



# Happy New Year!

I hope everyone had a wonderful and safe Christmas and spent time with family. As we begin our journey into 2025 and a new beginning, it's always nice to look back at our gardening accomplishments. Don't let set backs hold you down. We are all glad to see 2024 in our rear view mirror, but I hope we all continue with hobbies picked up. I am so happy to see so many new gardeners, and hear of their successes!



2025 roses are now ready for pre-sale. This means they will be ready to be purchased, tagged with your name on it, but they are not ready to go home until around Mid March.

We ask that they stay under our care so they perform at their best for you in our garden!

We still have shortened hours through January 12th. Our hours are Monday–Saturday 9-3 and Sunday 10-3. Normal hours resume January 13th.

Rose pictured: Black baccara

Our annual rose seminar is coming soon! It will be held January 18th at 10 am! We will also have a pruning demonstration to follow.

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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



## January Garden Checklist

When there is a frost forecasted, cover your frost tender plants with frost cloth ( No plastic unless there is a frame built around the plants). Plastic should not touch plants. Cover by 8p.m. and uncover the next morning by 10a.m.

**Trees and Shrubs:** Plant fruit and shade trees now, however it is best to wait to plant lemons and limes until March as they can freeze. Go ahead and plant any deciduous fruit trees or shrubs in pots or in the ground. Lightly prune any unwanted branches on deciduous vines or trees.

**Flowers:** Bedding plants can still be planted for the winter. Plant flowers in pots to help add some winter color on your patio or entry way. We have a beautiful selection of sun and shade loving flowers. Prune roses back for their annual sleep. Attend our rose seminar on January 20th to find out exactly how to cut back! For those who are unable to attend here is a brief description how to cut back: Cut canes back approx. by half, remove all dead canes or any weak canes. Strip off all leaves, then seal the fresh cuts with a wood glue to prevent a wood borer from hollowing out the canes. Fertilize after pruning for best spring blooms!

**Veggies:** It is still a great time for planting seeds for beets, bok choy, carrots, chard, collard greens, leeks, lettuce, mustard greens, green

onions, peas, potatoes, radishes, and spinach. It is best to plant transplants for: broccoli, cabbage, and cauliflower. It is a little early to being the transition from winter beds to summer beds but it never hurts to start planning. Think of the Happy Frog potting soil and mulch when tilling your beds during late spring!

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.



# 4 easy steps to grow big, sweet onions

Our sweet onion bunches will arrive soon, here are some great tips to ensure you get the best sweet onions!

## 1. Prepare

When you first get the onions from a garden center they will be in a bunch like the picture to the right. While enclosed plants may appear dry, don't be alarmed; they are simply dormant. Don't worry if you can't plant them right away, spray the bundle down with water a couple times a day. They can last up to 3 weeks this way.



Onions require full sun and good soil drainage. the number one soil conditioner would be Happy Frog. This is a rich and very well draining soil you would mix 50/50 with the bed you will be planting your onions in.

The soil should be loose and crumbly, if compacted work in a little compost or conditioner to improve aeration and drainage.

## 2. Plant

Onions should be planted 4-6 weeks before the last estimated spring frost. Ours is usually March 15th so we are right on schedule.

For best growth and yield onions need fertilizer right from the start. Use a fertilizer with the middle number higher than the other 2. I used Miller's Rose & Flower food (5-8-5) this has chicken manure in it for a better nitrogen level.

If you want the onions to grow to maturity plant them 4" apart. If you prefer to harvest early as green onions plant them 2" apart and pull



every other onion during the growing season, leaving the rest to grow to maturity.

## 3. Water, Fertilize, and Weed

The better care your onions receive during the growing season, the more likely you'll have a bountiful harvest.

### Watering:

Water thoroughly after planting, and regularly afterwards. Onions have shallow roots, so don't let the soil at the base of the plants become dry and cracked. Overwatering is equally problematic. If leaves develop a yellow tinge, cut back on watering.

Closer to harvest time, the greater the need for water. However, when the onion tops start falling over, stop watering and let the soil dry out before harvesting.

### Fertilizing:

Continue using a fertilizer every 2-3 weeks until bulbing process begins. I will continue using the Miller's Rose food as the chicken manure will have the nitrogen that they require. The bulbing process begins as the grounds starts to crack as the onions push the soil away, stop fertilizing at this point.

### Weeding:

Controlling weeds is critical to prevent competition for nutrients.

## 4. Harvest

When the tops of the onions turn brown or yellow and fall over, it's time to harvest. Ideally, the plant will have about 13 leaves at this point.

These sweet onions are great on a grill!!

# Color of the month: Green



Hopbush



Foxtail Fern



Jojoba



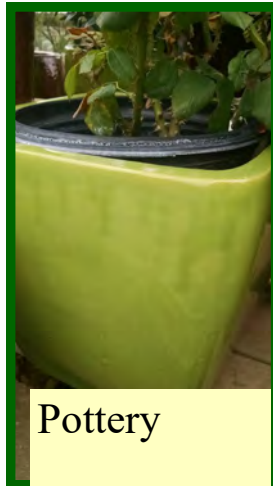
TX Mnt Laurel



Sago



Cassia



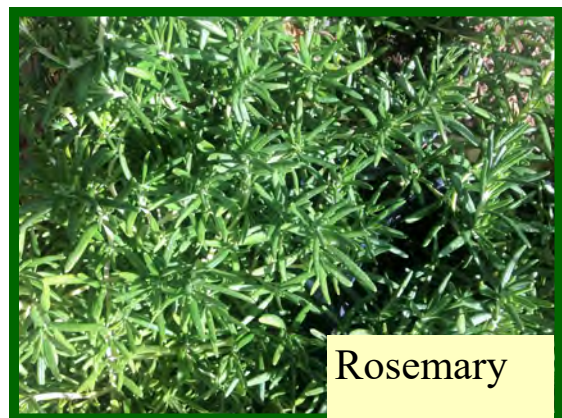
Pottery



Yucca



Octopus Agave



Rosemary

## Plant Profile: Jojoba

**Size (H x W):** 8'-10'

**Blooms:** White

**Exposure:** Full Sun

**Minimum Temperature:** 15 degrees  
F

**Water:** Moderate– Low

**Pruning:** N/A

**Growth:** Moderate

**Fertilizer:** 7-3-3 Organic or 20-20-  
20 All Seasons



## Plant Profile: Cassia

**Size (H x W):** 4'-6'

**Blooms:** Yellow

**Exposure:** Full Sun

**Minimum Temperature:** 15 degrees  
F

**Water:** Moderate

**Pruning:** N/A

**Growth:** Moderate

**Fertilizer:** 7-3-3 Organic or 20-20-  
20 All Seasons





## Staff Picks: Mexican Lime

Picked by: Kate L

Mexican Lime tree, also referred to as the key lime, are mainly used in alcoholic beverages.

The lime juice can also be used to bring down the swelling from mosquito bites.

The Mexican lime tree is exceedingly vigorous; may be shrubby or range from 6 1/2 to 12 ft high, with many slender, spreading branches, and usually has numerous, very sharp, axillary spines to 3/8 in long ( some varieties can be thorn less). The evergreen, alternate leaves are pleasantly aromatic, densely set.



Limes are frost tender so if you are in an area that is colder we would recommend a dwarf tree to be grown in a pot to allow for it to easily be brought inside a shed or garage on freezing nights. Frost cloth will work in areas that don't get below 32 often.

The lime became a common front yard fruit on a small scale in Orange and Lake Counties in Florida. When pineapple culture was abandoned on the Florida Keys, because of soil depletion and the 1906 hurricane, people began planting limes as a substitute crop for the Keys and the islands off Ft. Myers on the west coast. The fruits were pickled in saltwater and shipped to

Boston where they were a popular snack for school children. The little industry flourished especially between 1913 and 1923, but was demolished by the infamous hurricane of 1926. Thereafter, the lime was once again mainly a casual dooryard resource on the Keys and the southern part of the Florida mainland.

From being from The Keys in Florida it is also referred to as the Key lime.

**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: Meyer Lemon Cheesecake

I found this recipe from a Le Cordon Bleu trained Chef in Rome. Fancy huh?

Here are a few tricks to make the perfect cheesecake:

It's important that the cream cheese is at room temperature before creaming it, or you may have lumpy instead of creamy cheesecake.

Don't over bake the cheesecake, it should still jiggle slightly in the center when you remove it from the oven. The cake continues cooking even after it's removed and will set once it's cooled.

## For the Crust:

1 3/4 cups graham crackers crumbs  
3 tablespoons granulated sugar  
7 tablespoons butter, melted

## For the Cheesecake:

2 1/2 pounds Cream cheese, at room temp  
1 1/4 cups granulated sugar  
3 tablespoons lemon zest (from about 4 lemons)  
2 teaspoons vanilla extract  
3 tablespoons cornstarch  
1/3 cup heavy cream, at room temp  
3 eggs, at room temp  
2 egg yolks, at room temp  
1/2 cup meyer lemon juice, at room temp  
About 1 cup lightly sweetened whipped cream, optional for garnish  
4-5 lemons slices, halved, optional for garnish  
**\*If using regular lemons, reduce the zest to 2 tablespoons and the lemon juice to 1/3 cup.**

## Directions:

Preheat oven to 375 degrees F and butter the bottom of a 10 inch spring form pan. Begin to boil a pot of water for the water bath.

Mix together the graham crackers crumbs, sugar and melted butter. Press into the spring form pan, going up the side on 1/4 inch. Bake about 8 minutes, until lightly browned. Cool completely.

Decrease oven temperature to 325.

In a stand mixer, cream the cream cheese until smooth. Add the sugar and lemon zest and mix together. Add vanilla, cornstarch, and heavy cream and stir until combined. Add the eggs and yolks one at a time; mix each in before adding the next. Stir in the lemon juice. Pour the cheesecake filling into the spring form pan on top of the cooled crust. Bake in the water bath for 60-70 minutes. The outer edges should be set and the center will still jiggle a little when you move it. (The cake continues cooking after it's removed from the oven).

Cool for 15 minutes, run a knife along the edge of the pan. You can remove the spring form sides or place in the fridge with the sides on. I left the sides on to keep it all in place to set. Cool cake completely then place into the refrigerator for at least 8 hours, overnight is best.

