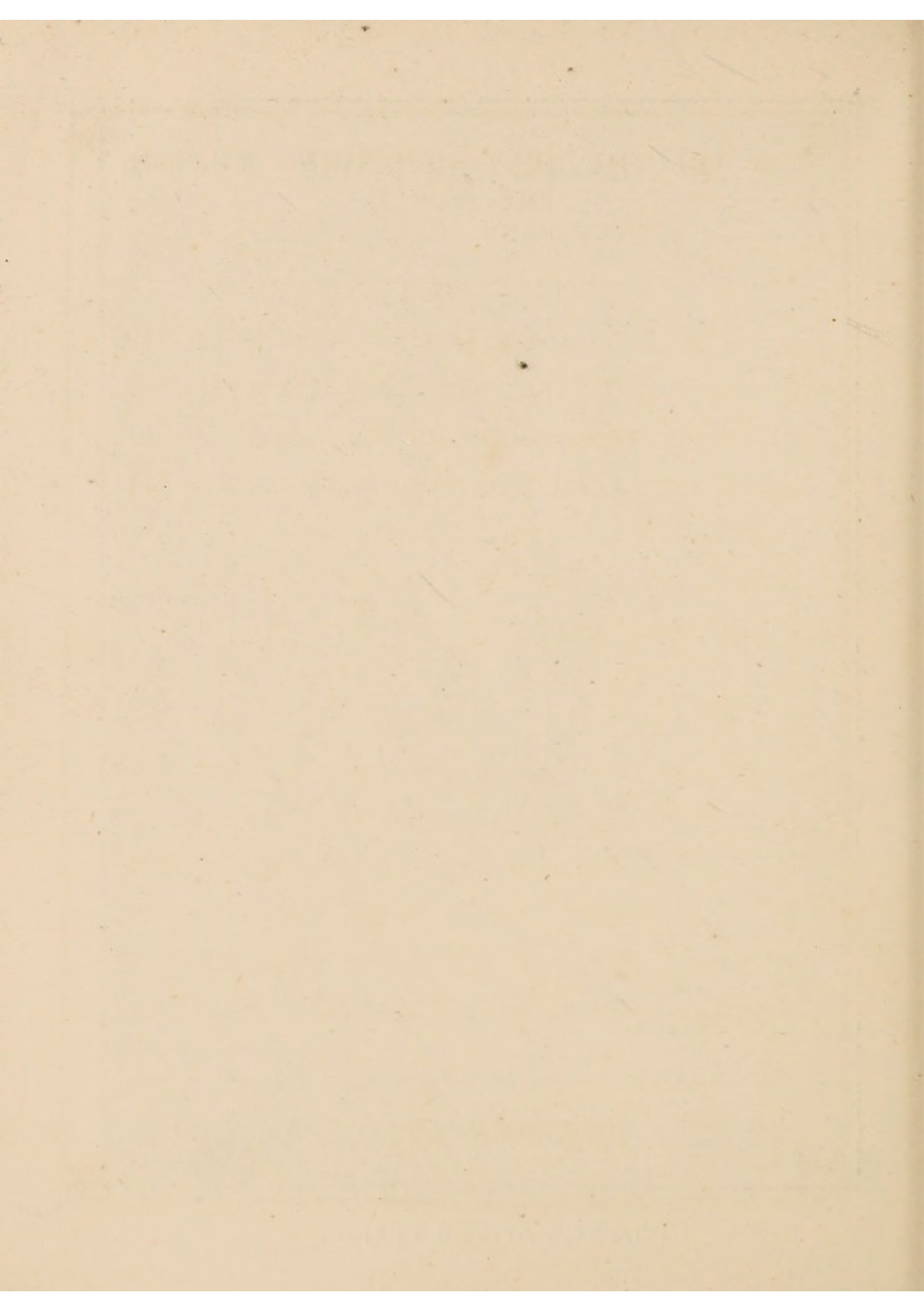
the Civil magistrate. Of this privilege, however, they have been deprived by Act of Parliament.

As it was in the reign of Henry VII. that the corps of “Beefeaters” was raised, their dress is more likely to be after the style of that king than after that of his son Henry VIII. We must, however, remember that their dress as a uniform was probably made exceptional in certain respects so as to distinguish them from other men, and that it may have been subject to alterations from time to time.

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CITIZENESS OF THE PERIOD.



“O, IT'S THE ONLY NOURISHING MEAT IN  
THE WORLD.”

—BEN JOHNSON, *Act V., Scene V.*

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The full dress is that shown in the frontispiece; that and the other pictures of contemporaneous military and civilian dress are taken from photographs by Mr. Barraud, of Oxford Street, with his kind permission. The tunic of the “Beefeater’s” full dress costume is red, and the facings yellow; the lace, gold; a red belt with gold lace; the knickers, blue, and the hose, red. The shape of the hat has been familiarised to us by that which has lately been in fashion amongst ladies. It is crossed with duck-blue velvet, trimmed with red, white and blue rosettes. Similar rosettes set off the knickers at the

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USE DICKSON'S BEEF TEA ALWAYS.

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knees, and the shoes. In the undress costume the tunic is dark blue with red facings, and blue trousers replace the knickerbockers.

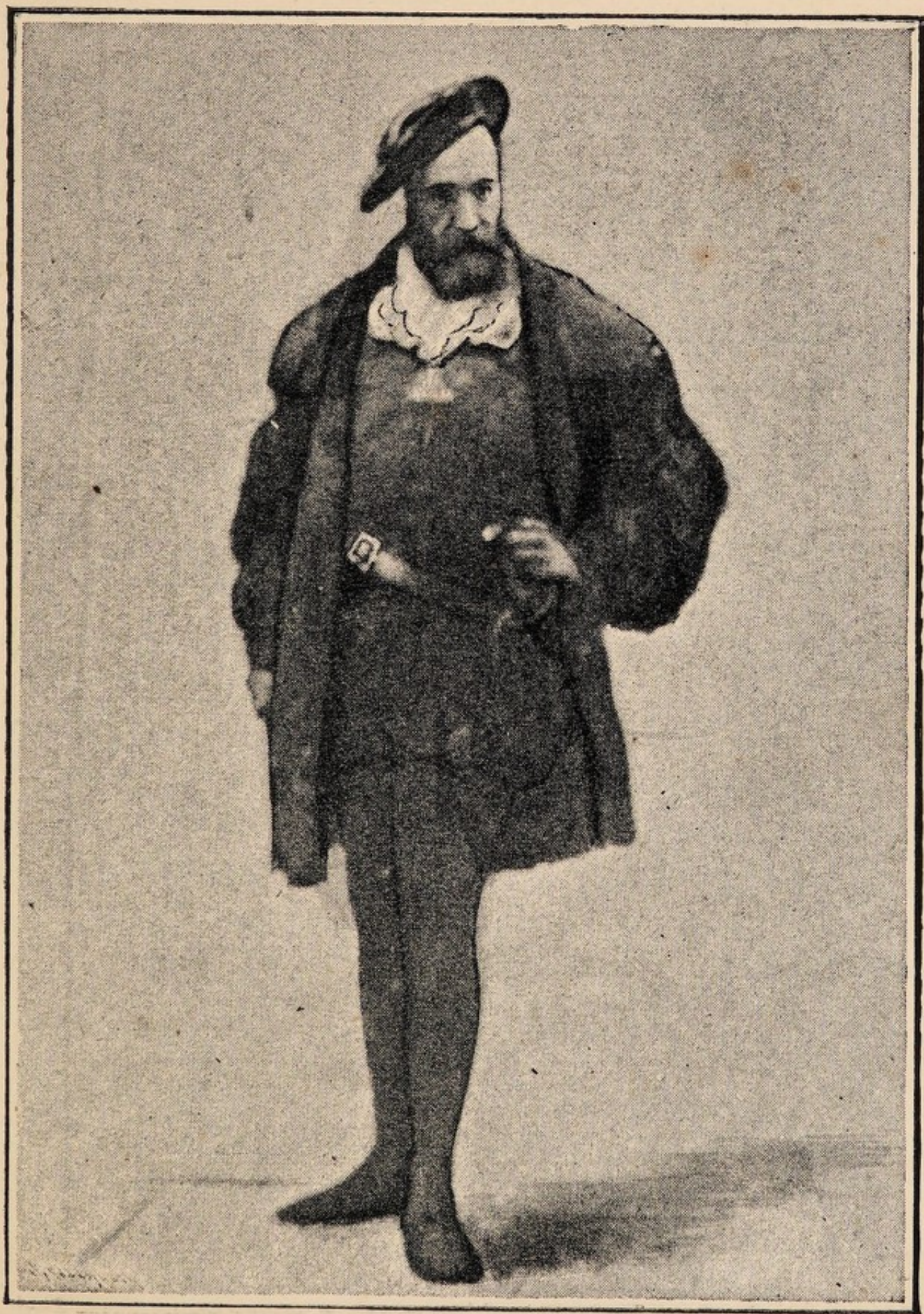
To those who wish to pursue this subject further than is possible for me in the space at my disposal, I cannot do better than recommend a visit to the Tower itself.



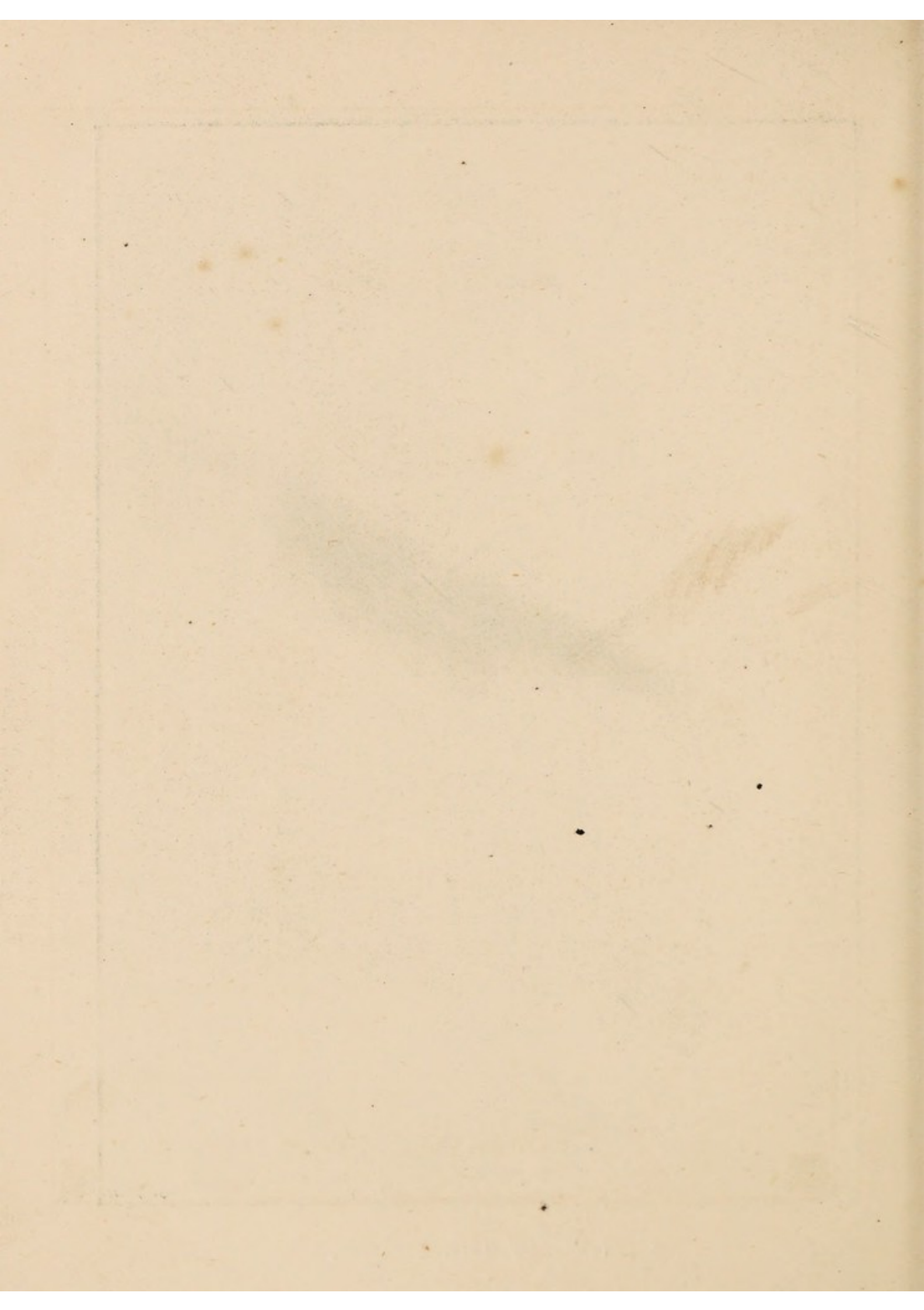
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“SO FARE YOU WELL.”

—*Merchant of Venice, Act III., Sc. IV.*



CITIZEN OF THE PERIOD.





# RECIPES



FOR THE

## “BEEFEATER” SOUPS.

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These “Instantaneous Soups” as we term the following recipes are intended to supplement the ordinary fare in such cases as where “the man of the house” has unexpectedly “brought a friend home to dinner,” or in some such contingency.

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RECIPES FOR

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On a cold day, or at the seaside when one is wearying for dinner time, a plate of the simplest of these soups will be found very grateful and comforting, or as the Americans aptly express it, to “go to the right spot.”

The articles chosen are generally accessible in most kitchens, and with the adjunct of a bottle of **Dickson's Beef Tea** a prolonged siege may be comfortably—not to say luxuriously—maintained.

The quantities given in the recipes are for *one* person, and should be increased proportionately to the number of covers laid.

In every case *boiling* water should be used, and the **Dickson's Beef Tea** added just before dishing. In most cases Worcestershire Sauce is a relished addition.

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RECIPES FOR

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RICE SOUP.

Fully a quarter pint of boiling water. A dessert spoonful of Patna or other fine rice. A Beefeater (or large tea-) spoonful of **Dickson's Beef Tea**. Salt to taste. One drop of Worcestershire Sauce may be added. The rice should be boiled 15 minutes and the **Dickson's Beef Tea** added just before dishing.

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BARLEY SOUP.

Fully a quarter pint of boiling water. A dessert-spoonful of finest pearl barley. Boil for 20 to 30 minutes before adding one Beefeater (or large tea-) spoonful of **Dickson's Beef Tea**. A little water to counterbalance evaporation should be added. Salt and sauce as already indicated.

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TAPIOCA AND SAGO  
BEEF BOUILLONS.



A quarter pint of boiling water; add a dessert-spoonful of Penang Flake or Seed-pearl Tapioca, or same quantity of finest Sago. Boil for 15 or 20 minutes, and add a Beefeater tea-spoonful of **Dickson's Beef Tea**. Salt and flavour to taste.

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SEMOLINA, MACARONI AND  
VERMICELLI SOUPS.

Fully a quarter-pint of boiling water to each dessert-spoonful of Vermicelli. Boil 20 to 25 minutes, add a little more water to counter-balance evaporation. Add a Beefeater tea-spoonful of **Dickson's Beef Tea** before dishing. Salt &c., to taste.

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## RECIPES FOR

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### GREEN PEA.

To a quarter pint of boiling water, add a dessert-spoonful of Petits Pois, fins or moyens (preserved French Peas of fine or medium quality), and a Beefeater tea-spoonful of **Dickson's Beef Tea**. Boil for five minutes. Salt to taste ; and dish.

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### TOMATO SOUP.

Add two table-spoonfuls of preserved canned Tomatoes (without skins), to a quarter-pint of boiling water. If the seeds are considered objectionable, the Tomatoes may be strained. Flavouring improves this soup, and salt and pepper should be added to taste. Add a Beefeater teaspoonful of **Dickson's Beef Tea**.

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### JULIENNE.

If fresh vegetables are not at hand use of dried Julienne a dessert-spoonful to each quarter pint of boiling water, and boil from 20 to 30 minutes. Add sufficient boiling water for evaporation, and dish after adding a Beefeater teaspoonful of **Dickson's Beef Tea**, and flavouring as desired.

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### SCOTCH BROTH.

One dessert-spoonful of dried Julienne, one teaspoonful fine Pearl Barley, one teaspoonful Petits Pois Moyens, and fully a quarter pint boiling water. Boil the Julienne and Barley 30 minutes, and add the Petits Pois and a Beefeater teaspoonful of **Dickson's Beef Tea** five minutes before dishing.

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### HOTCH POTCH.

The preceding recipe, omitting the barley.

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TOMATO PUREE.

One table-spoonful Tomato Catsup ; one tea-spoonful of Corn Flour ; one Beefeater tea-spoonful of **Dickson's Beef Tea** added to a quarter pint of boiling water. Five minutes boiling will be enough.

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GRAVY, BROWN, AND BEEF SOUPS.



A quarter pint of boiling water, fully a Beefeater tea-spoonful of **Dickson's Beef Tea**. A sensation of corn-flour may be added and a very little butter.

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PEA SOUP.

One teaspoonful of Pea Flour, one quarter pint boiling water (mix the Pea Flour smooth in a little water before adding the whole of the water). This should be served with cubes of toast which have been fried in lard or dripping. One Beefeater Teaspoonful **Dickson's Beef Tea**.



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The handsomely embossed Eureka Silver Beefeater Teaspoons may be obtained through any grocer or dealer at the nominal price of 4d. each, or 3s. 6d. per dozen.



The following unsolicited testimonials from among the many received are published by permission :





## TESTIMONIALS.

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Dr. H. W. Jackson, L.R.C.P., M.R.C.S., &c., one of the leading physicians of Sydney, New South Wales, wrote as follows to our agents there :—

“This drink is, in my opinion, the best non-alcoholic stimulant yet placed in the market. It should be taken very hot and in small doses. Taken cold it is not so effectual, but is cooling and grateful to the palate. I have much pleasure in testifying to its value, as I consider it to be of great use. Few recognise the superiority of non-alcoholic over alcoholic stimulant ; let them try ‘The Modern Drink’ and then judge.”

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TESTIMONIALS.

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The Grosvenor Turkish Baths,  
119, Buckingham Palace Road,  
Belgravia, S.W.



*February 26, 1887.*

DICKSON BEEF TEA COMPANY,

Please send us half a dozen as before, first time you send this way. Our customers speak highly of your preparation, which is rapidly gaining favour.

Yours faithfully,

J. T. PEARSON.



TESTIMONIALS.

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Old Manse,  
Strathaven,  
by Glasgow.

*November 6, 1888.*

DEAR SIRS,

I have fallen in with your Concentrated Beef Tea, and think so much of it that I wish to extend its use here amongst my patients.

Please send me your terms to the profession so that I may set it agoing in this district, where I find it very undeservedly unknown.

Yours truly,

JAMES DOUGAL, M.D.

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TESTIMONIALS.

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*From*

Rev. ROBERT HERBERT STORY, D.D.,  
Professor of Church History in the University  
of Glasgow.



The College,  
Glasgow.

*December 10, 1888.*

Dr. STORY begs to thank Mr. DICKSON for his sample of beef tea, which he has had the pleasure of trying and has found very palatable and good.

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37 Robert Street, Hampstead Rd., N.W.

*December 31, 1888.*



Messrs. DICKSON & Co.

GENTLEMEN,

I think it only fair to you and the article you advertise to acquaint you with the following fact.

A few nights ago a discussion was held among several gentlemen who are members of the club to which I belong, relative to the merits of the preparations of beef tea sold there and at the different refreshment bars in the neighbourhood. They tasted a sample of "The Modern Drink" supplied by one of your agents, and a majority of them pronounced it the better of the two. However, it was agreed that I should take some to my wife—who is a total abstainer—and ask for her unbiassed opinion (I promising of course not to influence her in any way), and her comparison was also in favour of the sample, she considering it better from the fact of having no sediment, and a more decided "beefy flavour" than that which she has been in the habit of having, and which is sold about here, and I have been compelled to order a small stock for home consumption.

I am, gentlemen, yours very truly,  
W. W. FLETCHER.



TESTIMONIALS.

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Museum Coffee Palace,  
Gravesend.

*February 2, 1889.*

GENTLEMEN,

Your parcel to hand quite safe. I am pleased with the refreshing drink which your Concentrated Beef Tea makes when diluted.

The cups, holders, and spoons are unique, and form a very striking advertisement.

Speaking from eight years' experience as proprietor of this Coffee Palace, I have no hesitation in saying this addition to the beverages of the temperance world is well worthy of universal patronage. I enclose cheque in settlement,

And remain,

In the cause of Temperance,



Ever yours to serve,

S. J. WEST,

O.G.O.T.A.S.P., U.O.T.U.S.P., and I.O.G.T.

Messrs. Dickson & Co.

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TESTIMONIALS.

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93, Mostyn Road, S.W.  
*June 8, 1889.*

THE DICKSON CONCENTRATED BEEF TEA  
COMPANY.  
39, Lombard Street, E.C.

DEAR SIRS,

Referring to the three dozen of your  
Beef Tea sent on the 27th ult. to the Bazaar at  
my chapel, Charles Street, Camberwell New  
Road, on sale or return; one and a half dozen  
were used or sold, for them I enclose cheque  
16s. 6d.



\* \* \* \* \*

I may add, the greater part of the dozen and  
a half was partaken of by friends and visitors at  
the refreshment stall, who spoke in warm terms  
of appreciation of the Beef Tea.

Yours faithfully,

JNO. A. GRIFFIN.

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TESTIMONIALS.

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“The Acatry,”  
Union Street,  
Ryde, I. W.



*July 29, 1889.*

*Memorandum from*  
W. NORMAN & SON,

*To*  
THE DICKSON CONCENTRATED BEEF TEA  
COMPANY.

We enclose cheque for last order. Hope to want more soon, both sizes. We have had preference for your Beef-Tea by the Medical Staff and Clergy.

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TESTIMONIALS.

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23, Rutland Crescent,  
Paisley Road,  
Glasgow.  
*September 13, 1889.*

DEAR MR. RENWICK,



I have now been using your Mr. Dickson's Concentrated Beef Tea for some time, and thank you very much for drawing my attention to its claims. It is very palatable and better liked by invalids than any kind I have tried hitherto.

Of its qualities as a tonic and nourishing article of diet in the sickroom I am quite satisfied.

Yours faithfully,

T. F. GILMOUR, L.R.C.P.

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TESTIMONIALS.

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Moreton Pinkney Vicarage,  
Byfield, R S.O.  
Northamptonshire.  
*January 5, 1889.*

SIR,



I have been trying in vain to get some of your Concentrated Beef Tea. Can you tell me where I can get it in Northampton or Banbury, and can you send me 1/- bottle by post to go on with—and tell me at what rate you can send me a dozen of 1/- bottles or two 6/- ones, and also at what rate you can send a 1/- bottle post paid to Biarritz, South France.

I consider it far superior to the different Essences and Extracts of Beef that we have always kept by us for the sick people in our parish, and it is a great advantage to be able to cork it up again and keep it good after it has been opened. I must ask our village grocer to keep it in stock, and it will be a pleasure to me to make it known to other clergymen who may be glad to get some for their sick poor.

Yours faithfully,

R. D. WHITE.

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TESTIMONIALS.

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*From* COLONEL CHARLES J. MURPHY, of  
the United States Army, Concessionary  
Refreshment Contractor at the Wild West  
Show, London, 1887.

PARIS, *October* 31, 1889.

DEAR SIR,

This is to certify that I have used large quantities of your Beef Tea, and will say as I have often said before, that I found none to compare with yours, and although being offered a large sum of money to use another similar article that is largely advertised I preferred to take none but yours, being convinced from actual experience that it is the best on the market, and the favour it met with fully justified my choice.

Yours respectfully,

C. J. MURPHY.

*To* D. W. DICKSON, ESQ.,  
39, Lombard Street, London.

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# The Beefeaters' Chorus;

OR  
THE DRINKING SONG  
OF  
THE YEOMEN OF THE GUARD.



Drink when you are thirsty of Dickson's Beef Tea,  
Oh, drink it, sustaining you'll find it to be ;  
Drink it in the winter and summer as well,  
Oh, drink, and its merits to others go tell.  
Oh, drink it on rising betimes in the morn,  
It tones up the stomach, dyspepsia torn ;  
Oh, drink it at night on retiring to rest,  
Dickson's Beef Tea is at all times the best.

Oh, drink it at breakfast, or supper, or lunch,  
Drink it when having a meal or a munch ;  
At picnics or parties drink Dickson's Beef Tea,  
Oh drink it on land and drink it at sea.  
'Tis drunk by the clergy and medical men,  
Of all sects and divisions; the upper ten ;  
Politicians of every conceivable hue ;  
Another addition that's wanted is you.

So ask for it everywhere, don't be misled  
With quackish decoctions whose praises are spread  
By bunkum and clap-trap of many a kind.  
And one other point that we want you to mind—  
Is, Trade Mark—The Beefeater—that is the brand  
Of DICKSON'S, the finest Beef Tea in the land ;  
Whether served you in cup, or by bottle you buy,  
Keep Dickson's, Beefeater—two words—in your eye.

*The music of The Beefeaters' Chorus will be sent  
post free on application.*



**“BŒUFAIGNE,”**

OR,

**BEEF CHAMPAGNE.**

**THE NEW**

**NON-ALCOHOLIC  
TONIC.**

**IN CHAMPAGNE BOTTLES,  
*QUARTS, PINTS, AND HALF PINTS.***

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Write for Prices to

**THE DICKSON BEEF TEA COMPANY,**

**39, LOMBARD STREET, LONDON.**