

Five things you need to know today



Edinburgh Accies get the green light – Edinburgh Jazz & Blues Festival – Atria One gets another tenant – Seagulls – Foodies Festival

The proposal to develop the rugby ground in Stockbridge to form a 2000 seater stand and retail shops alongside is being recommended for approval at the council's planning meeting next week.

Meanwhile the Save Stockbridge campaigners are planning a last ditch protest before the meeting on 31 July 2013 from about 8.30 in the morning to let the councillors know that they still have misgivings about the proposal. You can see all of the planning papers [here on the council's planning portal](#).

The campaigners remind everyone of their reasons for objecting to what they describe as a major development:-

OUR MAIN OBJECTIONS ARE:

- Major traffic congestion and parking problems throughout the area*
- Safety aspects (five schools and four local nurseries)*
- According to the retail assessment, up to 12% of local trade could be lost*
- Noise from late night revellers (up to 1200) Taxis, car doors etc*
- Demolition of wall causing possible damage to trees*
- Problems for emergency vehicles. All three services use Raeburn Place*
- Despite many requests the lack of any full traffic assessment*
- The contravention of up to 20 policies on the Edinburgh City Local plan*
- The impact of such a massive unnecessary structure and loss*

of views

The Edinburgh Jazz & Blues Festival is drawing to a close. Tonight you can see the Neil Cowley Trio, if you are really quick and get some tickets. [All tickets and other information here.](#)

Just in case you don't here they are doing their thing...

[Business 7](#) report that the whole of the fourth floor of the council's office development next to EICC called Atria One has been let to PWC, one of the large accountancy firms on a 20 year lease.



Our seagulls are still causing problems. So much so that one Leith resident has set up a Facebook group according to The Edinburgh Evening News.

We filmed the pests in Drumsheugh Gardens a week or two back...

Foodies Festival is returning to **Edinburgh's Inverleith Park** this August. Foodies started in Edinburgh in 2007 and now hosts eight events across the UK which have attracted over half a million food-loving visitors. This year's new features include a **Cake & Chocolate Theatre** and **BBQ Arena** as well as

many exclusive product launches including Pinkster Gin.

Top chefs from across Scotland, including Michelin-starred **Jeff Bland** from The Balmoral Hotel, **Craig Sandle** of The Pompadour by Galvin, *Great British Menu* contestant **Mark Greenaway**, **Mattia Camorani** of Cucina at Hotel Missoni, **Neil Forbes** of Cafe St Honoré, **Graeme Pallister** of 63 Tay St, **Paul Wedgwood** of Wedgwood, the Restaurant, **Iggy Campos** of Iggs and **John Quigley** of Red Onion will cook their signature dishes live in the **Chefs' Theatre** and explain how amateur cooks can prepare the same dishes at home. The theatre will be compered over the three days by Foodies veteran **Jacqueline O'Donnell** of The Sisters in Glasgow.

Jeff Bland commented: *"I am thrilled to be demonstrating at Foodies again this summer, last year was a fantastic success, packed with people with a real passion for food. The event is a great opportunity to come together with friends, celebrate the extensive natural larder that Scotland has to offer and pick up some new tips and recipes from professional chefs."*

Mark Greenaway said: *"There's always a great crowd at Foodies, and a great atmosphere. This year I'll be making one of the dishes from my appearance on Great British Menu and asking an audience member to help. I'm really looking forward to it!"*

As well as culinary lessons from the experts, Fringe Festival acts **Gyles Brandreth** and **Stephen K Amos**, who has competed on *Celebrity Masterchef*, will be donning chef hats and giving comical demonstrations.

Gyles commented: *"I can't really cook, but I can really eat. I can't wait for the Foodies Festival. I think it's going to get me sorted."*

And keeping with the comedy-theme, chef Mark Greenaway is hosting a 'comedy cook-off' in the Chefs' Theatre where he invites two pairs of Fringe comedians to re-create a dish he prepares for them in front of the audience. This will take

place at 4pm on the Friday and Saturday, and at 5pm on the Sunday.

Now in its seventh year, Foodies Festival has introduced new features to all events in 2013. These include a spectacular **Cake & Chocolate Theatre** in association with Electrolux. The crowds can indulge in delicious demonstrations in chocolate truffle-making and chocolate tastings with **Coeur De Xocolat**, patisserie secrets with **Edinburgh School of Food & Wine**, sugarcraft and cookie decoration with **Sucre Coeur**, and flower infusions and botanical chocolates with **Sciolti Chocolate**.

This year Foodies is supporting Breakthrough Breast Cancer Scotland's *Great Pink Bake Off*. They will be at the event promoting this UK-wide campaign to raise awareness and encourage people to sign up to take part in the nationwide bake off on 18 October.

The specially-designed **BBQ Arena** features hourly BBQ classes and *Man vs Meat* competitions where contestants cook their own chicken wings, ribs, sausages and burgers and are then given 60 seconds to eat as much of their creations as possible with the crowd judging who made the best effort.

There is also a **Wine Village**, bringing together producers and wine regions from across the world including Shawbury Vintners, Discover the Origin, Bordeaux Undiscovered, Pieroth Wines and the Wine Spirit Education Trust. The new market section **Homeware Village** offers visitors the chance to shop for kitchenware and gadgets.

In 2013, food-lovers can also enjoy the new **dining and VIP** area serving signature dishes from pop-up versions top Scottish restaurants. The bar area has had a countryside makeover complete with hay bales and a focus on **British cider and ale**. There is also a wide variety of tent and pagoda bars throughout the site selling cocktails, wine and champagne.

Foodies is proud to provide a platform to launch new drinks brands every year. This year **Pinkster Gin**, a new raspberry-infused botanical premium gin, will be available by the glass or bottle exclusively at Foodies, before rolling out in bespoke bars and retailers across the UK. Also launching this summer at Foodies is **Ginger Grouse**, a refreshingly zingy ginger beer with a splash of The Famous Grouse whisky. Joining Foodies in Edinburgh are top Scottish beer producers **Stewart Brewing**, who commented: *"We have taken part in Foodies every year since it started and it is always great fun. We'll be setting up a bar there with our specials, newest and favourite beers, draft and bottled. It is a great opportunity to meet other local producers and sample their products too."* And sure to keep the thirsty crowds satisfied are cider makers **Thistly Cross** who are bringing their core range of ciders and promise visitors some special cidery surprises, limited editions and collaborations between Thistly Cross Cider and other Scottish craft producers.

These new elements complement Foodies' existing features including the **Drinks Theatre** where regular classes and demonstrations are given by some of the most talented sommeliers and mixologists and drink experts in the UK. This theatre allows visitors to be amongst some of the first people in the UK to sample 100s of products as well as brush up on their knowledge at the daily wine, ales and spirits masterclasses with experts including beer blacksmith Melissa Cole and TV's Charles Metcalfe who will be running daily sherry and food matching classes. He commented: *"Sherry has come out of the back of the cupboard into the bright lights of new wave Spanish restaurants. Whether it's bone-dry fino or manzanilla with smoked salmon, or decadently sweet Pedro Ximenez with chocolate, a new generation of drinkers is rediscovering sherry in all its wonderful variety. This tasting will show a range of different styles of sherry, with matching food nibbles"*. This year there will also be a **Cocktail Theatre** where top mixologists will demonstrate

their skills with hands-on classes.

The extensive **Producers' Market** sells a vast array of artisan produce from the local area and incorporates the **Guild of Fine Food** award-winning British produce.

Foodies will be showcasing local producers in Edinburgh including **Summer Harvest Oils** who will be selling their range of award-winning cold-pressed rapeseed oils, dressings, vinegars and mayonnaise. Also exhibiting and selling their extensive range of organic pork, veal, lamb, mutton and charcuterie products are **Peelham Organic Farm** from the Scottish Borders. Owner Denise Walton commented: *"Foodies Edinburgh is in a classic location and has a terrific buzz. It offers a real food experience with fun and we enjoy being part of it and providing our organic meat to appreciative customers"*

Last year **Street Food Avenue was introduced** to all Foodies events. In 2013 the Edinburgh crowds can again enjoy the huge selection of ready-to-eat hot and cold food from around the world including hog roasts, exotic meats, tapas, churros, burritos, Moroccan tagines, South American prime beef, sausages, pizza, Jamaican and Thai street food.

The **Children's Cookery Theatre**, run by Edinburgh-based cookery school **Chocolate Mama's**, gives youngsters the chance to get involved with hands-on daily classes showing them how to make a Bulgarian breakfast sandwich, Italian pizzas, Greek cuisine including feta salads and Spanish banana empanadas.

Relaxation in 2013 comes in the form of a **City Beach** where families can chill out on deckchairs with an artisan ice-cream or an afternoon tea whilst children build sandcastles. Various specialist **tea, coffee** and **fresh juice** vendors can be found around the site.

The **entertainment stage** features live music acts performing every day until the later closing time this year of 8pm.

