



Visit our site

Get your dorm room ready
- tropical style!

introducing our newest tillandsia offering ... add life and fun to any space!

Moving into a tiny dorm doesn't have to mean 'institutional'. With a few simple tips, a boring room can be transformed into a very personal space.

Send these tips to your loved one starting school this fall!

- Make it comfortable with lots of pillows. Work with texture and accenting colors.
- Save space by being organized--with closet and under-bed storage.
- Add a touch of home with photos!
- Think good lighting--and don't forget clip-on's and twinkle lights for fun.
- And don't forget a live plant or cut flowers! Plants bring nature inside and are known to help calm anxiety. Cut flowers are fun and cheerful; uplifting! Experiment with what works best for you!

Check it out

At Hana Tropicals, we have a few great ideas specifically for

Back-to-School times.

Is your loved one starting school and needing some inspiration?

We've got some super ideas ... just for you!

Introducing our new Standing Glass & Cement Tillandsia offering!

Tillandsia is a great choice for any student's room or bathroom. This air plant requires very little care yet brings natural energy to any space.

These absolutely amazing plants require no dirt, take up very little space, and are



the perfect decoration. Adorn your room with something ALIVE.

Grab it here!

FREE SHIPPING ON ALL NEW PRODUCTS!

Back-to-School Specials only available through September 27

Add the color of 'fun' to any room with Hana Tropicals' Back-to-School Specials!

We offer you two options; available ONLY while these unique flowers last.

Choose vibrant Red Anthuriums OR happy Yellow Beehives. Both flourish during the Back-to-School season, so send a touch of tropical color to someone special with an incredibly vibrant and unique arrangement!

This arrangement will look great the first two weeks of school, helping to set the mood for the whole school year.

Back-to-School Beehive Special



It's very easy to get behind in nutrition when focusing on new classes and friends! We're here to help with our new Moringa Powder Packets. This is the



newest Super Food (as seen at the Chelsea Flower Show in London this year!) Add this INCREDIBLE, nutritionallydense powder to shakes, soups, smoothies, etc., and feel your very best self!

Perfect for ALL ages.
IT'S EASY TO ADD TO YOUR ORDER!!!

Get your Moringa Powder here!



Perfect for a hospital room or small apartment too!

Bring some bright, tropical life to a room that could use it. FREE SHIPPING on all new products!

Hanging Terrarium



Back-To-School Anthurium Special

Tanner Wagner - Our Moringa Manager

"It's HOT!... and the Moringa is booming!

...blooming? We are excited about our new look for our Moringa powders and excited for our teas to follow suit!

In the next couple months we plan on starting an entirely new Moringa orchard in the upper 400 acres of our property, which is crazy exciting! Normally we look to harvest the leaves of the Moringa tree and get rid of the seeds, but at the beginning of this summer season we harvested our dried, mature seed pods and have been planting them with great success thus far. With fresh seeds, elbow grease and team work we'll have a new Moringa orchard lickitty-split! *Please add time and grace for Hana, Hawaii construction projects."

- Tanner Wagner



See All Moringa Products

Exotic Fruit Salsa for Fish

In Hana, it's the happy season for *crazy* amounts of mango, papaya and banana. We are lucky enough to have both wild and Haden mangoes on the land this year, and believe me, we take full advantage! Here's a super simple recipe for a medley of tropical fruit that acts as a kind of salsa. Use it over snapper or other delicate to medium-bodied fish. Kids-of ALL ages- love it!

For the Fruit and Garnish

Ingredients

1 cup Sliced Almonds Salt and Pepper to taste

1 ½ Tbl Red Currant Jelly
1 tea Ground Cinnamon
1 ½ Tbl Butter
1 cup Mango, peeled, pitted and diced
¾ cup Papaya, peeled, seeded and diced
1 Banana, peeled and diced
1 Ripe Tomato, diced



- 1. Place the almonds in a small, dry skillet over medium heat. Toss occasionally until golden brown. Season with pepper and salt and set aside.
- 2. In a saucepan, heat the jelly and cinnamon over low heat until just melted. Add the butter and let it melt. Add the mango, papaya, banana and tomato; heat through. Keep warm.
- 3. Cook your chosen fish in your favorite way. Place the fish on a warm serving platter. Ladle lots of the warm fruit over the fish. Sprinkle the almonds on top. Easy!

Le'ala'a!! (Enjoy)



Everyone on the Farm has a job. Our chickens provide amazing eggs, fertilize the trees, eat the bugs, and not to mention give us super sweet chicks. We love our farm and all the people and animals that help everything run smoothly! Mahalo for your support!

Hana Tropicals 4228 Hana Hwy Hana, HI 96713

(808) 248-7533 htropicals@gmail.com



