

The best planting season has arrived!

Roses are looking spectacular with all the rain and humidity. They are flushed out and gearing up for their fall display with gorgeous new growth and beautiful blooms! Come get yours now before they fly out the door!

Roses give off their second largest bloom display in the fall. To help get them to perform better this fall, give them a little haircut to clean up any dead wood from the heat of the summer as well as dead-heading any spent blooms. Keep up the once a month feeding schedule until December.

We are entering the absolute best time to plant here in the desert. As the soil is cooling off from the blast furnace summer we just survived

the roots are exploding with growth under the soil level. While you may not see a whole lot of growth in the leaves, by spring you will see an explosion of growth based on what the roots did this fall.



I am looking forward to the planting I plan to do this fall with the cooler weather! Come in and we can share some ideas!

Did you fertilize your citrus trees this past weekend? If not its not too late to fertilize them one last time before the end of the year. We have both Organic and Time release fertilizer in stock for your trees!

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September Garden Checklist

Grass: If you plan to over-seed your Bermuda, stop fertilizing. You'll be over-seeding next month. If you are not planting a winter lawn, keep on a regular fertilizing schedule.

Trees/Shrubs: Continue to deep water on the summer schedule. Feed trees and shrubs with Fertilome Tree and Shrub Food this month.

Fall is starting and it is the best time to plant here in the desert while the soil temperatures are still warm to help roots grow to get established quickly. When planting we recommend digging a hole twice as wide as the container and just as deep, to avoid planting too deep.

Citrus should be fertilized early this month. There are quite a few products to use. Potted citrus can be fed with Maxsea Acid Water Soluble. For citrus in the ground you can use Fertilome Fruit, Citrus, and Pecan Food, or Dr. Earth Organic Fruit Tree Food.

Flowers: Prepare flower beds as you would a veggie garden. In the nursery we amend with [Rose and Flower Planting Mix](#), a nice smooth organic blend to add good nutrients to our bland soil.

Hose off roses a couple times a week to remove dust, spider mites and potential white flies. Continue watering roses daily until temperatures

drop below 90 degrees. You may dead head and prune any dead branches but avoid heavy pruning. Roses are about to have another beautiful display before taking a break for winter. To help them along give them a light pruning and dead heading of spent blooms and feed with Miller's Rose Food or Happy Frog Rose Food.

Vegetables: The most important step to achieving a successful garden in the desert is soil preparation. Amending raised garden beds with [Happy Frog Soil Conditioner](#) is one of the best ways to add organic material and boost the richness of your garden. As the temperatures drop below 95 degrees, seeds of cool season crops can be planted. These veggies can be directly planted in the garden later in the month: beets, celery, carrots, chard, endive, peas, green onions, parsnips, lettuce, bok choy, broccoli, Brussel sprouts, cabbage, cauliflower, collard greens, radishes, spinach, and turnips.

Have I mentioned I love the fall/winter garden?

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.



The desert bird of paradise

When traveling to California or other tropical places we often see the Bird of paradise, and return wanting one of our own. Well the desert is special as we have our own special bird of paradise.

The *Caesalpinia Pulcherrima*, or most commonly called the red bird of paradise. Truly a sight to see when walking or driving through our desert. Standing 6-10' tall this herbaceous perennial will be a gem in your yard.

Originally from the tropical West Indies, this plant is widely grown for its exotic flowers and has escaped cultivation. It is evergreen in frost-free climates, but drops leaves in most regions. In the low deserts it is usually cut back almost to the ground in the winter months. It quickly regrows a rosette of upright, woody stems bearing lush compound leaves in the early summer, followed by bright orange and red flowers with long red stamens. This plant performs



best in full sun and well-drained soils.

We also carry the tropical bird of paradise. While it grows in sun in California and other tropical environments here it will require full shade or filtered sun.

The *Strelitzia*, commonly known as the Bird of Paradise Plant, is a

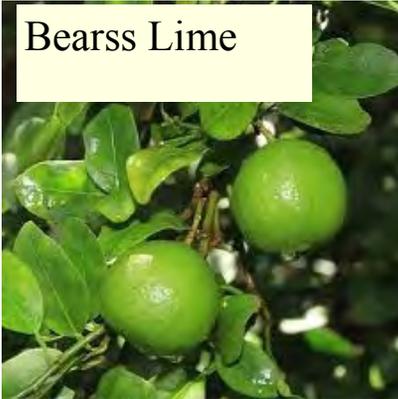
spectacular, unmistakable and the



unchallenged Queen of the house plant world. One look at it when it's in flower and you know where it got its common name; the flowers look incredibly like the head of a rather exotic crested bird.

Theme of the month: Citrus

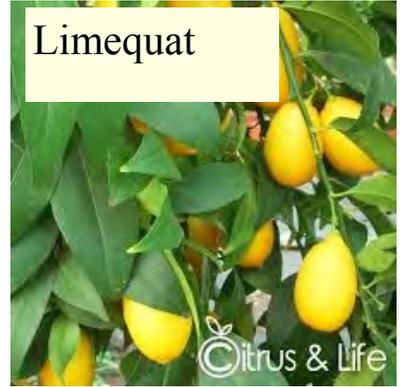
Bearss Lime



Lisbon Lemon



Limequat



Oranges



Mandarin



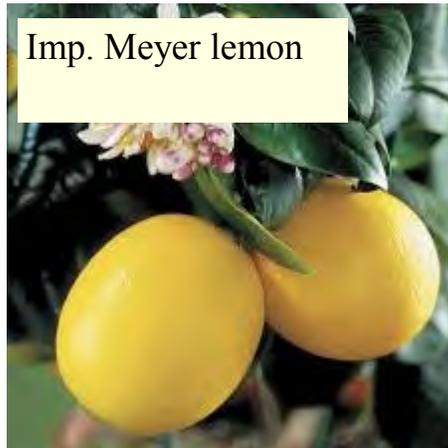
Kumquat



Grapefruit



Imp. Meyer lemon



Blood orange



Mexican Lime



Limes, lemons, and oranges, oh my!

Fall is the best time to plant citrus in the desert. A large selection of citrus just made their way into the nursery and most are loaded with fruit. They will mature later in the year for you to enjoy fresh off a brand new tree!

Varieties we received are:

Improved Meyer Lemon: This is the most popular lemon. It is grafted onto a mandarin root stock which gives it a slightly sweeter taste and also less acidic. The meyer has very thin skin and is a prolific bearer.

Eureka Lemon: The taste between this tree and the Lisbon lemon are very similar. Growth habit is much more controlled to that of a Lisbon. The Eureka is more compact and has slower growth. Traditional tart flavor.

Lisbon Lemon: Very fast large grower. Another great choice for the traditional tart flavor.

Mexican Lime: Also called the key lime, has very tart lime flavor. Small fruit, very prolific.

Bearss Lime: Larger baseball sized fruit. Produces a lot of juice and traditional lime flavor. Not as tart as the Mexican.

Moro Blood orange: Skin has a distinct red blush with a striking purple red color on inside pulp, berry tasting orange.

Trovita Orange: Late spring for ripening very sweet, smooth skin, some seeds. Heavy reliable producer.

Washington Navel orange: Winter/early spring ripening, seedless, sweet, and easy peel. Can produce bi-annually.

Tango Mandarin: Mostly seedless, easy peel, sweet flavor, and very similar to the “Cutie’s, or Halo’s” from the grocery store.

Nagami Kumquat: Eat the peel and all. The inside (pulp) will be sour, as you chew through the rind it will become sweet.

Limequat: Tart flavor, rind is also meant to be eaten or cooked. Tastes like a salty lemon.

Rio Red Grapefruit: Very cold hardy, excellent flavor no sugar needed.

Ruby Red Grapefruit: More of a mild grapefruit, slightly more acidic than a Rio.

Oro Blanco Grapefruit: White flesh, sweet flavor, very fragrant blossom.

Limes and lemons are the most frost tender of the citrus, and grapefruits and kumquats are the most frost hardy. Oranges and mandarins are hardy but I would recommend protection if a hard freeze is forecasted (below 28-25 degrees F).



Staff Picks: Twisted Myrtle

Picked by: Roni B

This twisted, irregular evergreen grows to heights of nine to twelve feet with dark green, glossy leaves that have a slight sharp point on the tip and are clustered around the branches.

The foliage produces an aromatic scent when the plant is touched. Its growth habit is interesting in appearance, with a twisted branching pattern. The plant has tan bark, and when

mature, it peels and becomes papery. In spring through summer, twisted myrtle produces fragrant, white, star-shaped blossoms in small clusters on its branches, followed by bluish-black fruit. The bitter fruit can be eaten and the flowers attract birds, butterflies, and bees. Use it as a focal point, accent, screen, background



planting, barrier, container, or informal hedge. It also is an excellent plant choice for oriental or Japanese gardens. When it reaches maturity, prune off the branches to expose its exquisite trunk. This plant is

native to Iran and Afghanistan and has been cultivated throughout Mediterranean gardens for many centuries.

This plant likes full sun to partial shade. It prefers regular irrigation, but will take some drought conditions. If it is over-watered or is grown in poorly draining soils, the plant

could become chlorotic. Treat this with iron chelated fertilizers as needed. Twisted myrtle does best when planted in amended soil, with organic mulch. It is hardy from sixteen to twenty degrees Fahrenheit.

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: Lemon Bars

Ingredients:

For the crust:

3 sticks butter, room temperature
3/4 cup granulated sugar
3 cups flour
1/4 teaspoon salt

For the filling:

6 eggs
3 cups granulated sugar
2 tablespoons lemon zest
1 cup freshly squeezed lemon juice
1 cup flour
Confectioners' sugar for dusting



Directions:

- 1) Butter a 9 X 13 baking pan, then line the bottom and sides of the pan with parchment paper. This is optional but will make removing the bars from the pan easier.
- 2) Make the crust by creaming the butter, sugar and salt in a bowl. Mix until light and fluffy. Stir in the flour.
- 3) Using your hands, press the dough into the bottom of prepared pan. Chill the pan while the oven preheats to 350*. Bake the crust for 12-15 minutes, until very lightly browned. Let cool on a wire rack. Leave the oven on.
- 4) Whisk together the eggs, sugar, lemon zest, lemon juice, and flour. Pour the lemon mixture over the crust and bake for about 35 minutes, until filling is set. Let cool to room temperature , then refrigerate at least one hour.
- 5) Cut into squares and dust with confectioners' sugar. Enjoy!