

# Happy Thanksgiving!



from all of us here at



## HANA TROPICALS

[Visit our site](#)

### Introducing the DIY Kit (Flowers Included)!

For those of you who may not be a pro in the kitchen...be a pro with the decor! Everything you need to create your own fabulous table centerpiece! Comes with 12 flowers, 12 pieces of greenery, oasis foam and plastic tray perfect for the dining room table.



[Watch our video](#) with step by step instructions on how to create your very own unique and gorgeous tropical centerpiece. Tag us on Facebook or Instagram with a photo of your final product

and receive a coupon code for 5% off your next order!

Get your DIY Kit here



## This year our Thanksgiving Special is *EXTRA* special

**10% off**



use code  
**HELICONIA**  
at check out

### Featuring our favorite fall tones

If you've ordered from Hana Tropicals in the past, you'll be blown away by this year's blend of autumn colors mixed with the tropical MAGIC we love to capture in each hand-harvested arrangement of flowers.

You won't be disappointed!  
This year...be thankful for nature.

*Please keep in mind FedEx does not deliver on Thanksgiving Day, so your arrangement will be delivered Wednesday, November 21st if you wish for delivery Thanksgiving week.*

**Thanksgiving Special**

**10% OFF Thanksgiving Special when you use**



code HELICONIA at check out! Offer good for 24 hours *ONLY*.



Curious about Thanksgiving in Hawaii?  
Learn more about Makahiki...

[HERE](#)

"E Mālama I Ka `Āina, E Ola Pono"  
(Cherish the Land, Live in Health and Harmony)

## Employee of the Month ~ Naim

Our employees here at Hana Tropicals work very hard. **Naim Rutledge** has been an outstanding worker for the past six months he's been with us. One of our best tour guides ever, as well as a goat whisperer, lover of Hawaiian chili peppers, and passionate about harvesting massive amounts of Tropics (affectionately known to him as his babies). We are so thankful for his energy and infectious positive attitude. Thank you, Naim for helping our customers get their gorgeous tropical flowers! We will miss you dearly.



**Avocado Soup**

Here in Maui, avocado season has just begun.

The perfect way to get into the holiday season while also taking advantage of the incredible abundance of avocados is, of course, avocado soup!



### **Ingredients**

- 3 large, ripe avocados, peeled, pitted and cut into 1/2-inch pieces
- 1 1/2 cups chicken stock
- 1/4 cup minced scallions
- 2 tablespoons fresh lemon juice
- 2 tablespoons minced fresh cilantro, plus 6 sprigs
- 1 1/2 teaspoons salt
- 1/2 teaspoon cayenne
- 1 cup heavy cream (we use coconut milk)
- 1 tablespoon olive oil
- 1 cup corn kernels
- 1/2 teaspoon cumin

### **Directions**

1. In batches in a food processor, puree the avocados, chicken stock, scallions, lemon juice, cilantro, 1 teaspoon of the salt, and the cayenne.
2. Pour into a soup tureen or large pitcher and stir in the heavy cream just before serving.
3. In a small skillet, heat the oil over medium-high heat.
4. Add the corn kernels, cumin, and remaining 1/2 teaspoon salt, and cook until fragrant and golden brown, about 5 minutes, stirring occasionally.
5. Remove from the heat and garnish each serving of soup with 2 tablespoons of the toasted corn and 1 sprig of cilantro.

Avocado Soup  
is incredible served warm or cold!



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