



HANA TROPICALS

Winter showers bring spring
tropical flowers!



Celebrate Spring



BROWSE OUR ORCHIDS

Our orchid nursery is a place we are very proud of. Hundreds of variety of orchid bloom year round in our sanctuary devoted to the health of our orchids. We nurture each and every orchid, knowing the differing type of care each one prefers. If you receive or send one of our orchids, read through our orchid care guide so that you make sure your orchid can **thrive**.

Of course differing climates may greatly affect the amount of water and care you should give to your orchid, so make sure to do your research based on your geographic location. When cared for properly, orchids will bloom multiple times over a span of several years. It's the perfect gift...the gift that keeps on giving, and we're proud to offer such a wide selection of this gorgeous plant.

[Learn more about orchid care](#)

Always so thankful for our team

Our team works so hard every single day and we are forever thankful. We currently have a group of passionate, ambitious, and respectful workers that

harvest, wash and box our flowers, but also do the really tedious tough work like sorting through thousands of old flower pots so that we can grow more of our favorite plants! We use our flower pots to help propagate more flowers as well as plant fruits and veggies for our own consumption. It's so uplifting to enjoy the fruits of our labor (literally). Ha!



What is Spring like in Maui?



Spring in Maui is absolutely gorgeous. The rain and trade winds start to die down, making spring an ideal time to visit. Although this is typically the start of the "dry" season, flowers and jungles are lush and flourishing from the wet winter.

Also a time of respect, reflection, and rebirth, each spring the children of Hawaii string hundreds of flower lei and, on May Day (May 1), place them on the graves of soldiers at the National Memorial Cemetery of the Pacific (Punchbowl).

Join us in celebrating this time through always respecting and admiring our Earth around us.

Grilled Chicken Pineapple Skewers...yum!

Ingredients:

1. 1 lemon, juiced
2. 1 lime, juiced
3. 1 tablespoon cider vinegar
4. salt & black pepper to taste
5. 3 skinless, boneless chicken breast halves
6. 6 pineapple rings
7. 2 tablespoons teriyaki sauce
8. 6 slices red onion
9. 6 Hawaiian bread rolls
10. 6 lettuce leaves - rinsed & dried



Directions:

1. Whisk together the lemon juice, lime juice, cider vinegar, salt and pepper in a large glass or ceramic bowl. Add the chicken and toss to evenly coat. Cover the bowl with plastic wrap, and marinate in the refrigerator for 1 hour.
2. Preheat an outdoor grill for medium-high heat, and lightly oil the grate.
3. Remove the chicken from the marinade, and shake off excess. Discard the remaining marinade. Grill the chicken for 5 to 7 minutes each side, or until juices run clear when chicken is pierced with a fork. Grill pineapple for 2 to 3 minutes per side, or until heated through and grill marks appear.
4. Spread 1 teaspoon teriyaki sauce on the bottom half of a toasted roll; next add a lettuce leaf, a piece of chicken, a pineapple round, and an onion slice. Replace the top and repeat with the remaining rolls.

Thank you to [AllRecipes](#) for this fabulous recipe.
Check out more of Hana Tropical's favorite recipes [here](#).



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