



**Smithsonian MUSEUM on Main Street** **SPARK! PLACES of INNOVATION**

*Explore the unique combination of places, people, and circumstances that sparks innovation and invention in rural communities.*

**Exhibition on site starting July 5, 2025  
Final display September 9, 2025**

**Deep Creek Lake Exhibit**  
located on the second floor

**Garrett County Historical Museum**  
107 South Second Street  
Oakland, MD  
301-334-3226  
Tues. – Sat. 10 am – 3 pm

**garrettcountymuseums.com**

**Garrett County MUSEUM OF TRANSPORTATION**

Liberty Street, Oakland, MD  
301-533-1044  
Wed. – Sat. 10 am – 3 pm



**Deep Creek Lavender Farm**  
Everything Lavender  
U Pick During Bloom • Farm Store • Classes

625 Doerr Road Accident, MD 21520  
240-608-8282  
[www.deepcreeklavenderfarm.com](http://www.deepcreeklavenderfarm.com)

Open Fri, Sat, Sun, Mon 10-5  
Memorial Day through Labor Day  
Check Facebook or website for additional hours during the bloom!

## Tomato Basil Torte

- 1 Unbaked refrigerated pie crust
- 1½ cups shredded mozzarella cheese (6 oz.)
- 5 medium size Roma tomatoes
- 1 cup loosely packed fresh basil leaves
- 4 garlic cloves
- ½ cup mayonnaise
- ¼ cup grated Parmesan reggiona cheese
- 1/8 tsp ground white pepper

*Preheat oven to 350°.*

Unfold pie crust according to package directions. Place in a 9 inch quiche dish or glass pie plate. Flute the edges and bake crust at 350° for 9 to 11 minutes. Remove from oven and sprinkle with ½ cup shredded mozzarella cheese. Set aside to cool.

*Reheat oven to 375°.* Cut tomatoes into wedges; drain on paper towel. Arrange tomato wedges atop melted cheese in the baked pie shell. In a food processor,



combine basil and garlic cloves, process until coarsely chopped. Sprinkle over tomatoes.

In medium mixing bowl combine remaining mozzarella cheese, mayonnaise, Parmesan cheese and white pepper. Spoon over basil mixture, spreading to evenly cover the top.

Bake 35 to 40 minutes until top is golden & bubbly. Serve warm.