

# COSTA RICA TIPS



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**COSTA RICA TIPS** is an annual magazine published by  
*MWC* P.O. Box 1113 Yulee, Florida 32041 (904)-753-0987 Phone

# Welcome to Costa Rica

“Discover  
The Beauty.”

We hope you will have the opportunity to experience the many wonders of the area.

**In Costa Rica you can enjoy lovely tropical beaches, the grandest adventures, the wonders of nature, scintillating culture, all the necessary components of an ideal vacation. No wonder, then, that thousands of tourists have made Costa Rica their top travel choice.**

Whether you have chosen Costa Rica as your vacation destination, or business brings you to our area, use this magazine to make the most of your visit with us. With it, you'll learn what makes Costa Rica special and why you'll want to return.



# Important Information

International Long Distance	611
Police (San José)	117
Fire	118
Emergency, Red Cross	128

IDD is available. Fax facilities are available in San José at the Radiografica Costarricense. You cannot use your own mobile phone in Costa Rica. You must rent a phone and a line from the Instituto Costarricense de Electricidad (ICE). Telephone booths are available all over the country.

Outgoing international code is 00; for collect calls dial 116 and an English-speaking international operator will assist you. The Country Code to the entire country is 506. There are no city codes, and almost all telephone numbers have 7 digits.

**Costa Rica Tourist Office**  
Hot Line 800-0123456

**Embassy of the United States**  
Apartado 920-1200 Pavas  
San José, Costa Rica  
For emergencies call (506) 220-3127  
and ask for the duty officer  
<http://www.usembassy.or.cr/>

**Instituto Costarricense de Turismo**  
Avenida 1 y 3, Calle 2  
Bulevar de Correo, Edificios de Correo  
de Costa Rica  
San José, Costa Rica  
Tel: (506) 258-8762  
Fax: (506) 258-8340 o (506)  
2554997  
Apartado postal 777-1000 San José  
[www.visitcostarica.com](http://www.visitcostarica.com)

**Tourist Information**  
Plaza de la Cultura, Calle 5, Avenida  
Central y Segunda  
Tel: (506) 223-1733 Ext. 277 or (506)  
222-1090  
**Embassy Information**  
Embassy of Costa Rica 2114 S Street,  
NW Washington, D.C. 20008 Tel:  
(202) 328-6628  
<http://www.costarica-embassy.org/>

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# COSTA RICA

## South America

Costa Rica is a beautiful exotic country located in Central America. Costa Rica is well known for its ecotourism, and the rainforests are perfect for backpackers. Once you seen enough, (or if you are not into backpacking in the rainforests) traveling through the tourist spots and the country is just as exciting and interesting.

### **LOCATION**

Bordered to the north by Nicaragua and to the east with Panama, with both a Caribbean and a Pacific coast.

### **CAPITAL**

San José

### **POPULATION**

Approximately 3,710,558: 96% Spanish descent, 2% African descent, 1% indigenous tribes, Chinese.

### **LANGUAGES**

Spanish, Creole English and indigenous dialects

### **CLIMATE**

The dry season is from late December to mid-April—the rest of the year is rainy. In the mountains the climate is similar to the temperate regions farther north. At sea level expect a more tropical climate.



## **WHEN TO VISIT**

Most travelers plan their visit between the middle of November and the end of March. Rates are lower in November, or April and May after Easter.

## **GOVERNMENT**

Constitutional Democratic Republic

## **LOCAL TIME**

GMT/UTC minus 6 hours (or US Central Standard Time). Daylight Savings Time is not observed.

## **BUSINESS HOURS**

Government: Monday through Friday 8 a.m. to 11:30 a.m. and 1 p.m. to 4 p.m. Some shops open Monday through Saturday from 8 a.m. to 6 p.m., but most are closed for a two-hour lunch break.

## **ELECTRICITY**

110V, 60 Hz

## **CURRENCY & CREDIT**

### **CARDS**    **Costa Rican colón**

Costa Rica is the most expensive country in Central America, but is still a bargain compared to the United States and Europe. The US dollar is accepted mainly in tourist areas—off the beaten track you'll need to know your colones. The national coin devaluates quite often against the dollar, so check with a reliable service for the exchange rate before you go. Also, keep in mind that the easiest currency to exchange is the US dollar. Your best bet is exchanging cash or traveler's checks for colones—buying them with a credit card could result in a steep interest bill. There are exchange agencies around downtown San José. Banks are generally open Monday to Friday. Don't bring marked or ripped bills because the banks usually won't accept them.

Major credit cards are accepted by banks, most shops, and restaurants; some places add a 7 percent surcharge.

## **WIRING MONEY**

You can wire money through MoneyGram in any branch of Banco de San Jose or BanCrecen.

## **ENTRY AND VISA REQUIREMENTS**

As of September 15, 1998, US citizens under the age of seventeen are not admitted to Costa Rica without a valid passport. At the

discretion of Costa Rican authorities, travelers seventeen years of age or older are sometimes admitted with a certified copy of their US birth certificate and a valid photo I.D. for tourist stays up to 90 days. Citizens of the United States, Canada, some countries in Europe are allowed 90 days with a valid passport. If you do need a visa, the cost is about US\$20.

## **DEPARTURE TAXES**

There is a departure tax of around US\$26 on international flights.

## **CUSTOMS**

No customs duties are charged on personal luggage, which includes an array of items for personal and professional use as long as they do not appear in quantities that suggest commercial intent. Costa Rican law requires that baggage be examined and that travelers submit customs declarations listing all articles acquired abroad, including fruit, vegetables, meat, meat products, biological products such as vaccinations, serums, etc. In the case of families, the head of the family can fill out one declaration.

## **TIPPING**

Most restaurants add a 10 percent tip to the bill. Tip bellboys and chambermaids about US\$0.50 per day per person; tour guides, US\$1-5 per day per person.









# Real Estate K paradise

## COMMUNITY FEATURES

### Kasmontas Farms

An exclusive opportunity for a luxurious home in Costa Rica beautiful tropical setting, while in the midst of one of most quaint towns.

### Kasmontas Farms

A limited opportunity for a primary, secondary or vacation home ownership residences in a superb tropical locale with great amenities.

### Kasmontas Farms

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## LIFESTYLE &

### Kasmontas

The community blends a tropical home with a getaway in beautiful

- ✓ Running water, sewer.
- ✓ Telephone, internet other available
- ✓ Most lots will have macadamia trees
- ✓ Costa Rican culture local town of L



# Kasmontas Farms

LUXURIOUS TROPICAL LIVING

## AMENITIES

### Farms

...nds the casual comforts of a  
...he lifestyle of a vacation  
...ully appointed homes.

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...ernet & satellite TV are  
...e services.

...ave producing  
...ees.

...ulture abounds in the  
...La Algeria.



## LOCATION - LOCATION

### Kasmontas Farms

*More than a Great Place to Live*

Kasmontas Farms is nestled in one of Costa Rica's most beautiful and quaint town of La Algeria, where life is rich and pleasurable, yet lived simply and naturally.

Kasmontas Farms is just 15 minutes to shopping in Town of Siquirres and an hour and half to the Capital City, San Jose and just an hour and half to the Caribbean Beaches. It is also less than a few miles to sparkling waterfalls, canopy tours and whitewater rafting.

As you can see, the choices are as endless as the oportunities and adventures awaiting your new life at Kasmontas Farms.

### Kasmontas Farms

CR Phone Number:  
011 506 765-1472

US Phone Number:  
904-261-3692

[kasmonta2007@yahoo.com](mailto:kasmonta2007@yahoo.com)  
[blwfl@bellsouth.net](mailto:blwfl@bellsouth.net)

[WWW.KASMONTAS.COM](http://WWW.KASMONTAS.COM)







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## *Macadamia Macaroons*

### INGREDIENTS

- 2½ cups coconut, shredded
- 1 cup macadamia nuts, unsalted, chopped
- 1 (14 ounces) can condensed milk, sweetened
- 1 teaspoon vanilla extract
- 20 saltine crackers, finely crushed
- 2 egg whites
- 1 tablespoon vegetable oil
- 6 ounces bittersweet chocolate, chopped and melted

### DIRECTIONS

In 350 degree oven toast coconut and macadamia nuts for 10 minutes. Stir often and allow to cool. Combine milk and vanilla in large bowl.

Add in coconut mixture and crushed crackers, Blend together well. Beat egg whites till stiff then gently fold into coconut mixture. Lightly grease baking sheet and drop tablespoon of cookie mixture onto sheet. Bake 350 degree oven for 12- 14 minutes. Cool completely. When cooled drizzle with melted chocolate. Refrigerate until set.



ENJOY ENJOY ENJOY

## *Macadamia Kasmontas*

Come relax as you stroll through our macadamia nut farm. See how these beauty are harvested. You can crack a few nuts yourself to sample fresh-from-the-shell nuts.

Don't forget to bring Kasmanta Macadamias home to try the above recipe.

for more information go to [www.kasmontas.com](http://www.kasmontas.com)

