

Happy Halloween! Fall is officially here!

Semi-Dwarf citrus and avocados will be here soon! ing within the next 2 weeks. Now is a perfect time to be planting them for harvest late spring-summer.

Brand new 2025 seeds are out on our racks waiting to be sown into the warm soil. Fall and winter veggie starts will be here soon as the weather cools off. A very large selection of herbs awaits your planters at home!



Onion and garlic bulbs are on order and will be arriv-

Rillito Nursery & Garden Center

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

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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: You can now plant seeds for: carrots, radishes, lettuce, peas, celery, broccoli, cauliflower, brussels sprouts, and kale. There are many more veggies you can plant. 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 plant purchase!

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Citrus in the desert

Surprisingly, the weather in Arizona produces some of the best tasting citrus in the world! Heat produces sugar in the citrus, making them sweeter, while cooler weather produces acid, making them tart. The hot summers and cool winters in the desert produce a fuller flavored fruit.

Citrus will need at least 6 hours of direct sunlight or full sun all day long. They do not like to be placed in an area that would have any reflected heat.

Citrus in the desert are by no means a low water user. When watering, citrus should have a long deep soak to allow for the salts that can build up around the roots to be washed away. For citrus in ground, deep soak watering in the summer should be about every day for 2-3 hours, and in the winter every 3rd or 4th day for 2-3 hours. This will allow for the water to make it's way to the 3 foot depth that the roots will be at. This is a general rule of thumb you may have to adjust based on if you have a heavy or sandy soil. In pots they should be watered a few times a day



during the summer and every couple of days in winter.

Many worry that citrus trees can't handle our winter, but they actually can! Limes and lemons are the only varieties that would need to be protected. Any other varieties can take our mild winters. Grapefruit and Kumquats are the most frost hardy of all citrus!

Dwarf citrus can also be grown in a pot! We recommend when planting citrus in a pot to use Happy Frog Potting Soil.

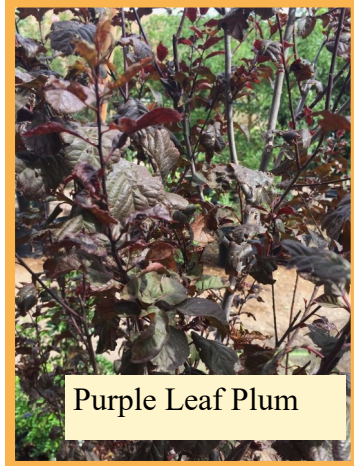
We will be getting a truck of semi dwarf citrus soon, they would be perfect for pots or planting directly into the ground. Now is the best time to plant in the desert as our winters aren't as hard on the plants as the summers are. Get those roots growing before summer hits for yield next year!



Color of the month: Purple and Orange



Roses



Purple Leaf Plum



Pottery



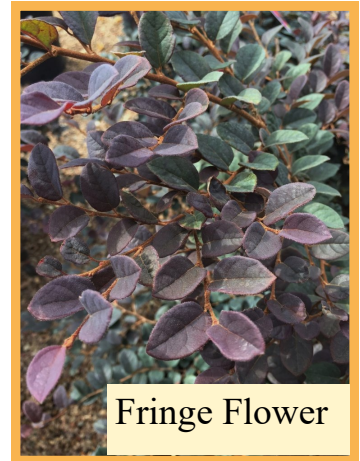
Purple fountain grass



Kumquat



Succulents



Fringe Flower



Lantana



Calendula



Tecoma

Purple Heart



Gazania

Plant profile: Fringe Flower

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

Blooms: Purple/Red

Exposure: Full Sun

Minimum Temperature: 20
Degrees F

Water: Moderate-High

Pruning: Selective in spring

Growth: Moderate

Fertilizer: Maxsea Acid 14-18-14
Monthly



Plant profile: Gazania

Size (H x W): 1'-2'

Blooms: Large variety

Exposure: Full Sun

Minimum Temperature: 20
Degrees F

Water: High

Pruning: Dead head spent blooms

Growth: Fast

Fertilizer: Maxsea Acid 14-18-14
every two weeks





Staff Picks: Sparky Tecoma

Picked by: Eric L

‘Sparky’ Tecoma is a hybrid that has bi-colored flowers and is named after Arizona State University’s popular mascot due to the coloring. It was created by a horticulturist and professor at ASU.

This hybrid stays smaller than its counterpart the Orange Jubilee, at 4’-5’ tall and wide. Making it a beautiful hedge plant for smaller spaces, under windows, or containers.

Tecomas can handle full sun with regular irrigation and protection from frost in the winter, and trimming of the frost damaged growth in March after last chance of frost.

These plants add striking color to the yard 9 months out of the year and attract butterflies!



If you are a U of A alumni you are certainly welcome to rename this plant should you choose to plant one. I’ll let you know as soon as a red and blue flower has been developed! Bear Down!

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: Pumpkin Coffee cake muffins with cinnamon honey butter

I found this recipe from the kitchen of Tieghan Gerard of halfbakedharvest.com

Ingredients:

12 tablespoons (3/4 cup) salted butter, melted

3/4 cup packed brown sugar

2 teaspoons vanilla extract

2 eggs

1 cup pumpkin puree

1/4 cup milk

2 1/2 cups all purpose flour

2 teaspoons baking powder

1/2 teaspoon baking soda

1 teaspoon pumpkin pie spice

1/2 kosher salt

Streusel:

3/4 cup all purpose flour

1/2 cup packed brown sugar

1 teaspoon cinnamon

6 tablespoons cold salted butter, cubed

4 ounces cream cheese, cut into 16 cubes

Cinnamon Honey Butter:

4 tablespoons salted butter, at room temperature

2 tablespoons honey

1/2 teaspoon ground cinnamon

Directions:

1. Preheat oven to 350 degrees F. Line 16 muffin tins with paper liners.

2. In a large bowl, mix together butter,

brown sugar, and vanilla. Add eggs, one at a time, until fully incorporated. Add the pumpkin and milk, beat until smooth and creamy. Add the flour, baking powder, baking soda, cinnamon, pumpkin pie spice and salt. Mix on low-speed until just combined, being sure the batter is completely mixed.

3. **To make the streusel.** In a medium bowl, combine flour, brown sugar and cinnamon. Add the butter and use your fingers to mix the butter into the flour until a crumble forms.

4. Divide the batter among the prepared pan. Push 1 cube of cream cheese into each muffin. Evenly sprinkle the streusel over the batter.

Transfer to the oven and bake for 25-30 minutes or until a toothpick comes out clean.

5. Meanwhile, make the cinnamon butter. In a small bowl combine the butter honey and cinnamon.

6. Serve the muffins warm or at room temperature smeared with cinnamon butter.

