



Welcome Spring!

Spring has arrived! Bees are buzzing, plants are blooming, and business is booming! Come in and take a look at all the new stuff we have received. Tomatoes, potatoes, onion transplants, and a beautiful selection of herbs as well! Peppers will soon be arriving! Get a head start on your spring garden!



plant, then sit back and let us do the work for you! If you are unsure of what plants you like or what would do well in your yard, we also have a designer on staff who can help you plan out your yard and we will install based on her design. Give us a call for details!

Mature citrus with loads of blooms are just patiently waiting to be planted in your yard!

An old Chinese proverb said it best “ The best time to plant a tree was 20 years ago, the second best time is now.”

Don't forget we offer delivery and planting! Pick your plants, arrange for us to deliver and

Let's enjoy the gorgeous spring in store for us!

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Rillito Nursery & Garden Center
6303 N La Cholla. Tucson AZ . 520-575-0995
Hours Mon-Sat 8am-5pm ~ Sun 10am-4pm



March Garden Checklist

Grass: Rye grass will start to die off as the Bermuda starts to come back with our warmer night time temperatures. The Bermuda can be watered about once or twice a week now. You can also start to lay sod for a nice spring and summer lawn. Now is also the time to apply a pre-emergence before the soil temperatures get too warm for weeds to start popping up all over the place!

Trees/Shrubs: You can start to trim out the frost damage from your plants, be careful not to trim too much out or you may be losing some of the new growth for spring. Stone fruits can now be fertilized with a fertilizer that has micro-nutrients in it, we carry Fertilome Fruit, Citrus and Pecan tree food. Now is one of the best times to plant trees and shrubs, it is best to get them in the ground and allow time for the roots to become established before the heat of the summer.

Flowers: You can start using fertilizer in your garden beds to help prepare them for the Spring garden crops. A fertilizer with a high nitrogen and phosphorous will be the best to use. Winter

annuals will still be going for a couple more months before we get really hot. Keep them looking nice by picking off any spent blooms, and fertilizing with a well balanced fertilizer.

Vegetables: Typically the best date to change out your garden soil and start your seeds for the spring/ summer garden is March 15, that's when we will be doing our gardens here at the nursery. Our garden will be getting doctored up with some really good organic material. I will start with two bags of Happy Frog Potting Soil, then 4 bags of Happy Frog Soil Conditioner, then sprinkle a little bit of Miller's Rose and Flower Food (5-8-5). Best gardens I've had in years has been with using good organic material.

You can start the following seeds now: beans, corn, cucumbers, melons, okra, green onions, pumpkins, squash, and sunflowers. We do have the starts for: artichokes, eggplant, peppers, and tomatoes. Old herbs can be trimmed back and fertilized to encourage new growth. Herb transplants we have at the moment are: Parsley, sage, rosemary, thyme, and mint.



"I avoided the flu all winter... but spring fever finally got me."

When visiting our nursery, check in on your smart phone or write a recommendation, show an associate and receive 5% off your entire purchase!

One use only. Some restrictions may apply.





You can smell it from here!

Texas Mountain Laurel
Sophora Secundiflora

About this time of year you may be seeing a nice tree or shrub producing large clusters of very fragrant purple flowers (smell like grape Kool-Aid). Well it is called the Texas Mountain Laurel or Sophora Secundiflora.

This slow growing evergreen may be grown as a medium to large shrub. The pinnate leaves with their lustrous leathery upper surface provide year long beauty enhanced in mid spring by the dense clusters of flowers of lavender or violet.

The seed pods contain a red orange seed that is sometimes used in jewelry. Both seeds and flowers are poisonous, and can contain narcotic properties.

Nothing seems to bother the hardy, drought-tolerant, grow-in-a-stone Mountain Laurel, hard freezes (below 20 degrees F) except for caterpillars in the spring and fall they are a plant anyone can grow!



Feathery Cassia
Senna Artemisioides

Also blooming around town and in the medians, are the feathery cassia. This lovely fragrant shrub makes a wonderful desert shrub.

The lacy foliage of the Feathery Cassia is made up of narrow, gray-green needle like leaflets. The foliage has a silvery sheen when it's blown by the wind, which adds beauty to the landscape even when the plant is not in flower.

Flowers are borne in clusters that cover this shrub in masses of golden-yellow color in winter and spring. The pea like flowers aren't just beautiful; they're very fragrant as well. They share the fragrance of the jasmine.

Cassia's are hardy down to 20 degrees F. Drought tolerant once established, and being able to take full Arizona full sun makes this showy shrub a favorite in desert landscapes.

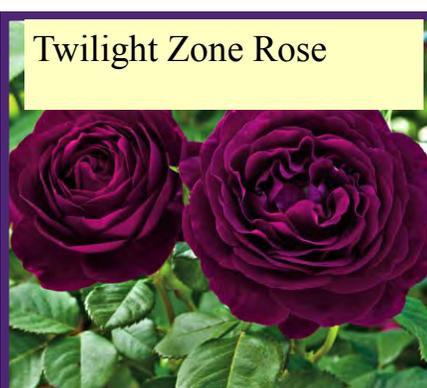


Color of the month: Purple

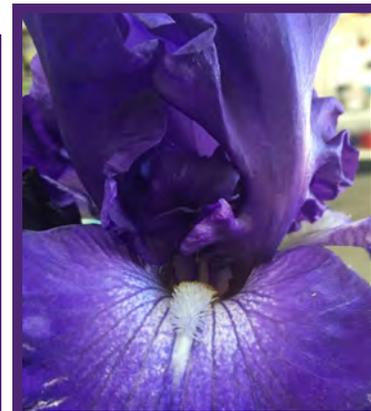
Artichoke flower



Twilight Zone Rose



Bearded Iris



Ruellia



Garden Accessories

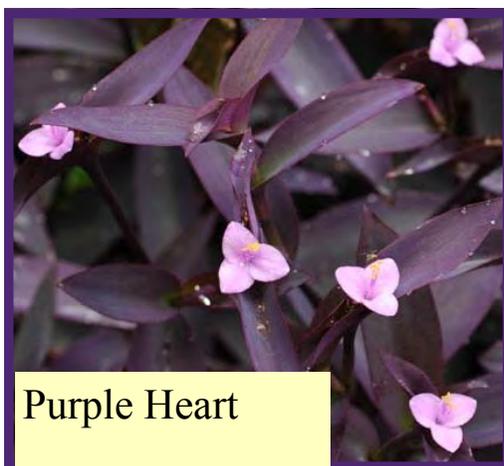


Desert Willow

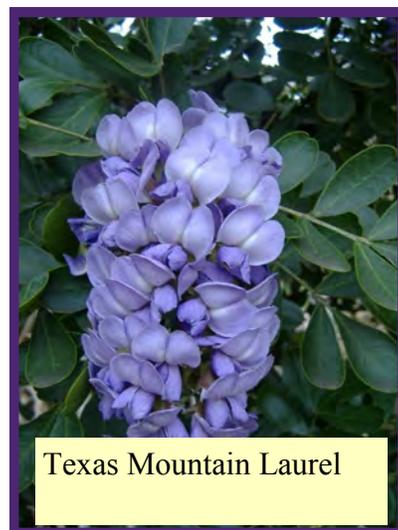
Lavender



Purple Heart



Texas Mountain Laurel

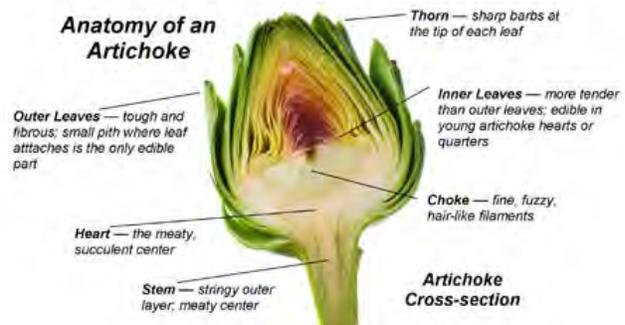


Color of the month plant profile: Artichoke

The artichoke is a very underappreciated plant in my opinion. Part of the thistle family, it is at prime eating as an immature flower. Once the flower blooms the vegetable is no longer edible, once the flower dies the plant dies. The largest globe (fruit) is on top of the plant while the smaller ones grow below. This is a perennial plant that is native to the Mediterranean region.



The first references must have been seen through drawings in Egyptian tombs. Greeks and Romans ate them in abundance and had always believed that it was a plant that brought them great digestive and aphrodisiac qualities. Greek and Roman women were not allowed to eat the Artichoke because they were believed to contain aphrodisiac qualities. The stems were at first the only thing that was eaten, the Italians started eating the flower bud first. The Artichoke is grown in warm climates without frost. They also require a more acidic soil, here in Tucson we have a very alkaline soil, they will need a soil with good drainage, and good moisture.





Staff Picks: Mexican Blue Palm

Picked by: Brian B.

Brahea armata (Mexican Blue Fan Palm)- this is probably the quintessential desert palm as it is attractive, highly available and perfectly suited to desert climates.

Mexican blue palms are considered moderate growers in terms of growing speed, but this term is relative to the growth of other palms, not other trees. So one must be prepared for what may seem like exceptionally slow growing trees when cultivating palms. This species grows pretty well in just about any soil type, from sandy loam to heavy clay. Once planted, this species is particularly unhappy about being moved, so careful consideration should be paid to eventual



size, width and location. Moving large Mexican blues usually ends up in one owning a dead palm. This species is one of the more cold harder palms in cultivation, tolerating temps into the mid teens with few problems.

Mexican blue palms eventually grow up to about 35' in about 25-30 years. They have uniquely long, arching pale yellow flowers that extend far beyond the leaf crown in the fall. petticoats.

Rillito Nursery & Garden Center has been serving Tucson since 1994. We are a family owned and operated business striving to provide the ultimate nursery experience and customer service. We supply the healthiest plants and highest quality garden necessities. Spread out over three acres, we supply a wide arrangement of annuals, shade plants, desert plants, roses, citrus, trees and shrubs.

Recipe from the garden: Brussels sprouts bacon pizza

Cast Iron Skillet Pizza

Ingredients:

Crust: Note this recipe makes two doughs for skillet pizza

1 1/8 cups warm water
3 teaspoons active dry yeast
1 tablespoon honey
1 tablespoon olive oil
1 1/2 cups all purpose flour
1 1/2 cups white whole wheat flour
1 teaspoon salt

Pizza: Note these ingredients are for one pizza

6 slices thick cut bacon, chopped
1 shallot sliced
2 garlic cloves, minced
1/2 pound brussels sprouts, stems removed and thinly sliced
1/4 teaspoon salt
4 ounces provolone cheese freshly grated
4 ounces fontina cheese, freshly grated
2 tablespoons finely grated parmesan cheese

Directions:

Dough: In a large bowl, combine water, yeast, honey and olive oil. Mix with spoon then let sit until foamy, about 10 minutes. Add in 2 1/2 cups flour and salt, stirring with spoon until the dough comes together but is still sticky. Using your hands, form the dough into a ball and work in the additional 1/2 cup flour. Rub the same bowl with olive oil and place the dough inside. Cover with a towel and place in a warm place to rise for about 1.5 hours.

After dough has risen, place on floured surface and divide evenly. Place one dough on a well floured space and roll into the size of your skillet.

Pizza:

Heat a separate large skillet over medium heat and add bacon. Fry until crispy (or to taste) and fat is rendered. Remove bacon with slotted spoon and place on a paper towel to drain. Remove all but 2 tablespoons bacon grease from skillet. Reduce heat to medium-low and add shallot. Cook for 5 minutes until soft, add garlic, sliced brussels sprouts, salt and pepper, stirring well to coat. Cook for 6-8 minutes, tossing occasionally. Remove from heat and set



aside.

Place oven rack directly under broiler and pre-heat broiler. Place cast iron skillet on stovetop on high you want to heat the skillet for 10 minutes, you want it hot.

While skillet is heating begin placing your toppings on your dough. Remember the dough must be on a well floured surface so it can simply slide off and not stick. Add about 2-3 ounces of cheese to dough then cover with the brussels sprouts mixture and the bacon. Top with remaining cheeses.

Carefully slide the pizza into skillet dough side down. Place on stovetop for 30 seconds, then place in oven under broiler. Broil 1 minute, rotate 180 and broil another minute. Remove and let sit for 5 minutes to cool, use a spatula to remove pizza. Enjoy!