

Happy Father's Day!

What do dads like to do in the summer? Grill! Well, at least mine does.

Why not plant him his very own barbeque garden? Complete with his favorite herbs and veggies he loves to cook with.

I planted a scotch bonnet habanero for my dad because he makes several different sauces for barbequing. I have also planted squash, okra, onions, and watermelon to enjoy on a hot summer day.

Now you don't necessarily have to plant it up in an old grill, we have window boxes that are great for planting a selection of herbs in, low bowls and many other styles of pots dad is sure to love.

June is our hottest and driest month

here in the nursery, almost every issue I am seeing lately is from not enough water. Make sure you are keeping your plants just as hydrated as your self! I have my irrigation running slowly every day for a couple

hours to thoroughly soak the root system. My potted irrigation line is running 3 times a day. I don't fertilize in the hottest part of the summer, if plants are stressed adding fertilizer to them will stress them further. All they need right now is WATER!



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

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June Garden Checklist

June is the hottest driest month here in the desert. Please make sure not only are your plants staying hydrated but you and your pets are as well!

Trees/Shrubs: To help keep moisture in the soil apply mulch around plants out at the base. Do not push the mulch up against the trunk this could kill your plant. Leave a circular circumference around the trunk. The mulch will help keep roots cooler and prevent evaporation. You can still plant through the summer, plants will need a lot of water upon planting. Great plants to plant now are palms, mesquites, palo verdes, and other arid shrubs in the heat of the summer for best results. Prune bougainvillea and lantana lightly to encourage blooms and new growth.

Flowers: Water roses deeply. At the nursery we water our rose garden a couple times daily. Sometimes hosing the roses off in the early morning will help increase humidity to help keep spider mites at bay.

Great summer flowers include: celosia, gazanias, portulaca, vinca, zinnia, cosmos, gomphrena, pentas, angelonia, portulaca, and many more. Flower beds will need irrigation twice daily throughout the summer. Keep up on fertilizing plants as they will benefit from a little food in the summer, I know I do!

Veggies: Plant seeds for cucumbers, squash, cantaloupe, melons, and okra. Plant starts for cucumbers, melons, squash, strawberries, peppers, asparagus, and artichoke. Melons or squash that are grown in the shade will get powdery mildew. Wilted leaves on melons or squash in the morning are a sign of moisture stress, wilted leaves in the afternoon may be heat stress. As your melons grow place a board below the fruit to keep the moist soil from rotting one side and prevent insects from attacking.

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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Benefits of raw local honey

Did you know that we sell a large selection of raw local honey? There are so many health benefits from a spoon full of real local honey, not the cute little bears in the grocery stores. Unlike raw honey, the honey from grocery stores undergoes a pasteurization process, this means manufacturers have heated it to kill yeast cells to increase shelf life, and to make it more transparent and attractive looking. Pasteurization takes away all of the health benefits of honey.

Local honey is packed full of good antioxidants, digestive aid, vitamins and minerals, allergy relief, and cough suppressant.

1. **Antioxidants:** Honey is rich and powerful in antioxidants and cancer fighting phytonutrients which can be found in the “honey glue” or propolis that bees use to sterilize the beehive.
2. **Digestive aid:** When in its natural state raw honey contains enzymes that can help some digest food more easily, and can also help treat ulcers.
3. **Vitamins and Minerals:** The nutrient content of raw honey varies, but a 1-ounce serving contains very small amounts of folate as well as vitamins B2, C, B6, B5 and B3. Minerals including calcium, copper, iodine, iron, magnesium, manganese, phosphorous, potassium, selenium, sodium and zinc can also be found in raw honey in small amounts.
4. **Allergy Relief:** Allergies are triggered by continuous exposure to the same allergen over time. Even if a particular plant is not allergen-

ic initially, it can potentially become very allergenic if you spend much time in the same environment as the plant. Honey made by bees in the vicinity of the allergenic plant will contain tiny amounts of pollen from that plant. This honey will act as a sort of vaccine if taken in small amounts--a few teaspoons per day--for several months, and can provide relief from seasonal pollen-related allergies.

5. **Cough suppressant:** Honey has also been found to be especially useful in treating upper respiratory infections.

We have a new vendor with true LOCAL honey. The bees, hives and honey comb come straight from Picture Rocks. We have honey from plants blooming in the fall and summer bloom mesquite honey.

We also carry the hot honey, which is the local honey steeped with red chili flakes.



Color of the month: Purple



Purple Leaf Plum



Fountain Grass



Desert Willow



Purple Heart



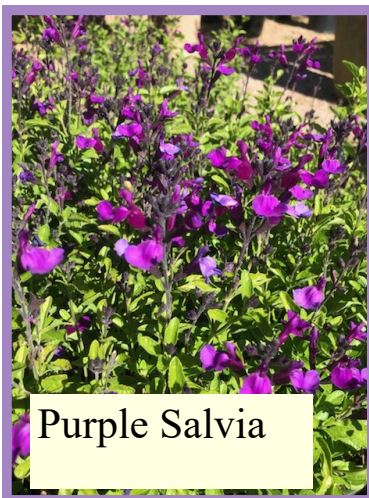
Vitex



Butterfly Bush



Lavender



Purple Salvia



Texas Ranger



Mealy cup

Plant profile: Butterfly Bush

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

Blooms: Purple

Exposure: Full sun

Minimum Temperature: 25 degrees F

Water: High

Pruning: Clean up in spring

Growth: Fast

Fertilizer: Paradise 5-5-5 all purpose



Plant Profile: Vitex

Size (H x W): 15'-20'

Blooms: Purple

Exposure: Full sun

Minimum Temperature: 10 degrees F

Water: Moderate to high depending on heat

Pruning: Clean up in spring

Growth: Fast

Fertilizer: Tree and shrub twice a year when established.





Staff Picks: Knife Leaf Acacia

Picked by: Beth H

The knife leaf acacia is a beautiful multi stemmed evergreen tree with silvery grey leaves that are shaped like paring knife blades. During spring the tree flushes with a large display with sweet smelling yellow puff ball flowers. This stunning tree makes for a dramatic focal point for any landscape. The knife leaf acacia can be used as a barrier plant or screening plant to add some privacy and the branches can be cut and used for attractive floral arrangements.



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: Grilled Artichokes with lemon aioli

This recipe comes from thecuriousplate.com

Ingredients:

For the artichokes:

2 large artichokes
2 large lemons
Olive oil
Salt and pepper

Lemon Aioli:

1/2 cup mayonnaise
1 garlic clove, minced
1 tablespoon lemon juice
1 teaspoon lemon zest
Salt and Pepper

Directions:

1. Using sharp scissors remove the tips of the artichokes. Then cut the artichoke in half and remove the fuzzy inside petals.
2. Fill a large sauce pan with water and add both lemons including their juice, place artichokes in the water and boil for 20 minutes. Once cooked remove the artichokes from saucepan and place on a plate to cool.
3. Preheat grill to medium-high heat, drizzle a little olive oil on the flesh part of the choke and place it flesh side down on the grill. Takes about 7-8 minutes to get nice grill marks. When all chokes are finished, place on a plate to serve.
4. To make the aioli, mix all ingredients in a medium bowl and set in the fridge for 30 minutes.

