





Jacó art

Many in the Jacó Beach community have made a concentrated effort the past couple years to help bring more art to the area. Since Jacó at its core is a small surfing town it appears a little local street art is fitting in perfectly and is starting to give Jacó a more inviting and hip look that the local community is welcoming and embracing. Much of this is lead by Artify Jacó, a group helping to beautify Jacó through the year. artistic murals, street art & installations, festivals, and music. Earlier this year saw the addition of painted wings on buildings throughout Jacó, where visitors can grab a fun photo posing as if they had wings. And it doesn't stop there; many local restaurants and bars are beginning to follow making more of a focus on the arts. One restaurant, the Green Room, features live music every night of the week. This has

really created a culture of live music here, that is spreading throughout the town. And has created a collaborative vibe amongst the musicians which continues to grow the music scene! The Tico Pod Art House has been one of the biggest supporters and helped bring many of these artists to Jacó. Tico Pod continues to offer weekly painting classes and various workshops throughout the year.

It is exciting to see the energy and vibrancy coming to the area and encourage you to enjoy some of this excellent local art. And if you are looking to take a little piece home with you we encourage you to check out the Tico Pod Art House, where you can find the best local art in Jacó.



2 BEDROOM OCEANFRONT CONDO \$359,000

Best oceanviews in Jacó! Enjoy stunning views from your beachfront condo in the Palms residences. This luxury condo is being sold turn key, fully furnished. 2 bedrooms, 2 bath, and over 1500 square feet in size, with oversized terraces to take advantage of stunning Pacific ocean views.

ContactDavidKarr8718.7216orinfo@cppropertiescostarica.com

GUA

SERVING SIZE: 800ml

2 cups tomato juice

2/3 cups guaro* or as much as you want

RECIPE

1/2 cup naranja agria or lime juice

1 tbsp chopped onion

1 tbsp chopped red pepper

1 tbsp chopped cilantro

1/2 tsp lizano sauce

1/4 tsp tabasco

1 tsp sugar

1/2 tsp salt

1/2 tsp pepper

* guaro is a sugar cane-distilled liquor make in Costa Rica. The most popular brand is Cacique.

Blend all the ingredients, strain and storage in a glass bottle in the fridge. Serve very cold in shot glasses.

Why surfers love Jaco and Central Pacific

We have a lot of people who live and visit the Central Pacific for various reasons. Fishing, golfing, biking, yoga retreats, or just some some sunshine at the pool, all our popular activities, but our real bread and butter and our staple continues to be our worldclass surf. The Central Pacific is home to some of the best surfing in Costa Rica. Consistent breaks, uncrowded beaches and warm waters make it a heaven for surfers. Here is a summary of just a few of the most popular surf areas in the Central Pacific. If you have never tried surfing you should really give it a try, lessons are available thoughout the area.

Jacó

Jacó is a small beachbreak with fun left and right peaks, you can surf almost the entire beach. It tends to close out when the waves are over head-high, or during dead low tide. Great beginner wave, or for a warm-up surf before tackling Nearby Hermosa or Escondida.

Hermosa

Long stretch of beach offering some of the most consistent conditions on the Pacific Coast. A variety of sandbars have formed creating a pounding and tubular beachbreak.

Esterillos

Breaking over a sandbar on the inside and outside on a submerged reef. Generally outside breaks reforms on the inside for more beginner surfers. No crowds and best conditions at high tide on a south swell.

Bejuco

Beach break offering long waves breaking close to the shore. Best conditions at mid – high tide on a south/southwest swell.





Costa Ricam ceviche RECIPE

SERVING SIZE: 4

430 g (1 pound) white fish like Marlin.

1 cup of lime juice

1/2 cup lime-lemon flavor soda

1/2 cup finely chopped onion

1/2 cup finely chopped red pepper

1/4 cup minced cilantro

1/2 tsp salt

Ground pepper to taste

Chop the fish in 1/2 inch squares. In a medium glass bowl, combine the fish with the lime juice, make sure the lime juice cover the fish. Add the rest of the ingredientes, mix well, covert and let seat for 1 hour in the fridge.

Serve with chips or crackers and a very cold beer!



Selina, Jacó

If you have spent anytime in Central but shared work space, activities and a ago and has been branching out to popular to Jacó and it didn't take long for it to Selina's modern concept is hip and fresh, Jacó! offering more than just a place to sleep

America recently you might have noticed culture that targets the digital nomad and the new chain of hostels that is quickly millennial generation. The Selina in Jacó popping up everywhere. Selina, began is located right in the center of the beach, with their first hostel in Panama a few years and includes what is now one of the most popular bars on the beach. It is one of the tourist destinations throughout South and best places to Jacó to grab a drink and Central America. Last year Selina came take in a sunset or just relax and watch the Jacó scene as surfers look to catch some become one of the most popular spots in Jaco's best waves just in front. Selina also town. Long known to only cater to college features daily pick up volleyball games kids and backpackers, the hostel industry right on the sand in front. Selina and Jacó has evolved now to become a place where seem to be a perfect fit for each other, be all sorts of travelers are now considering. sure to check it out the next time you visit

