

Is it Fall yet?

If your roses aren't looking great, don't worry. Just keep them well watered.

Roses give off their second largest bloom display in the fall. To help get them to perform better this fall, give them a little haircut to clean up any dead wood from the heat of the summer as well as dead-heading any spent blooms. Keep up the once a month feeding schedule until December.

We are entering the absolute best time to plant here in the desert. As the soil is cooling off from the blast furnace summer we just survived the roots are exploding with growth under the soil level. While you may not see a whole lot of growth in the leaves, by spring you will see an explosion of growth based on what the roots did this fall.

I am looking forward to the planting I plan to do this fall with the cooler weather! Come in and we can share some ideas!

Don't forget to fertilize your citrus trees this weekend. Its not too late

to fertilize them one last time before the end of the year. We have both Organic and time release fertilizer in stock for your trees!

Fresh new citrus trees arriving Friday September 5th!



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



September Garden Checklist

Trees/Shrubs: Continue to deep water on the summer schedule.

Feed trees and shrubs with Fertilome Tree and Shrub Food this month.

Fall is starting and it is the best time to plant here in the desert while the soil temperatures are still warm to help roots grow to get established quickly. When planting we recommend digging a hole twice as wide as the container and just as deep, to avoid planting too deep.

Citrus should be fertilized early this month.

There are quite a few products to use. Potted citrus can be fed with Maxsea Acid Water Soluble. For citrus in the ground you can use Fertilome Fruit, Citrus, and Pecan Food, or our private labeled organic Citrus and Avocado food.

Flowers: Prepare flower beds as you would a veggie garden. In the nursery we amend with [Rose and Flower Planting Mix](#), a nice smooth organic blend to add good nutrients to our bland soil.

Hose off roses a couple times a week to remove dust, spider mites and potential white flies.

Continue watering roses daily until temperatures drop below 80 degrees. You may dead head and prune any dead branches but avoid heavy pruning. Roses are about to have another beautiful display before taking a break for winter. To help them along give them a light pruning and dead heading of spent blooms and feed with our private label Rose Food.

Vegetables: The most important step to achieving a successful garden in the desert is soil preparation. Amending raised garden beds with [Happy Frog Soil Conditioner](#) is one of the best ways to add organic material and boost the richness of your garden. As the temperatures drop below 95 degrees, seeds of cool season crops can be planted. These veggies and seeds can be planted directly in the garden later in the month: beets, celery, carrots, chard, endive, peas, green onions, parsnips, lettuce, bok choy, broccoli, brussel sprouts, cabbage, cauliflower, collard greens, radishes, spinach, and turnips.

Have I mentioned I love the fall/winter garden?

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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The Chiltepin pepper

Chiltepin Chiles grow wild in the southwest and Mexico, and are thought to be one of the oldest species of Capsicum peppers. Very high on the Scoville scale (50,000 to 100,000 Scoville units) or an 8 on a scale of 10. Chiltepin grows wild in Texas, is the state pepper of Texas and is a favorite in Tex-Mex cooking. The small round peppers are slightly larger than peppercorns and are bright red or green in color.

Birds are not able to feel the heat of hot peppers like mammals do, they help spread the seeds across the continent as small berries like Chiltepin are a favorite of many birds.

Chiltepin is the only wild chili native to the US and is protected in several national parks. The peppers are harvested from wild plants rather than being cultivated, so over-harvesting is a concern as the plant population thins. The peppers are usually sun dried, because they are native to the US they are exported when harvest quantities allow. Chiltepin bushes produce more pods during wet years, and very little fruit during droughts.

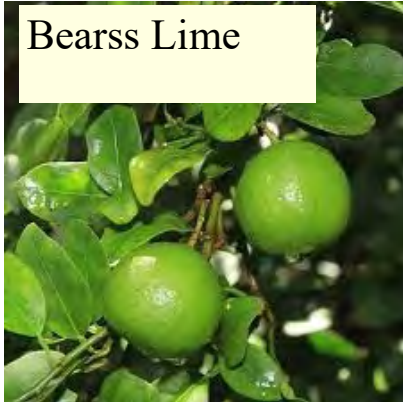
Although very high on a heat scale, Chiltepins are widely used as a remedy for acid indigestion and are said to be very healthful and a general tonic for digestion. The word Chiltepin means "flea chili" in the Aztec language. Also known as the mother of all peppers, they have many uses historically as food and medicine.

Their fall harvest in the wild is a seasonal ritual in many rural areas. The bushy plants average 2-4 feet tall and do well in the shade, under "nurse" trees and prefer a rich organic soil and compost.



Theme of the month: Citrus

Bearss Lime



Lisbon Lemon



Limequat



Oranges



Mandarin



Kumquat



Grapefruit



Imp. Meyer lemon



Blood orange



Mexican Lime



Limes, Lemons and Oranges, oh my!

Fall is the best time to plant citrus in the desert. A large selection of citrus will be making their way into the nursery soon and might even have some fruit on them! They will mature later in the year for you to enjoy fresh off a brand new tree! We carry a large variety of different types of trees, not all are listed below.

Some varieties we carry are:

Improved Meyer Lemon: This is the most popular lemon. It is grafted onto a mandarin root stock which gives it a slightly sweeter taste and also less acidic. The meyer has very thin skin and is a prolific bearer.

Eureka Lemon: The taste between this tree and the Lisbon lemon are very similar. Growth habit is much more controlled to that of a Lisbon. The Eureka is more compact and has slower growth. Traditional tart flavor.

Genoa Italian Lemon: The Genoa Lemon was introduced into California from Genoa Italy in 1875, this variety has similar characteristics to the Eureka Lemon. The Genoa lemon's rind has a high oil content which makes the fruit is great for Limoncello and other recipes calling for tart juice and lemon zest.

Lisbon Lemon: Very fast large grower. Another great choice for the traditional tart flavor.

Mexican Lime: Also called the key lime, has very tart lime flavor. Small fruit, very prolific.

Bearss Lime: Larger baseball sized fruit. Produces a lot of juice and traditional lime flavor. Not as tart as the Mexican.

Moro Blood orange: Skin has a distinct red blush with a striking purple red color on inside

pulp, berry tasting orange.

Tarocco Blood Orange: Tarocco Orange trees grow best in warm climates, but the distinctive color of the fruit requires a chilly winter to develop properly.

Trovita Orange: Late spring for ripening very sweet, smooth skin, some seeds. Heavy reliable producer.

Washington Navel orange: Winter/early spring ripening, seedless, sweet, and easy peel. Can produce bi-annually.

Tango Mandarin: Mostly seedless, easy peel, sweet flavor, and very similar to the "Cutie's", or Halo's" from the grocery store.

Nagami Kumquat: Eat the peel and all. The inside (pulp) will be sour, as you chew through the rind it will become sweet.

Limequat: Tart flavor, rind is also meant to be eaten or cooked. Tastes like a salty lemon.

Rio Red Grapefruit: Very cold hardy, excellent flavor no sugar needed.

Ruby Red Grapefruit: More of a mild grapefruit, slightly more acidic than a Rio.

Oro Blanco Grapefruit: White flesh, sweet flavor, very fragrant blossom.

Valentine Pummelo: Resembles a heart shape when cut in half, with vibrant, red-pigmented flesh, a combination of a Pomelo, a mandarin, and a blood orange



Staff Picks: Texas Olive

Picked by: Kate L

Texas is known for its sprawling landscapes, underused in desert landscapes, the *Cordia boissieri*, commonly known as the Texas olive or Mexican olive, stands out as a remarkable beauty. Native to the Southwestern United States and northern Mexico, this evergreen shrub or small tree offers much more than just aesthetic appeal.

A Texas Treasure:

The Texas olive is beloved for its stunning, silvery-green foliage and its fragrant, showy white flowers that bloom in the spring and summer months. The tree's smooth, leathery leaves provide a striking contrast to the bold flowers, which attract bees, butterflies, and other pollinators.

The Texas Olive in Your Garden:

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.

Whether you're looking to add a touch of natural elegance to your landscape or seeking a low-maintenance tree that can handle the heat, the Texas olive is an excellent option. With its unique, tropical

vibe and hardy nature, it's the perfect addition to any garden or yard.

Plus, beyond its beauty, the Texas olive also contributes to wildlife conservation by supporting local pollinators and providing habitat for various bird species.



Recipe from the garden: Air fried zucchini fritters

This recipe comes from Ksenia of thermocookery.com

Over run with zucchini in the garden, what about making a nutritious snack?

Ingredients:

2 medium zucchini grated
150g feta cheese crumbled (roughly 2/3 cup)
1 large egg
1/4 cup all purpose flour
1 teaspoon baking powder
2 tablespoons fresh dill, parsley, or thyme, chopped
1 clove garlic minced
1/4 teaspoon black pepper

Directions:

1. Lightly salt grated zucchini and let set for 10 minutes. Squeeze out excess moisture with cheesecloth.
2. In a large bowl, mix zucchini, feta, egg, flour, baking powder, dill (or choice of herb) garlic, and pepper.
3. Preheat Air Fryer to 390 degrees F.
4. Form mixture into small patties (about 2 tablespoons each).
5. Lightly spray air fryer basket with cooking spray or olive oil.
6. Place fritters in basket, leaving space between each one and spray tops lightly with cooking spray or olive oil. Cook for 8-10 minutes, flipping halfway through, until golden and crispy.
7. Serve hot with a dollop of Greek yogurt and lemon wedges on the side.

