

Happy Easter!

We are in full swing around the nursery here! Roses and citrus are blooming and flying out the door, our garden beds have been planted for spring/summer gardens. Veggies are thriving and loving the not too hot and not too cold weather and so are we! Come take a peek at our vegetable garden beds here to get some ideas on how to get yours going!

We do offer delivery and planting of the plants we sell, if you like some of our larger shade or fruit trees but you are worried about how to

plant. Just sit back and let us do the work for you! Our landscape crew led by our landscape foreman, Kenneth, get high compliments from our customers!



As a reminder we will be closed Sunday April 20th in observance of Easter Sunday.

Rose pictured: Neil Diamond.

Happy Easter!
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Rillito Nursery & Garden Center
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Hours Mon-Sat 8am-4pm ~ Sun 10am-4pm



April Garden Checklist

As the weather warms up you'll want to begin increasing the amount of water. Plants will indicate when they need water by drooping, or wilting. Note the time interval; this will tell you just how many days your plants can go between watering. With warm weather, expect to see more aphids on vegetables, shrubs, and trees. The best control is natural predators such as ladybugs or praying mantids. If these are not available, there are several organic and chemical insecticides that we sell to do the job.

Trees/Shrubs: As the weather warms, adjust your irrigation timer to water more frequently. Deep, infrequent watering is much better than a daily sprinkle. Tree water use increases rapidly during this period of leafing out and gradually higher air temperatures. If the normally upright leaves of agaves or yucca look wilted, the snout weevil may be the culprit. Apply a systemic insecticide in spring as a preventative measure.

Flowers: Allow your wildflowers to go to seed. They will produce a natural healthy feast for birds as well as reseeding themselves to come up again next year. Spring annuals can still be planted, we do still have gazanias, petunias, alyssum, million bells, marigolds, and many more! As well as summer annuals starting to arrive such as vinca, angelonia, zinnia, salvia and purslane.

Vegetables: It is time to redo your soil for spring/summer gardening. The garden at the nursery has been tilled already and Happy Frog has been added to it for a more organic base. Seeds you can plant now are: beans, cucumber, melons, okra, summer squash, and green beans. We have the starts for: eggplant, melons, cucumber, squash, artichoke, tomatoes, and peppers. For best germination on seeds keep the soil moist. Garden beds are going to need water daily and as we get warmer watering a couple times a day may be necessary.



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.



Gardening Trend: Growing your own food!

Fall of 2019, my husband and I built a garden bed in our back yard. The idea behind this was to hopefully save on our produce bills. While the initial cost of the construction and soils to fill it were high, over time I believe this has saved us some money at the grocery store. I plant it twice a year so we can have fresh seasonal fruits and vegetables.

We built the garden bed at a size of 4' wide 8' long and 16" tall. We filled it with a base of just native dirt halfway, and the rest I mixed in Happy Frog Soil Conditioner and Happy Frog Potting Soil. I also added some worm castings, azomite and bone and blood meal for extra nutrients.

Twice a year when I remove the old seasons plants and before I plant for the next season I amend the soil and add more Happy Frog Soil, azomite and worm castings to replenish what was taken by the plants.

There are two very important factors into gardening here, soil and water. Starting with a rich soil gives the plants the nutrients they need to sustain production of fruits and vegetables. Water gives them the energy they need to withstand the production. My garden bed is on an irrigation system, I have watched it carefully to find out how often I need to water for my yard. In the winter my system runs once a day and in the summer it runs up to 4 times a day. It only runs for about 7-10 minutes at a time, however, I do have several emitters that spray water out to cover the whole bed and give it a thorough drink until I can see the water coming out from the bottom of the bed.



My garden bed is in full sun. As long as you are planting the right crops at the right time of year they can handle our Tucson full sun. There is no need for shade cloths draped over the plants.

Every summer I am so over run with squash, I give it away by the bucket loads! I scaled back what I planted this year because we are taking a long vacation this summer and I don't want to come home

to a jungle!

I have planted a salsa garden this year! Complete with a few different types of roasting and hot peppers and sauce tomatoes.



Color of the month: Yellow



Palo Verde Bloom



Desert Marigold



Tombstone Rose



Brittlebush



Agave



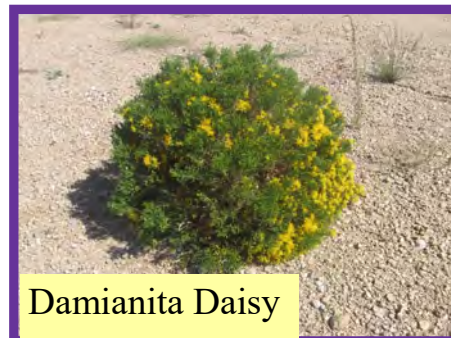
African Daisy



Roses



Gazania



Damianita Daisy



Gopher Plant



Yellow Daisy



Sunflower

Plant profile: Desert Marigold

Size (HxW): 1'x1'

Blooms: Yellow

Exposure: Full sun

Minimum Temperature: -10 degrees F

Water: Moderate-Low

Pruning: N/A

Growth: Fast

Fertilizer: N/A



Plant profile: Tombstone rose (aka Lady Banks rose)

Size (HxW): 8'x15'

Blooms: Yellow

Exposure: Full Sun

Minimum Temperature: 15°F

Water: High-Moderate

Pruning: None to light; dead branches or shaping.

Growth: Fast

Fertilizer: Doesn't always need but you can use Miller's Rose food Monthly or Ferti-Lome Tree and Shrub Spring and Fall.





Staff Picks: Dallas Red Lantana

Picked by: Davin M

Lantana 'Dallas Red' is an attractive, low-maintenance ground cover that forms a shrub-like mound covered with flowers that start true red, then gradually turn orange and yellow.

It's not native to the desert southwest, but is unfazed by our harsh heat and poor native soils.

Dallas Red Lantana has a great show of fiery red, orange and yellow flowers which are irresistible to hummingbirds, butterflies and other useful pollinators. The brilliant blooms tend to turn red with age, but remain constant bloomers in zones with hot climates. Showy clusters of red flowers with orange overtones and yellow centers at the ends of the branches are features from early summer to mid fall. Large clusters of red flowers that fade to orange and yellow with maturity.



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: Steamed artichokes with Tarragon butter.

Ingredients:

- 4 artichokes
- 2 lemons (1 Halved, 1 cut into wedges)
- 1 cup unsalted butter
- 8 sprigs fresh tarragon 4-5 inches
- 1 lemon (2tsp zest 2 tsp juice)
- Course salt or sea salt

Directions:

Artichokes:

- 1) Snap off any tough or browned outer leaves. Use a serrated knife to slice off the top inch of each artichoke. Immediately rub cut surface with lemon halves. Use scissors to snip off all the sharp leaf tips and trim stem from artichoke bottom so artichokes will sit upright.
- 2) Set steamer basket over simmering water in large pot. Arrange artichokes in basket fitting snugly so they stand up. Cover; bring to boiling. Cook until an artichoke leaf near the center can be pulled off easily, about 30 minutes.
- 3) Serve artichokes and any stems warm with lemon wedges and sauce.



with six of the tarragon sprigs and the lemon zest over medium. Remove from heat; let stand at least 15 minutes and up to 2 hours.

- 2) Remove leaves from remaining tarragon sprigs. Finely chop leaves; you need 1 1/2 tablespoons. If necessary, rewarm butter and strain through a fine-mesh sieve into a small bowl, pressing on solids; discard solids. Stir chopped tarragon and lemon juice into the butter. Season with 1/2 teaspoon course salt. Serve warm.

Butter Tarragon sauce:

- 1) In a small saucepan melt the butter