

Happy St Patrick's Day!

Spring has arrived! Bees are buzzing, plants are blooming, and business is booming! Come in and take a look at all the new stuff we have received. Tomatoes, peppers, and a beautiful selection of herbs as well! Get a head start on your spring garden!

Mature citrus with loads of blooms are just patiently waiting to be planted in your yard!

Don't forget we offer delivery and planting! Pick your plants, arrange for us to deliver and plant, then sit back and let us do the work for you! We are also happy to help you select the plants and talk with you about



what plants would work in the space you are wanting to plant in.

An old Chinese proverb said it best “The best time to plant a tree was 20 years ago, the second best time is now.” Let’s enjoy the gorgeous spring in store for us!

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



March Garden Checklist

Grass: Rye grass will start to die off as the Bermuda starts to come back with our warmer night time temperatures. The Bermuda can be watered about once or twice a week now. You can also start to lay sod for a nice spring and summer lawn. Now is also the time to apply a pre-emergence before the soil temperatures get too warm for weeds to start popping up all over the place!

Trees/Shrubs: You can start to trim out the frost damage from your plants, be careful not to trim too much out or you may be losing some of the new growth for spring. Stone fruits can now be fertilized with a fertilizer that has micro-nutrients in it, we carry Ferti-lome Fruit, Citrus and Pecan tree food. Now is one of the best times to plant trees and shrubs, it is best to get them in the ground and allow time for the roots to become established before the heat of the summer.

Flowers: You can start using fertilizer in your garden beds to help prepare them for the Spring garden crops. A fertilizer with a high nitrogen and phosphorous will be the best to use. Winter annuals will still be going for a couple more months before we get really hot. Keep them



looking nice by picking off any spent blooms, and fertilizing with a well balanced fertilizer.

Vegetables: Typically the best date to change out your garden soil and start your seeds for the spring/ summer garden is March 15, that's when we will be doing our gardens here at the nursery. Our garden will be getting doctored up with some really good organic material. I will start with two bags of Happy Frog Potting Soil, then 4 bags of Happy Frog Soil Conditioner, then sprinkle a little bit of Miller's Rose and Flower Food (5-8-5). Best gardens I've had in years has been with using good organic material.

You can start the following seeds now: beans, corn, cucumbers, melons, okra, green onions, pumpkins, squash, and sunflowers. We do have the starts for: artichokes, eggplant, peppers, and tomatoes. Old herbs can be trimmed back and fertilized to encourage new growth. Herb transplants we have at the moment are: Parsley, sage, rosemary, thyme, and mint.

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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Texas Mountain Laurel *Sophora Secundiflora*

About this time of year you may be seeing a nice tree or shrub producing large clusters of very fragrant purple flowers (smell like grape Kool-Aid). Well it is called the Texas Mountain Laurel or *Sophora Secundiflora*.

This slow growing evergreen may be grown as a medium to large shrub. The pinnate leaves with their lustrous leathery upper surface provide year long beauty enhanced in mid spring by the dense clusters of flowers of lavender or violet.

The seed pods contain a red orange seed that is sometimes used in jewelry. Both seeds and flowers are poisonous, and can contain narcotic properties.

Nothing seems to bother the hardy, drought-tolerant, grow-in-a-stone Mountain Laurel, hard freezes (below 20 degrees F) except for caterpillars in the spring and fall they are a plant anyone can grow!



Feathery Cassia *Senna Artemisioides*

Also blooming around town and in the medians, are the feathery cassia. This lovely fragrant shrub makes a wonderful desert shrub.

The lacy foliage of the Feathery Cassia is made up of narrow, gray-green needle like leaflets. The foliage has a silvery sheen when it's blown by the wind, which adds beauty to the landscape even when the plant is not in flower.

Flowers are borne in clusters that cover this shrub in masses of golden-yellow color in winter and spring. The pea like flowers aren't just beautiful; they're very fragrant as well. They share the fragrance of the jasmine.

Cassia's are hardy down to 20 degrees F. Drought tolerant once established, and being able to take full Arizona full sun makes this showy shrub a favorite in desert landscapes.

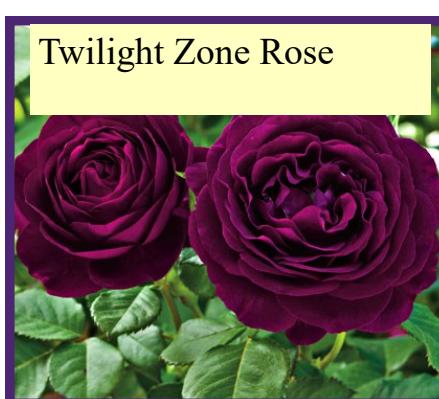


Color of the month: Purple

Artichoke flower



Twilight Zone Rose



Bearded Iris

Ruellia



Fringe Flower



Desert Willow



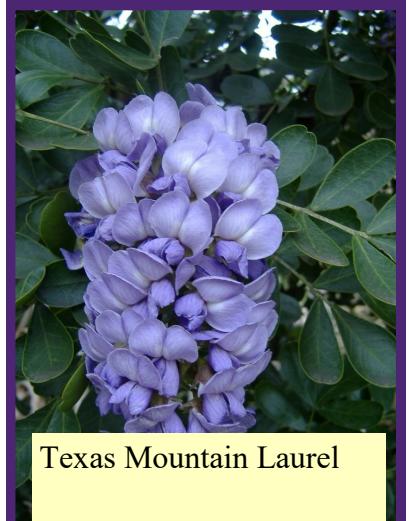
Lavender



Purple Heart



Texas Mountain Laurel



Plant Profile: Twilight Zone Rose

Size: (H x W) : 3'-4'

Blooms: Purple

Exposure: Full Sun

Minimum Temperature: 0 degrees

Water: High

Pruning: Heavy Prune once a year in January

Growth Rate: Fast

Fertilizer: Monthly with Millers Rose Food.



Plant Profile: Texas Mountain Laurel

Size: (H x W) : 10'-15' Tall and Wide

Blooms: Purple—smells like Grape Kool-Aid!

Exposure: Full Sun

Minimum Temperature: 0 degrees

Water: Moderate-Light

Pruning: To shape if needed, dead wood.

Growth Rate: Very Slow

Fertilizer: Spring and Fall with tree and shrub food.





Staff Picks: Wisteria

Picked by: Matt F.

Showy, large clusters of sweetly fragrant purple flowers in spring are followed by large, compound, dark green leaves on vigorous twining stems. Best when trained on an arbor, trellis or fence to allow a full view of the spectacular pendulous flower clusters. Blooms at a very early age. This is a deciduous vine meaning, it will lose its leaves in the winter.

Average Size at Maturity: Fast growing; twining stems quickly climb 20 to 25 ft., with support.

Bloom Time: Spring

Design Ideas: Fill your late spring with the fragrant, pendulous flower clusters of this Wisteria. Train it on a sturdy arbor or let it cover a pergola or patio, where the flowers can hang through the structure like huge clusters of grapes.

Flower Color: Purple



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: Rhubarb Crumble Pie

This recipe comes from Better Homes and Gardens.

Ingredients:

6 cups thickly sliced rhubarb
1 1/2 teaspoons vanilla extract
1 1/4 cups granulated sugar
1/4 cornstarch
1/4 teaspoon ground nutmeg
Pinch of fine salt
1/2 cup old-fashioned oats
1/2 cup flour
2 tablespoon whole wheat flour
1/4 cup light brown sugar
1/4 teaspoon baking powder
1/4 teaspoon fine sea salt
1/4 teaspoon ground cinnamon
4 tablespoons cold butter cut into 1/2 inch cubes
1 parbaked pie crust



Directions:

Step 1: For rhubarb filling: In a large pot, toss the sliced rhubarb, vanilla, and 1/2 cup of the sugar to combine. Cook, over medium, tossing occasionally, until rhubarb starts to soften slightly, 5-7 minutes.

Step 2: In a small bowl whisk the remaining 3/4 cup sugar. Cornstarch, nutmeg, and pinch of fine sea salt to combine. Sprinkle sugar mixture evenly over rhu-

barb and mix well to combine. Cook, stirring frequently, until mixture gently bubbles from the center of the pot. Let cool completely before preparing the pie.

Step 3: For the streusel: In a medium bowl stir the oats, all purpose flour, whole wheat flour, brown sugar, baking powder, cinnamon and 1/4 teaspoon fine sea salt to combine. Rub butter into the flour mixture with your fingers until the mixture forms large clumps.

Step 4: Preheat oven to 375. Place pie plate with the parbaked piecrust on a parchment lined baking sheet. Spoon rhubarb filling evenly into crust. Top with the streusel.

Step 5: Bake until filling bubbles and crust and streusel are deeply and evenly golden brown, 45-55 minutes. Cool completely. Serve with whipped cream or ice cream.