

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 5th in observance of Easter Sunday.

Jessica from Strategic Habitat Enhancements (SHE) will be speaking at the nursery **April 11th @ 10am** about native plantings for

hummingbirds!

Rose pictured: Pop Art

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Rillito Nursery & Garden Center
6303 N La Cholla. Tucson AZ . 520-575-0995
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!

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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.



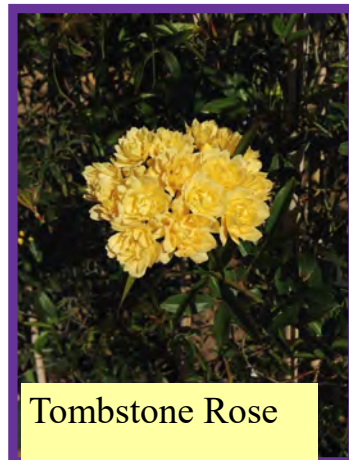
Color of the month: Yellow



Palo Verde Bloom



Desert Marigold



Tombstone Rose



Brittlebush



Agave



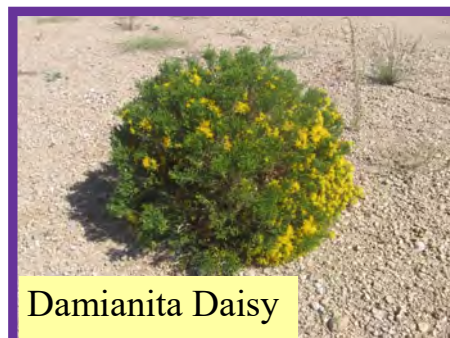
African Daisy



Roses



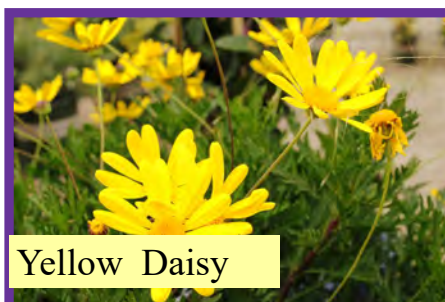
Gazania



Damianita Daisy



Gopher Plant



Yellow Daisy



Sunflower

Plant Profile: Blue Palo Verde

Size (HxW): 20'-30' x 15'-20'

Blooms: Yellow

Exposure: Full sun

Minimum Temperature: 20 degrees F

Water: Low once established

Pruning: Annual thinning prior to monsoon

Growth: Moderate– slow

Fertilizer: 7-3-3 Organic 4 times per year.



Plant Profile: Gopher Plant

Size (HxW): 3'x3'

Blooms: Yellow

Exposure: Full sun

Minimum Temperature: 10-20 degrees F

Water: Low

Pruning: N/A

Growth: Slow-moderate

Fertilizer: N/A





Staff Picks: Grey thorn

Picked by: Kenneth

Gray Thorn is a common woody shrub in washes and canyons throughout much of the Sonoran Desert and adjacent biomes. The growth form is an openly branched, thorny mound up to 8' tall by 12' across. Flowers are insignificant to look at, but attract a number of insects. Blooms are tiny, but attract an amazing variety of insects. Fruit are small, blackish berries, attractive to many bird species.

- **Hardiness:** It is frost hardy to at least zero
- **Sun tolerance:** This plant thrives in full sun or light shade. Too much shade promotes leggy growth.
- **Watering and feeding:** Once established, Gray Thorn can be weaned from irrigation, but will always perform better with supplemental water. Feeding is not necessary.
- **Soil requirements:** Any soil will do.

- **Pruning:** Allowing for ultimate size when planting eliminates the need for most pruning.



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: One pot spinach broccoli ricotta shells

This recipe comes from halfbakedharvest.com

Ingredients:

1lb jumbo pasta shells
3 cups chopped broccoli
1 cup heavy cream or whole milk
2 cups shredded spicy cheddar or white cheddar
1 1/2 cup shredded provolone
4oz ricotta cheese
2 cup baby spinach
1 teaspoon garlic powder
1 tsp onion powder
1 tsp paprika
1/2 tsp chipotle chili powder
1/2 cup fresh chopped basil
1-2 tablespoon lemon zest
Salt and pepper to taste

Directions:

1. In a large pot, bring 4 cups of water to a boil over high heat. Add 1 1/2 teaspoons salt, the pasta, and broccoli. Cook, stirring occasionally, for 8 minutes. Do not drain the water.
2. Stir in the milk, add cheeses, spinach, garlic powder, onion powder, paprika, and chipotle powder, and stir until melted and creamy. Remove from heat. Stir in the basil and lemon zest. Season with salt and pepper. If the sauce feels thick you can add 1/4 cup of milk to thin.
3. Divide the pasta and broccoli between bowls and top with basil and lemon.

