

Happy Halloween!

Semi-Dwarf citrus and avocados will be here soon! planting them for harvest late spring-summer.

Brand new 2026 seeds are out on our racks waiting to be sown into the warm soil. Fall and winter veggie starts are here and ready to be planted! A very large selection of herbs awaits your planters at home!



Onion and garlic bulbs are on order and will be arriving within the next 2 weeks. Now is a perfect time to be

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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October Garden Checklist

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!

One use only. Some restrictions may apply.



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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!



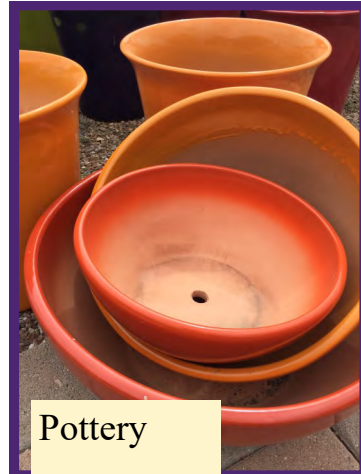
Color of the month: Purple and Orange



Roses



Purple Leaf Plum



Pottery



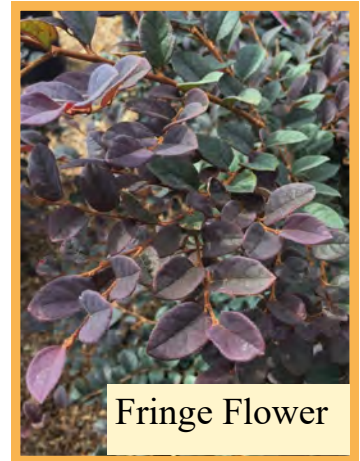
Purple fountain grass



Kumquat



Succulents



Fringe Flower



Lantana



Calendula



Tecoma

Purple Heart



Gazania

Plant profile: Purple leaf plum

Size (H x W): 15'-20' tall x 8'-10' wide

Blooms: Small pink

Exposure: Full Sun

Minimum Temperature: 10 degrees F

Water: High

Pruning: General shaping in dormancy

Growth: slow-moderate

Fertilizer: 7-3-3 organic tree food monthly during growing season



Plant profile: Gazanias

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: Silverberry

Picked by: Matt

Introducing the Gilt Edge Silverberry (*Elaeagnus pungens*), a stunning shrub that brings year-round beauty to any garden! With its striking silvery-green variegated leaves edged in vibrant gold, this versatile plant adds a pop of color and texture wherever it's planted.

Perfect for:

- Hedges & Privacy Screens
- Accent & Foundation Plantings
- Containers & Borders

The Gilt Edge Silverberry is not only visually captivating but also low-maintenance, thriving in a variety of soil types and conditions. Maintain on a drip

system running daily through the summer. Plus, its silver foliage provides contrast against evergreens and blooms, creating a dynamic landscape throughout the seasons.



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: Comforting pumpkin pasta with fresh sage

In the fall and winter, I like finding new soup and comfort food recipes. I will be trying this recipe soon now that it is slightly cooler! I found this recipe from Tera of rootsandradishes.com

Ingredients:

8 ounces pasta of choice, types with grooves and pockets fill with sauce best!
3/4 cup pasta water (from boiling pasta)
1/4 cup unsalted butter
1 shallot finely diced
2 cloves garlic, minced
1/4 cup fresh sage, finely chopped
1/4 teaspoon pepper
1/2 cup whole milk, cream, or half and half
15oz pumpkin puree
1/2 cup parmesan, shredded

Directions:

1. Cook pasta, set aside 3/4 cup of pasta water before draining pasta, drain and set aside pasta.
2. Sauté aromatics: melt butter in a skillet over medium low heat. Add shallot and sauté for 3-4 minutes to soften, add garlic and sage, cook while stirring occasionally for 1-2 minutes or until fragrant.
3. Add pumpkin puree, cream, 1/4 teaspoon salt, pepper, and pasta water to the skillet. Stir continually with a spoon or whisk to blend the sauce ingredients together while the sauce heats up. Once it's fully combined and starts to bubble gently, add in the parmesan and stir until completely melted and smooth
4. Add the cooked pasta in with the sauce and toss to fully coat pasta. Top with more parmesan and chopped sage if desired.

