

Fall is in full swing around here!

I hope everyone is having a fantastic planting season already! Dwarf citrus will be arriving any day now! We will finally have dwarf limes and lemons after a very long wait all year!

Brand new 2019 seeds are out on our racks waiting to be sowed into the warm soil. Fall and winter veggie starts are here and on our tables. A very large selection of herbs awaits your planters at home!

Don't forget godetia will be coming in this month. If you want to plant a flat or more call us to be put on our godetia list and we will call when they come in and hold them until end of business that day! Camellias will also be coming in this week. If you have a full shade

area that you are looking for winter color to fill, the camellia might just be the plant for you!

On Halloween we will have shortened hours. We will be open from 8-4 Wednesday October 31st.

We hope everyone has a fun and safe holiday!



TEASER: I will be advertising new holiday products in November's newsletter. There is a hint in a

picture in this month's newsletter. The first person who guesses correctly before November's newsletter comes out will receive 20% off one item in stock! Happy Hunting!

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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



October Garden Checklist

Grass: The first two weeks of October is the average window for planting winter lawns. Perennial Rye will provide a deep green lawn. Mow existing Bermuda lawns to about one half inch. Sow at the rate of 10 to 15 pounds per 1,000 square feet. After initial soaking, water three or four times a day for 3-5 minutes to keep the seeds moist. Keep moist for about two weeks until the seed germinates and then water once a day. After mowing cut back watering to 3 times a week and deeper soak.

Trees/Shrubs: October is the best time to plant here in the desert. Water newly planted shrubs and trees everyday. Cut back the frequency of watering after temperatures have dropped below 80 degrees, continue to water deeply. Cleaning out dead branches from the interior of fruit trees will help when harvesting fruit. Make sure that suckers are all removed from below the graft line of citrus.

Flowers: This is the season for planting flowers such as: dianthus, geraniums, petunias, snap dragons, pansies, violas, and marigolds. Don't forget to get on our list if you want godetia it will be coming in soon and you don't want to miss it. Lobelia and alyssum make great borders and help make other colors stand out.

Continue to fertilize roses as the weather cools, they are going to send out another beautiful display of color. Keep the spent blooms dead headed.

Sowing seeds for native wildflowers now will make sure you get your display of spring color!

Vegetables: We just tilled our garden beds here at the nursery and have planted our seeds for: carrots, radishes, lettuce, peas, celery, broccoli, cauliflower, brussels sprouts, and kale. There are many more veggies you can plant.

We have received the bulbs of onions, and garlic to plant now. Transplants are already arriving to get a head start on your garden. Cilantro will be in as soon as we are out of the 90s for good.

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.



Black Gold with Silicon

Black Gold is one of the best potting soils that we carry and use here in the nursery.

Silicon is naturally occurring and is the second most abundant element in the earth's crust, so all plants may take up silicon from the soil. Even caliche has silicon in it. Not to be confused with silicone, the product we make cooking utensils with, silicon helps plants build strong cell walls. Stronger cell walls mean thicker stems, healthier root systems, less water loss and increased drought tolerance. Just over all tougher plants. It has always been in the dirt but not in potting soil.

What are the benefits of Resilience-enhanced mixes?

Time and time again, research at Universities, in commercial grower trials and at the Sun Gro Discovery Center, supports significant and dramatic positive results with Resilience. Trials have shown that plants grown in silicon-enriched mixes have the following advantages:

Better root growth for increased nutrient uptake and support

Earlier flowering for more attractive plants, faster

Increased stem diameter for stronger plants and reduced breakage

Longer time before wilt for increased shelf life.

One frequently asked question with answer from Black Gold and Sungro is:

Q) If I transplant resilience grown plants into bigger pots without using a resilience mix, will silicon still benefit the plant?

A) Once a plant takes up silicon, it stays in the plant and gets deposited in the cell structure. Silicon doesn't move around in the plant. As plants grow in resilience mixes, roots encounter and take up silicon. As the roots grow in the new (no silicon) mix, there is no

silicon available to the new roots. The benefits of the original resilience mix will diminish because only the older part of the plant

will have any silicon.

We carry black gold in several different types, the All-Purpose Potting Soil, and Cactus Mix. Stop in for soil today and pick up a coupon for a 3\$ back mail in rebate!

FOR FRESHER & TASTIER FOOD

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RESILIENCE

MANUFACTURER'S REBATE COUPON

Get \$3.00 back* with purchase of \$10 or more of any Black Gold® Sunshine®, Sunshine® Advanced or Foliar® BETAL products

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*You will receive a check by mail.

sungro Our Expertise is Growing®

Results that Speak for Themselves



Increased Stem Diameter*



Longer Time to Wilt*



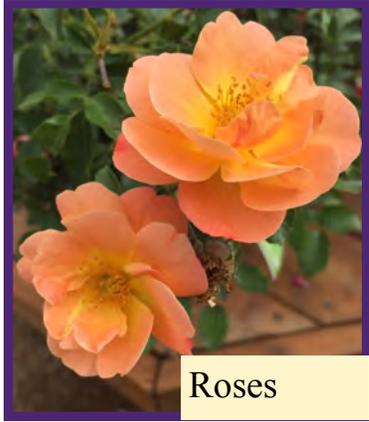
Earlier Flowering*



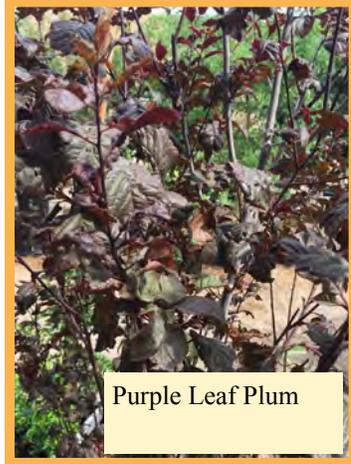
Better Root Growth*

*Results will vary by plant type and grower practices

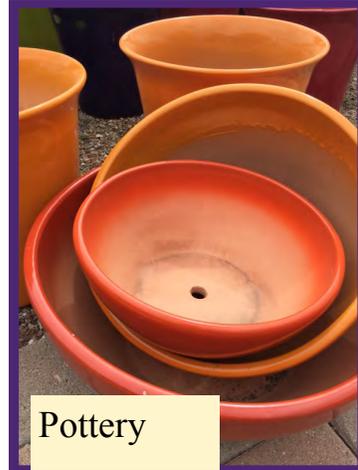
Color of the month: Purple and Orange



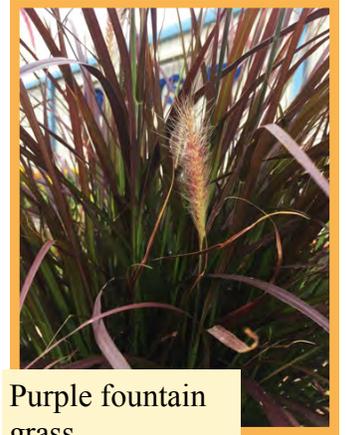
Roses



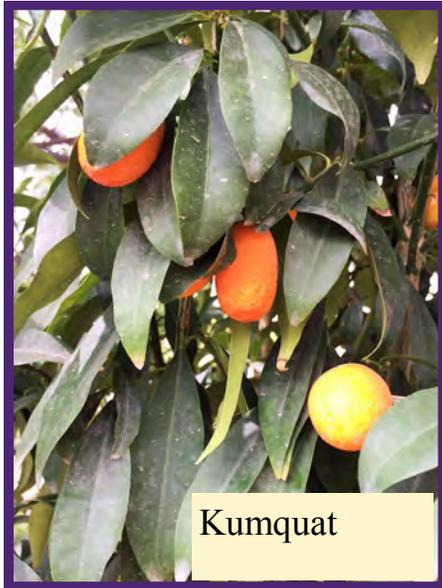
Purple Leaf Plum



Pottery



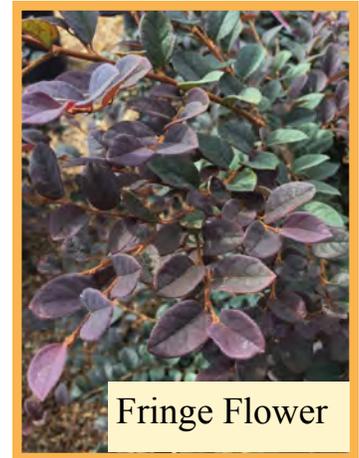
Purple fountain grass



Kumquat



Succulents



Fringe Flower



Lantana



Calendula



Tecoma

Purple Heart



Lotus

Plant profile: Calendula

This lovely winter annual produces large orange, yellow, and red flowers that are edible!

Size (HxW): 1'x2'

Blooms: Orange, yellow, red

Exposure: Full sun winter annual

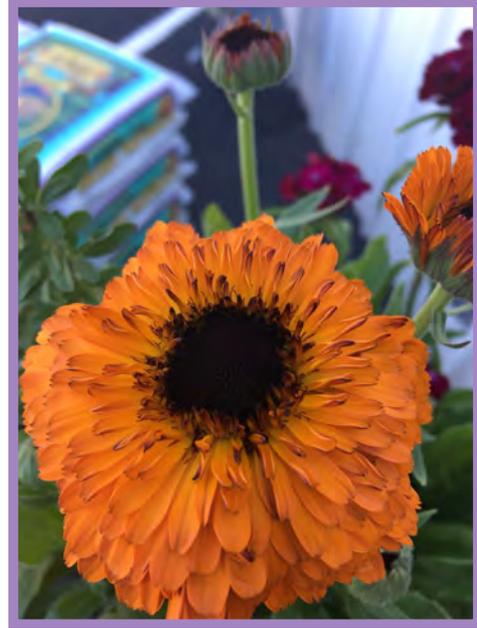
Minimum Temperature: 30* F

Water: Moderate

Pruning: Dead head spent blooms

Growth: Fast

Fertilizer: 20-20-20 All Purpose



Plant profile: Purple fountain grass

This ornamental grass has a great deal of color year round and blooms in the fall!

Size (HxW): 3'x3'

Blooms: Brown/Pink

Exposure: Full sun

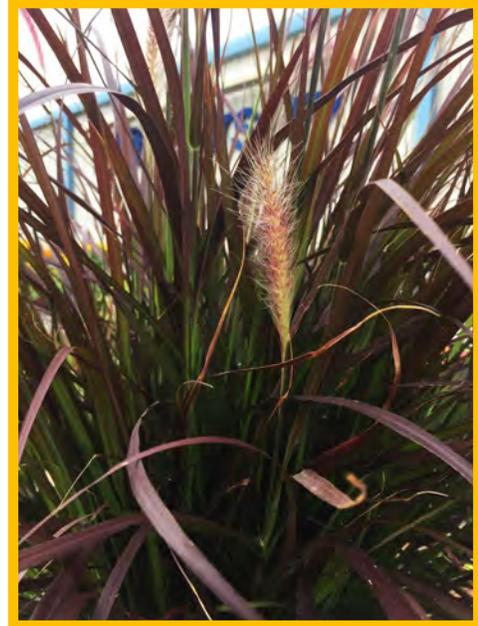
Minimum Temperature: 25* F

Water: Moderate to low when established

Pruning: Late winter pruning

Growth: Moderate– Fast

Fertilizer: N/A; or 20-20-20 All Purpose





Staff Picks: Australian Finger Lime

Picked by: Katie L.

Known as the caviar of citrus, these tiny digit shaped limes are practically in a category all their own. Their aromatic skin appears in a triad of colors and the flesh holds caviar-shaped vesicles that pop crisply in your mouth with an assertively tart punch.

The finger lime has been recently popularized as a gourmet bushfood. The globular juice vesicles (also known as pearls) have been likened to a "lime caviar", which can be used as a garnish or added to various recipes. The fresh vesicles have the effect of a burst of effervescent tangy flavor as they are chewed. The fruit juice is acidic and similar to that of a lime. Marmalade and pickles are also made from finger lime. The finger lime

peel can be dried and used as a flavoring spice.

Commercial use of finger lime fruit started in the mid-1990s in boutique marmalades made from wild harvested fruit. By 2000 the finger lime was being sold in restaurants, including the export of fresh fruit.



The finger lime has been recently grown on a commercial basis in Australia in response to high demand for the fruit. There is an increasing range of genetic selections which are budded onto citrus rootstock.

With the sudden high market demand for the fruit the primary source of genetic material for propagation has been selections from wild stock.

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: Grilled Pizzetta with Ricotta, Sausage, Arugula and Chili Oil

Lately, I have been watching the TV Show “Worst Cooks in America” by Food Network.. This recipe came from an episode I watched recently and came from Chef Anne Burrell.

Ingredients:

Chili Oil:

5 to 6 Fresno chili peppers, roughly chopped
1 1/2 cups extra virgin olive oil

Dough:

1 1/2 teaspoons dry yeast
1/2 teaspoon sugar
1 1/2 cups all purpose flour, plus more for dusting
1/2 teaspoon kosher salt
2 tablespoons olive oil
2 tablespoons olive oil, plus more for dusting bowl and grill

Pizza topping:

Olive oil for coating pan
8 ounces sweet Italian sausage, casing removed
1 cup ricotta
1/2 cup grated parmigiano—reggiano
1 sprig fresh oregano, leaves removed and gently chopped.
1 bunch of arugula, trimmed.

Directions:

For the chili oil: Bring the chilies and oil to a simmer in a small saucepan; remove from the heat and let the pepper steep in the oil for at least an hour or until the dough has risen and you're ready to make the pizzas. This can be done in advance.

For the dough: In a small bowl, add 1/2 cup warm water (if the water is too hot the yeast will die and if the water is too cold the yeast will not activate) water temperature should be between 95-100 degrees F. Add the dry yeast and sugar, stir to combine and let sit for 15 minutes. The top of the water will bubble and it will smell very yeasty; this is what you want.

In a large bowl, combine the flour and salt. Make a well in the center of the flour and add the olive oil and the yeast mixture. Using a fork, gradually stir the flour into the yeast mix. Once most of the flour has combined, turn the dough out to a smooth, clean work surface dusted with flour and use your hands to knead the dough to a smooth consistency.



Lightly coat the mixing bowl with oil, return the dough to the bowl, cover with plastic wrap and set in a warm place until the dough has doubled in size, at least 1 hour.

For the pizza topping: Coat a large saute pan with oil, add the sausage and bring to a medium heat. Cook the sausage until brown, 10 to 15 minutes. Removed with a slotted spoon and reserve.

While the sausage cooks, mix together in a medium bowl the ricotta, parmigiano-reggiano and oregano.

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Recipe from the garden: Grilled Pizzetta with Ricotta, Sausage, Arugula and Chili Oil

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Preheat the oven to 425 degrees F and preheat a grill.

When the dough is ready, portion it into six golf ball sized pieces. (If you're not using the dough right away, wrap each ball individually in plastic and refrigerate until ready to use). Dust a work surface with flour and roll each piece of dough into a rectangle.

Brush the grill with oil and arrange each piece of dough on the grill; you might need to work in batches here. Grill until the dough is stiff and crisp has lovely grill marks on it, then flip and repeat on the second side, moving occasionally so the bottom doesn't burn,.

Put the pizzas on baking sheets, smear each with some of the ricotta mixture, top with sausage and put as many pizzas will comfortably fit in the oven; bake until the cheese has melted, 3 to 4 minutes. Again, you may have to work in batches. Removed the pizzas from the oven, top with arugula and drizzle with the deliciously spicy chili oil!



Enjoy!