

Five things you need to know today Edinburgh



Today's the day!

West End Beer Festival

Botanic Lights

Fire Safety Advice

Junior Chamber Edinburgh event

The Apple store on Princes Street opens today at 10am.

We have been invited along with the rest of the press and will bring you photos from the event later this morning. If you're going to be there then tweet a photo to us! @EdinReporter

Hop along to the West End Beer Festival tomorrow for a strong, stout programme of 'meet the maker' taster sessions with some of Scotland's best known and emerging breweries.

The West End celebrations will tie into the two week Edinburgh Restaurant Festival, attracting locals and visitors to the capital for a jam-packed programme of food and drink offers and events.

Five of Edinburgh's West End bars – Teuchters, The Melville, The Grosvenor, The Ghillie Dhu and Ryan's Bar – have teamed up with the finest Scottish microbrewers to bring a range of authentic craft beers to the Capital's thirstiest foodies from 12:30-6pm.

Full schedule:

12.30 pm – **Teuchters**, 26 William St, Edinburgh EH3 7NH –
Brewer: Fallen Brewing Co.

2.00 pm – **The Melville**, 19 – 25 William Street, EH3 7NG –
Brewer: Caledonian Brewery

3.30 pm – **The Grosvenor**, 26 – 28 Shandwick Place, EH2 4RT –
Brewer: Alechemy

5.00 pm – **The Ghillie Dhu**, 2 Rutland Place, EH1 2AD – Brewer:
Speyside Craft Brewery

6.30 pm – **Ryan's Bar**, 2-4 Hope Street, EH2 4DB – Brewers:
Barney's Beer & Stewart Brewing

Meet the Makers

- **Barney's Beer** – A staple range of Good Ordinary Pale Ale; Red Rye and Volcano IPA. Occasional beers include bottle-only Beet Red Beer, beetroot giving it a sweet, earthy flavour and its bright red looks; Capital Porter; Lager Beer and Jittery IPA.

- **Caledonian Brewery** – Over 140 years of brewing knowledge goes in to creating beers perfect for today's tastes. Most beer lovers know them for that revolution in a glass, Deuchars IPA. It was the first of its kind, a modern interpretation on the old India Pale Ale – much copied but never bettered.

- **Fallen Brewing Co.** – Eco-friendly brewers offering a host of modern interpretations of classic styles, with an emphasis on bold flavours and new world hops to produce delicious, aromatic beers, full of promise.

- **Alechemy** – Their flagship beer Ritual is an IPA with a medium malt backbone, giving way to refreshing bitterness with a citrus and slightly spicy hop aroma. An easy drinking favourite among many, Citra Burst is a light golden India pale

ale with resinous pine and citrus flavours and light aroma of citrus zest.

· **Speyside Craft Brewery** – Bow Fiddle Blonde is a delicious golden ale with clean taste and a pleasant hop aroma, followed by lingering bitters.

Raise a pint to the proceedings with a host of one-off promotions running throughout the day. Pioneering Perthshire brewery **Inveralmond** are offering the chance to win one of two mini kegs of their award-winning golden ale Ossian with every pint of Ossian or Barney's Pale Ale.

Stewarts Brewing have crafted a beer especially for the festival and promise it'll be *'something a little different; a little funky'*.

Steve Stewart, Owner and Master Brewer of Stewarts Brewing's Craft Beer Kitchen says *"We thought carefully about choosing what beer to brew for the West End Beer Festival. The style is a Belgian Blonde beer, not often seen on cask here in Scotland. Taking inspiration from the Abbey brewers of Belgium, a special yeast strain was chosen that imparts notes of ripe fruits and gentle spice. There is intrigue tempered by the soft body and drinkability. A blend of old world character and modern sharpness. A bit like our West End village. We could say more about it, but probably best you pop down on the day to try this one-off, limited edition for yourself and discover it for yourself."*

John Donnelly, Chief Executive of Marketing Edinburgh says: *"The Edinburgh Restaurant Festival is not only a celebration of the city's varied and vibrant dining scene, but a chance to really shout about the region's terrific food and drink produce. Quality micro-brewing enterprises in Edinburgh have really come in to their own in recent years and the West End Beer Festival is the perfect opportunity for residents and*

visitors to meet the makers and enjoy a terrific pint in some of the West End's best pubs."

For more information on the West End Beer Festival and the full schedule of events and offers throughout the Edinburgh Restaurant Festival please visit: www.thisisedinburgh.com/edinburghrestaurantfestival @edinburgh #edrestaurantfest.

Botanic Lights: Night in the Garden – Thursday 30 October to Sunday 23 November

There are now less than two weeks to go before the start of [**Night in the Garden**](#), the Botanics' first ever outdoor light experience. Work on the lighting installations has begun and tickets are selling fast. Some sessions are already selling out, so book early to avoid disappointment. This magical event featuring a combination of light and nature will use some of the Garden's favourite features as the backdrop for extraordinary effects.

Fire crews have attended numerous chimney fires over the past week across the East of Scotland.

With over 1000 chimney fires in Scotland each year, Group Manager Alex Smart for the Scottish Fire and Rescue Service warns: "With the colder, winter months looming, people will begin to start using open fires and their chimneys again. In order to keep you and your family safe from fire, you need to take necessary steps such as ensuring your chimney is swept regularly, and we would urge all householders to have a working smoke alarm in their home.

"Fires can start accidentally in your chimney. Soot and fuel residues slowly build up in chimneys over time and sometimes

these leftovers can catch fire. If this happens, the chimney could send burning soot into your living room or start fires within the roof space or on other floors of the house. You can help prevent this by having your chimney swept regularly.”

He added: “We would like to remind householders to ensure their chimneys are safe following these simple tips:”

§ Keep chimneys and flues clean and well maintained

§ Make sure embers are properly put out before you go to bed

§ Always use a fire guard to protect against flying sparks from hot embers

§ Ensure that you have a working smoke alarm fitted. This will give you give you the vital early warning to a fire.

Join Scotland’s Fight Against Fire and request a home fire safety visit by calling the SFRS freephone number 0800 0731 999, text “check” to 61611, or visit the website at www.firescotland.gov.uk.

JCI Edinburgh will on 25 October host ‘Presenter’, a full day workshop designed to help young professionals boost their presentation skills. The event will focus on equipping attendants with the skills they need to present with confidence, culminating in each participant delivering a three-minute presentation at the end of the day.

Open to anyone looking to develop his or her presentation technique, the full day workshop will adopt a practical approach. One third of the day will be allocated to an informative seminar on the concepts of delivering an effective presentation, with the rest devoted to tasks that will allow participants to develop and hone their skills.

Free for members of JCI Edinburgh and £25 for non-members, the

event will enhance participants' communication and negotiation skills. Participants will also be schooled in the art of audience engagement, from utilising visual aids that create strong delivery methods, to tailoring their presentations to suit specific audiences.

Two presentation veterans will lead the workshop: JCI Scotland's National President Lesley Fowler, alongside JCI Edinburgh Training Director Stuart Bradley. They will coach attendees through various stages, starting with simple basics like making introductions right through to presenting ideas confidently to large groups.

Stuart Bradley said "this is the go-to event for complete novices and more experienced public speakers alike. Mastering the art of presenting ideas to large groups of people is an invaluable skill for those looking to advance their careers and the whole day will be very hands-on with plenty of opportunity to give and receive feedback. It's a great opportunity to network, build confidence and pick up useful tips in a friendly, relaxed environment."

Olivia Dunnett, a JCI Edinburgh member and IT Trainee at Lloyds Banking Group said : "I attended the Presenter course in 2013 and picked up so many new skills which I am still using today. It's a fantastic course where you learn all about how to present, how to put a presentation together and how to deliver it. I would highly recommend attending."

JCI Edinburgh is part of [Junior Chamber International](#), the worldwide personal development organisation for business professionals in their 20s and 30s. They offer a stimulating range of activities to enable members to develop communication, presentation, leadership, project management, networking and business skills. Their overall aim is provide tomorrow's leaders with the necessary skills to improve themselves and their community.

For an annual fee of £85, JCI members can access a wide-ranging programme of events, training and social opportunities. A voluntary organisation, JCI also has a long history of charitable work and fundraising. Their current project, Mine's a Pint, involves harnessing social media and the 'selfie' to encourage more people to give blood. Additionally, a recent local project involved JCI members participating in an *Apprentice* style challenge which saw two teams battle it out to run the most successful Bethany charity shop.

To sign up to attend the course, please visit <https://www.eventbrite.co.uk/e/jci-presenter-course-tickets-13396016847>

If you have any questions regarding the Presenter course, please contact stuart.bradley@jciedinburgh.org.uk

For more information on opportunities and events organised by JCI Edinburgh please visit <http://jciedinburgh.org.uk/>.