

Five things you need to know today



Youths charged following fireworks incidents

Trams trams trams

It's the Weekend!

Edinburgh Restaurant wins third award in two weeks

Concert at Greyfriars

Police in Edinburgh have arrested 17 youths for a range of fireworks-related offences in the North of the city over the past couple of weeks.

On Sunday 22nd November officers responded to reports of a large group causing a disturbance in Restalrig Road and Restalrig Road South where fireworks were thrown at a Lothian Bus and onto the roadway.

Following an investigation by the local policing team, ten males aged 13, 15, 14, 12, 14, 14, 13, 13, 13 and 17 were all detained and subsequently charged in connection with this incident.

A similar incident was then reported within Restalrig Road South at the Scotmid premises during Tuesday evening (24th October), where a number of males were seen to aim fireworks at passing traffic as well as pedestrians.

As a result of local inquiries two 13-year-olds and a 15-year-old were arrested and charged. The 15-year-old has also been charged in connection with an incident at the Gulf petrol station in Restalrig on 24th October, where a firework was set

off in another youth's face.

Residents in Cables Wynd House then contacted police on the evening of Thursday 26th October after several young people were seen to be throwing fireworks around, creating a risk to the general public.

Those responsible also targeted a police vehicle, which arrived at the scene to investigate the report.

Three 13-year-old boys and a 17-year-old male have since been charged and officers are currently following a positive line of inquiry to trace others believed to be involved.

Inspector Alan Carson from Leith Police Station said: "The vast majority of young people in the North of Edinburgh behaved responsibly during Bonfire Night and the weeks running up to it.

"However, a small group put both their own safety and the safety of others in serious risk during a number of incidents, which took place and local policing teams have been pursuing various lines of inquiry to identify those responsible.

"Reckless conduct such as this will not be tolerated and I would like to remind our communities, particularly the younger members, that messing around with fireworks may land you in police custody or in hospital."



There will be an update on the tram extension programme here at 11, but in the meantime you might want to consider the progress of the Edinburgh Tram Inquiry which the Inquiry Chairman is anxious to keep on track.

He is fearful that not having one of the key players in the tram project at the inquiry table will stall progress and make the whole proceedings less meaningful.

Although the tram inquiry is a non-adversarial hearing and is only set up to learn what really happened and report those to the Scottish Ministers, it is keen to get all the facts from the horse's mouth. It will not be possible to quiz any company officers from the tram company **tie** as it now lies dormant. The council refuse to reinstate the company as to do so would cost millions according to the Council Leader.



What to do now that it's the weekend? Well we are recommending a couple of things. First of all from today there is Foodies Festival Christmas which we are very much hoping to get along to! [Tickets here from £13.](#)

Top Chefs and Retro Recipes in the Chefs Theatre, an Artisan Christmas Market with Vegan and Gluten Free options, Champagne Ski Bar and a Scottish Gin Theatre are just some of the festive features food-lovers can look forward to as Foodies Festival Christmas transforms the EICC into a culinary wonderland 13-15th November.

This November acclaimed chefs from across Scotland will swap their aprons for Santa hats in the Aga Rangemaster Chefs Theatre, sharing their favourite recipes and top tips to help you create the perfect Christmas feast for friends and family.

Sample and shop from over 150 artisan producers in the Christmas Market, where you can pick-up everything you need to make this Christmas extra tasty and special, and visit the Pudding Hall for festive favourites such as eggnog, mulled wine and cider, mince pies, Christmas cakes, marzipan bonbons and macaroons.

Secondly, but sshh don't tell everybody the [Edinburgh Art Fair](#) is on...



Wedgwood the Restaurant, on Edinburgh's Royal Mile, has scooped its third accolade in less than two weeks. Owners Paul and Lisa Wedgwood are delighted to have received the SLTN Wine Award and be listed in the Sunday Times Top 100 Restaurants for their "faultless cuisine and service", as voted for by diners. The hat trick was awarded last night when they won the Thistle Awards Hospitality Hero 2015.

[Read more here.](#)




Tickets are now on sale for a fantastic festive concert in support of Parkinson's UK research in Scotland that's being held in Greyfriars Kirk in Edinburgh on Friday 4 December 2015.

'Tis the season to sing is the theme of the concert that features a stellar line up performers including the renowned Edinburgh Police Choir, the fabulous Singing4Fun with Parkinson's Community Choir and the multi-talented Jan Mattison, Parkinson's UK's West of Scotland Fundraiser with her selection of jazz and swing flavoured songs. There will also be a reading from 2015 Miss Scotland finalist and Parkinson's campaigner Julie Govan.

The performers will deliver a unique mix of traditional and modern festive classics and all of the money raised will go towards Parkinson's UK research programmes in Scotland. The vital work being done in search of a cure by universities across Scotland is entirely dependent on donations so to get Christmas off to a swinging start get tickets now by calling 0344 225 3724 or visiting www.parkinsons.org.uk/festiveconcert

Showtime for the concert on Friday 4 December at Greyfriars Kirk is 7pm and doors open at 6.30pm. Tickets are a bargain at £10 for adults with free entry for children under 12.



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