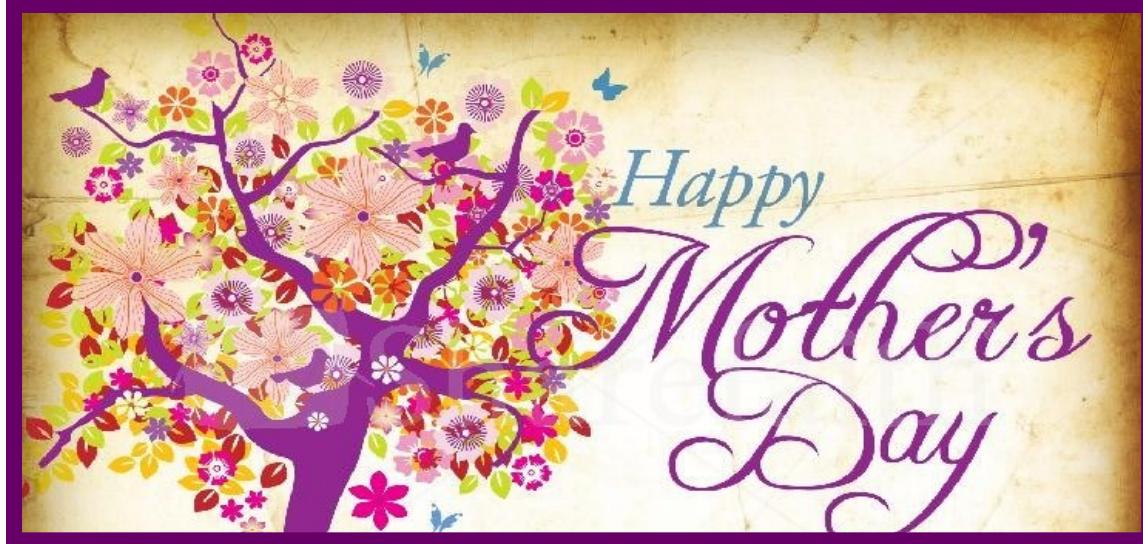


## Happy Mother's Day!



For many of us it was our Mothers and Grandmothers that first instilled a love of gardening in a little girl or boy that just wanted to tag along and play in the dirt. Whether gardening has become a life long passion or we just have fond memories or those times we often have our maternal influences to thank!

Sometimes it is nice to take a moment to thank the women in our lives for those wonderful memories

and for the knowledge they have passed on to us, that we may one day pass on to our children.

We have a lot of special gifts to thank mom on her day. New hummingbird feeders, garden hats, and even living roses in bloom! We also offer gift cards if you can't decide. Come in and see if there is something that reminds you of your mom!

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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



## May Garden Checklist

As we continue to get warmer and warmer, please make sure your watering schedule is reflecting our hot temps.

**Grass:** Plant Bermuda lawns when soil warms up in early May, to 65 degrees or higher at night. Fertilize Bermuda grass lawns each month beginning late April or early May. We recommend a **Four seasons lawn food 21-7-14**. Mow your lawn down to half of an inch until the winter rye grass dies. This encourages new growth and is healthy for the Bermuda lawn. Water grass early in the morning.

**Trees and Shrubs:** It is still a wonderful time to plant citrus and shade trees. If you are planting them make sure they get plenty of water. For the first week we recommend every day water for about an hour second week and for the rest of the summer every other day for 2-3 hours on a long slow drip. Daily if temperatures are over 110 degrees! It is best to place the irrigation at the edge of the root ball when first planted.

Pick any grapefruits that were left on the tree before the birds get to them first. Netting also helps, but try to keep it off the ground so ground squirrels or lizards don't get caught in them. Make sure mature mesquite trees are thinned before monsoons come, if they are not thinned they will act as a wall towards the wind and be blown right over. When planting taller new trees make sure they are staked properly to help protect them from the wind.

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.



End of the month around Memorial day will be time again to fertilize your citrus. We carry a wonderful product for in ground citrus **Organic Citrus and Avocado Food 7-3-3**, it is our own private labeled brand and will have the micronutrients citrus need in our area. It is all I use on my trees in the ground! We also have special food for citrus in containers as well.

**Flowers:** It is time to replace petunias, pansies, snapdragons and other winter annuals, with vinca, portulaca, gomphrena, purslane, zinnias, angelonia, cosmos, salvia, gazanias, parrots beak lotus and many more. Flowers will benefit from a small fertilizer in the heat of the summer. A good product is the **Grow More 20-20-20**.

**Vegetables:** Seeds for beans, cantaloupe, melons, okra, and squash can still be planted. We have starts for peppers, melons, beans, eggplant, artichoke, asparagus, and various types of herbs. Veggies will need fertilizer to help get them through the intense summer. We recommend **Maxsea Acid 14-18-14 plus iron and zinc., and Millers Rose Food.**



Find us on  
**Facebook**

# Don't forget to feed your citrus on Memorial Day!

Memorial Day is time again to feed citrus! We have several of the best products to use! The number one product we use is our own private labeled citrus food. It is an organic based fertilizer and I use it in my yard on a monthly basis. We carry it in a 20 pound bag

We also stock a Happy Frog citrus food that is very similar to our private label but is only available in a 4 pound bag.



For potted citrus I use the Maxsea Acid, I also use this on my in ground citrus as well because it has all of the beneficial micro nutrients citrus love.



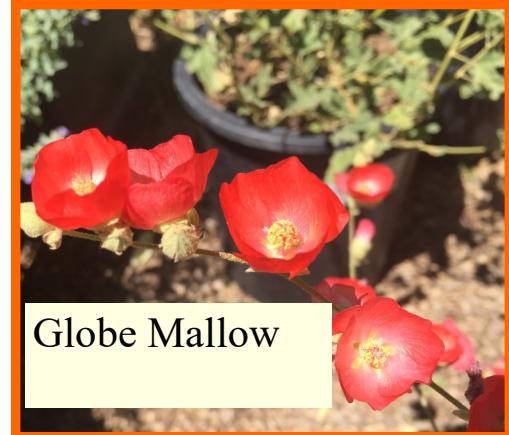
If you do not want to fertilize monthly I recommend using the Ferti-Lome Fruit Citrus and Pecan food three times a year,

Valentine's Day, Memorial Day, and Labor Day.

# Color of the month: Orange!



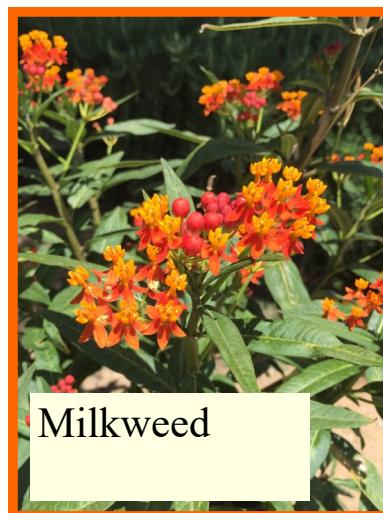
Cape Honeysuckle



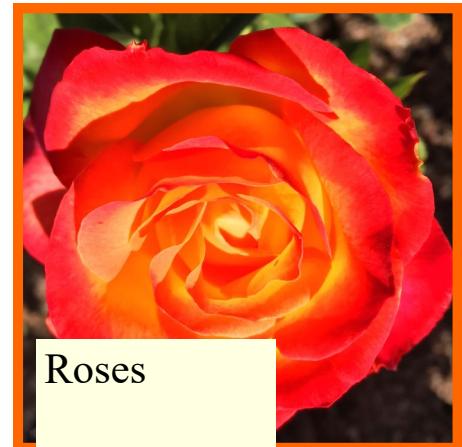
Globe Mallow



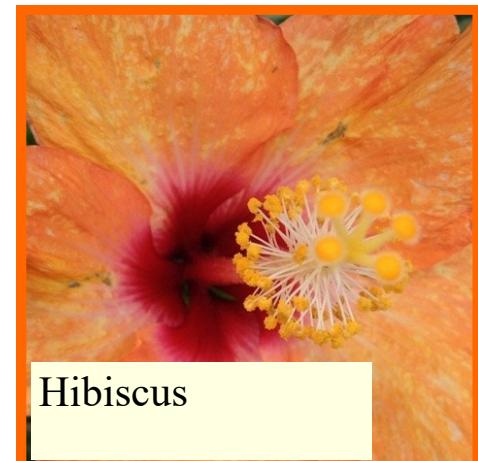
Orange King Bougainvillea



Milkweed



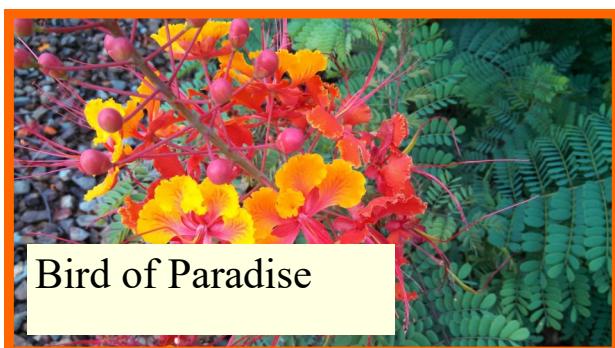
Roses



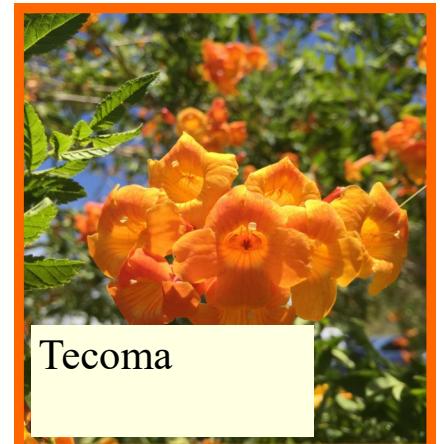
Hibiscus



Parrot's beak lotus



Bird of Paradise



Tecoma

# Plant profile: Trichocereus

**Size:** (H x W) : 2'-3'x 2'-3'

**Blooms:** Variety of color

**Exposure:** Part sun, full sun

**Minimum Temperature:** 25-30 degrees

F

**Water:** Low-Moderate

**Pruning:** N/A

**Growth Rate:** Slow

**Fertilizer:** N/A



# Plant profile: Coreopsis

**Size:** (H x W): 1'-2' x 1'-2'

**Blooms:** Orange, yellow

**Exposure:** Full Sun

**Minimum Temperature:** 35-30 degrees F

**Water:** High

**Pruning:** N/A

**Growth Rate:** Moderate-Slow

**Fertilizer:** Famer (2-2-1)





## Staff Picks: Arizona Ash

Picked by: Kenneth L

Arizona ash (*Fraxinus velutina*) is an upright, stately tree with a rounded canopy of deep green leaves. It is relatively short-lived but may survive 50 years with proper care. Arizona ash reaches heights of 25-30 feet and widths of about the same.

Young Arizona ash trees display smooth, light gray bark that turns rougher, darker, and more textural as the tree matures. This deciduous tree provides great shade in summer, with bright golden-yellow leaves in fall or early winter depending on the location.



Water young trees frequently. Thereafter, Arizona ash is relatively drought-tolerant but performs best with regular water during hot, dry weather. Ordinary soil is fine.

**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.

A layer of mulch will keep the soil moist, moderate soil temperature, and keep weeds in check. Don't allow mulch to mound against the trunk, as it may encourage rodents to chew on the bark. Arizona ash needs full sunlight; however, it can be sensitive to extreme desert heat and needs a full canopy to provide shade. The trees rarely need to be pruned, but it's a good idea to consult a professional if you think that pruning is necessary. If the canopy is too thin, Arizona ash is prone to sunscald.

# Recipe from the garden: Homemade pickles

## Ingredients:

2 1/2 lbs (1.1 kg) 3-4 inch pickling cucumbers  
2- 1/2 cups (590 mL) water  
2 cups (500 mL) white vinegar  
1/4 cup sugar (60 mL)  
1/4 cup (60 mL) Ball® Salt for Pickling and Preserving  
4 cloves garlic  
4 small bay leaves  
12 dill sprigs  
2 tsp (10 mL) yellow mustard seeds  
4 small hot peppers (optional)  
Ball® Pickle Crisp (optional)  
\*You can add or delete any seasonings you want., also use any other vegetable such as carrots, beets, okra, etc



## Directions:

1. Prepare boiling water canner. Heat jars in simmering water until ready to use, do not boil. Wash lids in warm soapy water and set aside with bands.
2. Wash cucumbers and hot peppers in cold water. Slice 1/16 of an inch off the blossom end of each cucumber; trim stem ends so cucumbers measure about 3 inches. Cut cucumbers into quarters lengthwise.
3. Combine water, vinegar, sugar and salt in a small stainless saucepan. Bring to a boil over medium heat. Lower heat to simmer.
4. Place 1 garlic clove, 3 dill sprigs, 1/2 tsp mustard seed, 1 bay leaf and 1 red pepper and Ball® Pickle Crisp (if desired) into a hot jar. Pack cu-

cumber spears into jar, leaving a 1/2 inch headspace. Trim any cucumbers that are too tall.

5. Ladle hot brine into a hot jar leaving a 1/2 inch headspace. Remove air bubbles. Wipe jar rim. Center lid on jar and apply band, adjust to fingertip tight. Place jar in boiling water canner. Repeat until all jars are filled.

6. Process jars 15 minutes, adjusting for altitude. Turn off heat, remove lid, let jars stand 5 minutes. Remove jars and cool 12-24 hours. Check lids for seal, they should not flex when center is pressed.

**Tricks of the Trade:**  
Pickling cucumbers are small, crisp, unwaxed, and needn't be peeled. Wide mouth jars aren't essential for pickles, but they do make for easier packing.