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***"Message from Mariah"***

Hi everyone! Hope you all have been staying as cool and hydrated as possible this summer. I hope you are also having lots of fun! Many of you have attended some of the MG events we've had this summer, thank you! We'll have more coming up that we need your help at.

The St. Mary's County Fair is September 22-25, 2022, please volunteer if you can. The Freedom Garden desperately needs a team of about 6 MG's to go to it at least once a month to keep up with the weeds. Tim Barnes has been doing what he can but that is not a one person garden. Please help. We also still need sign gardeners. We really need a team to help with weeding the native plant garden at the Barns at New Market. If you are interested in vegetable gardening, we also have a plot at the St. Mary's College Campus Farm that has zero consistent volunteers. If you are looking for volunteer opportunities, these are some, but we have many more. We need help with a lot of different programs. We are also hoping to get the plant clinics up and running consistently next year. If any of this or anything else interests you, please reach out to me so we can get MG programming going again. Please do whatever is within your comfort zone as we navigate returning to in-person programming. Please keep checking your inboxes for more upcoming events.

Our next meeting will be in September at the new farmer's market near Charlotte Hall, "The Barns at New Market". Details will be coming your way soon.

Thank you,

Mariah Dean

Master Gardener Coordinator

St. Mary's County



## **Visit from Dr. Mike Raupp a.k.a. “The Bug Guy”**

**By: Mariah Dean**

My leadership style for this program so far has involved some of asking what you all would like and then doing my best to give that to you. Debbie Mayfield asked me, I coordinated since January 4<sup>th</sup>, and we finally had Dr. Mike Raupp down to the St. Mary’s County fairgrounds on July 19<sup>th</sup>! Covid got in the way but we all still made it happen! We started off with an always delicious potluck dinner. Then Mike talked with us about insects in our backyards and communities. He took time to have an open Q&A session with us. Then we did a tour of the MG container garden at the fairgrounds, which was Debbie Mayfield’s idea. It was really cool to do the tour with Mike! Patricia Armstrong got some really good photos, included below! Thank you to everyone who brought a dish to the potluck dinner and showed up! Hope you all enjoyed! Big thanks again to Debbie Mayfield for the idea! I hope everyone found it helpful and enjoyable! Big thanks to Dr. Mike Raupp for taking time to come talk to us and teach us about insects in our backyards and community gardens!





## **Sign and Home Gardening**

**By: Miriam Bonk**

I got about 40 lbs of weeds and trash and detritus out of that small plot. Amazing. It filled a black trash bag (seen in one of the photos I believe). Wire grass is one of the hardest to eliminate but continuous applications of Mulch over the years made it a little easier to dig out. Several plants were overgrown such as black-eyed Susan's and the iris which were crowded and spilling over the wall. I removed 1/3 of them and gave them away to 3 different people (2 of which are also our Master Gardeners). Phase 4 is yet to be done as I need to get some flowers, maybe geraniums like in the past.

This is a picture of some of the different phases of my sign gardening.

This is a collage of pictures from my home garden.



**Continued on pg. 4**







## ***Summertime Tips***

***By: Sara Beth and Jon Everheart***

We take great joy in harvesting vegetables and flowers in the summer months. We currently have eight raised beds (roughly 240 square feet), several container beds, four hydroponic barrels, and several in ground beds where we grow a variety of edibles and flowers. Here are our summertime favorite gardening tips and tricks:

- Weed regularly, even if it's only 15 minutes every other day. This will cut down labor time in the garden, which is very beneficial especially on those hot and humid days. You don't want to find yourself having to weed your garden for hours and be at risk of heat stroke. We generally weed every other day when we get home from work. While we weed the garden, we harvest some flowers and put them in vases around the house. Some would say weeding helps with de-stressing after a long day of work and having fresh flowers in your home
- If you grow lettuce (any type) trim the top half only when harvesting and the lettuce will grow back. This vegetable will replenish itself and you will have lettuce all season.
- If you cannot eat all of the lettuce you have harvested, place the lettuce in a plastic bag with a damp paper towel to keep it crisp.
- We currently grow grapefruit mint, which is an invasive plant. Since it is a mounding type plant, it requires the least amount of maintenance to control its invasive nature. We grow this variety of mint in one in-ground flower bed and in a few containers on our deck. If the mint in the flower beds appears to be taking over another plant, it can easily be removed all at once since it grows in a mound.
- If you are a fan of mint and like to use it in your cooking/drinks, this variety of mint is the best one to grow with the least amount of maintenance required to keep it under control. There are many varieties of mint (each with their own levels of invasiveness). The grapefruit variety only has a subtle hint of grapefruit and is not overpowering, so it can be used in sweet and savory dishes. This is a wonderful addition to salads, mojitos, and yogurt sauces with lamb.
- This mint does flower and will attract pollinators, which is highly beneficial to the rest of your garden.



Photograph #1) Grapefruit mint.

***Continued on pg. 6***



- We are currently growing four varieties of raspberries (heritage, golden, caroline, and double gold varieties). Raspberries are highly invasive and will take over everything else if they are not properly maintained. We have let them grow on the inside of our fence at the base of our dog run. Since the fence line is bordered by raised beds on the outside, their roots cannot laterally extend and spread, so we generally have these plants under control. Sometimes we will have to take the ends of the vines outside the fence line and re-route them inside the fence line, but that's about it. Deer cannot access this area, so we are only competing harvesting with the birds. We are currently harvesting about 1 pint of raspberries every day.



Photograph #2) Raspberries growing in the dog run area.



Photograph #3) Raspberries on the vine.



Photograph #4) Raspberry harvest.





Photograph #5) Potatoes in raised beds adjacent to dog run area.

- We are currently growing three varieties of potatoes (wax, Yukon, and russet varieties). As soon as the potato plant leaves start to turn yellow, begin harvesting as you need them and don't let them stay in the ground for longer than a week after the plant dies. They will start to rot. When we harvest potatoes, we place them in a mesh basket and keep them in the pantry (in the dark). The potatoes are not washed/cleaned until we cook with them. This will extend the shelf life of the potatoes in your pantry by keeping them dry and in the dark.

- Mesh netting (approximately 7-feet tall) and very inexpensive online, can be used to setup a barrier from animals. We purchased metal poles from a local hardware store and used zip ties to secure the mesh netting to the poles. Flagging tape was placed at 3-foot intervals at around 4-feet high to create a startling movement to ward off deer. We haven't had any deer or other animals break the mesh netting (or undermine it) so we would say this was a highly successful (wallet friendly and time saving) alternative to building an actual metal or wood fence.



Photograph #6) Mesh netting fence.



Photograph #7) Turkey fig fruit.

- We currently have 2 turkey fig trees in our front yard. One is much larger than the other, and produces figs each year for about 4-6 weeks starting in August and ending by the end of September. We would recommend that if you cannot consume all the figs you harvest, freeze them and make jam out of them later when you have time. The jam also makes a great holiday gift!



## ***Have you been bitten by the native plant bug?***

***By: Bill and Marlene Smith***

Have you been bitten by the native plant bug? Gardeners in and around southern Maryland, including many St. Mary's county Master Gardeners, have the bug. And it's contagious. There is good news. Instead of having to go out of county for treatment, there is a local cure. And it's called Butterfly Alley.

Butterfly Alley is a quaint roadside stand, located at 23944 Hollywood Road, Hollywood, Maryland. They sell inexpensive native plant plugs during the spring and fall seasons, plus a limited variety of native trees and shrubs. Butterfly Alley is owned and operated by Carrie Crier with help from her sweetie Rick Malchow. Rick maintains the website (<https://butterflyalley.net/>) with available plants, prices and photos. The "PLANTS" page gives the email address to reserve/pre-order plants. 73 species are coming this fall. Carrie also has volunteer help from Marlene Smith and Barbara Martin.



On June 1, 2022, Carrie hosted an open house and tour of the demo gardens for the St. Mary's County Master Gardeners family and friends. During her introduction she explained that "it costs a lot of money to do a big garden" and her goal is to "get as many native plants into the community at a reasonable price". She maintains as many straight species as she can to promote genetic diversity and very rarely sells cultivars. She believes in keeping it fun or it becomes too hard and turns into a JOB. Butterfly Alley only sells for 6 weekends in the spring, starting the first weekend in April, and 6 weekends in the fall, starting after Labor

Day. Carrie orders many native plant varieties in both the spring and fall seasons, and then there are some seasonal plants that she will order depending on the bloom time of the plant. She is always looking for input from the public for what kind of plants they are looking to purchase. She always tries to get one or two new things each season trying to expand the plant selection. She is ordering some shrubs on a test basis, seeing if the gardeners like them. And she tries to plant every species of plant that she offers in her demonstration gardens.

We started the tour in the beds in front the house on either side of the porch and the drive.



***Continued on pg. 9***



Next we proceeded to the circle demo garden, located in the front yard under a massive cedar tree. This garden started out as all grass and was transformed in fall of 2019 using native plant plugs and has bloomed into the garden you see today. The circle is open all summer to tour on your own allowing anyone to stop by anytime to observe the plants when they are in bloom. The plants have been labeled for easy identification.



Our next stop was the shaded area of the side yard. Carrie



pointed out the plants. How long they have been planted and whether the plants are enjoying the shade.

Afterwards the group walked around the house to view the meadow that has a path bordering it, with various native plants along the route.



Carrie is still learning what plants do best in which demo garden, moving them around to the ideal spot to create a haven of native plants especially for butterflies.

Butterfly Alley has just recently been Bay Wise certified!

If you are looking for an even less expensive way to start or enhance

your native plant garden, keep an eye out for this fall's seed collecting open house in the fall/early winter there will be a winter sowing open house.

Not familiar with winter sowing? Check out the winter sowing presentation on YouTube given by Butterfly Alley at the Native Plant Workshop hosted by Leonardtown library last February. <https://www.youtube.com/watch?v=onqUTGaqzbc> And the original Charles County Master Gardener's presentation on which this was based. <https://www.youtube.com/watch?v=mhqT1kUVSk0> Keep an eye on Butterfly Alley's website: <https://butterflyalley.net/>, Instagram: <https://butterflyalley.net/> or facebook: <https://www.facebook.com/butterflyalley.net> for current plant listing, open houses or workshops. Pre-ordering on the website is the best way to get your plants. You can even just stop by anytime and walk the demo gardens to enjoy the native plants.



## ***Philadelphia Flower Show*** ***By: Patrice Hargrove***

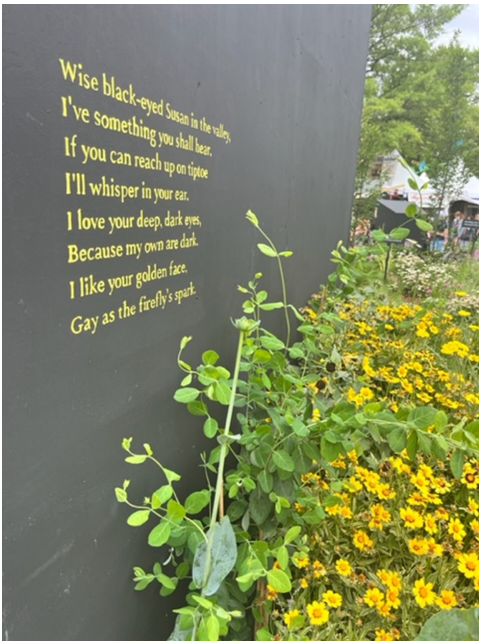
This is the second year of the PA flower show being outdoors! It used to be held in the Philadelphia Convention Center pre-COVID. Due to COVID, they not only changed the date from the March timeframe but to the beautiful FDR Park in Philadelphia! It was so gorgeous!

This is my third time going which happened to be my Mother's birthday. I surprised my Mom and stepfather with tickets to the show :) IT IS A MUST SEE!! Being outdoors in June made the show more natural and breathtaking!

The weather was GORGEOUS- literally perfect with an overcast! There were all kinds of flowers, vendors, dancing (yes dancing) and other activities including making flower wreaths and candles. I made a Flower wreath for my Mom. Of course, I left with some flowers - I bought a milkweed plant, balloon flower, and sedum. It was such a joy - and the day couldn't have been better!













***A Visit From Some Saint Mary's County Master Gardeners***  
***By: Linda Crandall***

'Twas the day of our Bay-Wise visit, and all through the lawn  
Not a creature was stirring, not even bug spawn.  
The grass was all mowed and the weed patches bare.  
In hopes that the Bay-Wise Team would soon be there.

The dogs were inside and the kids in their rooms,  
While in our heads visions of a new yard sign began to loom;  
Mom was in her bonnet, and I was in my vest,  
And we were preparing ourselves for the challenging test,  
Then out on the lawn there arose such a clatter,  
I sprang from my chair to see what was the matter.  
Away to the window I flew like a flash,  
Pulled open the blinds and then lifted the sash.  
The sun through the trees and the bushes below  
Gave a warm glow to the yard, making it seem to grow.  
Then, what to my wondering eyes should appear,  
But some friendly Master Gardeners who were finally here

They were smiling and happy and with curiosity looked around  
And I saw on their faces not a trace of a frown.  
They moved up the driveway, and then to the walk  
And boy oh boy had they started to talk.

"Look, a 3" cut lawn, and that compost bin - woo!  
Nice mulching of the trees and the garden beds too.  
Let's check out the downspouts, the stormwater flow  
And be ready to give some tips if thunderstorms show".  
As dry leaves that before the wild hurricane fly,  
When they meet with an obstacle, mount to the sky,  
So up to the house, the Master Gardeners they flew,  
With hands full of papers and some books too.  
They were dressed in casual clothing, from their heads to their feet,  
And their eyes were quite friendly and sparkled as they begin to speak;  
They had handouts, and yardsticks and info to share,  
And helped me evaluate my yard as if they really did care.  
They acknowledged my efforts and saw the work I had done  
They gave me more inches than I thought I had won.  
They took my picture, me with my sign  
Then gave me ideas which I thought were just fine.



## ***Book Review***

***By: Patricia Armstrong***

I just read this new book from the Leonardtown Library called "Plant Grow Harvest Repeat" by Meg McAndrews Cowden. It was the best book I've ever read regarding succession planting to provide a steady stream of flowers and vegetables from early spring through the fall. The pictures and the charts in the book were awesome, too! The book will inspire you to create a more productive, beautiful and enjoyable garden while benefitting wild-life and ensuring efficient pollination. I highly recommend this enjoyable book!



## ***Thru the Garden Gate***

***Summer 2022***



Summer is a time for exploration! Many choose to travel, often to visit gardens to gather ideas for their own gardens, learning from what they see about planning with a variety of plants, some familiar to us and others exotic and dreamy. Travel always pushes back the horizons of our understanding, broadening our minds and expanding our hearts. It is enriching in a way unlike any other experience.

This issue of "Thru the Garden Gate" will center on Poland, beginning with the beautiful Planty Park in Kraków that leads you to Wawel Castle (Polish

pronunciation: ['vavɛl]). Along the way we'll explore bits of intriguing history, and learn more about the planning and plants included in the park and garden. Foreign travel is not complete

without savoring new regional foods so a favorite Polish cookbook is recommended for your use, and two recipes are included using a favorite Polish vegetable, the cabbage!

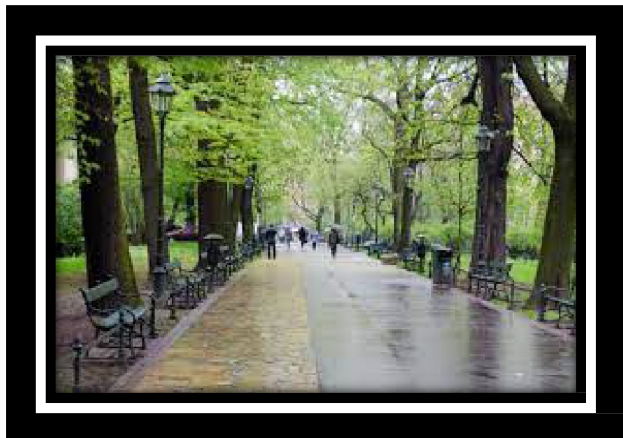
Look at the photo above of Wawel Castle and you'll see the terraced gardens in the foreground and Planty Park extending from the tower of the cathedral at the top of the photo. If you haven't visited Poland, please add it to your travel list! Poland has a complex, exciting, heroic and compelling history. Perhaps most noteworthy is the vibrant Catholic faith of the people and their cultural unity despite constant invasion and political dissolution. For over 100 years (1795-1918) Poland as a nation did not exist on any map!

We as Americans are indebted to two Polish men of distinction who came to our aid during the American Revolution. (\*Refer to note below.)

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Today we know Poland as a thriving nation, an ally, a member of the NATO alliance and the nation that has generously accepted millions of refugees escaping the war in Ukraine.



## Planty Park

Too often urban environments are devoid of any green whatsoever and as Master Gardeners we appreciate the negative impact on the air, water, earth and on city dwellers. Planty Park offers a different urban landscape entirely. It is a 21 acre, 2.5-mile chain of eight smaller gardens designed in different styles. Together they form a beautiful scenic walkway from the Old Town to Wawel Hill where one finds Wawel Castle with its terraced gardens.

Strolling through the gardens one finds fountains and sculpture access to a long list of historic sites such as the Juliusz Słowacki Theatre, the Palace of Art, the Palace of the Bishops of Kraków and a number of gorgeous churches. This green belt, designed by Feliks Radwański between 1822-30, took the place of crumbling medieval walls. However, two of the old wall fortifications, the Florian Gate and the adjoining Barbican remain. The name of the park, “Planty” comes from the verb “to flatten” because it was created after the “flattening” of the medieval walls. There are forty different varieties of trees and plants in the park. For an American visitor, the most stunning are the many 200-year-old Chestnut trees soaring to great heights above throughout the park. Some poetically describe Planty Park as a “green jeweled necklace around the neck of the city.”



## The Royal Gardens at Wawel Castle

The Vistula River winds its way around Kraków passing by Wawel Hill, a monumental outcropping of limestone. It can be seen on the horizon from a great distance.

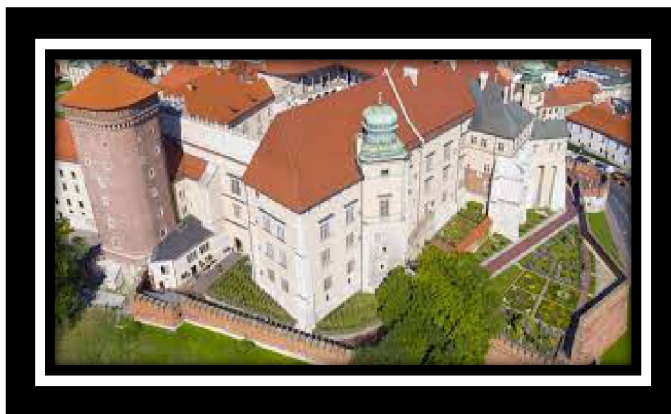
Wawel Hill contains a complex of numerous buildings of great historical and national importance: Wawel Cathedral where Polish monarchs were crowned and buried dating back to 970 AD, Wawel Castle, Thieves Tower, a Dragon’s Den, and the beautiful Royal

Gardens. As can be seen in the aerial picture below, the gardens are nestled around the castle and are terraced. They were first designed and created by Bona Sforza d’Aragona (1494-1557) who was crowned Queen of Poland in 1518. As the surviving member of the powerful House of Sforza, which ruled the Duchy of Milan, she was well educated in political and cultural matters.

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The gardens were divided into two parts, one named for the queen and one for the king. The queen's garden was planted mainly with medicinal herbs and spices, while the king's garden was for strolling and recreational use. Over the years the gardens were destroyed several times. The 20<sup>th</sup> century restoration plan began in 1918 when Poland regained independence. But work didn't start on the gardens until well after World War II. Extensive archeological research was done in the 1990's and the gardens were finally completed in 2004 but only opened to the public in 2015.



The garden style is Italian Renaissance with these design elements: manicured evergreen geometric hedges, few flowers, private spaces with formal paths of gravel and paved in patterns using brick, sculptures, and plants in pots always with an eye to perspective, proportion, and symmetry.

The Upper Terrace: Queen Bona's Garden: The plants are ones typically found in a 16<sup>th</sup> century garden: boxwood, catnip and rue, herbs such as basil and marjoram, mallow, French rose and lavender. Documents found in the castle revealed the arrangements of the original oak boxes and the use of brick paving, and stones were copied from 16<sup>th</sup> century engravings.



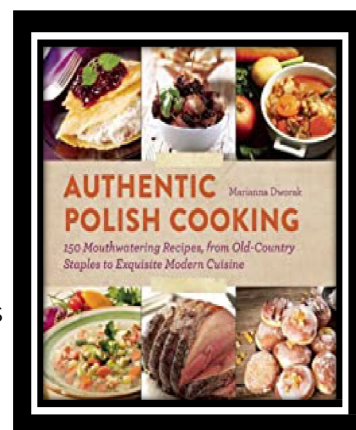
The Lower Terrace: It is divided into three parts featuring in the south decorative flowers (roses, lilies and peonies). The middle section has Renaissance forms designed with boxwood and filled with marigolds and cloves, while the northern part contains an orchard and a new gazebo.

The Vineyards: It comes as a surprise to find grapevines growing in such a small space. However, using trellises and stakes grapevines have been planted following 16<sup>th</sup> century designs.

## Authentic Polish Cooking by Marianna Dworak

Polish food is yummy! It is often hearty and filling, but much more varied than just pork, potato pancakes and pierogi. It won't be a surprise to learn that Polish cooking reflects a fusion of cultural influences since the area has been invaded over the centuries by most of its neighbors. The short list includes Sweden, Prussia, Austria, Germany and Russia. But the food of Poland also reflects in some aspects the Italian influence from Bona Sforza, and as in our country, different regions have specialties. Many foods in Poland, like pierogi, have sweet and savory versions.

This little cookbook (available from Amazon) contains 120 recipes from "Old-Country Staples to Exquisite Modern Cuisine. Soups, Sides, Salads and Sandwiches, meat and fish dishes, vegetarian dishes and delicious cakes and desserts are included as well as holiday treats.





## ***A Special Master Gardener Doing an Unusual Task***

***By: Linda Crandall***

Those of you who know me know I love being a Master Gardener. As a Master Gardener I have had many great experiences and gotten to know some truly wonderful people I would not have gotten to know any other way.

One of the special people I remember from my early days as a Master Gardener was Judy Roa. During the time Judy was a Master Gardener I did not know her well, but she made a huge impression on me with her energy and support for the program.

During those days as a new MG I was not always sure I understood the program and what I was supposed to be doing, but I did know what Judy did. At every class while I was an intern and then at all quarterly meetings, Judy made sure the meeting went well... by making sure every part of the food component was completely taken care of. During those early classes when I was an intern she coordinated with existing MG's to bring in food for the dinner break and she also made sure those of us in the class knew when we were supposed to bring in food as well. If we didn't know what to bring for the potluck on our own, occasionally she would give us suggestions of what food we could bring based on what she knew others were contributing. Once the food arrived at the class or meeting, Judy would help to put it out on the table and sometimes, almost like a magician, she seemed pull extra crackers or chips 'out of her hat' to fill empty spaces on the table.

You would think doing all this would be too much for one person to handle, but on top of making sure food got to the classes (and meetings) she would also make sure that what I always called "the serving totes" were there too. The serving totes were big plastic containers with tablecloths, all kinds of serving utensils, paper towels & napkins, different sized paper or plastic plates and plastic ware in them. I am relatively sure that whatever else might be needed to make the dinner or break part of the class (or meeting) go well, Judy also had in those totes. She would often also have bottled water or something else to drink. Once the meal was eaten, Judy would spearhead the cleanup and circulate through the room with a plastic bag to collect the trash. I have always been a bit of a 'saver' and have often "packed out my trash" from meetings to recycle or compost, but I could feel Judy's eyes on me when she saw dirty dishes next to me and usually it was best to just throw away the offending materials rather than try to explain.

I was always aware that Judy's efforts made me feel welcome and appreciated, but over several years I also realized that her work as our 'hostess with the mostest' freed up our Master Gardener Coordinator, at that time Jennifer Horton, to focus on what we all needed to support us.

Since those times we have transitioned through two new Coordinators and dealt with a global pandemic with lockdowns and I do not expect we can go back to those simpler days. But this next year, as we go back to doing things 'in person', I am hoping to team up with a few others who recognize the need to provide more support for our MG program and our MG coordinator and will join together to create a "SMCMG Hospitality Team" to begin to take some of this pressure off Mariah. I am hoping you will consider joining me.

No one will have to do all the work, but with a small team we should be able to make meetings run more smoothly for Mariah, and make those new to the program feel that same sense of appreciation I felt when I became a Master Gardener.

You may already realize this about me, and I am smart enough to know that 'hospitality' is not my gifted area, so I am hoping that someone whose talents lie in that direction will be joining the team.



## Two Polish Summer Recipes!

### *How to Make Sauerkraut* Submitted by: Claudia Knowlton

#### How to Make Sauerkraut:

Fermented foods are extremely healthy. Some nutritional experts suggest we should be eating a fermented food at least once a day. In Poland, they try hard to meet this goal!

1 large head of cabbage (Weigh the cabbage so that you can calculate the amount of salt to use.) 4-5 tsp of Salt (1 tsp per pound)

- Discard outer leaves that are damaged and core the cabbage. Rinse and drain.
- Using food processor, thinly slice the cabbage. Sprinkle with salt and mix. Let it sit for about 15 minutes and then squeeze out additional water into a bowl. (You will need this liquid!).
- Pack into clean quart jars. Pour the liquid collected into the jar.
- Place a circle of cabbage on top and add a weight to ensure that the cabbage stays below the brine. Screw on the tops. Place jars in a pan to catch any liquid that may drain off.
- Keep at room temperature until the sauerkraut is as sour as you like it. (This may take 1-4 weeks!)
- When it's done fermenting, store in the refrigerator.

(Adapted from Erica Kastner's blog "Buttered Side Up")



### *Kapusniak: Polish Sauerkraut Soup*

Even if you don't particularly like sauerkraut, you will love this

- |  |                         |
|--|-------------------------|
| 1 ½ lbs. of smoked pork ribs (left overs work well!) | 1 onion                 |
| ½ lb. of smoked                                      | 1 T dried marjoram      |
| bacon 1 ½ lbs.                                       | ½ tsp pepper            |
| of sauerkraut 4                                      | 4 bay leaves            |
| potatoes   | 4 allspice berries Salt |
| 2 carrots  | 12 cups of water        |
| 1 parsley root                                       |                         |



1. Cover the pork ribs with water. Add bay leaves, allspice berries, and cook slowly for about an hour.
2. Peel and dice carrots, potatoes, and parsley root. Set aside.
3. Peel and dice the onion and dice the smoked bacon. Fry until golden.
4. Squeeze the sauerkraut but don't rinse it. Reserve the sauerkraut water.
5. Add the sauerkraut to the bacon and onion. Fry for 5 minutes.
6. After an hour, add diced veggies to the pork ribs and cook.
7. When the veggies in the soup are soft, add fried bacon, onion, and sauerkraut.
8. Season with dried marjoram and cook for another 15 minutes.
9. If you want your kapuśniak to be sourer, add some sauerkraut water.

Enjoy with grilled rye bread! It is delicious!!



Various continuing education opportunities this upcoming season!

Check the state continuing education website at <https://extension.umd.edu/programs/environment-natural-resources/program-areas/master-gardener-program/volunteer-resources/continuing-education> for lots of webinar recordings and upcoming state-wide continuing education! Also be sure to check out the Garden Thyme podcast at <https://gardenthymepodcast.buzzsprout.com/>



**WANTED:**  
**SPOTTED  
LANTERNFLY**



An invasive insect that has the potential to devastate Maryland's vineyards, orchards, and nurseries.

**IF YOU SEE IT...**  
**SNAP** a photo, **SQUASH** the bug, and **REPORT** it to:  
[mda.maryland.gov/spottedlanternfly](http://mda.maryland.gov/spottedlanternfly)



UME-St. Mary's  
26737 Radio Station Way, Suite E-2  
Leonardtown, MD 20650  
TEL 301-475-4120  
FAX 301-475-4483

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MASTER  
GARDENER 

Check out MG Web site and the Facebook,

<https://extension.umd.edu/st-marys-county/home-gardening/master-gardener-program>



<https://www.facebook.com/St-Marys-County-Master-Gardeners-University-of-Maryland-Extension-111823550482511>