

Happy New Year!

I hope everyone had a wonderful and safe Christmas and spent time with family.

As we begin our journey into 2024 and a new beginning, it's always nice to look back at our gardening accomplishments.

Don't let set backs hold you down.

We are all glad to see 2023 in our rear view mirror, but I hope we all continue with hobbies picked up. I am so happy to see so many new gardeners, and hear of their successes!

Our annual rose seminar is coming soon! It will be held January 20th at 11 am! We will

also have a pruning demonstration to follow.

The pre sale of the roses will be open starting at the seminar.



Rose pictured: Brandy

This means they will be ready to be purchased, tagged with your name on it, but they are not ready to go home until around Mid March. We ask that they stay under our care so they perform at their best for you in our garden!

Happy New Year!
Page 1

January Monthly
Checklist
Page 2

4 easy steps to grow
big sweet onions
Page 3

Color of the month
Page 4

Plant profile: Sago
Palm, Octopus Agave
Page 5

Staff pick: Silverberry
Page 6

Recipe from the
garden: Meyer lemon
bundt cake
Page 7 and 8

Holiday Hours
Page 9



Rillito Nursery & Garden Center

6303 N La Cholla. Tucson AZ . 520-575-0995

Hours Mon-Sat 8am-4pm ~ Sun 10am-4pm



January Garden Checklist

When there is a frost forecasted, cover your frost tender plants with frost cloth (No plastic unless there is a frame built around the plants). Plastic should not touch plants. Cover by 8p.m. and uncover the next morning by 10a.m.

Grass: Fertilize every 4-6 weeks with a high nitrogen fertilizer we recommend Four Seasons Lawn food 21-7-14, only fertilize over-seeded grass. If you did not over-seed the Bermuda grass, water the dormant Bermuda at least once a month. Fertilize the Bermuda when it begins to emerge from dormancy in February/ March

Trees and Shrubs: Plant fruit and shade trees now, however it is best to wait to plant lemons and limes until March as they can freeze. Go ahead and plant any deciduous fruit trees or shrubs in pots or in the ground. Lightly prune any unwanted branches on deciduous vines or trees.

Flowers: Bedding plants can still be planted for the winter. Plant flowers in pots to help add some winter color on your patio or entry way. We have a beautiful selection of sun and shade loving flowers. Prune roses back for their annual sleep. Attend our rose seminar on January 20th to find out exactly how to cut back! For those who are unable to attend here is a brief description how to cut back: Cut canes back approx. by half, remove all dead canes or any

weak canes. Strip off all leaves, then seal the fresh cuts with a wood glue to prevent a wood borer from hollowing out the canes. Fertilize after pruning for best spring blooms!

Veggies: It is still a great time for planting seeds for beets, bok choy, carrots, chard, collard greens, leeks, lettuce, mustard greens, green onions, peas, potatoes, radishes, and spinach. It is best to plant transplants for: broccoli, cabbage, and cauliflower. It is a little early to being the transition from winter beds to summer beds but it never hurts to start planning. Think of the Happy Frog potting soil and mulch when tilling your beds during late spring!



When visiting our nursery, check in on your smart phone or write a recommendation, show an associate and receive 5% off your plant purchase!
One use only. Some restrictions may apply.



4 easy steps to grow big, sweet onions

Our sweet onion bunches will arrive soon, here are some great tips to ensure you get the best sweet onions!

1. Prepare

When you first get the onions from a garden center they will be in a bunch like the picture to the right. While enclosed plants may appear dry, don't be alarmed; they are simply dormant. Don't worry if you can't plant them right away, spray the bundle down with water a couple times a day. They can last up to 3 weeks this way.

Onions require full sun and good soil drainage. the number one soil conditioner would be Happy Frog. This is a rich and very well draining soil you would mix 50/50 with the bed you will be planting your onions in.

The soil should be loose and crumbly, if compacted work in a little compost or conditioner to improve aeration and drainage.

2. Plant

Onions should be planted 4-6 weeks before the last estimated spring frost. Ours is usually March 15th so we are right on schedule.

For best growth and yield onions need fertilizer right from the start. Use a fertilizer with the middle number higher than the other 2. I used Miller's Rose & Flower food (5-8-5) this has chicken manure in it for a better nitrogen level.

If you want the onions to grow to maturity plant them 4" apart. If you prefer to harvest early as green onions plant them 2" apart and pull



every other onion during the growing season, leaving the rest to grow to maturity.

3. Water, Fertilize, and Weed

The better care your onions receive during the growing season, the more likely you'll have a bountiful harvest.

Watering:

Water thoroughly after planting, and regularly afterwards. Onions have shallow roots, so don't let the soil at the base of the plants become dry and cracked. Overwatering is equally problematic. If leaves develop a yellow tinge, cut back on watering.

Closer to harvest time, the greater the need for water. However, when the onion tops start falling over, stop watering and let the soil dry out before harvesting.

Fertilizing:

Continue using a fertilizer every 2-3 weeks until bulbing process begins. I will continue using the Miller's Rose food as the chicken manure will have the nitrogen that they require. The bulbing process begins as the grounds starts to crack as the onions push the soil away, stop fertilizing at this point.

Weeding:

Controlling weeds is critical to prevent competition for nutrients.

4. Harvest

When the tops of the onions turn brown or yellow and fall over, it's time to harvest. Ideally, the plant will have about 13 leaves at this point.

These sweet onions are great on a grill!!

Color of the month: Green



Green Hopbush



Jaws Agave



Pottery



Jojoba



Geranium



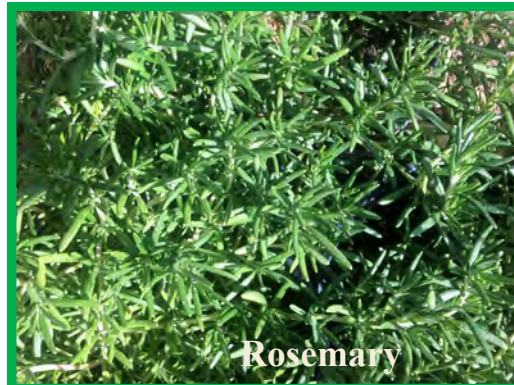
Texas Mountain Laurel



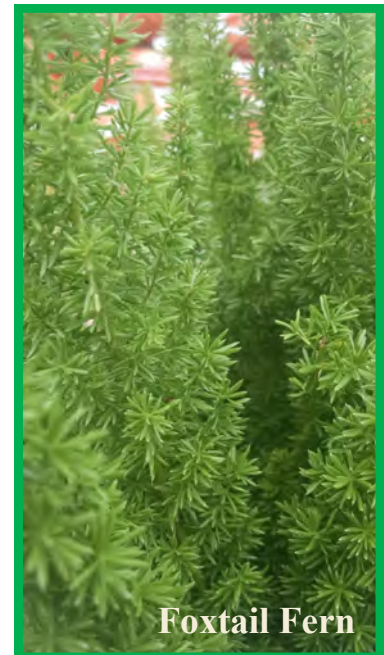
Sago Palm



Octopus Agave



Rosemary



Foxtail Fern

Plant Profile: Sago Palm

This is a great ornamental plant that is not actually a palm! Just be careful around pets as the plant is toxic, front entry ways are the best spot as they love shade!

Size (H x W): 6'-8'

Blooms: N/A

Exposure: Shade– morning sun afternoon shade

Minimum Temperature: 20°F to 25°F

Water: Moderate to low depending on weather

Pruning: N/A

Growth: Slow

Fertilizer: Doesn't need any, but to keep the fronds nice and green give a 20-20-20 with chelated micronutrients, such as Gro-More All seasons plant food.



Plant Profile: Octopus Agave

This is a very sculptural plant.

Size (H x W): 4'-6'

Blooms: Only once at the end of its life, it can send a stalk up to about 15'-20' tall. Most often white to cream color.

Exposure: Full Sun

Minimum Temperature: 15°F

Water: Low to Moderate

Pruning: N/A

Growth: Slow

Fertilizer: N/A





Staff Picks: Silverberry

Picked by: Matt F.

A splendid combination of golden yellow margins on bright green foliage provides wonderful year-round interest in the landscape. A superb hedge or low screen that tolerates heat and wind, and requires little maintenance. Tiny, fragrant, silvery flowers in fall are followed by red ornamental berries. Evergreen shrub does beautifully in partial sun to full sun in landscapes.



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: Meyer Lemon Bundt Cake

This recipe is from Camila Hurst from piesandtacos.com

I made this for our Christmas Eve dinner and it was delicious! The original recipe used regular lemons I switched for Meyers and I think it gave a better flavor!

Ingredients:

Lemon Bundt Cake:

2 3/4 cup all purpose flour
1/2 teaspoon salt
1 1/4 teaspoon baking powder
1/4 teaspoon baking soda
2 cups granulated sugar
3 tablespoons lemon zest (about 3 lemons)
1 cup unsalted butter (softened)
4 large eggs (Room temp)
1/2 cup sour cream (Room temp)
1/4 cup lemon juice
1/2 cup milk (Room temp)

Lemon Syrup:

1/2 cup lemon juice
1/2 cup sugar
2 tablespoon lemon zest

Lemon Glaze:

1/4 cream cheese, softened
1 tablespoon unsalted butter
1/2 cup powdered sugar
1 tablespoon lemon juice

Directions:

Lemon Bundt cake:

1. Pre-heat oven to 350* F
2. Grease a 12 cup bundt cake pan with butter.

You will need about 1-2tablespoons to grease the pan, make sure the butter is softened when you do this. Once the butter is evenly coating the pan, sprinkle flour all over and shake the pan against your hands to make sure the flour is evenly being incorporated and distributed all over the pan. If using a bundt pan with details, make sure to get the nooks and crannies well covered, or the cake might stick in those areas that aren't nicely greased and floured.



3. In a medium bowl, whisk together the flour, salt, baking powder, and baking soda. Set aside.
4. **Make the lemon sugar.** Zest the lemons and mix them with the sugar, rubbing between your fingers. The sugar crystals will help the lemon release the natural oils that have so much flavor and aroma. Set aside.
5. In a large bowl, beat the butter with an electric mixer on medium speed for 2 minutes. You can use a stand mixer or hand held.
6. Add the lemon sugar and beat again until the mixture is fluffy, the butter is lightened in color, about 2 minutes.
7. Add the eggs one and a time, mixing well until incorporated before adding the next egg.
8. Add sour cream and lemon juice, mix on low.
9. Add half of the flour mixture and mix on low to combine.
10. Once the dry ingredients are just incorporated, add the milk and mix on low to combine.
11. Add remaining dry ingredients and mix until just combined.

Recipe from the garden: Meyer Lemon Bundt Cake

12. Pour the batter into the bundt pan. Make sure to spread it out with a spatula so it is nice and evenly distributed.
13. Bake in the preheated oven for about 45-65 minutes (my oven took 50 minutes). Cake is done when it doesn't jiggle and when a toothpick inserted into the cake comes out clean.

Lemon Syrup:

1. While the cake bakes, make the lemon syrup, and have it ready for when the cake is done baking.
2. Place the sugar, lemon juice, and zest in a small saucepan. Bring the mixture to a boil. Turn the heat off as soon as the sugar dissolves completely.
3. When you remove the cake from the oven, let it rest for about 5 minutes. Prick holes in the top of the cake with a fork all around. Pour the lemon syrup all over the cake.
4. Let the cake cool down for another 15 minutes in the pan. Then flip the cake over onto a plate or serving tray and let cool completely.

1. Lemon Glaze:

2. Mix all ingredients together with a hand held mixer until combined and soft. You can add a little zest to the glaze or sprinkle on top which is what I did.
3. Drizzle over the cake when completely cooled.





Holiday Hours



January 2024

Sun	Mon	Tues	Wed	Thurs	Fri	Sat
	1 Closed	2 9-3	3 9-3	4 9-3	5 9-3	6 9-3
7 10-3	8 9-3	9 9-3	10 9-3	11 9-3	12 9-3	13 9-3
14 10-3						