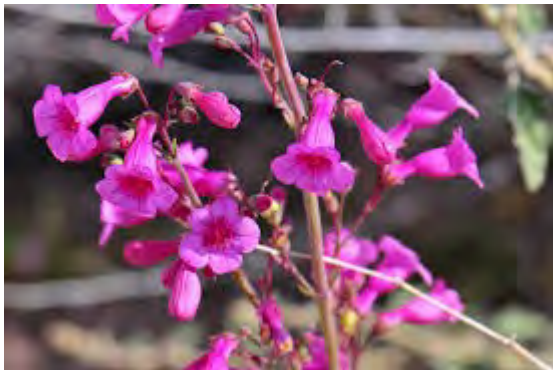


Happy Valentine's Day!

Instead of buying cut roses that will only last a few days for the special person in your life, purchase a living bouquet. Our bedding tables have lovely selections of beautiful flowers at the moment.

You could also get them a rose bush that would always have a selection to pick and have on the table year around. Some of our bushes aren't ready to go home just yet, but we can give you the picture card. Thought that counts right? :)



We will also be doing our citrus tasting event Saturday March 1st, 10AM-12PM.

We will have freshly cut citrus available for tasting. Our first shipment of citrus trees of the year will have arrived by then and they will be ready to go home with you!

Happy Valentine's Day!
Page 1

February Garden Checklist
Page 2

Give your citrus some love
Page 3

Color of the month: Pink
Page 4

Plant Profile: Variegated pink lemon & Camellia
Page 5

Staff Pick: Cyclamen
Page 6

Recipe from the garden: Chicken and wild rice soup
Page 7



Rillito Nursery & Garden Center
6303 N La Cholla. Tucson AZ . 520-575-0995
Hours Mon-Sat 8am-4pm ~ Sun 10am-4pm



February Garden Checklist

Even though it is starting to feel a little warmer, we can still have the occasional frost. Don't forget that weather forecasts are generally quoted from Tucson International Airport, and many of the outlying parts of Tucson can be up to 10 degrees colder. transition from winter to spring.

Trees and shrubs: Fertilize fruit, nut and shade trees. Middle to the end of the month is the best time to trim any plants that may have received any frost damage. There should be no need to prune citrus trees, however if there are any dead branches within the tree or sucker growth from below the graft line, you can trim those off. Roses can now be fertilized monthly, we recommend using Dr Earth Rose and Flower Food. Use 1 cup per established plant per month until December.

Flowers: Bedding annuals can still be planted now, we are starting to receive more color! Iceland poppies, dianthus, pansies, petunias and geraniums, are blooming like crazy!

Vegetables: It's now a little late to start planting seeds for winter vegetables. We still have some transplants for lettuce and veggie greens. Bunches of sweet red onions just arrived! Start checking your vegetables in the ground now, broccoli and cauliflower should be ready to harvest, carrots as well. You can start using mild fertilizers to help prepare the soil for the big



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.



Give your citrus some love this Valentine's Day!

Valentine's Day is time to fertilize citrus trees! 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. I use this fertilizer on all my plants in the ground. It is a great low dose organic food with some of the micro nutrients to give the plants all the great nutrients they need for dark green growth and fruit development! 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.



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.



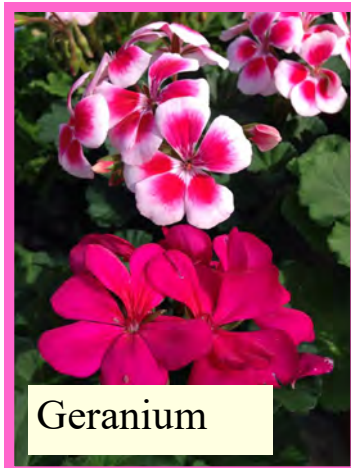
For potted citrus I use the Maxsea Acid, I also use this on my in ground citrus as well because it has all of the beneficial micro nutrients citrus love. Plants respond very well to the Maxsea and it can also be used on vegetables and flowers in the garden!



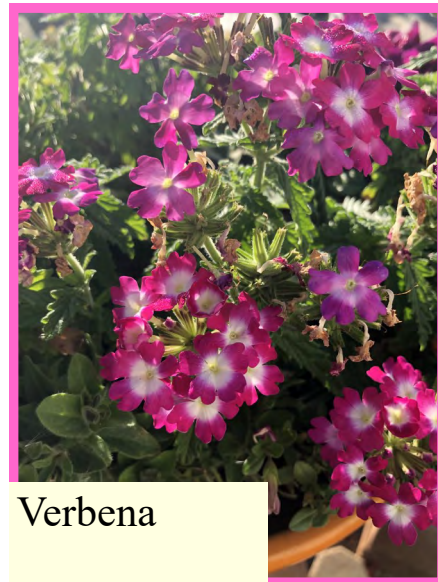
Color of the month: Pink



Roses



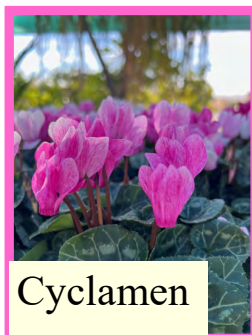
Geranium



Verbena



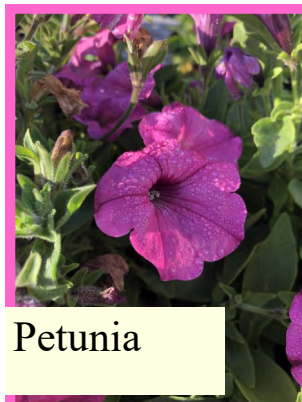
Fringe Flower



Cyclamen



Camellia



Petunia



Hibiscus



Pink Lemon



Snapdragon

Plant Profile: Variegated pink eureka lemon

Size: Up to 15 feet tall and 8 feet wide

Blooms: Light pink to white blooms

Exposure: Full sun

Minimum Temperature: 25-32 degrees, Most tender of all citrus, will need covering or if in a pot brought in during hard freezes.

Water: High

Pruning: Light, dead branches cut out

Growth: Moderate to fast

Fertilizer: I use Maxsea Acid monthly, or Rillito Citrus and Avocado monthly from February-September



Plant Profile:

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

Blooms: Wide variety of colors

Exposure: Complete shade no direct sun

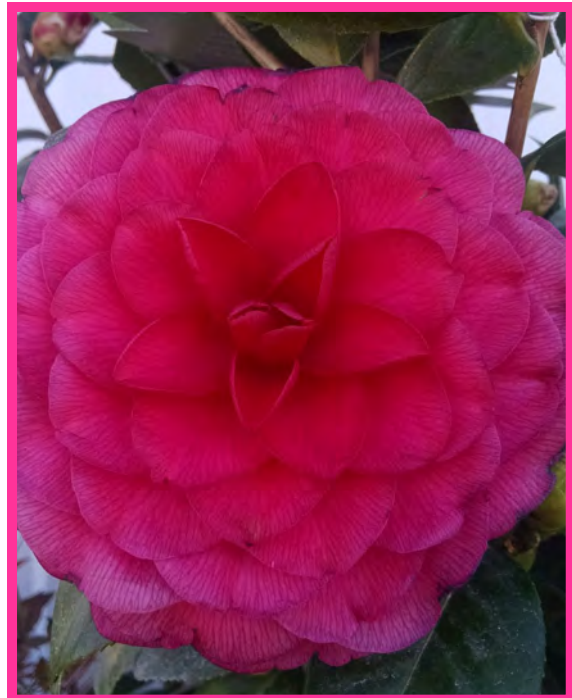
Minimum Temperature: 0– negative 10 degrees F

Water: High– moderate

Pruning: To shape as needed

Growth Rate: Moderate

Fertilizer: Maxsea Acid monthly





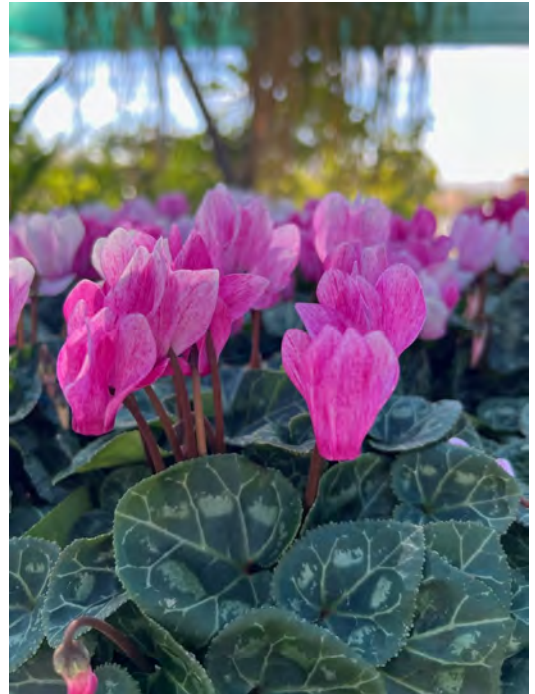
Staff Picks: Cyclamen

Picked by: Matt

Cyclamen is a petite flowering plant that has sweet-scented, small blooms on long stems that stretch up above the foliage. It is a tuberous perennial, meaning it dies down to its thick roots (tubers) during its summer dormancy period and then re-grows quickly each fall. As long as you are careful not to over water and rot the roots. Flowers come in shades of pink, purple, red, and white.

The heart-shaped leaves are medium green, often with silver marbling. It's commonly grown as a houseplant and is especially popular during the winter holiday season.

If grown outdoors, cyclamen needs well-drained soil and should be planted in an area that gets bright indirect light, but not much direct sunlight.



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: Chicken and wild rice soup

The extended cold has me wanting soups lately. This is a great soup to add all the yummy root crops and leafy green herbs from the garden!

Ingredients:

2 tablespoons olive oil, can also use avocado oil

1 large onion, diced

2 large carrots, diced

1 stalk celery, diced

1lb chicken breast or thighs

1/3 cup long grain rice (uncooked)

8 cups chicken broth

1 cup water

1 teaspoon salt adjust to taste

1/2 teaspoon ground black pepper adjust to taste

2 bay leaves

2 tablespoons fresh herbs, dill or parsley and add or change to your taste.

Directions:

1). Preheat a dutch oven or soup pot with oil over medium heat, add in onion, carrots, and celery and saute until lightly softened and golden, about 6-7 minutes.

2). Add chicken, rice, bay leaves, chicken broth, water, salt and pepper. Bring to a boil, skimming off any foam that rises to the top. Reduce heat to medium-low and cook uncovered at a light boil for 25-30 minutes, or until rice is tender and chicken is cooked through

3). Remove chicken from the soup, shred it into small pieces and add it back to the soup then remove from the heat.

4). Add herbs, season to taste if needed and serve.

