

Happy Valentine's Day!

Instead of buying cut roses that will only last a few days for the special person in your life, purchase a living bouquet. Our bedding tables have lovely selections of beautiful flowers at the moment.

10AM-12PM

We will have freshly cut citrus available for tasting.

Our first shipment of citrus trees of the year will have arrived by then and they will be ready to go home with you!

You could also get them a rose bush that would always have a selection to pick and have on the table year around. Some of our bushes aren't ready to go home just yet, but we can give you the picture card. Thought that counts right? :)



We will also be doing our citrus tasting event this month. Saturday February 24 from

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

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February Garden Checklist

Even though it is starting to feel a little warmer, we can still have the occasional frost. Don't forget that weather forecasts are generally quoted from Tucson International Airport, and many of the outlying parts of Tucson can be up to 10 degrees colder.

Grass: Rye grass should be watered about once or twice a week depending on the weather. Bermuda grass needs water about once a month. Bermuda will begin to turn green and come out of dormancy when the nighttime lows are at least 65 degrees.

Trees and shrubs: Fertilize fruit, nut and shade trees. Middle to the end of the month is the best time to trim any plants that may have received any frost damage. There should be no need to prune citrus trees, however if there are any dead branches within the tree or sucker growth from below the graft line, you can trim those off. Roses can now be fertilized monthly, we recommend using Dr Earth Rose and Flower Food. Use 1 cup per established plant per month until December.

Flowers: Bedding annuals can still be planted now, we are starting to receive more color! Iceland poppies, dianthus, pansies, petunias and geraniums, are blooming like crazy!

Vegetables: It's now a little late to start planting

seeds for winter vegetables. We still have some transplants for lettuce and veggie greens. Bunches of sweet red onions just arrived! Start checking your vegetables in the ground now, broccoli and cauliflower should be ready to harvest, carrots as well. You can start using mild fertilizers to help prepare the soil for the big transition from winter to 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.



Give your citrus some love this Valentine's Day!

Valentine's Day is time to fertilize citrus trees! We have several of the best products to use! The number one product we use is our own private labeled citrus food. It is an organic based fertilizer and I use it in my yard on a monthly basis. I use this fertilizer on all my plants in the ground. It is a great low dose organic food with some of the micro nutrients to give the plants all the great nutrients they need for dark green growth and fruit development! We carry it in a 20 pound bag.



We also stock a Happy Frog citrus food that is very similar to our private label but is only available in a 4 pound bag.



If you do not want to fertilize monthly I recommend using the Ferti-Lome Fruit Citrus and Pecan food three times a year, Valentine's Day, Memorial Day, and Labor Day.



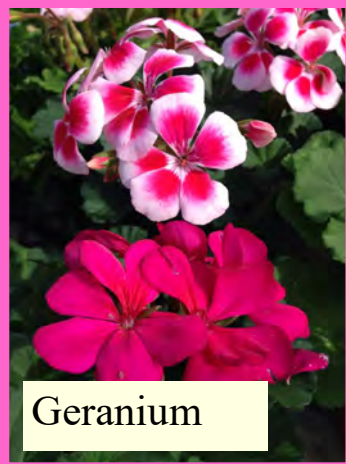
For potted citrus I use the Maxsea Acid, I also use this on my in ground citrus as well because it has all of the beneficial micro nutrients citrus love. Plants respond very well to the Maxsea and it can also be used on vegetables and flowers in the garden!



Color of the month: Pink



Roses



Geranium



Verbena



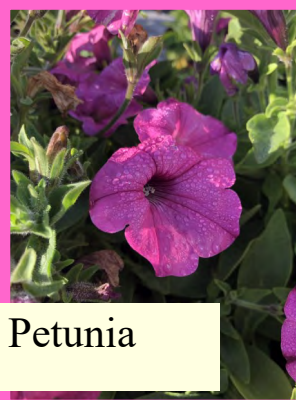
Fringe Flower



Decorations



Camellia



Petunia



Hibiscus



Pink Lemon



Snapdragon

Plant Profile: Variegated pink lemon

I have a variegated pink lemon tree in a pot on my balcony and I love it to pieces. The foliage is striking with pink tints to the new growth!

Size: Up to 15 feet tall and 8 feet wide

Blooms: Light pink to white blooms

Exposure: Full sun

Minimum Temperature: 25-32 degrees, Most tender of all citrus, will need covering or if in a pot brought in during hard freezes.

Water: High

Pruning: Light, dead branches cut out

Growth: Moderate to fast

Fertilizer: I use Maxsea Acid monthly, or Ferti-lome 3 times a year.



Plant Profile: Pam's Pink Honeysuckle

This evergreen twining shrub has waxy blue-green foliage and lightly scented pink blossoms, great desert plant that is resistant to powdery mildew.

Size: 4-5 feet tall x 6 feet wide

Blooms: Pink

Exposure: Full sun

Minimum Temperature: -20

Water: Moderate

Pruning: Light, shapely

Growth: Moderate to fast

Fertilizer: Fertilome tree and shrub food twice a year, or Maxsea acid monthly.





Staff Picks: Parry's Penstemon

Picked by: Kenneth L

Parry's Penstemon is probably the most well-known native penstemon to the southwest. It is a smaller cultivar that has dark greenish grey leaves with hot pink flowers on top. Parry's start blooming from February to April attracting lots of pollinators. Plants do best in full sun but also can handle some shade. Good drainage is a must for this and almost all other penstemons. Its glossy green leaves and compact form make it a great foreground plant for some of the taller varieties.



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 Cheesecake

I found this recipe from a Le Cordon Bleu trained Chef in Rome. Fancy huh?

Here are a few tricks to make the perfect cheesecake:

It's important that the cream cheese is at room temperature before creaming it, or you may have lumpy instead of creamy cheesecake.

Don't over bake the cheesecake, it should still jiggle slightly in the center when you remove it from the oven. The cake continues cooking even after it's removed and will set once it's cooled.

For the Crust:

1 3/4 cups graham crackers crumbs
3 tablespoons granulated sugar
7 tablespoons butter, melted

For the Cheesecake:

2 1/2 pounds Cream cheese, at room temp
1 1/4 cups granulated sugar
3 tablespoons lemon zest (from about 4 lemons)
2 teaspoons vanilla extract
3 tablespoons cornstarch
1/3 cup heavy cream, at room temp
3 eggs, at room temp
2 egg yolks, at room temp
1/2 cup meyer lemon juice, at room temp
About 1 cup lightly sweetened whipped cream, optional for garnish
4-5 lemons slices, halved, optional for garnish
***If using regular lemons, reduce the zest to 2 tablespoons and the lemon juice to 1/3 cup.**

Directions:

Preheat oven to 375 degrees F and butter the bottom of a 10 inch spring form pan.

Mix together the graham crackers crumbs, sugar and melted butter. Press into the spring form pan, going up the side on 1/4 inch. Bake about 8 minutes, until lightly browned. Cool completely.

Decrease oven temperature to 325.

In a stand mixer, cream the cream cheese until smooth. Add the sugar and lemon zest and mix together. Add vanilla, cornstarch, and heavy cream and stir until combined. Add the eggs and yolks one at a time; mix each in before adding the next. Stir in the lemon juice. Pour the cheesecake filling into the spring form pan on

top of the cooled crust. Bake in the water bath for 60-70 minutes. The outer edges should be set and the center will still jiggle a little when you move it. (The cake continues cooking after it's removed from the oven).

Cool for 15 minutes, run a knife along the edge of the pan. You can remove the spring form sides or place in the fridge with the sides

on. I left the sides on to keep it all in place to set. Cool cake completely then place into the refrigerator for at least 8 hours, overnight is best.

