



# SPORE PRINT

WINTER 2022

Last year, we successfully held the Great Alberta Mushroom Foray (GAMF) in Lac La Biche, Alberta, but we also hosted a good number of forays in the Red Deer, Calgary and Edmonton regions. Check out the foray photo book in this newsletter.

We are determined to be as resilient and tenacious as the fungi that pop up year after year. Read our President's Message to get a sneak peak of the exciting plans that we have in store for you in 2022.

## FEATURED MUSHROOM: *Tricholoma saponaceum*

*Tricholoma saponaceum* is one of the most confusing, variable mushrooms we have here in Alberta. Its convex cap, usually with a broad umbo, varies in colour from pale greenish-yellow, light green to greyish-green, greyish-olive, lead grey, bluish-grey, greenish-grey, to greyish-brown to brown. The key characteristics used for identifying these fungi are their somewhat greasy appearance, pink to orange colour at the stem's base and a soapy odour and taste.

To make things even more complicated, none of these features are consistently present in each mushroom! *T. saponaceum* usually grows in small groups, so one must examine each specimen carefully to arrive at a tentative ID. They're commonly found growing in coniferous and deciduous forests across Alberta.

The specific epithet *saponaceum* is derived from the Latin 'of or pertaining to soap'.



**Cap:** various shades of green, grey brown and yellow.

**Gills:** white, distant serrate adnexed – sinuate.

**Stem:** white with pinkish to orangish color at base.

**Spore print:** white.

**Taste:** mild or slightly soapy.

**Odour:** soapy, cucumber rind or not distinctive.

**Kingdom:** Fungi **Division:** Basidiomycota  
**Class:** Agaricomycetes **Order:** Agaricales  
**Family:** Tricholomataceae **Genera:** *Tricholoma*  
**Species:** *T. saponaceum*



Mush thanks to AMS member, Ken Dies, for the featured mushroom article. Ken Dies is an outstanding photographer and recipient of the 2016 AMS President's Award.



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## FORAYING INTO 2022

Welcome to the Alberta Mycological Society's 2022 new year! No one really knows what 2022 will bring for certain. Will there be another COVID-19 wave? How will my employment change? Are my relationships going to improve? While many things are uncertain, one thing isn't: mycelia everywhere will fruit and mushrooms will blossom. Will you find them?

We're here to help you. The AMS is fresh off its board retreat and has many great plans for our membership. We plan to engage exciting knowledgeable (amateur and professional) mycologists to present to you. We plan to host regular forays across Alberta from frost-free to frost-up! We'll (try to) host a fungal exposition. We will have another Great Alberta Mushroom Foray (GAMF), maybe in central Alberta so more members can attend. And of course, we have many other plans, our social media for one. We'll keep you informed throughout the fungal season and beyond using our website, Facebook, Instagram and Twitter.

We have a new initiative – we're gearing up to establish an AMS herbarium to house selected preserved specimens from the annual GAMF events and special finds throughout the season. We're in our second year of our five-year drive to establish the Alberta Mycological Society Graduate Award in perpetuity. Please consider making a donation (tax receipt provided). Check out our website or the last page of this Spore Print for more information. The Award supports graduate students studying mycology, without whom we'd never bring the second largest kingdom to the fore.

In any case, I am sure your pressing interest is – how do I find a morel? A bolete? A parasol? How? Go out, go out often, go out regularly. You'll be surprised how successful you'll be and how many discoveries you'll make this year. Happy 'shrooming everyone!

Karen Slevinsky

President, AMS

### The AMS Annual General Meeting (Virtual)

**March 19th, 2022**

Hear what events we have planned for 2022, vote for board members, understand how we manage our Society's activities and events, and more.



# 2021 RED DEER FORAYS

Foray Leader: **Candice Cullum**

- **Pine Lake Region** (Jun 15)
- **Sylvan Lake** (Jun 27)
- **Medicine Lake** (Aug 22)
- **Burnstick Lake** (Sep 11)
- **Ski Hill Lodge** (Sep 19)

*Candice is the AMS Red Deer Regional Foray Coordinator and recipient of the 2020 AMS President's Award for her outstanding contributions to the AMS as a foray leader, Facebook moderator, volunteer and past board member. She drives engagement with our members and shares her knowledge generously on forays and online forums.*





# 2021 RED DEER FORAYS

*Red Deer region kicked off the 2021 forays with a good haul of oyster mushrooms, morels and other spring mushrooms.*

*However, the drought conditions that hit Alberta made it challenging to find mushrooms during July and much of August. During this time, mushrooms were found mostly on wood, which was able to retain moisture much better than the ground. Many forays took place in low lying shady areas close to bodies of water where the ground wasn't as dry. This year a lot of plants were found to be blossoming early due to the heat.*

*Care for some extra protein? In the top left picture, you'll see a small beetle called the "pleasing fungus beetle" that is commonly found on our local oyster mushrooms. They lay their eggs in the oysters, so you may spot tiny white worms with black heads when you pick these mushrooms. The worms can be somewhat dislodged with a vigorous rinse. Alternatively, for the more brave, you can simply disguise the worms by plenty of pepper...*

*Can you spot the giant puff ball in one of these pictures?*



# 2021 RED DEER FORAYS



*They still found great diversity in mushrooms in 2021. Here are some finds from the Sylvan Lake foray.*



- Pseudorhizina sphaerospora (Gyromitra)*
- Peziza repanda (spreading brown cup fungus)*
- Helvella silvicola*
- Chlorociboria aeruginascens*
- Phellinus tremulae (tinder conk variant)*
- Fomes fomentarius (true tinder conk)*
- Trichaptum bififormis*
- Ganoderma applanatum (artist's conk)*
- Bjerkandera adusta (smoky polypore)*
- Polyporus badius (black-leg)*
- Polyporus elegans (black-foot)*
- Trametes pubescens*
- Cortinarius multiformis*
- Mycena haematopus (bleeding mycena)*
- Psathyrella uliginicola*
- Panus strigosus (giant panus)*
- Crepidotus mollis (jelly crep)*
- Leccinum insigne (aspen bolete)*
- Pleurotus leoninus*
- Pleurotus patricius*
- Pleurotus cervinus*
- Gymnopilus liquiritiae*
- Collybia dryophila (common collybia)*
- Geastrum triplex (saucered earthstar)*





# 2021 RED DEER FORAYS



*The forays in late August and early September produced some interesting finds that weren't typical of this time of year.*

*The foray attendees at Medicine Lake in Clearwater County found oyster mushrooms, red caps, Leccinum species, Lentinellus species, honey mushrooms, pine spike mushrooms, Agaricus mushrooms, of course, as well as chaga.*



*The foray at Burnstick Lake produced delicious hedgehog and honey mushrooms, not to mention 4 to 5 different kinds of Suillus varieties.*



*We noticed how different mushrooms responded differently to the drought conditions. In late fall, there was an abundance of Cortinarious and Russulas species, but none found during the heat. Does this mean that Russulus fair poorly in drought conditions compared to other mushrooms?*



*What will this mean for the 2022 year? Will we see more or less of certain mushroom species? I guess we'll find out!*



*(top right image by Monica To)*



# 2021 CALGARY FORAYS



Foray Leaders: **Barb Shworak and Christine Costello**

- **McLean Creek**(Jun 15)
- **Longview** (Jul 10)
- **Calgary North Area** (Aug 21)
- **Tuscany Community** (Sep 8)

*Barb Shworak is a recipient of the 2020 AMS President's Award for her outstanding contributions to the AMS as a foray leader, volunteer and past board webmaster.*

*Christine Costello is the AMS Membership Coordinator, active foray leader and volunteer. Both Barb and Christine volunteer extensively at GAMF, the Expo and other AMS events. They make a great, dynamic duo leading the Calgary region forays and teaching mushroom enthusiasts important foray skills.*

*The Calgary region had a momentary rainfall of morels, but their numbers dwindled from the heat that hit Alberta last summer.*



Christine Costello (Right in photo) Barb Shworak



# 2021 CALGARY FORAYS



*In this past mid-summer, only a few Leccinums were found in the Longview, AB area near Aspen trees, along with a Russula and Ramaria, which typically has Leccinums in abundance.*

*Luckily, the foray in late August (North of Calgary) produced an abundance of mushrooms, including edible ones.*



*Fungi Finds: Amanita muscaria var. guessowii, Artomyces pyxidatus, Cerioporus leptcephalus, Cortinarius sp., Fomitopsis mounceae, Ganoderma applanatum, Gloeophyllum sepiarium, Gomphidius glutinosus, Hericium coralloides, Hydnellum caeruleum, Hydnum repandum, Laccaria sp., Lactarius deliciosus group, Leccinum boreale, Leucopaxillus giganteus, Lepista nuda, Lycoperdon sp., Mycena species, Phellinus tremulae, Pholiota squarrosa, Peziza sp., Ramaria sp. (stricta?), Russula brevipes, Russula emetica, Russula foetens, other Russula sp., Russula xerampelina, Suillus brevipes, Trichaptum sp., Tricholoma equestre*



*And their last foray near the Tuscany community filled everyone's baskets full of shaggy manes (Coprinus comatus), especially young, prime, tasty specimens. During this foray, Christine and Barb taught foragers how to safely prepare, cook and consume shaggy manes.*

# 2021 EDMONTON FORAYS

Foray Leaders: **Rob Arthur & Elizabeth Lakeman**

• **Lac Ste. Anne County (Aug 28)**

*Elizabeth Lakeman (AMS Secretary) and Rob Arthur have a tremendous wealth of knowledge about mushrooms in Alberta and uninhibitedly share their knowledge during forays, Expo events, GAMF and any AMS events that they're participating or volunteering in.*

*During this foray, they led young mushroom enthusiasts along an old duck hunting trail, sticking close to the lake where there might be more moisture in the ground. Despite a long drought, they brought in some interesting finds, including *Lycogala epidendrum* – Wolf's Milk. Can you guess which one it might be in these photos?*

*Fungi Finds: *Bjerkandera adusta*, *Fomes fomentarius*, *Fomitopsis betulina*, *Ganoderma applanatum*, *Pholiota squarrosa*, *Trichaptum biforme*, *Cortinarius alboviolaceus*, *Pluteus pellitus*, *Pluteus leoninus*, *Coprinus lagopides*, possibly *Hygrophorus piceae*, *Lucopaxillus*, *hipsizygos* or *lyophillum*- old, *Crepidotus*, *geastrum saccatum* – earth star, little brown mushrooms (LBMs), *Lycogala epidendrum**





# 2021 EDMONTON FORAYS

Foray Leader: **Josh Smith**

- **Dickson Dam (Sep 19)**

*Josh Smith is no stranger to mushrooms. He recently joined the AMS as a Director-at-Large and led mushroom enthusiasts on forays during our 2021 GAMF event.*

*During this foray, many attendees filled their baskets with tasty honey mushrooms.*

*Fungi Finds: Agaricus sp., Albatrellus subrubescens (reddish bruising), Armillaria sp. (many), Chondrostereum purpureum, Coprinopsis atramentaria, Coprinus comatus, Cortinarius sp., Crepidotus sp., Dacromyces palmatus, Flammulina velutipes, Fomitopsis mounceae, Fomitopsis sp., Gloeophyllum sepiarium, Lycoperdon sp. (small puffball), Lactarius torminosus?, Leucopaxillus giganteus, Paxillus sp.?, Phellinus tremulae, Phellinus sp., Phyllotopsis nidulans, Pluteus cervinus, Russula sp. (very few), Scutellinia scutellata, Suillus sp., Trametes hirsuta, Trichaptum biforme, Tricholoma equestre*





# 2021 EDMONTON FORAYS

Foray Leaders: **Mel Hohn & Lisa Oishi**

- **Gold Bar Park (Sep 26)**

*Lisa Oishi is an active AMS volunteer, foray leader and Director-at-Large. She goes above and beyond to ensure mushroom enthusiasts are connected with knowledgeable people and resources to hit the ground running on forays and other AMS events.*

*Mel Hohn attended her first AMS event during GAMF in Lac la Biche this year. We feel lucky to have had her host two forays in Edmonton promptly after. Mel has been an active AMS volunteer ever since. Check out her posts on the AMS Facebook page.*

*Gold Bar Park is a popular spot for honey mushroom hunters, and foragers collected a lovely variety of mushrooms to examine and discuss.*

*Fungi Finds: *Coprinopsis uliginicola*, *Pluteus leoninus*, *Pluteus cervinus*, *Amanita vaginata*, *Picipes badius*, *Chlorophyllum rhacodes*, *Flammulina velutipes*, *Tyromyces chioneus*, *Pleurotus dryinus*, *Hemipholiota populnea**



Mel Hohn



Lisa Oishi

## 2021 AMS Forays

(Right) Photos (owl and polypore clusters) courtesy of foray attendee, Sarah Marsh.



(Right) Photo courtesy of foray attendee, Irene Andersson.



# 2021 EDMONTON FORAYS

Foray Leaders: **Mel Hohn & Lisa Oishi**

- **NE Edmonton Ravine (Oct 2)**

*You never know what you may find on forays. During this foray, a Great Horned Owl watched our foray attendees sternly (maybe also curiously). Even the fallen trees appear to be “listening”. This foray brought in great variety of fungal species.*

*Fungi Finds: Scutellinia scutellata, Polyporus brumalis, Picipes badius, Climacodon septentionale, Tyromyces chioneus, Apiosporina morbosa, Coprinus atramentaria, Melanoleuca cognata, Collybia ingrata, arrenhia epichysium, Crepidotus sp., Marasmius sp., Mycena sp., pelt lichen, Armillaria ostoyae (honey mushroom), Coprinellus micaceus, Fomes fomentarius, Ganoderma applanatum, Lycoperdon pyriforme, Peziza repanda, Pholiota squarrosa, Trichaptum biforme*



(Above) Photo courtesy of foray attendee, Sarah Marsh.



## MUSHROOM FORAY TIPS & TRICKS

We hope you're as excited as we are to start foraging this year. We learned a few valuable lessons last year and want to remind everyone as we get ready to find some fascinating fungi.

- 🌍 Wear long sleeves, long pants, a hat and sturdy footwear.
- 🌍 Bring a basket, cloth bag and/or paper bags. (Do not use plastic bags or buckets.)
- 🌍 Bring a whistle (in case you get separated from your group or need assistance).
- 🌍 Be watchful for wasp and hornet nests. Wasp nests are often in the ground, so we recommend also tucking your pants inside your socks. Those stings and bites hurt!
- 🌍 Use insect repellent (for mosquitoes, black flies, etc.).
- 🌍 Wear hiking boots or rubber boots and rain gear for wet conditions.
- 🌍 Use a small knife to dig out identification features below the ground.
- 🌍 Bring a field guide to identify your fungi. We recommend *Mushrooms of Northwest North America* by Helene Schalkwijk-Barendsen.
- 🌍 Use Google Maps to pin the initial foray meeting location, so you can find your way back if you get lost. (Or use a compass or GPS if you have and are able to use them.)
- 🌍 Bring a personal first aid kit that you can keep in your basket, backpack or car.

Most of all, bring an insatiable interest in learning about mushrooms. We have a ton of different species just in Alberta, and we're continuing to discover more.

# TRUFFLES IN CALGARY

By Christine Costello, AMS Membership Coordinator



In October of 2016, my husband and I were removing an old wooden storage shed at the back of our pie-shaped lot in suburban Calgary. The shed was about 25 years old and rotting at the base from rain water, soil and mouse damage. After removing the debris and digging through the soil, I came across some stone like objects that looked like truffles. I cut through them and their inner structure seemed to indicate that they were truffles. I made some enquiries and was told that they were probably some sort of 'squirrel truffle'. Other than taking a photo, I did not pursue the matter.



Then, in September of 2020, I was out in my vegetable patch digging up some potatoes. While digging in one area and at about 1 foot in depth, I noticed some stone-like objects that again looked like truffles. I brought them into the house, gently brushed them clean and cut through some of them. The interiors appeared to resemble truffles. This time, I decided to pursue the matter in more earnest.

I contacted Suzanne Visser, mycologist at the University of Calgary. Through microscopic analysis, she was able to confirm that the specimen was a *Tuber* species (true truffle). Based on information received from Shannon Berch at the University of British Columbia and Canadian truffle expert, Suzanne decided that this truffle was most similar to *Tuber rapaeodorum*. The reddish-brown interior with whitish veins, spore size and morphology, and the association of the truffles with poplar tree roots in a garden setting all pointed to *T. rapaeodorum* as the most likely species.

To confirm the identification, a specimen was shipped

to Shannon for DNA sequencing. I followed her instructions on specimen drying and packaging, included location and size information and finally a cheque to pay for DNA analysis. I sent my sample in late September of 2020. Then I waited...for quite awhile. The pandemic had slowed so many things, including much university scientific work. However, I did finally receive the results on January 17, 2022. How exciting, I was finally able to identify the truffles I had found! They were identified as *Tuber rapaeodorum*.

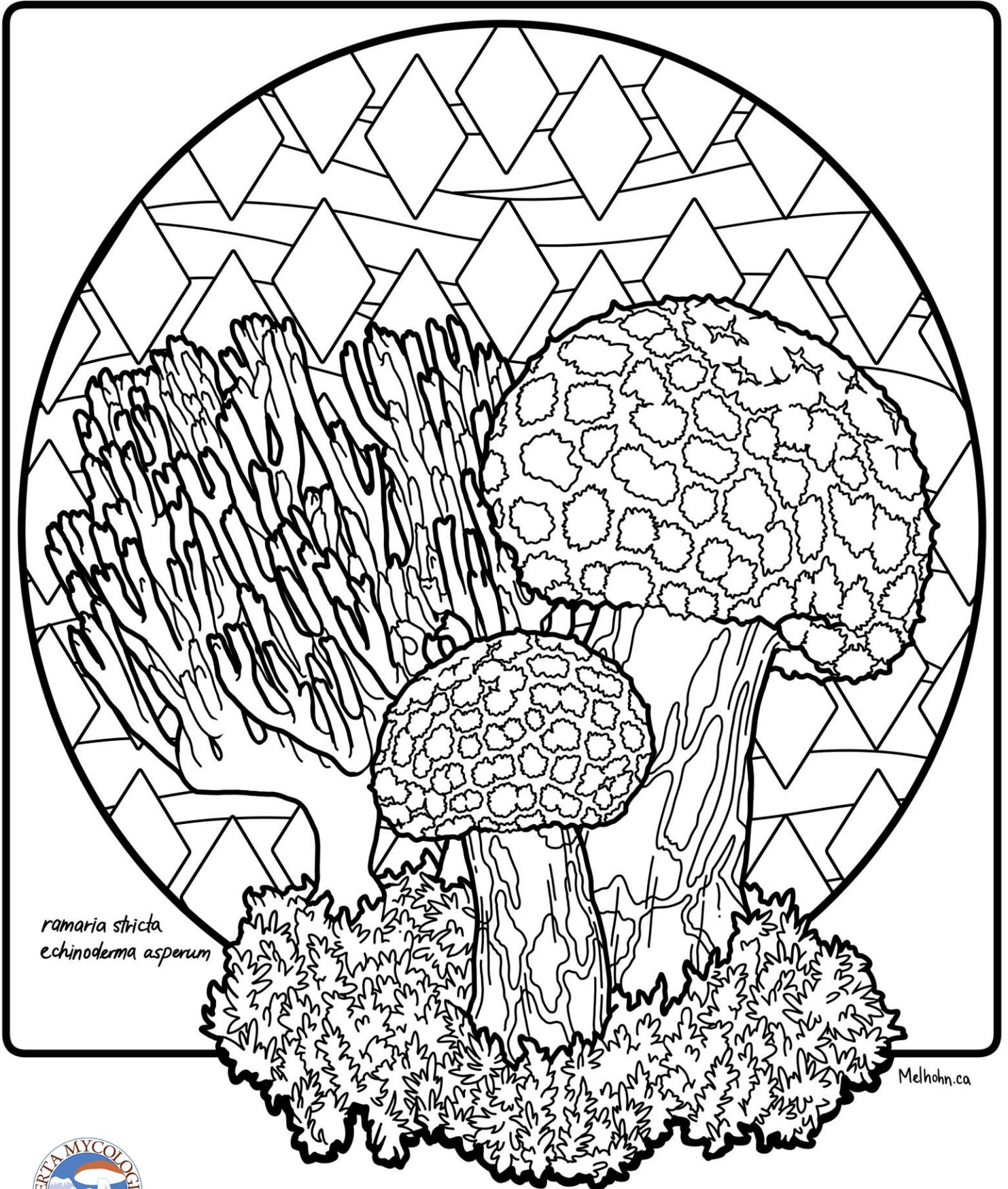
So what is known about this truffle that I found here in my back yard? Most people associate truffles with pigs and gastronomy. However, those truffles are located in only a few special places. As well, picking culinary truffles is dependent on timing; too early and they may not have any flavour, too late and they may be past their prime.

Little information is actually available on *T. rapaeodorum*. I did not taste this truffle although the smell was reminiscent of radishes or horseradish. Apparently, this particular truffle species is of European origin and well known to hitch-hike around the world on exported horticultural trees. However, unlike the Black or Périgord truffle *Tuber melanosporum*, the species that I found in my garden is not in the category of 'culinary' truffles. Perhaps this truffle is best left for the squirrels in my garden and not for the human palate.

In conclusion, perhaps my truffle find is not the first time a vegetable gardener has unearthed this species; however I believe it is the first time in Alberta that a vegetable gardener / mycophile has actually identified this truffle to genus and species via DNA analysis. This summer and fall, if you are digging in the soil, perhaps you may also come across some truffles. Who knows, perhaps a culinary truffle is yet to be found in Alberta?



Enjoy this printable mushroom colouring page while we wait for Spring and Summer to arrive, and don't forget to share your finished pages on our Facebook and Instagram.



*ramaria stricta*  
*echinoderma asperum*

Melhorn.ca





## ORIGAMI MUSHROOMS

If we can't find mushrooms during the winter, we can certainly make them. Our AMS member, Mel Hohn, has created a video for you to teach you how to make origami mushrooms.



You can find written origami instructions here: [Origami Mushroom Instructions](#)

Post your paper mushrooms on our Facebook and Instagram accounts. We'd love to see just how many species you can make!

# ZAPIEKANKI RECIPE

By Christine Costello, AMS Membership Coordinator



Zapiekanka is a popular street food/fast food in Poland. Mushrooms are a must. Typically, it's an open face baguette topped with lots of sautéed mushrooms, cheese and a drizzle of ketchup. It's super easy, flexible, reasonably healthy, and you can add a variety of optional toppings, which makes it a favourite of families with children, students and anyone who just likes mushrooms!

This toasted sandwich first appeared in the 1970s when communist authorities allowed some private enterprise in the food services industry. Food was often scarce, but mushrooms, bread and cheese were usually available. In the 1990s, Poland was brought into a market economy and many European and American fast food chains started to make inroads into the Polish food landscape. Despite the competition, Zapiekanka food stands are still popular, even at a gourmet level in some of the tourist areas of Krakow. You can even find pre-made versions of Zapiekanka at the supermarket (fresh or frozen), much like you can find pre-made made pizza.



## POLISH ZAPIEKANKA

### INGREDIENTS

- 1 baguette (about 2 feet or 60 cm)
- 12 oz (340 g) button or wild mushrooms, cleaned and sliced
- ½ small onion, diced small
- 1 clove garlic, minced
- 2 tbs butter
- 8 oz (225 g) shredded cheddar, swiss or gouda cheese
- Ketchup (traditional)
- Salt / pepper
- (Optional) Green onions for garnish
- (Optional) ham, cooked sausage or ground meat, crumbled bacon, green onions, etc.

Substitute with submarine buns, kaiser rolls, or other crusty bread.

### INSTRUCTIONS

1. Preheat the oven to 375 °F/190 °C. Line a baking sheet with parchment paper.
2. Cut baguette in half (in length) and then cut each half along the long edge to create 4 open-faced sandwich sections.
3. In a large frying pan over medium heat, melt the butter. Add the onions and mushrooms. Fry until the moisture from the mushrooms has evaporated and the mushrooms are starting to brown, about 10 minutes. Then add the minced garlic, salt and pepper to taste and sauté another minute.
4. Top each baguette section with mushrooms. Then top with optional ingredients, e.g., ham, cooked bacon or sausage, etc. Cover with the shredded cheese.
5. Bake until golden and the edges are slightly crisped, approximately 10 minutes.
6. To serve, drizzle with ketchup and garnish with green onions.
7. Serve immediately.

Like Italian pizza, you can experiment with other toppings, spices, and sauces.

For a slight variation, check out this Zapiekanki recipe by clicking on the YouTube video on the left and the recipe link below.

### **POLISH OPEN-FACED TOASTED SANDWICHES {ZAPIEKANKI}**

Post your Zapiekanki on our AMS Facebook or Instagram. We want to know what you think.





# INTERESTED IN VOLUNTEERING?

Our forays, annual Expo, virtual presentations and annual Great Alberta Mushroom Foray (GAMF) can't occur without the amazing support from volunteers. More than ever, we need your help for the events we want to carry out this year. Here are some key roles that are in desperate need of filling and some of their responsibilities:

## Foray Coordinator

- Arrange and schedule foray locations and dates with foray hosts and leaders.
- Help foray hosts and leaders make sure they have all the information they need (permissions, supplies, registrants, etc.).
- Help foray registrants prepare for and attend forays by answering questions they may have in a timely manner.

## Foray Host

- Plan one or more dates, times and sites for a foray in your location.
- Provide check-in, welcome and orientation during the foray.
- Work with the foray leader to help and guide foray attendees.
- Ensure all foray attendees check out and submit an online foray report (It's simple!).
- Learn more about becoming a foray host by clicking [here](#).

## Virtual Presentation Coordinator

- Search for and reach out to mycologists to provide virtual presentations.
- Coordinate, schedule, and send out invitations to virtual presentations.
- Kick off and close virtual presentations, making sure to introduce presenters.

## Webmaster

- Update and maintain the AMS website (uses WordPress).
- Create website events that members can register for.
- Add or post provided documents, foray reports, and blogs.
- Create new or revamp existing webpages.



We have a few other interesting roles, like **Culinary Coordinator** and **Fundraising Coordinator**, that also need filling. If you have some experience performing a specific role or task, let us know. We won't turn down help!

We welcome articles and photos about your AMS forays. If you'd like to share your story, email [contactus@albertamushrooms.ca](mailto:contactus@albertamushrooms.ca). *Not sure about your time commitment? No problem! Email us using the same email address, and we'll let you know about specific events that you can help support.*

## AMS Board of Directors

Rosemarie O'Bertos – Past President  
Karen Slevinsky – President  
Mike Schulz – Vice-President  
Rob Simpson – Treasurer  
Elizabeth Lakeman – Secretary  
Christine Costello – Membership Coordinator  
Elizabeth Watts – Director-at-Large  
Rick Watts – Director-at-Large  
Lisa Oishi – Director-at-Large  
Josh Smith – Director-at-Large  
Mel Hohn – Director-at-Large  
Erica To – Director-at-Large

Interested in becoming a Director-at-Large?  
Please let us know!



**Website:** [www.albertamushrooms.ca](http://www.albertamushrooms.ca)

**Email:** [contactus@albertamushrooms.ca](mailto:contactus@albertamushrooms.ca)

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With the goal of enhancing fungal research, the Alberta Mycological Society (AMS) is proud to champion the AMS Graduate Award with the University of Alberta (U of A).

Incoming or existing MSc or PhD students are selected based on academic achievement and interest in the field of mycology/fungal studies as demonstrated through the student's research project.

With the creation of this award, AMS wishes to inspire university students to pursue fungal research to foster an appreciation for fungi and their role in our ecosystem. The AMS hopes that many more people will become just as enthralled and interested in mushrooms as we are.

AMS has committed to funding this award at \$2,000 per year for five years. If donations towards this award exceed \$50,000 in five years the funds are placed in the Endowment foundation at the U of A enabling this award to be presented into perpetuity. So, we encourage all members to donate. Your donations are made directly with the U of A and you will receive a taxable donation receipt from the U of A. If the Endowment produces more than \$2,000 per year there will be more than one award presented.

[Click here](#) or the picture of Alberta's *Leccinum boreale* mushroom below to donate.



You can also contact Michelle Ngo, Assistant Director, Leadership Annual Giving from the U of A by telephone (780)492-9487 or email [mngo1@ualberta.ca](mailto:mngo1@ualberta.ca) to make a one-time or recurring donation by credit card or EFT transfers. Cheques can be written out to the "University of Alberta" and mailed to: *University of Alberta, University Development, 3-501 Enterprise Square, 10230 Jasper Ave, Edmonton, AB, T5J 4P6.*

*Don't forget to check out our social media!*



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