February 2024

PENINSULA HYDROPONICS' <<<</p>







We'll help you grow!



TOP NEWS OF THE MONTH

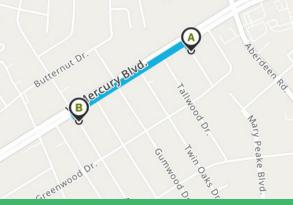


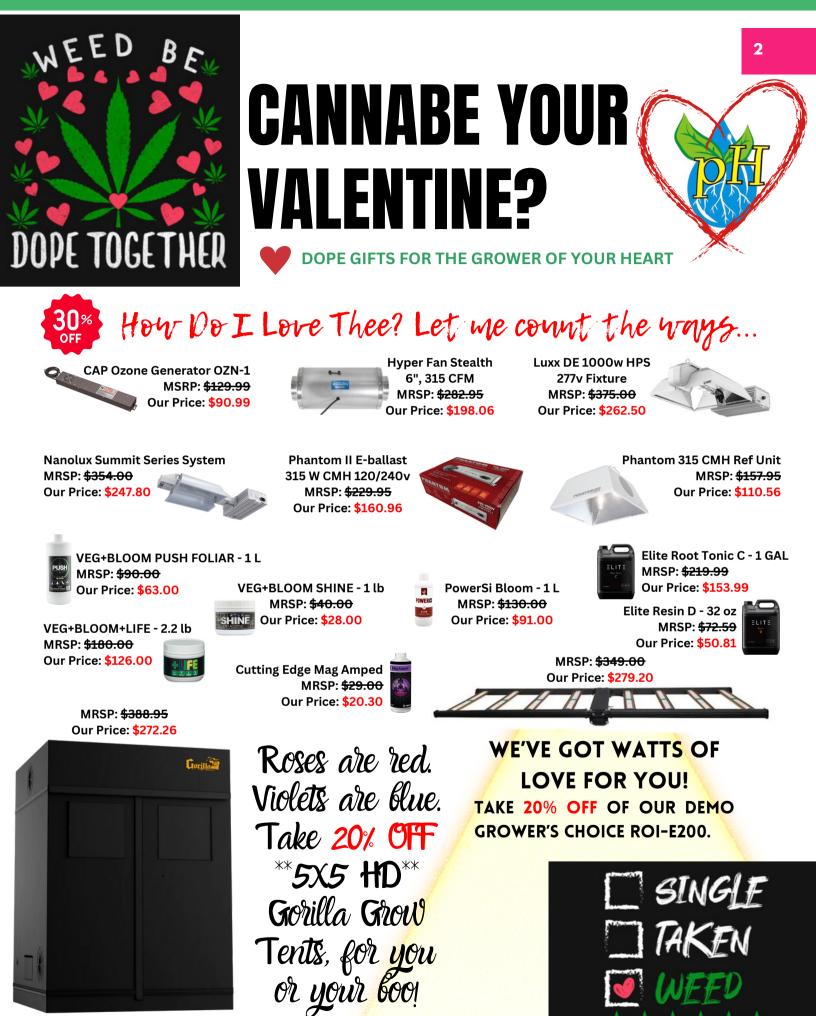
>>> GROWING BIGGER IN 2024: WE'RE MOVING!

Exciting things are happening at Peninsula Hydroponics & Garden Supply, and we want to share some important news with you. In the coming months (date to be determined), our shop will nearly double in size as we relocate to 3009 W Mercury Blvd; Hampton, VA 23666. Our new location is only four blocks away from the current storefront and our newest neighbor is AAMCO Transmissions & Total Car Care. Extensive planning has gone into this relocation process to ensure that we're still able to deliver the best possible service to everyone during this period of transition.

WE ESPECIALLY 'JUANA DANK YOU! <<<<

We would like to take this opportunity to thank each and every one of our loyal customers. Your trust and support over the years has allowed us to expand beyond our wildest dreams and current workspace. We look forward to unveiling the new shop and celebrating with you at our Grand Reopening! In the meantime, if you have any questions, please feel free to visit with us at our current location or give us a call (757-838-4113).





Promo valid on 5x5 Gorilla Tent from FEBRUARY 1 - 14th.

STARTING PEPPER SEEDS WITH NO POBLANO >>> HOT STUFF - HANDLE WITH CARE



3

In general, pepper plants need about 8 weeks indoors before transitioning outdoors. <u>It is best to start your pepper seeds 8 - 10</u> weeks before the last spring frost date. For **Zones 7b and 8a** (Hampton Roads), this would place germination around **Valentines Day** (in **early to mid February)**. If you are growing hotter varieties of peppers, begin them 2 weeks earlier than other peppers as they take a longer time to germinate and mature.

Sow in well-draining containers, using a high-quality, peat based potting soil -- such as Fox Farm's Happy Frog Potting Soil. Drop seeds about 1/4 inch below the soil and cover. Water lightly -- use a spray bottle to lightly mist and moisten the soil around the seed. In order to maintain moisture levels and create the most ideal environment for seeds to start, cover your seed tray with a dome and place in a dim and warm area. Keep seedlings around 80 degrees fahrenheit with a heat mat and temperature controller. <u>Pepper</u> seeds take about 7 - 10 days to sprout. Once the seeds have sprouted, immediately move them under grow lights and remove the humidity dome. Pepper seedlings require bright lighting (fluorescent or LED) for at least 12 hours per day, but ideally for 16 - 18 hours. Without ample lighting, pepper seedlings will grow to be leggy and weak. Look for the manufacturer's recommended hanging height for your specific light. If using fluorescent lights, they can typically be much closer than LEDs. Once your seedlings reach 2 - 3 inches in height, it is time to transplant to larger pots and begin a fertilizer regimen.

APRIL'S GARDEN RECIPES JALAPEÑO CHILI CORNBREAD CASSEROLE



In a 9x9 or 9x13 casserole dish, add all of the ingredients EXCEPT CORNBREAD AND CHEDDAR SHREDS. *Add 1 and 1/2 cups of water and mix/even out. *Omit the water if using ground beef. Cook at 400 degrees for 35 minutes (skip this step if using ground beef). Make your combread mixture and add cheddar shreds, set aside. Take the chili casserole out of the oven and ensure there is barely any liquid in the mixture. If it's still has a decent amount of liquid, then bake for another 10 minutes. Spread the combread mixture over top the casserole and top with more candied jalapeños (or fresh jalapeños!) if desired. Put the casserole in the oven to bake for another 25-30 minutes. Combread is done when sides start to turn golden and a knife comes out clean when testing the center.

INGREDIENTS:

- 💗 2 cloves Garlic, minced
- 💙 1/4 cup chopped Onion
- 🤎 1/2 Red Bell Pepper, chopped
- 💙 1/2 cup Red Lentils*
- 💙 15 oz Can Black Beans*
 - *SUBSTITUTE LENTILS AND BEANS FOR COOKED GROUND BEEF
- 🤎 1 tbsp Chili Powder Blend
- ♥ 1/2 tsp Ground Cumin
- 🤎 1 tsp Ground Oregano
- 🤎 1/2 tsp Onion Powder
- 💓 2 cups Diced Canned Tomatoes
- 🔰 1/2 tsp Salt
- 💓 1/4 tsp Black Pepper
- 💓 Jalapeño Cornbread
 - SEE JANUARY NEWSLETTER FOR RECIPE
- 💙 1/3 cup Cheddar Shreds





PENINSULA HYDROPONICS' GRAND REOPENING

>>> CUSTOMER APPRECIATION EVENT

you're invited

Saturday, 4/20/24 - 10AM - 5PM

3009 W MERCURY BLVD HAMPTON, VA 23666

FREE* CANNABIS SEEDS! HUGE RAFFLE ITEMS!** FREE SAMPLES & SWAG!



*NO PURCHASE NECESSARY. NO HOLDS. NO TRADES. MUST BE 21+ YEARS OF AGE & HAVE VALID ID. ONE SEED VIAL PER PERSON. NO EXCEPTIONS. Genetics to be announced at a later date.

** For every \$100 you spend in store on 4/20/24, you will receive ONE raffle ticket for your chance to win a raffle item of your choice!

Over 50 unique heirloom varieties started in house from seed using organic methods. Seeds sourced from Baker Creek Heirloom Seed Company and Virginia-based Southern Exposure Seed Exchange!! \$4 PER PLANT OR 3 PLANTS FOR \$10!

