

2024-2025  
WEDDING SELECTIONS  
ONE HISTORIC EXPERIENCE



APR 2024

*Normandy Farm*

# WELCOME

Thank you for considering us to host your most special day. Our elegant ballrooms offer something for everyone as you enjoy the historic charm of a 300-year-old gentleman's estate at Normandy Farm Hotel.

Situated in the heart of Blue Bell, Pennsylvania, our property features two ballrooms of the rustic elegant style with spacious outdoor terraces and gardens, a farm-chic contemporary restaurant, 141 hotel rooms, including suites in our meticulously restored gate and carriage houses, and many world class amenities to make your next gathering an extraordinary affair.

Whether you choose the Silos Ballroom or the Grand Ballroom, our professional staff will personally oversee your affair to assure that every detail is managed with thoughtfulness and care. We guide you through the many choices that you will make and help create a day for you that expresses your personal style and taste and is, well, historic.

#### Contact Information:

215.616.8512

[inquiries@hansen-properties.com](mailto:inquiries@hansen-properties.com)

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1401 Morris Road, Blue Bell, PA 19422

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[NORMANDYFARM.COM](http://NORMANDYFARM.COM)

*Normandy Farm*

# Wedding Weekend

## EXPERIENCE

Let us inspire your vision. Here at Normandy Farm, we can help you plan your entire wedding experience, from the day you say "Yes", to the day you say "I Do." Let our farm charm be your inspiration while putting your personal stamp on your special day. Like we say, it's One Historic Experience.



## How do you envision the day you say "I Do?"

### rehearsal dinners

Some call it a rehearsal dinner while others call it a welcome dinner; either way you are greeting your bridal party and out of town guests to your wedding weekend with this time honored "kick off" party.

### farm chic hotel

When you arrive at Normandy Farm, you're not just here for a wedding; you're here for a mini weekend vacation! There's so much to do at the Farm that there is no need to ever leave.

### the ceremony

The oldest restored barn in America, a manicured private garden, or a waterfront gazebo all present magnificent outdoor ceremony spaces each with its own unique design and character.

### the reception

Simple or lavish, traditional or unconventional, large or small, your day at Normandy Farm or Blue Bell Country Club will be spectacular. Celebrate with up to 400 of your guests in an elegant country ambiance or modern Cinderella-esque setting so unique it will surely be an experience of a lifetime.

### the after party

The last dance does not have to signal the end of the celebration. Consider an after-hours game plan either in the Farmer's Daughter Bar or in one of the private dining rooms located in our onsite restaurant.

### post wedding brunch

All of your overnight guests are already at the same place so why not bring the gang together one last time before they get on the road. Depending on what time you awake, your guests can float in and out over the course of a few hours to grab a cup of coffee and graze on Montco's best brunch buffet.

**NORMANDYFARM.COM/  
WEDDINGWEEKEND**

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# YOUR

## *Wedding & Reception Spaces*

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*Grand Ballroom*

CAPACITY 350

The original horse stables span 6,100 square feet with an expansive dance floor. The adjoining Franklinville room and Franklinville bar provide additional space for your cocktail hour. Weather permitting, our brick terrace offers outdoor space to celebrate. (Upgraded décor shown)



*Silos Ballroom*

CAPACITY 160

With the original silos built into the room, the Silos Ballroom offers 3,000 square feet with a spacious dance floor. The adjoining pre-function space provides a separate area for cocktail hour, including an outdoor terrace. (Upgraded décor shown)

# Normandy Farm

## THE MODERN WEDDING PACKAGE

Your five-hour\* reception includes the following amenities:



### TWO SIGNATURE DRINKS

Each of you may add your own personal touch with a selection from our house signature cocktails, butlered for the beginning of cocktail hour.

### PREMIUM OPEN BAR with TABLESIDE WINE SERVICE & CHAMPAGNE TOAST

Selection of wine, beer, premium liquors, and soft drinks



### COCKTAIL HOUR

Selection of ten handcrafted passed hors d'oeuvres, gourmet grazing station, a cheese and charcuterie station, comfort food station, and a taste of the sea.

### THREE-COURSE SERVED DINNER INCLUDING WEDDING CAKE AND CHOICE OF ONE DESSERT

Fresh and crisp salad course followed by a choice of two exquisitely-prepared entrées (plus a vegetarian selection) made with fresh, seasonal ingredients. To conclude your meal, select from a variety of our handcrafted elegant cake styles and flavors. You will also choose one additional dessert to enjoy with your guests.



Coffee and tea are served tableside with dessert. If you prefer a more casual approach to dinner, a buffet or stations are also available as an alternate style of service.



### TASTEFUL DÉCOR & FIRST-RATE SERVICE

Floor-length linens and napkins in a choice of colors are included along with votive candles and charger plates (served meal). You will have an experienced maître d' to manage your event and a bridal attendant to tend to your every need.

### HOSPITALITY SUITE

The bridal party will receive a cheese display and an assortment of soft drinks from their bridal attendant two hours prior to the event in this exclusive area. Complimentary wine and champagne are offered in this space one hour prior to the event. Hors d'oeuvres are also available in the hospitality suite during cocktail hour.



### OVERNIGHT ACCOMMODATIONS AT NORMANDY FARM HOTEL AND COMPLIMENTARY SHUTTLE SERVICES

Spend the evening in one of our beautifully-appointed suites, with our compliments.

# Premium OPEN BAR

This selection of premium wines, beers, liquors, and soft drinks is included in our Modern Wedding Package.



- WINE** Champagne + Choice of Five Wines: Sauvignon Blanc, Chardonnay, Pinot Grigio, Merlot, Pinot Noir, Cabernet Sauvignon, and White Zinfandel
- BEER** Miller Lite, Yuengling, Stella Artois, Yards PPA and a Rotating Craft Beer (as selected by venue)
- SOFT DRINKS** Pepsi, Diet Pepsi, Sierra Mist, Schweppes, Tonic Water, Club Soda, Juices, and Mixers
- PREMIUM LIQUORS** Ketel One, Tito's, Stateside, Tanqueray, Bacardi, Cruzan Coconut Rum, Captain Morgan, Jameson, Sauza Gold, Dewar's, Crown Royal, Jack Daniels, Maker's Mark, Seagram's 7, Amaretto, Bailey's Irish Cream, Kahlua, Peach Schnapps, Apple Pucker

## Cocktail Hour

### GOURMET GRAZING STATION

### INCLUSIONS

**ANTIPASTO SKEWERS** Fresh Mozzarella, Marinated Olives, Grape Tomatoes, Roasted Red Peppers, Marinated Artichokes, Pepperoni and Tortellini

**HOUSE-MADE FARM FRESH DIPS** Traditional Hummus, Chipotle Hummus, Tomato Bruschetta, Olive Tapenade, Roasted Garlic White Bean Hummus, Baba Ghanoush served with garlic bread, bagel tostadas and pita chips (V)

**CHEESE & CHARCUTERIE STATION** International Artisanal Cheeses and Prosciutto accompanied by assorted fruits, roasted nuts, and homemade fruit butters and jams (GF)

**ADD THE LITTLE ITALY & GRILLED VEGETABLE STATION FOR AN ADDT'L \$5.00 PER PERSON**

A Selection of Grilled Fresh Vegetables, Aged Sharp Provolone, Mozzarella Balls, Genoa Salami, Sopressata, Capicola, Shaved Prosciutto, Pepperoni, Mushrooms, Artichoke Hearts, Italian Olives, Herb-Infused Oil Focaccia, Garlic Bread Sticks

**CHOICE OF COMFORT FOOD STATION** Traditional and Lobster Mac & Cheese Martinis **OR** Assorted Sliders: Vegetarian, Salmon, Pulled Pork, and Beef served with shoestring fries

**A TASTE OF THE SEA** Chilled Shrimp, served with lemon and cocktail sauce (GF)



### BUTLER-PASSED HORS D'OEUVRES



12 handcrafted hot and chilled hors d'oeuvres are included in your package. The following are representative of typical selections, although seasonal rotations may occur.

**Chicken Meatballs**  
Spicy Pineapple Sauce (GF)

**Philly Cheesesteak Cigars**

**Puff Pastry Franks**

**Spinach & Cream Cheese Profiteroles (V)**

**Crispy Ravioli (V)**

**Vegetable Quesadilla (V)**

**Goat Cheese and Seasonal Fruit Crostini (V)**

**Short Rib Empanada**

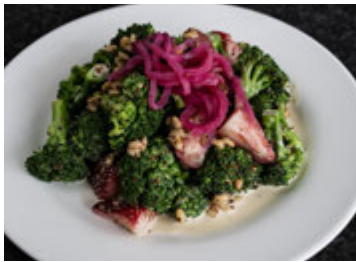
**Chicken Croquette**

**Tuna Tacos**

(V) = Vegetarian, (GF) = Gluten-Free | As we include a great variety of selections, we allow for substitutions only due to dietary needs.

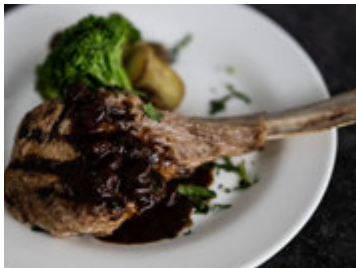
# Plated SELECTIONS

## MENU OPTION 1



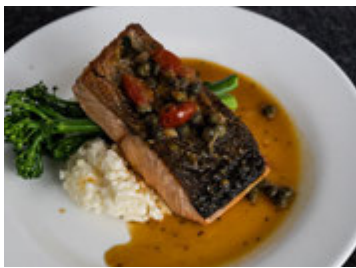
### FIRST COURSE SELECTIONS: Choose One

**Traditional Wedge**, tomatoes, bacon, blue cheese crumbles blue cheese dressing (GF)  
**Farm Greens**, tomatoes, cucumbers, carrots, croutons, poppy seed vinaigrette  
**Tuscan Romaine Caesar**, pound cake croutons, shredded Parmesan  
**Israeli Couscous Salad**, vegetable medley, lemon mango dressing



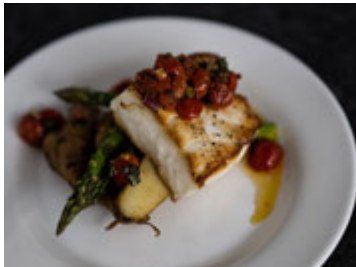
### ENTREE COURSE SELECTIONS: Choose Two

**Signature Overnight-Braised Beef Short Rib**, pickled banana peppers (GF)  
**Center-Cut Top Sirloin**, peppercorn cream sauce (GF)  
**Crispy Skin Salmon**, caramelized onion chutney (GF)  
**Salmon Wellington**, Riesling and orange reduction  
**Pan-Seared Red Snapper**, pineapple salsa (GF)  
**Signature Sous-Vide Chicken**, stuffed with sun-dried tomato, basil, spinach, pepper jack cheese, with sweet creamy garlic mustard sauce (GF)  
**Pineapple Chicken**, airline breast, brined overnight, Chipotle pineapple sauce (GF)  
**Chicken Marsala**, oven roasted airline chicken breast, Marsala wine sauce  
**Pork Osso Bucco**, port wine and apple braised (GF)  
**Grilled N.Y. Strip, peppercorn sauce** (GF)  
**K.C. Bone-in Strip**, red wine reduction (GF)  
**Crispy-Skin Duck Breast**, cranberry marmalade (GF)  
**Bay Scallop Risotto**, peas, charred scallions, Parmesan and mascarpone cheeses (GF)  
**Overnight-Braised Lamb Shank**, red wine and tomato (GF)  
**8oz Filet Mignon**, brown sugar rub, demi-glaze (GF)



### VEGETARIAN SELECTIONS: Choose One

**Mushroom Risotto**, Merlot wine, Cipollini onions (GF)  
**Cheese Ravioli**, pine nuts, truffle Parmesan cream sauce  
**Sweet Potato Gnocchi**, kale, pine nuts, creamy orange sauce  
**Braised Stuffed Bell Peppers**, vegetable medley fresh thyme tomato sauce (GF)



### UPGRADED ENTREE SELECTIONS + \$7.00 per person

(only charged for these selections)

**Short Rib and Chicken Normandy Duo** (GF)  
**8oz Filet and 4oz Crab Cake Duo**, demi-glaze, chipotle remoulade (GF)  
**Lamb Chops**, mint jus (GF)  
**8oz Filet and Two Colossal Shrimp Duo**, demi-glaze, garlic sauce (GF)  
**Poached Halibut**, fresh herb pan jus (GF)  
**Crab Cakes**, Two 4oz crab cakes with chipotle remoulade  
**Sesame Crusted Chilean Sea Bass**, Teriyaki glaze (GF)  
**Blackened Ahi Tuna**, wasabi aioli (GF)



# Buffet SELECTIONS

## MENU OPTION 2

**SALAD SELECTIONS:** Two available on buffet or choice of one as served first course (see salad choices above)

### ENTREE SELECTIONS: Select Four

**Shrimp and Mussel Paella** (GF)  
**Marinated Beef Tri-Tip** (GF)  
**Poached Flounder**, orange sauce (GF)  
**Rotisserie Chicken** (GF)

**Pan-Seared Salmon**, cream mustard sauce (GF)  
**Cheese Ravioli**  
**Vegetable Lasagna**  
**Honey Dijon Mustard Crusted Turkey Breast** (GF)

# Stations SELECTIONS

## MENU OPTION 3

*Additional \$7.00 per person*

**SALAD:** A served salad will be offered to your guests before they enjoy the stations. (see page 6 for selections)

**STATIONS SELECTIONS:** One chef per station is included in package price. Based on guest count and stations selected, additional attendants may be required at a cost of \$200.00 each, plus tax.

### GRILLED VEGETABLE STATION INCLUDED

#### SELECT TWO OF THE FOLLOWING STATIONS:

- **Mini Grilled Cheese & Roasted Tomato Soup Shooter Station**
- **Mashed Potato Bar - Choice of 2 Types of Mashed Potatoes**
  - **Potato Selections:** roasted garlic, yukon gold, sweet or herb mashed
  - **Toppings include:** sour cream, frizzled onions, gorgonzola, shredded cheddar, bacon, scallions, cabernet gravy
  - **Toppings for sweet potatoes include:** brown sugar, cinnamon, roasted cranberries, roasted diced apples and mini marshmallows
- **South of the Border Bar: Build your own Soft Tacos, Nachos, and Burritos**
  - **Toppings include:** spicy beef and chicken, black beans, shredded lettuce, diced tomatoes, tomatillo salsa, guacamole, pepper jack cheese, sour cream, fresh cilantro, and jalapenos
- **'Cheeseburger in Paradise Slider Bar' - Choice of Two Slider Options**
  - **Slider Selections:** beef, salmon, turkey, or vegetable burger or pulled pork
  - **Toppings include:** cheddar, goat cheese, blue cheese, red pepper aioli, caramelized onions, cole slaw, sautéed spinach, chopped bacon, pickles, ketchup, mustard and sweet potato fries
- **French Fry Bar: Beer Battered and Sweet Potato Fries**
  - **Toppings include:** cheez whiz, chili, sour cream, chives, crumbled bacon, vinegar, Parmesan, Old Bay



#### SELECT TWO OF THE FOLLOWING STATIONS:

- **Pasta Station - Choice of 2 Types of Pasta, 5 Accompaniments, and 2 Sauces:**
  - **Pastas Selections:** Penne, gnocchi, cavatelli, butternut squash ravioli, or bow-tie
  - **Accompaniments:** grilled vegetables, black olives, roasted garlic, wild mushrooms, bacon, Parmesan, sun-dried tomatoes, feta, fresh basil, roasted peppers, broccoli rabe, Italian sausage, grilled chicken, pine nuts
  - **Sauces:** roasted tomato and garlic, lemon basil, pesto, vodka sauce, gorgonzola cream
- **Crab Cake Station - Lump Crab Cakes Sautéed to Order, Dijon aioli, cocktail sauce**
- **Carving Station - Choice of One Carved Meat**
  - **Carving Selections:** ham, turkey, prime rib, New York strip, or beef tenderloin with complementary sauces and mini rolls
- **Smoked Salmon Station - King Salmon, dry-rubbed with our handcrafted spice blend, with capers, egg whites and yolks, diced red onion, dill cream, and cucumber sauce served with papaniko bread**
- **Gyro Bar - Shaved rotisserie of Lamb and Beef with pita, tzatziki, cucumber, red onion, falafel, diced tomato, feta, tabbouleh**
- **Seared Scallop Station - Diver scallops seared to order with assorted accoutrement's to include caviar, salmon roe, and pineapple salsa**
- **Seafood Risotto Station - Bay scallops and baby shrimp sautéed to order with assorted accoutrement's to include sun-dried tomatoes, mushrooms, scallions, asparagus tips, spinach, boursin cheese, lobster cream sauce, clam alfredo sauces**
- **Mediterranean Grill - grilled kebabs to include, salmon, chicken, beef, vegetarian selections with assorted grilled vegetables and dipping sauce**

# Wedding Cake

## SELECTIONS



### CHOOSE YOUR CAKE

**Please Select One Cake Flavor:**

Lemon, Chocolate, Vanilla, or Chocolate Chip

### CHOOSE YOUR FILLING

**Please Select One Filling Flavor:**

Vanilla, Chocolate, Lemon, or Raspberry Mousse

### CHOOSE YOUR ICING

**Please Select One Icing Flavor:**

Vanilla Butter Cream, Chocolate Butter Cream

### AND

Please select one of the following **included** options for a little something extra sweet!

- S'Mores Bar
- Mini Ice Cream, Sorbet, or Mousse Cones
- Hot Chocolate Station
- Chocolate Fountain
- Cookies & Brownies
- Espresso Bar

**Coffee & Tea are served tableside with dessert.**

### CAKE DESIGNS

Ask to see our in-house pastry team's booklet of trendy and classic cake designs!



# ONSITE

*Ceremonies*



## SILOS BALLROOM

Ceremony fee of \$1,000 (plus tax)



## GRAND BALLROOM

Ceremony fee of \$1,500 (plus tax)



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# Special Notes

## OF INTEREST

We are proud to be the premier venue in the Philadelphia region for true one-stop shopping. Make this special time smooth, fun and convenient for you and for your guests by taking advantage of all we have to offer. Our three venues, Normandy Farm Hotel, Blue Bell Country Club and the farmer's daughter restaurant offer endless possibilities

### **WEDDING WEEKEND EXPERIENCE**

Oh, the convenience of the Wedding Weekend experience! Inquire about a hotel room block at a reduced rate and hosting additional events associated with your wedding such as: a welcome reception, rehearsal dinner, or post-wedding brunch. Additionally, the Farmer's Daughter indoor bar is open after your reception to keep the festivities going. Inquire about reserving a room specifically for your guests with late-night snacks! Hotel amenities include breakfast Monday through Saturday, as well as a shuttle for guests' transportation within an 8 mile radius, based on availability. As an added bonus, an indoor pool and fitness center provide the opportunity to stay active during your stay.

### **HOSPITALITY SUITE**

This private space is a staging area for your bridal party but is not intended as a 'get ready' room. It is available two hours before your event begins and through cocktail hour for a daytime event or throughout the reception for an evening event. Should you be seeking a space to have hair and makeup done on your big day, we offer a reduced hotel room rate for the evening prior to your wedding. Available options can be discussed with our Reservations Manager.

### **SILOS BALLROOM HOSPITALITY SUITE**



### **DEPOSIT**

A non-refundable deposit is required to secure your date

### **OUTSIDE VENDORS**

Please be sure vendors are aware that access into a room more than two hours prior to the scheduled start time cannot be guaranteed. We will know 72 hours prior if the vendor may access the room before that time

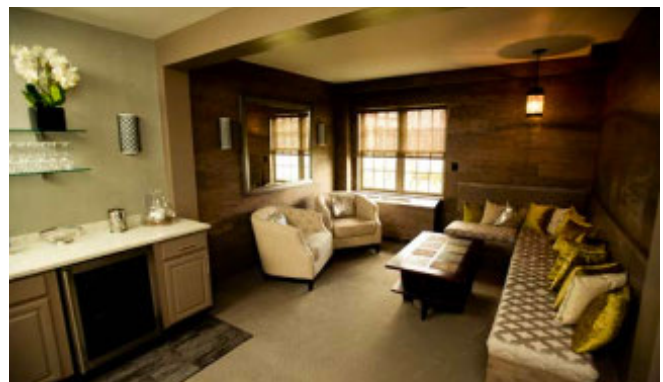
### **SPECIALTY DRAPERY & LOUNGE FURNITURE**

Ask your event coordinator about optional enhancements to transform your ballroom. These options are not through Willow & Thistle

### **EVENT PLANNING**

You will meet with your event coordinator approximately four months prior to your wedding. They will detail your menu, room layout, ceremony, and the overall schedule of the day. A Maitre d' will be your contact person for the wedding day who will manage your event. You will also have a Bridal Attendant who is dedicated specifically to the bridal party.

### **GRAND BALLROOM HOSPITALITY SUITE**



### **COAT ROOM ATTENDANT \$100.00**

A personal coat room attendant adds an extra level of service for your event.

### **FOOD & BEVERAGE**

Normandy Farm Hotel does not permit outside food or beverage to be brought in for events on property (with the exception of favors).

### **START TIMES**

Due to the frequency in which we host two weddings and our desire to offer you a seamless flow for your entire event we have set start times for our ballrooms:

### **Friday & Saturday Nights**

Silos: 5pm (5:30 in summer months)  
Grand: 6pm (6:30 in summer months)

### **Sunday Afternoon/Evenings**

Silos: 3-4pm  
Grand: 4-5pm

### **Saturday Daytime**

Silos: 11am (11:30 in summer months)  
Grand: 12pm (12:30 in summer months)

# PREFERRED

## VENDORS & PARTNERS

The following partners have been hand selected as being the foremost service providers in their respective categories. These companies and individuals are intimately familiar with our facilities, our processes and our staff. They have our full confidence and assurance that you will be provided with excellent attention and care. And above all, they will ensure your special day runs smoothly and seamlessly!

### DISC JOCKEY, BANDS, ENTERTAINMENT

**EBE Entertainment** (DJ's, Bands, & More)  
ebetalent.com | 888.323.2263

**Tyler Boye & Hitched Productions**  
(See contact information to the right for  
Photography, DJ Services, Photo Booth & More)

**Tim Williams**  
timwilliams.com | 732.310.3449

**Lindsey McKay Duo**  
lindseymckay.com | lmkulp@gmail.com

**Schaffer Sound**  
schaffersound.com | 610.627.5900

**Signature DJ**  
signaturedjs.com | 610.825.6161

**Galavant Entertainment**  
www.galavantentertainment.com | 908.930.1105

**MAKEUP, SALONS & SPAS**  
**Nu Waves Salon**  
nuwavessalondayspa.com | 610.275.1514

**Jolie Spa**  
joliesspa.com | 610.277.2152

**Gloss Studio LLC**  
blushbarllc.com | 215.915.1544

**WEDDING NANNY**  
**MBR Nanny**  
mbrnannynetwork.com  
marissa@mbrnannynetwork.com | 610.761.5202

**BRIDAL SHOP**  
**Darianna Bridal & Tuxedo**  
www.dariannabridal.com | 215.491.8500



### ON-SITE VENDORS

for easy One-Stop-Shopping

**TYLER BOYE PHOTOGRAPHY  
& HITCHED PRODUCTIONS**  
**Photography/ Videography / DJ /  
Photo Booth Rental**

www.tylerboye.com  
www.hitchedproductions.com | 215.616.8410  
jessica@tylerboyephoto.com

**WILLOW & THISTLE**  
**Florals & Event Design Studio**

Learn more on page 12.  
www.willowandthistle.com | 215-616-8400  
inquiries@hansen-properties.com

### TRANSPORTATION

**Park Avenue Limousine**  
www.parkavenuelimousine.com  
briana@parkavenuelimousine.com | 215.364.2470

**Blue Bell Trolley**  
bluebelltrolley.com | bluebelltrolley@gmail.com

### WEDDING PET ATTENDANT

herecomesthepupPA@gmail.com | 215-872-8529  
Instagram: @herecomesthepuppa



## the farmer's daughter

With plush décor and candlelit bar & dining rooms, "the farmer's daughter" Restaurant offers the perfect ambiance to host private events from 10-75 guests.

Micro-Weddings | Rehearsal Dinners | Bridal & Baby Showers | Birthday Parties  
Corporate Events | Charitable Events or Fundraisers, and more...

Call our sales office today at 215.616.8507



Visiting a florist can be a daunting experience. It's a brand new world to most brides. So many unknowns - flower types, colors, seasonality, price. Where to begin? Our goal is to make you feel comfortable from the very start - it's your vision, your budget. It's up to us to marry the two!

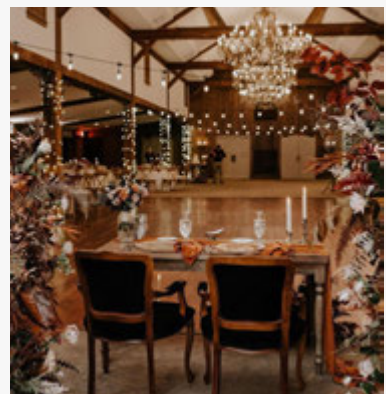
## TELL US YOUR VISION AND WE WILL BRING IT TO LIFE



Bouquets



Centerpieces & Decor



Event Design

We've been innovating in floral design for nearly two decades. Experience meets inspiration as Willow & Thistle makes sure the theme of your entire day is the perfect reflection of you. From color schemes to lighting, to furniture rentals and décor, you'll have a seamless atmosphere designed with exceptional service. Conveniently nestled inside the White Wall at Normandy Farm Hotel, Willow & Thistle is happy to be your one stop shop! Please call the main office at: 215-616-8400 or email [inquiries@hansen-properties.com](mailto:inquiries@hansen-properties.com) for more information.

# Love Notes



"Wow, what an amazing night, I don't think Lucia and I could have asked for a better wedding. The only regret is that it went by so fast. I cannot thank you and the staff enough for making it such a memorable night, we truly felt blessed, loved and special."

*Christian & Lucia, 11/22*

"I just wanted to thank you and the whole team at Normandy for making our wedding day the best day of our lives. Every single person we worked with at the hotel this weekend was absolutely amazing and so helpful. The event ran incredibly smoothly from start to finish, with every single detail. We got so many compliments from our guests saying that it was one of the best weddings they had ever been to. If there is anywhere else I can leave a review to support you guys please let me know. Thank you again!!!"

*Katie M. 12/22*

"I can't thank you and the rest of the team at Normandy Farm for all of your help with our wedding. We truly had the most perfect wedding day. When the weather forecasted 70% rain, we decided to have the ceremony in the silos ballroom and it ended up looking absolutely gorgeous, and all of our guests were comfortable. The staff was incredibly helpful setting up our décor and breaking it down after the reception. Most of all, you've been fabulous answering my 9123874328746 questions the past 6 months. Thank you to all who helped make our wedding day as awesome as it was!"

*Jamie B. 11/22*

"We didn't have to worry about anything the entire day and we always had food in front of us and a drink in our hands! All of the food was incredible. Hats off to the chefs! Working with Normandy from start to finish was incredible. Everybody was super helpful and responsive through every step of the process. Normandy is truly a one stop shop which is fantastic, especially when you are planning a wedding from across the country. It was great not really having to worry about anything day of the wedding!"

*Julie S. 10/22*



