THANK-YOU!

This evening would not have been possible without the help and generosity of so many people:

KEVIN CRAWFORD EVENTS



WATERS BUTCHERS

GRANT STOTT

ANDY GRAY

GUS HARROWER

JOHN NICHOL

THE STRANGERS

WILL AND TROND @ THE COUNTY HOTEL

GRANT MAXWELL

FERDOUS AHMED

KAREN ORR

BRUCE ORMISTON, PICTURE FRAMING

STUART SPENCE PHOTOGRAPHY

BILL MCLAREN FOUNDATION

HARD ROCK CAFÉ, **EDINBURGH**

KINGS THEATRE, EDINBURGH

SHERATON GRAND HOTEL, **EDINBURGH**

GIBBY FINDLATER, BANKEND **SERVICES**

SIMON BROWN. ASHIESTEEL

BILL DREW. TWEED GUIDES

ALI HUTCHENS

DAVE PRENTICE

CLOVENFORDS INN

MANDY SCOTT

SUZI WALKER

WAITING AND BAR STAFF

AL PATTULIO

IOHN SMAIL

IAMES RUTHERFORD. **BORDERSPRINT**

DARREN HOGGAN,

WEIRS THE CHEMISTS

FRANK SCOTT & SYNTON DRIVING RANGE

MURRAY CLEGHORN & SYNTON DRIVING RANGE

CARDRONA GOLF

DOWN TO EARTH. SFIKIRK

CHRIS DAVIES

MICHELLE AMOS

LIBERTY STAR TRADING

JEAN MCLAREN

BAVARIAN HIGHLANDERS

SHARON LOGAN, HEATHERLIE HOUSE HOTEL

PIRN HOUSE

TURNBULL SHOE REPAIRS

WOLL GOLF COURSE & **IOHN RUTHERFORD**

MARCUS MACKENZIE

CADDON DESIGN

STEPHANIE ROBSON & IAN STARK EQUESTRIAN CENTRE

BISLEY AT BRAIDWOOD

FOUR SEASONS FORESTRY

SELKIRK DELI

T&R KEDDIE

DAVID & MARGARET **MCCREADIE**

KEITH GRIEVE AND BELHAVEN BREWERY

BOOKER CASH AND CARRY





Victoria Hall. Selkirk Saturday 26th September, 2015 7pm for 7.30pm



In aid of the Borders Cancer Centre. Borders General Hospital, Melrose and The Katie McKerracher Trust

PROUDLY SPONSORED BY KEVIN CRAWFORD EVENTS

TONIGHT'S ORDER OF EVENTS (Roughly)

7pm –7.30pm Guests arrival and drinks reception. Introduction by Mr Grant Stott.

7.45pm Dinner

9.30pm To get our evening started 16 year old singing sensation Gus Harrower

9.45pm Local celebrity and wit Mr John Nichol

10pm Ann McKerracher and Skip Houston to explain what tonight's all about

10.05pm For your entertainment Mr Grant Stott and Mr Andy Gray. AUCTION

11.15pm For the last time (ever) on the stage
The Strangers

Thanks and goodnight from Skip Houston

AUCTION ITEMS

- A fine Border lamb, donated by Mr Grant Maxwell., butchered and boxed. The twist is sitting down with Mr Ferdous Ahmed and his chef, over a drink, discussing how you like it cooked then a table for eight at Taste of Spice Selkirk, eating your own lamb.

 Guide price: £400
- A fine pet portrait by renowned local artist Karen Orr which will then be framed by Bruce Ormiston, Galashiels. Added to this a free photshoot with Stuart Spence Photography, ideal for individuals, couples or families.

 Guide price: £350
- A framed Bill McLaren 'big sheet' this is the only one of its kind, Wales v Scotland, 1982 in Cardiff, final score Wales 18 Scotland 34. Three Selkirk players were in the squad that afternoon, Iain Paxton, Gordon Hunter and John Rutherford, all three have signed the sheet prior to framing, there will not be another in the world like this one! Guide price: £750
- **Grant and Andy's Big Bulging Panto Package**: Dinner for four at Hard Rock Café, Four tickets to see Snow White & The Seven dwarfs, at The Kings Theatre, Edinburgh, followed by backstage tour with Allan Stewart, Andy Gray and Grant Stott, topped off by spending the night in The Sheraton Grand Hotel and Spa. Must be taken either 4th or 5th of January 2016.

Guide price: A value cannot be placed on this unique experience!!

- A day's work, whether its fencing you need doing or drains you need dug out with a mini digger, courtesy of Gibby Findlater at Bankend Services. Up to the value of £600, including materials. Or would you like a 8' x 6' shed erected in your garden?

 Guide price £600
- A day's fishing for two rods on the Tweed at Ashiesteel, courtesy of Mr Simon Brown, but with all equipment (rods, waders etc) and with professional tuition courtesy of Bill Drew at Tweed Guides, Mr Ali Hutchens and Mr Dave Prentice. Once your day is done you can then retire to the Clovenfords Inn, where you will dine and there will even be a bottle of wine on the table.

 Guide price £400

MENU

STARTER

Chicken Liver pate served with homemade oatcakes and chutney

or

Spinach roulade with cream cheese and sundried tomatoes (v)

MAIN

Border Sirloin of Beef served with dauphinoise potatoes and seasonal vegetables

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Italian stuffed aubergine with seasonal vegetables (v)

SWEET

Meringue Chantilly – Meringue filled with vanilla cream and seasonal fruit accompanied with fruit coulis

TEA OR COFFEE

TONIGHT'S WINES ON THE TABLE

San Andreas Cabernet Sauvignon

San Andreas Merlot

Marcus Hubert Zinfandel Rose

Wines can be exchanged at the bar



Tonights floral decorations are by Mandy Scott Our meal tonight is by Suzi Walker