

Fishing – keeping out of sight is so important



Paul Buchanan pictured late last year seeking out trout in one of his regular pools near Livingston. Picture by Nigel Duncan Media

Paul Buchanan is an international angler and a seasoned campaigner on The Almond around his home in Livingston.

He says we are now in BOOM time and many species of upwing olives are now hatching. The fish are eating them ALL.

Paul added: “Add to that, the terrestrial born Hawthorns and Black Gnats have just turned up so it is feeding frenzy time. The most important thing right now is keeping out of sight so the fish feed without fear and then presenting your fly well.

“Fly size can generally be very closely related to water height. There isn’t a formula but where a size 14 (hook) would normally do in these really low conditions a size 18 is probably best.

“For nymph fishing, I have not had any success on any of my normal heavy nymphs for two reasons, the fish are not right up into the necks of the streams yet and the colder water is keeping them in the slacker areas of the pool.

“Secondly, to get nymphs to sink deep you need big beads, usually 3mm is fine in the River Almond. These are way too big right now for the low flows and 2mm is much better. This smaller bead also needs to be on a much smaller nymph.

“For the dry fly fisherman, these low flows coupled with very cold winds have been very interesting so far this year. The lower water and air temperature is slowing down eclosion, the

process where a nymph that has come from the riverbed hatches into an adult on the surface.

“The fact the nymph is taking longer to get out of its nymphal shuck and the adult is sitting on the surface for longer before flying off is giving the trout a longer window of opportunity to catch its food.

“Even though the sun has been dazzlingly bright over the past wee while this hasn’t put the fish off rising, probably due to the abundance of surface food.

“As soon as this weather system, that is dominated by cold East and North winds, is replaced with our more typical mild, wet Atlantic weather, the best fishing will move from daytime to evening.

“Because the river has been low for so long, the first flush of the spate will be as dirty as you will have ever seen it, basically unfishable. It will clear soon though and the fishing then will be magical on all methods.”

Q and A with legendary photographer tonight!

HEAR THE STORIES BEHIND THE PICTURES FROM LEGENDARY MUSIC PHOTOGRAPHER. Live Q&A to take place in Edinburgh on Thursday 11th May 2017

• Tickets still available



Fans of Oasis, Paul Weller and Run DMC, are being offered the chance to hear the stories behind some of the most iconic snaps taken of these bands as legendary music photographer, Lawrence Watson, hosts a live Q&A session in Edinburgh on Thursday 11th May.

The ticket-only event coincides with Lawrence's first Scottish photography exhibition running at Ocean Terminal Shopping Centre which contains a photography collection spanning the last 30 years with never before seen photographs of Noel Gallagher's High flying Birds, The Smiths, Pulp, New Order and many more.

The Q&A event will run from 7pm-9pm at Ocean Terminal Shopping Centre and will also see Lawrence share photographic tips and discuss music photography in the digital age. Tickets are priced at £7 and spaces are limited. To purchase a ticket, please visit: <https://www.fatsoma.com/future-artists-edinburgh>

Edinburgh Festival Fringe 2017 – tickets for Underbelly shows now on sale

Underbelly's full Edinburgh Fringe season of over 150 shows is now on sale, with over 40 shows announced today including exciting theatre, comedy, circus, musicals and children's shows.

Part of a stellar comedy line-up for 2017, Jason Manford

performs 7 shows in the infamous upside down purple cow, Ruby Wax brings her new show Frazzled for 3 nights only and Al Porter and Alexei Sayle both grace the stage of the Cowbarn.



Alexei said : “I am truly delighted to be returning to Edinburgh for the first time since 2013, I lost my glasses down the back of a sofa in a pub and I’m planning to look for them.

“Like so many others, Edinburgh was where it all began for me and I’m coming back with a new hour that shows that I am still growing and changing as a performer. That is the challenge of Edinburgh, to be fresh and original even though I’m 85’.”

Anne Edmonds and Tom Walker bring their Barry Award nominated shows to the Fringe fresh from Melbourne International Comedy Festival.

Neal Portenza returns with a brand new show and Demi Lardner, Melbourne Comedy’s Director’s Choice winner, brings her wonderfully off-the-wall show to Underbelly Cowgate as Underbelly’s Adelaide Award winner for 2017. Plus, award-winning Italian comedian Francesco De Carlo returns with a brand-new show about life outside your comfort zone.

Theatre highlights include the return of Fleabag, Phoebe Waller-Bridge’s hilarious and critically acclaimed play that began its life in the depths of the Underbelly Cowgate and has since been seen across the globe on our TV screens.

Stellar Quines Theatre Company, National Theatre of Scotland and Dundee Rep bring a brand new play, The Last Queen of Scotland, a story performed to live music about a woman from Dundee returning to Uganda haunted by Idi Amin’s impact on her life. (Part of the Made in Scotland Showcase).

Luke Wright follows up the success of 2015’s Fringe First

Award- winning What I Learned From Johnny Bevan with the new play Frankie Vah, as well as bringing What I Learned From Johnny Bevan back for a week-long run.

Theatre N16 bring Your Ever Loving, a critically acclaimed play about Paul Hill and the Guildford Four. Nicole Henriksen, selected for Underbelly Untapped in 2016, also returns with a new play A Robot in Human Skin, examining mental health and the ways we treat and understand it.

For children, The Tales of Peter Rabbit and Jemima Puddle-Duck takes to the stage in The Beauty (Spiegeltent), featuring a live orchestra and stories narrated by Michelle Todd. The hugely popular CBeebies series Sarah and Duck make their Edinburgh debut, and Attached from Tiger Circus promises a funny, fast-paced, mischievous show for all the family.

Other highlights include Australian drag superstar Courtney Act, fresh from RuPaul's Drag Race and Australian Idol, in The Beauty. Thumpasaurus, a funk band straight out of LA, bring the late night party vibes to the Cowgate.

Dance show OUT, challenges homophobia and transphobia within Caribbean communities, and two recordings of the hugely popular podcast The Guilty Feminist hosted by Deborah Frances-White, where special guests discuss noble feminist goals and the hypocrisies and insecurities which undermine them.

Police charge three with drugs offences

✖ Over £41,000 of Class A drugs and around £2,300 in cash were discovered yesterday as part of Operation Eagle conducted

by Edinburgh Police.

A man was searched in the Hill Place area following information from the public and around £1,100 in cash and a small amount of herbal cannabis were recovered.

In another location in Hyvot Bank Avenue police then executed a search warrant where they were backed up by specialist resources.

Local officers found and seized crack cocaine and cocaine with a combined street value of over £35,500.

Over £6300 worth of heroin, £1150 in cash and around £220 worth of herbal cannabis were also recovered.

Three men, aged 40, 33 and 25, have now been charged in connection with the supply and possession of controlled drugs.

They were due to appear at Edinburgh Sheriff Court today.

Inspector David Robertson from the West End Police Station said: "Our communities have told us that tackling the supply and use of drugs is a priority to them, and therefore it remains a priority to us.

"Dedicated officers continue to work daily to disrupt the drugs trade and address any related criminality, such as anti-social behaviour, which can have a huge impact on local residents and businesses.

"Since last summer, in the city centre alone, we've searched over 30 properties, recovered over £130,000 worth of drugs and

seized almost £30,000 in cash.

“Support from our communities continues to be vital to the success of Operation Eagle and I want to reassure the public that we will continue to act on all the information we receive.”

If you have concerns about drug crime in your community, information can be provided to Police Scotland via 101 or reported anonymously to Crimestoppers on 0800 555 111.

Fishing – social media key to surge in membership



The weir at Mid Calder, one of the many scenic locations on the River Almond. Picture Nigel Duncan Media

West Lothian Angling Association are enjoying a record year for membership according to founder member Douglas Hall.

Almost 100 anglers now hold permits for their eight-mile stretch from near Newbridge to Kirkton at Livingston.

And Douglas also reports that fishing is good providing you use your eyes to find out what trout are feeding on.

He knows the river like the back of his hand having grown up in Livingston and he keeps thing simple having only around five different types of flies in his box.

Douglas said: "The river is fishing well for the start of the season. The water is low and clear at the moment and on the brighter days the fish continue to rise well. As long as the flies are coming off, the fish will be there.

"I was out on Thursday and in two hours I had six trout ranging from half a pound up to a pound which is normal in the river for this time of year.

"As the season moves on I would hope to hit more fish than that."

On the surge in membership he said: "It's the best year in our six-year history and we are almost out of tickets.

"We have a lock on the numbers and our current top line is 100 members and we are up around 85 members already."

The Edinburgh-based angler, whose fly tying videos are popular on the West Lothian Angling Association website, added: "It has been interesting to watch the club grow over these six years from very small, ten to 15 members, to what it is now.

"Each year we have managed to grow and I am quite surprised at how successful it has become in such a short space of time.

"Word-of-mouth has been key in our rise and having a better web presence has contributed. We also have more followers on social media networks than we can accommodate (with permits).

"There is interest now from people living elsewhere in the UK who are looking to come here as a visitor later in the season.

"The main attraction is good quality fishing and the River Almond offers an abundance of quality brown trout fishing."

Field hockey – welcome break before Europe adventure



Sam Judge in action for Scotland © John Preece

Treble winners Edinburgh University women now set their sights on Europe and coach Sam Judge has given the squad a week off to recover from the domestic season before they re-start training for the EuroHockey Club Challenge II in Vienna, Austria, from June 2 to 5.

The students play Navax AHTC Wien from Austria in their opening game and 2 Jun and then French side Iris hockey Lambersart before meeting Witchurch Saints from Wales in their final pool B game.

The ranking games are on the final day and Judge said that this is another challenge for the Division One, Scottish Cup and play-off winners.

The Paisley-born, former Scottish international said: “I could not be more proud of the girls who put everything into the season.

“Winning the domestic treble I understand is a first and we have worked hard for this.”

Midlothian and East Lothian

Chamber of Commerce business breakfast



Patricia Barclay addressing a previous meeting of Midlothian and East Lothian Chamber at Carberry Tower near Musselburgh. Picture Nigel Duncan Media

Patricia Barclay is an expert on intellectual property and the Edinburgh-based businesswoman will discuss protecting yours at a networking breakfast later this month.

Trademarks and trade secrets: protecting your intellectual properties is the title of the talk and George Archibald, chief executive of Midlothian and East Lothian Chamber of Commerce (MELCC), said: "Intellectual property is vital to the business process.

"Knowing how to protect your idea, whether it's an invention, a brand name, a service or a process, can save you time and money.


"At this business breakfast, Patricia will discuss two types of intellectual property that are key to businesses.

"They are how to choose and protect a brand name while avoiding infringing the rights of others and the importance of trade secrets and how they can be protected."

The MELCC Chamber Breakfast Club is on May 25 (8am – 10am) at the Best Western Kings Manor Hotel, 100 Milton Road East, Edinburgh WH15 2NP

What's On at the Scottish Storytelling Centre

Edinburgh's own Scottish Storytelling Centre has a wide variety of events on throughout the next week, featuring everything from Mental Health Awareness Week to dancing to Robert Burns. For a full list of what's on, as well as further information about the Storytelling Centre, please visit their [website](#).

 Wednesday 10 May 2017, 7pm start, £5: **Edinbal Dance Tour of Europe** – This series will put you on a dance tour of Europe, from exuberant Southern Italian dances to sociable group dances from the Basque country. All workshops are independent from each other and suitable for complete beginners, with a mixture of taught dances, social dancing and live music. Soft shoes recommended.

Thursday 11 May 2017, 10am-6pm, Free and non-ticketed: **Exhibition: Vessels and Stories of Scotland's West Coast** – The Storytelling Centre presents a selection of beautiful illustrations by artist Christine Morrison, in response to voyages through the seascapes celebrated in Ian Stephen's new book, *Waypoints* (Bloomsbury). Christine is an MFA graduate of Edinburgh University, whose work is primarily based on a need to be out in the natural environment, either on land or sea.

Thursday 11 May 2017, 7pm, £5: **Cafe Voices: Waypoints** – Ian Stephen presents stories from his new book *Waypoints: Seascapes and Stories of Scotland's West Coast*. His works reveal his life-long love affair with sailing, the sea and traditional folk tales.

Friday 12 May 2017, 2pm, Free (Ticketed), ages 10 and over: **Red Bridge Arts with NHS Lothian** invite you to a performance of *Titus* as part of Mental Health Awareness Week.

The story involves a ten-year-old boy confronted by a situation which seems hopeless, in which he must either give up or fight.

Saturday 13 May 2017, 7pm, £8): **The Tree of Liberty** – Timothy Neat's engaging documentary explores the music of Robert Burns through Jean Redpath and Serge Hovey's celebrated arrangements. Preceded by a live performance of Burns songs from Scott Murray. Followed by Q&A with the director.

Field hockey – ice cool Salmond slots vital penalty

Derek Salmond punched the air in delight when his running penalty hit the backboard to guarantee Inverleith promotion back to the elite of Scottish hockey after two seasons.

Yet, Salmond only managed to get to Glasgow's National Hockey Centre for the second-half of his club's vital promotion/relegation showdown with Edinburgh rivals Watsonians.

Salmond is a regional boss for a medical supplies firm and had spent the morning at a major Edinburgh hospital on a seminar to explain new equipment.

The 33-year-old former Commonwealth Games player and the long-serving Inverleith star then dashed to Glasgow for the second-half only to find his side 2-0 down.

Salmond helped turn the tide and goals from former Watsonians player Magnus Ferrier and Stuart Hatton only five minutes from time earned the shootout.

Stalwart Salmond and Andrew Dane are survivors of another famous play-off game in the club's history 17 years ago when as a teenager he played in another key promotion clash when the club also gained promotion from Division Two.

This time, promotion has come in the club's 100th year, and Stuart Neave, Inverleith's coach, said: "Our first-half performance on Sunday was really bad.

"We improved in the second-half and did what we had to get back to Division One.

"It's been a tough two years in Division two when we only lost two games but we are there now."

Where to eat in Edinburgh – Dine

Dine with Stuart Muir, 10 (1F) Cambridge Street, Edinburgh EH1 2ED

RATING: Food 4.5; Ambience 5; Service 5; Drinks 4.5; Toilets 4.5; Website 4.5

Dine was, sadly, not on my radar until a kind invitation from a relative popped into my email box.

Now I'm a fan.



Yes, I have read reviews from leading critics, but I prefer to go on what I witnessed and the food, service and ambience in

this stylish, conveniently placed restaurant – it's ideal for shops, the theatre and concert hall – proved a treat.

One could argue about the size of the portions and the fact that a small side of potatoes costs £3.50, but the food quality was superb. My Peterhead smoked mackerel, so often an underrated fish, with roast butternut and pumpkin salad and green lentil salsa, was packed with pleasing flavours, all complementary.

The glazed spiced pork cheek (no, it was not too fatty), burnt apple puree, cavalo nero and butter roasted celeriac, was equally captivating. My only gripe was that the portion was small.

I finished with a selection of British cheese. I was able to pick what I wanted, ideal, and the chutney was delightful. My wife enjoyed her Autumn mushroom risotto, roasted chestnut and truffle oil and enthused over the seasonal fruit crumble.

Others in the party were similarly glowing in their praise for Dine which was packed on the Sunday we visited.

One thing to note. If you park in Castle Terrace then ask at reception as I am told they have a deal. I didn't see the notice and it was not pointed out by staff and it cost me £15 to park. Left a sour taste, I'm afraid.

Fishing – Cramond secretary pleased with early-season

returns



Cramond Bridge one of the eye-catching beats on the River Almond which is fishing well

Cramond Angling Association secretary Josef Arndt reports good start to the season on the River Almond with some good fly hatches coming off now the temperature has increased.

Reports are of fish being caught on all beats on dries, nymphs and wets. Lots of fish rising on all beats when the hatches are on so good dry fly sport to be had.

The river level is relatively low at the moment but clarity is good, with most of the better fish currently sitting in the deeper, oxygenated water.

Season and day tickets are available and for details contact fishalmond.co.uk

#GE2017 – Edinburgh North & Leith – Lorna Slater

The Edinburgh Greens have chosen Lorna Slater as their candidate for Edinburgh North and Leith in next month's General Election.



Lorna is an engineer who lives in Leith, and she stood as a

list candidate at the 2016 Holyrood elections. She said : “I am delighted to have been selected as the prospective Green candidate for Edinburgh North and Leith for the UK election. It is vital that the city hears a Green vision of the kind of country Scotland can be: one where there is a fracking-free, sustainable economy in which land and enterprise belongs to all, where housing and healthcare are human rights; and where everyone can take part in society.

“I look forward to giving people the opportunity to support that vision.”

Co-convenor of Edinburgh Greens, Alys Mumford, said: “This is an unnecessary election. It has everything to do with the Conservative Party digging itself out of its Brexit mess and the scandal of its MPs’ alleged election spending; and nothing to do with what is in the best interests of the country. It is also the only election to use the “first-past-the-post” voting system which is decades past its sell-by date.

“After a successful council campaign in which Greens increased our vote share in Edinburgh and the number of councillors from five to eight, our members really want to get on with the vital community-based work to make Edinburgh a greener and fairer city.

“However, we also recognise that increasing number of people in the capital expect to vote Green in any election and we want to ensure that at least some people have that opportunity. And that people in the capital need to hear a Green voice directly as part of the UK election. That is why we have decided to contest the seat of Edinburgh North and Leith.”

At The Scottish National Portrait Gallery – Graham Fagen: The Slave's Lament

GRAHAM FAGEN: THE SLAVE'S LAMENT

20 May – 29 October 2017

Scottish National Portrait Gallery

1 Queen Street, Edinburgh EH2 1JD

0131 624 6200 | Admission FREE

#GrahamFagen

Part of Edinburgh Art Festival 2017



A fascinating artwork inspired by a pivotal moment in the life of Robert Burns and the poignant beauty of one of his celebrated poems, will be shown in Edinburgh for the first time this summer, when it will be on display at the Scottish National Portrait Gallery.

The Slave's Lament, a four-screen audio-visual installation by the distinguished Scottish artist, Graham Fagen, takes as its starting point Burns's haunting lyric of the same name. Published in 1792, the poem was written from the perspective of an African man forced into slavery and exile in Virginia, who despairs of his fate and longs for his homeland of Senegal.

Fagen's work embraces sculpture, drawing and photography, writing and text, installation and performance, and he often works with artists from a range of different disciplines. For *The Slave's Lament*, his collaborators include the Scottish composer Sally Beamish, who has written a beautiful score for Burns's evocative lyrics. Her music, for violin, cello and double bass, is played by members of the Scottish Ensemble and

sung by reggae artist Ghetto Priest, while production and guitar are provided by Adrian Sherwood and Skip McDonald, who helped to found the legendary dub record label On-U Sound.

The installation touches upon a significant moment in Burns's life, when the poet came close to taking up a position on a Jamaican sugar plantation. In 1786, despairing of his impoverished circumstances and his tangled love life, Burns decided to leave Scotland for an estate near Port Antonio, in which his friend Patrick Douglas had invested. It was only the timely publication and instant success of his first volume of poems that prevented him from making that journey.

The struggle against injustice is a powerful theme in Burns's poetry, and his empathy with the oppressed is evident in *The Slave's Lament*. Fagen's thought-provoking installation therefore presents a fascinating meditation on an alternative trajectory in Burns's life, and its unknowable impact on his work, his legacy, his reputation and on world literature.

Born in Glasgow in 1966, Fagen is one of the UK's foremost contemporary artists; he was selected to represent Scotland at the 2015 Venice Biennale, the world's most important showcase for contemporary art, where he premiered *The Slave's Lament*. His broad-ranging work is often concerned with the ways in which the lives of individuals and communities are shaped by external forces, and has previously touched upon turning points in social and cultural history. Growing up in the west of Scotland, as he did, there was no escaping the poetry of Burns, and he is also fascinated by the significance of popular music in people's lives, as a force that reflects and defines personal and collective experience and identity.

The Slave's Lament is also informed by Fagen's passion for reggae music, which originated in Jamaica, and his broader interest in the theme of slavery. Since its initial showing in Venice, a hub for the trafficking of slaves for hundreds of years, the installation has also been seen at Hospitalfield in

Arbroath, whose staff curated the Venice exhibition. Shown in a different format at each venue, *The Slave's Lament* continues to resonate, reflecting the ongoing displacement of people across the world today.

From 29 July to 29 October the SNPG will also be showing *Douglas Gordon: Black Burns*, a work by another prominent Scottish artist, inspired by Burns. This site-specific installation will be a response to the full-length marble statue of Burns which stands in the Gallery's Great Hall. John Flaxman's exceptionally fine and subtle sculpture confers heroic status upon the poet, and celebrates a set of universal virtues that have been ascribed to him, but does not perhaps address the more complex and nuanced nature of the man himself. Douglas Gordon, whose work is often concerned with revealing a conflict and tension in the Scottish psyche will aim to render Flaxman's totemic sculpture of Scotland's national hero at once more human, more vulnerable and more exposed.

Fishing – hard going for anglers at start of Saturday series



Presentation time for anglers at Orchill ahead of the start of the Saturday series

Edinburgh and Lothians Coarse Angling Club held the first of the Summer Saturday Series at Orhill Fishery.

The morning was bright, a little chilly but with no wind of

note. Prior to the draw, a small presentation was held for some of the winners of last year's competitions, writes Geoffrey Lowe.

Seven anglers turned out to fish Alex's Pond which always looks very "fishy". The draw was made and as anglers were setting up, the wind started to blow and just got stronger as the day went on making pole fishing at distance almost impossible.

At the weigh-in it was Scott Macher who took the honours with over 16 pounds, Douglas Philips was second with five pounds plus and Geoff Lowe third with a measly two ounces, nobody else weighed in. A really hard day for most.

Hopefully, the next match at Magiscroft Fishery nearr Cumbernauld will be a much better day.

Genius collaborate with Queen Margaret University

Gluten free food producers Genius Foods has entered into a partnership with a special department of Queen Margaret University.

The Scottish Centre for Food Development and Innovation at the university has its own food science lab, and the Edinburgh company now operate from there to develop new products. The centre has a fully-equipped sensory suite which allows appearance, aroma, texture and flavour of food and drink to be accurately measured. They use focus groups and test panels to help them out on a regular basis.

Dr Julien Lonchamp from QMU's Scottish Centre for Food Development and Innovation, said: "We're very pleased to be providing specialist research and development facilities and training for Genius Foods. The specific combination of sensory and analytical facilities that we offer at QMU was previously unavailable elsewhere in Scotland, so research work was often sent to England or Northern Ireland instead.

"Through practical innovation support and creative business solutions, QMU is continuing to help leading food and drink businesses, like Genius Foods, with new and innovative product development."



Lucinda Bruce-Gardyne, Founder of Genius, added: "The partnership with Queen Margaret University demonstrates our ongoing commitment to producing market-leading gluten free bakery products. While an element of our R&D will remain in-house, we are working in partnership with the Scottish Centre for Food Development and Innovation, which will enable us to have an even deeper understanding of the behaviour of our core ingredients. We look forward to working with QMU to take our recipes and product range to the next level."

The Scottish Centre for Food Development & Innovation is enhancing Scotland's position as a leader in food and drink innovation in Europe and supporting access to the global market for healthy and functional food. Facilities include a dedicated chemistry laboratory and a technology room for industry to test new technology.

Edinburgh boss helps to honour Neil Armstrong in Ohio

The first man to walk on the moon, Neil Armstrong, was honoured by fellow astronauts and academics at an event in Ohio earlier this week attended by Steve Lee, CEO of Edinburgh business Astrosat.

Mr Lee was moderator at a panel discussion at The Armstrong Space Symposium on Space Applications for Sustainable, Resilient and Emerging Economies. He said: "It was an incredible honour for me to attend the Symposium, and even more so to have been invited to moderate a panel. I believe plenty of productive ideas came out of it and we can follow Neil Armstrong's example in positively, and profoundly, influencing the future of space."

The prestigious event was attended by such distinguished veterans of space travel as Michael Collins, Gemini 10 and Apollo 11 with Neil Armstrong, Walt Cunningham, Apollo 7, Al Worden, Apollo 15 and Dr Harrison Schmitt, the last living crew member of the final mission to the Moon, Apollo 17, and the only geologist to explore the lunar surface.



Mr Lee's invitation to moderate a key session arose as a result of Astrosat's work in providing space based solutions to Earth bound problems alongside Dr John M Horack, whose installation as the inaugural Neil Armstrong Chair in Aerospace Policy in the Ohio State College of Engineering marked the culmination of the event.

Astrosat specialises in innovative space technology and is working currently on a UK Space Agency project to stop deforestation of vast tracts of land in Guatemala in Central America, particularly where the country borders Mexico.

Using Earth-viewing instruments, it monitors forests and detects illegal activity, allowing law enforcement agencies to take action against offenders. The technology will help the Guatemalan government agencies to monitor large forested areas.

Mr Lee said: "Data and information from space sources is increasingly important in allowing countries which do not have significant satellite resources to implement action programmes on issues such as this which directly affect the lives of their citizens.

"Scotland, and Astrosat, have an increasingly important role to play in using the power of Earth observation. The sector is growing rapidly and will help drive a highly innovative economy forward, especially once the Prestwick Spaceport in Ayrshire gets up and running."

George Kerevan, who is standing for re-election as MP for East Lothian, and has championed the Scottish space industry in Parliament, said, "I am delighted that Steve Lee has been representing Astrosat – and Scotland – at The Armstrong Space Symposium.

"Astrosat is a company of global importance, both to the space industry and to earth science, and I am consistently impressed by how it continues to break new ground in using satellite technology to diagnose or predict problems worldwide."

Come and learn at The Edinburgh Reporter May Workshop

Anyone who knows us well knows that our videos and many of our stories are created using a mobile phone. If you want to learn how to do that to promote your business or increase your creativity as a PR or communications professional, or simply to learn something new then come to our next workshop!

Powered by Eventbrite

Edinburgh Folk Club – Fred Morrison



Tonight, Wednesday 10 May, at Summerhall, Edinburgh Folk Club host an evening with Scottish folk legend Fred Morrison.

The outstanding tune composer has been performing since the 90s when he released his first solo album before many collaborative projects. Morrison's love of music started in school where he won many awards for his skills as he found inspiration in the Bothy Band and the Tannahill Weavers.

A former member of Scottish supergroup Clan Alba and contemporary start Capercaillie Morrison has spent time forge

relationships with our Celtic cousins in Brittany and Northern Spain. In 2006 Fred Morrison Pipes were born and designed his signature instrument, the Fred Morrison Reelpipes, which have since become a popular choice among many top artists.

Fred Morrison is likely to play songs from his albums, The Broken Chanter, The Sound of the Sun and Dunrobin Place as part of the event which takes place at Summerhall, Edinburgh. Doors open 7:30 pm with tickets priced at £10 for Non-members, £9 Concessions and £7 for Edinburgh Folk Club members.

Wednesday 10 May 2017

Summerhall EH9 1PL

Doors/bar 7:30pm; showtime 8pm

NB: £10 (non-members), £9 (conc), £7 (EFC members)

Tickets from [Summerhall box office](#)

Edinburgh-based Language School applauds Duchess of Cambridge for teaching Royal tots Spanish

Edinburgh based Language School Applauds Duchess of Cambridge for Teaching Royal Tots Spanish



The owner of an Edinburgh-based children's language business praises Kate, Duchess of Cambridge, for teaching Prince George and Princess Charlotte to speak Spanish.

Giselle Dominguez, who runs Lingotot North Edinburgh,

delivering classes in Broughton and Leith for pre-school and primary school aged children across Edinburgh was delighted to hear the news that Prince George can already count to ten in Spanish and his little sister is also learning the language. The revelation was made during a visit to a charity farm project in Gloucestershire, where the Duchess shared the news with a group of schoolchildren.

The royal tots join a growing number of youngsters learning a second language, including Sam Faiers's son Paul who learns Spanish after appearing on ITV Be series the Mummy Diaries with Lingotot.

Up and down the country Lingotot teaches 10,000 children aged 0-11 each week to speak a range of modern foreign languages including French, Spanish, German, Arabic and Mandarin and here in Edinburgh the number of children grows month on month.

Giselle Dominguez comments: "I am delighted to hear that the young royals are learning a second language with the help of Kate and the children's Spanish nanny. Research suggests that children who know two languages can gain an academic advantage over those who speak only one. Linguist experts say that between birth and five years of age, the human brain is hard-wired for learning multiple languages and after this age it becomes much harder."

Giselle Dominguez continues: "At Lingotot we understand that not everyone has the resources to hire a nanny and in our lessons we teach the parents too, giving them top tips on how to use the language at home every day. We share our multilingual songs, stories and games with the whole family.

Giselle Dominguez invites you to come and try a Lingotot class for free at one of their venues and your little one will be

saying 'uno, dos, tres' before you know it!

Taste our Best award for Mary King's Close



The Real Mary King's Close has received a special award from VisitScotland – for the second time. This is a café we know quite well as it is right next door to the City Chambers, but we are not sure that local people know about it well enough. We can tell you that the soup and sandwiches are freshly made to order, and the armchairs are a very comfortable place to settle for an hour or so!

There is also a gift shop full of lovely things to give as gifts and perhaps sometimes to keep for yourself.

The award just made to the café housed in the former Burgh Court room recognises the quality Scottish food and drink served there.

The café is named after The Royal Exchange Coffee House which was situated there between the 18th and 19th centuries. This was one of the main talking shops at the time of the Scottish Enlightenment.

We spoke to Craig Miller the General Manager about winning the award:

*The [@MaryKingsClose](https://twitter.com/MaryKingsClose) Coffee House has just won an award for its great Scottish food. Have you been along yet?
pic.twitter.com/kHmz3L1cUk*

– *Edinburgh Reporter (@EdinReporter)* [May 9, 2017](#)

Since it began in 2013 over 1,000 Scottish businesses have taken part in Taste Our Best – the VisitScotland's accreditation scheme which recognises and celebrates businesses which not only offer a quality experience, but also provide locally sourced food and drink, prepared with care and delivered with passion.

The recently launched new menu at Mary King's Coffee House is packed with local Scottish produce. Fresh soup and sandwiches are made daily on site, and all cakes, pastries and tray bakes are made locally by Edinburgh's Saltire Patisserie. Mary King's Coffee House also serves Brodies Fairtrade Tea and Coffee, which is roasted in Musselburgh, just seven miles from the site.

In addition, for the fourteenth year in a row **The Real Mary King's Close** has been awarded a **five star VisitScotland rating**. This tour around the hidden streets under the Royal Mile will show you how things were in the 17th century. You will be guided by characters from the period and the numbers on each tour are restricted so that you can see everything on the way. These are uniquely preserved streets which were sealed over and hidden.

Since opening as a visitor attraction, The Real Mary King's Close has retained its five star status and has attracted over 2 million visitors. Maintaining its five star accreditation continues to position The Real Mary King's Close alongside Edinburgh's elite five star attractions which include Edinburgh Castle, Camera Obscura, The Royal Yacht *Britannia*, and The Scotch Whisky Experience.

Craig Miller, General Manager of The Real Mary King's Close comments:

“In this year of History, Heritage and Archaeology, we are absolutely delighted to receive a ‘Taste Our Best’ Award 2017/18 from VisitScotland to add to our five star visitor attraction rating. At The Real Mary King’s Close are committed to offering our guests an authentic, quality experience, and this award is a recognition of our dedication to serving quality Scottish produce in Mary King’s Coffee House.”

The Real Mary King’s Close is operated by Continuum Attractions.



Fishing – Scotland looking to reel in fresh sea fishing talent

Scottish team bosses are looking for candidates to boost their pool of talent ahead of international matches later this summer.

Here, one of the team, Heather Lauriston, explains that coaching is provided and that you don’t have to be an expert.

Five Hibs' players sign new two-year deals



David Gray, Darren McGregor, Lewis Stevenson, Marvin Bartley and Ross Laidlaw have all committed to Hibs for a further two years.

Club captain David Gray has made 122 appearances for the club and famously scored the winning goal in the William Hill Scottish Cup Final victory over Rangers as well as helping to guide Hibs back to the top tier of Scottish football.

Darren McGregor's performances this season earned him a place in the PFA Team of the Year as well as scoring five goals for the team he grew up supporting – including two in the 3-0 win over Queen of the South that sealed promotion back to the Ladbrokes Premiership.

Last season Lewis Stevenson made history by becoming the only player in the Club's history to have winners' medals for both the Scottish League Cup and Scottish Cup. This year he has played a major role in the Ladbrokes Championship title win.

Marvin Bartley's presence in the team has helped the team achieve a high number of clean sheets this campaign and his performances against Hearts in particular have made him a firm favourite amongst the Hibs' fans.

Ross Laidlaw has proven himself to be an able deputy to Ofori Marciano in the 2016/17 season. Making his debut in the UEFA Europa League tie away to Brøndby, Ross' performance helped Hibernian to a 1-0 victory in Denmark with a series of fine saves. He has played 18 times for the Club and kept seven clean sheets.

The club also confirmed that James Keatings will join Dundee United following the expiration of his contract.

A spokesperson said: "James played a significant role in the club's league and cup successes over the past two seasons and we would like to wish him well in the future."

Police hunt driver of white BMW 5 series following hit and run on Burdiehouse Road



Police are appealing for witnesses following a hit and run collision in the south of the city which happened around 8.25 p.m. last night on Burdiehouse Road, at its junction with Southhouse Broadway.

A Honda CBR 125 motorcycle was struck by a white BMW 5 series, which failed to stop and made off towards Straiton and the city by-pass.

The 59-year-old male rider sustained injuries to his ribs and wrist and was taken to the Royal Infirmary of Edinburgh for treatment.

Inquiries to trace the driver are ongoing and anyone with information is asked to come forward.

Constable Denise Humphrey from the Road Policing Unit at Fettes said: "As a result of this incident, the motorcyclist sustained a number of painful injuries, which required medical attention."

“The driver of the BMW will undoubtedly know they were involved in a collision, yet failed to stop and we are pursuing a number of lines of inquiry to identify this individual.

“Anyone who was on Burdiehouse Road on Monday evening and witnessed this collision, or who knows of anyone who drives a BMW 5 series, which shows signs of having been involved in an accident should contact police immediately.

“We would also appeal directly to the motorist involved to get in touch and assist with our inquiries.”

Those with information can contact Edinburgh’s Road Policing Unit via 101 and quote incident number 3907 of the 8th May. Alternatively, a report can be made anonymously through the charity Crimestoppers on 0800 555 111.

Norwegian revving up their engines for direct US flights

From the middle of next month you will be able to fly direct from Edinburgh Airport to three destinations on the east coast of the US with Norwegian Airlines. The new flights are targeted at three smaller airports which allows the prices to be kept low.



Edinburgh to Providence – handy for a city break to Boston only a short hop by road, rail or bus or a road trip to Rhode Island. Cape Cod is one of our favourite summer destinations with its wonderful beaches and seafood restaurants.

Edinburgh to Stewart International This route will take you to New York City with a new bus service from the airport to the heart of Manhattan for only \$20 each way. The attractions of New York are well known, but now you can find an easier and cheaper route to the Big Apple direct from Edinburgh.

Edinburgh to Bradley International will offer you all the delights of New England and Connecticut. with a direct flight three times a week.

The train service on the east coast of America means that few places are out of reach once you land. We travelled on the Acela Express from New York to Washington just last month which travels all the way up and down the east coast making your journey very easy indeed. New Haven is one of the stops en route to Boston and it is well known for theatre, art galleries and music. It is home to Yale University and there are fabulous historical and architectural tours on offer.

Norwegian Chief Commercial Officer Thomas Ramdahl said: *"Our new routes are not only making transatlantic travel more affordable than ever before, they also offer a perfect gateway for travellers to see some of the finest parts of the US east coast. From the bright city lights of New York and Boston, to the history and natural beauty of New England, these new routes offer something for all passengers."*

Norwegian's new transatlantic routes will launch this summer and will be operated on brand new Boeing 737 MAX aircraft. Flights are now on sale from www.norwegian.com

Edinburgh – 14 transatlantic flights per week from 15 June:

- Stewart Intl (New York) – daily flights
- Providence (greater Boston) – 4x weekly flights

(Mon, Wed, Fri, Sun)

– Bradley Intl (New England/Connecticut) – 3x weekly flights (Tues, Thurs, Sat)

Hotel Du Vin is all set for summer

The chefs at Hotel Du Vin believe that summer is almost here, and in anticipation of months of lovely sunshine [Hotel du Vin & Bistro](#) has unveiled its new Summer à la carte menu.





They imagine you might while away lazy afternoons lounging in the sunshine, or long evenings unwinding and relaxing with friends over a glass of wine.

Whatever you plan the menu is packed with the fresh and light flavours which go with the season – all with a touch of something different.

They are serving Severn and Wye smoked salmon which is actually smoked in front of you, chicken liver parfait presented with a hazelnut brioche muffin and tomato chutney, and there's a whole host of tantalising new dishes to try, like the salt baked beetroot with whipped goats cheese, sumac and Greek yoghurt.

The main courses offer a delightful twist on some classic favourites. A rack of Yorkshire Dales lamb is served with a pea, bean and goat's curd salad – flavoursome yet fresh.

For fish lovers, perfectly cooked sea bass is paired with a fresh panzanella salad and nasturtium pesto, and butter poached cod comes with lyonnaise potatoes, smoked salmon and a hispi cabbage sauce.

For those who don't want meat, the aubergine caponata is a wonderfully spiced stew with capers, olives, and tomatoes, served with flat breads and grilled halloumi that gives it a delicious saltiness.

On to dessert. A delicate tart of finely sliced apples with calvados ice cream, a lemon meringue cheesecake with elderflower jelly, the Italian-favourite affogato and a pineapple and coconut kulfi are just four of the heavenly

desserts on the menu and each has been paired with a wine.

You can view the full menu and book a table online here:

<http://bit.ly/2qUVFA2>

Clydesdale Bank help jewellers sparkle

Clydesdale Bank has assisted Edinburgh jeweller Chisholm Hunter with funding to acquire its new flagship store on Princes Street.



The firm had a successful year in 2016 with revenues up by 11%. They have now bought the new city centre location with its unsurpassed views to the castle and plans to make it into the largest luxury jewellery retail space in the UK. The three floors include a designated Swiss timepiece room and luxury champagne bar.

The jewellers sell everything from diamonds to watches and they are sole retailers for some watch brands. Harry Brown is CEO and he has grown the business over the last two decades to the current 25 stores. The company employs 300 staff and will employ more staff in Edinburgh as a result of the expansion.

CEO Harry Brown, said: “We put our customer at the heart of our business and we invest and grow our stores in response to demand. Our customers are looking for a luxury personalised shopping experience with help from our highly skilled sales professionals who are experts in their field. Princes Street will attract many international tourists and we look forward

to continuing to grow and strengthen our business now and in the future.”

Donna Bateman, Associate Director, Corporate and Structured Finance, Clydesdale Bank, commented: “We are very pleased to be working with Chisholm Hunter. It has an extremely strong heritage, unique selling points, and ambitious growth plans. Family owned businesses are critical to the Scottish economy and we look forward to working with Harry and the team to build and develop the business.”



Review: Dreamboats and Petticoats *** (Ticks All The Boxes!)**



I don't know about you, dear reader, but I'm getting a tad weary of all the politics going on at the moment. We've just had the local council elections and a month from now it will be the general election. As if we didn't have enough politics in the news, at the weekend there was the French presidential election. To escape from it all I headed to Edinburgh's Playhouse on Monday evening to watch the 10th Anniversary Tour of Dreamboats and Petticoats. And, let me tell you, I was glad I did.

Written by Laurence Marks and Maurice Gran, the writers behind TV classics 'Goodnight Sweetheart' and 'Birds of a Feather, this energetic musical is set in 1961. Emotions are running

high as young musicians Norman and Bobby compete to win a national song writing competition – and, more importantly, the attention of the gorgeous Sue. But when Bobby discovers that shy Laura is no slouch on the piano, love and rock'n'roll fame beckons.

It's a love story with the undeniable theme being the course of true love never runs smooth. Norman and Bobby are played by Alastair Hill and Alistair Higgins respectively but, for me, the star of the show was Elizabeth Carter who played the shy but smart Laura.



The show is not just a musical but a comedy and a trip back in time to more innocent days. The audience comprised mostly of folk who would have been love-struck teenagers five decades ago which was just as well as some of the gags might not mean very much today's teenagers ('what's the point of me having a barber as a mate?' had its obvious 'something for the weekend, sir?' connotations – and I'm not talking about a short back and sides)

Laura Darton was also impressive as Sue – or Runaround Sue as she was labelled given her propensity for anything in trousers – while Jimmy Johnston as the older Bobby and Mike Lloyd as Frank/Slugger/Compere also made the audience laugh.

Inspired by the smash hit multi-million selling CD albums *Dreamboats and Petticoats One, Two, Three, Four and Five*, the West End sell-out sensation *Dreamboats and Petticoats The Musical* features some of the greatest hit songs of the Rock 'n' Roll era. These include *Let's Dance*, *To Know Him Is To Love Him*, *Shaking All Over*, *Bobby's Girl*, *Little Town Flirt*, *Only Sixteen*, *Runaround Sue*, *Happy Birthday Sweet 16*, *Let It Be Me*, *Great Pretender*, *C'mon Everybody*, *Let's Twist Again* and many more hits from music's golden era.

The dazzling success of the first five albums in the Dreamboats and Petticoats series sent the message loud and clear. With over 4 million copies sold and several weeks at the Number One spot in the compilation charts, the Great British public were saying that they didn't just want to listen to pure nostalgia: they'd love to see it as well.

All in all, Dreamboats and Petticoats is great entertainment with a feel-good factor we could all do with during these troubled times. To end with another electoral analogy, it certainly ticked all the boxes for me.

Dreamboats and Petticoats is at the Edinburgh Playhouse until Saturday 13th May. Tickets are available [here](#) – but be quick as there's bound to be a huge demand.

Edinburgh Reporter Rating: *****

Theatre preview : Shirley Valentine – King's Theatre



To multi-star reviews and wildfire word of mouth praise, Jodie Prenger immerses herself in the role of semi-detached from life to rising Phoenix kitchen-sink rebel, Shirley Valentine, with withering Scouse panache.

This 30th anniversary tour, one woman show, rediscovers its origins in Willy Russell's award-winning original stage production.

Those eager punters scouring the programme wondering why there is no credit reference to Shirley's gruff husband, 'Egg, chips n'chop every Thursday,' Joe will soon disabuse themselves with referencing the eponymous 1989 Oscar nominated film adaptation also scripted by Russell.

Prenger commands the stage both with definitive authority and endearing inclusivity. Bitter-sweet anecdotal, philosophically punchy, the deep-pan chip fryer is for real.

The nuanced retro 80s kitchen unit set design sometimes has audiences wondering whether mobile phones and the Inter-Web were really such a good idea after all.

Shirley is surely this season's hot ticket, must see, life-affirming la femme formidable. And for those whose Airbnb.com booking turned into a nightmare – let Shirley recount her wayward son's redemptive last chance as Joseph in the school nativity play when he is told the inn is full.

Miss at your peril.

[Shirley Valentine](#)

Tue 30 May to Sat 3 June | [King's Theatre](#)

Evenings 7.30pm Matinees Wednesday and Saturday 2.30pm

Age: 14+

Free junior golf membership offered by Macdonald Hotels

The hotel group Macdonald Hotels & Resorts has begun a campaign to offer free junior membership for keen young

golfers.

Those aged under 17 can now get a free membership for the group's golf courses, as long as their parent or guardian is a member. They can then go to play on any of the tournament quality courses.



Keith Pickard, Group Director of Golf, Leisure & Spa at Macdonald Hotels & Resorts, said: "Macdonald Hotels & Resorts is committed to a number of initiatives that encourage the next generation of golfers to take up the game and to help preserve its long-term future.

"This campaign will help make golf membership even more affordable for families and it would be great to see as many juniors as possible take advantage of it, so one day we may see a golfer winning a Major Championship who was first inspired to take up the game as part of our free junior golf initiative."

Usually costing £325 per year, junior golfers will be given a flexible points-based membership, operated by [PlayMoreGolf](#), which will provide them with 100 points – 80 of these to be utilised at their designated 'home' club and 20 reserved for rounds at other 'away' clubs – with points deducted from their allocation each time they play a round of golf.

Keith added: "Our flexible golf memberships are ideal for younger golfers, as they provide the chance to play golf at a time that best suits them and hopefully it will make a real impact and create a number of lifelong members."



Macdonald Hotels & Resorts is already involved in a number of successful initiatives to introduce children to the game, including working alongside European Tour professional and brand ambassador Stephen Gallacher, to support the Stephen Gallacher Foundation, which helps junior golfers maximise their potential through playing golf.

Children will be able to enjoy a free golf membership at the five participating Macdonald Hotels & Resorts venues including: Macdonald Portal Hotel, Golf & Spa; Macdonald Cardrona Hotel, Golf & Spa; Macdonald Spey Valley Golf & Country Club Macdonald Hill Valley Hotel, Golf & Spa or Macdonald Linden Hall Golf & Country Club.

Further details on the junior golf offer and the specific

terms and conditions are available
at: www.macdonaldhotels.co.uk

A taste of Asia on your doorstep



The imposing frontage of Wagamama on St Andrew Square. Picture by Nigel Duncan Media

Wagamama, 5 St Andrew Square, Edinburgh EH2 2BD
Open daily 11.00 to 23.00

The light floods into the new Wagamama in St Andrew Square. It is situated minutes from Edinburgh's Waverley Station, in the city's financial district, and in a superb location at the end of George Street which is now a foodie mecca.

It was bustling at 7 o'clock on a Thursday night with a mix of tourists and locals keen to experience the Wagamama phenomenon and to enjoy what the international chain calls 'casual eating'.

Outlets are modelled on the 200-year-old ramen stalls of Japan and the dishes are based around noodles, rice and fresh ingredients.

The décor is stunningly simple and yet stylish with the use of cleverly illuminated mirrors against the naked brick walls particularly effective and the atmosphere is vibrant but you don't feel swamped.

Staff at the 200-plus seat, two-level restaurant endeavour to make you feel special, quite a feat in this busy establishment.

Surprisingly, given the size of the restaurant, which has a superb view of the fashionable square, the noise level is good and the eclectic mix of background music added to the experience.

Ewa was our host. As Wagamama virgins the menu required explanation and she did that with aplomb. We understood what to order and the composition of each dish. No surprises.

The dishes are designed to stand alone however there are a number of sides one can order. We did, on recommendation, of course.

One of the most popular sides is chilli squid, crispy fried squid dusted with shichimi served with a chilli coriander dipping sauce. It has a pleasant kick.

Squid can be a risk. My experience the previous week in another restaurant was, shall we say, not the best.

This version was attractively presented and my first bite into this simple but effective dish was a delight and it proved addictive.

Pam doesn't care for squid but even she was impressed and she had to taste the much talked about hirata steamed buns. She said they were packed with subtle flavours. Once again, presentation was perfect and the taste? Superb.

Our mains arrived minutes later. My chef's special was teriyaki lamb. It comes from the grill and sits on a bed of soba noodles mixed generously with mushrooms, asparagus, kale and mangetout. It also has a pea herb and wasabi dressing. Each flavour came through, and I particularly enjoyed the salty kale.

Pam was attracted by ginger chicken udon, noddles with mangetout, egg, chilli, beansprouts and red onion topped with pickled ginger and coriander. It looked and tasted great.

Of course, this restaurant had an extensive bar boasting crafted beers “selected to compliment the flavours of Asia”.

However, it also serves a delicious selection of fresh juices. Tropical – a mix of mango, apple and orange – was so refreshing and clean green – kiwi, avocado and apple – proved a triumph and a perfect accompaniment to the meal.

Ewa brought dessert. The deep fried banana katsu was a winner but it came served with caramel ice cream which, I felt, did not do the banana justice. The sorbet selection is normally my preferred finishing dish and it was superb but one had to try the chocolate cake and ice cream. Delicious.

Wagamama now have several outlets in Scotland and it has not taken long for people to find the St Andrew Square restaurant.

This chain has come a long way since it first opened its doors in London in 1992, and there are now outlets in Ireland, Holland and Australia.

Why are they successful? They deliver and, by the way, don't worry if you don't do chopsticks, there are forks in a tray on the table.

There is also a cookbook. It has a CD and is packed with recipes which appear easy to prepare and ideal for busy people. Enjoy.