



THE CAMPERS



Year VI
Number 67

S. Lidia

lamasseria.net

cantinacoppola.it

Campsite Director: Lucio Coppola

Winery Director: Giuseppe Coppola

Reception: Paola La Cagnina

Sea: not very rough
Wind: NW 13 km/h



Dawn: 5:48
Sunrise: 20:00



Sky: scattered thunderstorms
Temperatures: 23°-29°

Nanni, Giuseppe, Annarita, Lucio, Paola, Niccolò, Lucia, Martina and Chiara offer a warm welcome and wish everyone a pleasant holiday.

PRESERVES, TRADITION AND KM0

Much is said about km0 and sustainable products, but in Salento these concepts have always been rooted in popular culture, especially before the arrival of the consumer wave of recent decades. One of the practices that remains is the preparation of canned tomatoes, which is not only a moment of production, but also an opportunity for families to meet in front of a pot to work together. Climatically it is not the best season given the heat of these days, yet not even this has stopped the tradition, but it is in decline, given the availability of sauces of all kinds in supermarkets. The procedure is quite simple, as is the need for it: A pot, jars or glass bottles, depends on the spaces available to the family, and the machine to grind tomatoes, now electric but first by hand. So there is one person in charge at each stage: cooking, grinding and preparing the jars for vacuum. A kind of temporary small business.



Horoscope, what the stars say

Today's sign is the **BALANCE**. The work takes up a good part of your time but unfortunately it's not yet holiday time. There are some important tasks you need to complete.

TODAY, IN HISTORY

On August 3, 1778, 240 years ago, the Teatro alla Scala in Milan was inaugurated with the premiere of Antonio Salieri's "Europa Riconosciuta". The theatre was designed by Giuseppe Piermarini and built on the land where the church of Santa Maria della Scala once stood.



Stay up to date on the events and promotions of the campsite and winery!
Go to www.cantinacoppola.it or www.lamasseria.net and subscribe to our **newsletter!**

La Masseria is also on



...follow us!

Distribution
Free



THE “DOXI” HISTORICAL LABEL

The most long-lived label of Cantina Coppola. It was one of the first wines to be bottled already in the 60s under the name of Doxi Vecchio. It takes its name from the noble family of the same name. The Doxis lived in a prestigious Baroque palace of 1700 in the historic centre of Gallipoli. Doxi Alezio DOC Rosso Riserva with 80% Negroamaro blend and 20% Black Malvasia, is cultivated in the Santo Stefano vineyard, with a spurred cordon back breeding system. The wine is aged in large oak barrels where it is aged for about two years. Ruby red color.

SPECIAL OFFERS

Market

Daily Offers

Pepsodent

toothpaste €1,00

Citrus yogurt €0,69

Pavesi Cracker €1,30

Down: our sea concession in the next page: The natural swimming pool of Marina Serra



MORNING-BEACH

9:30 Good morning Masseria!

9:45 Stretching (beach)

10:00/12:00 Miniland (4-12 years) Juniorland (13-17 years) Playing in the beach

10:00 Radio Nostress

11:00 Masseria swim fitness pt.1 (aquagym)

11:30 Baby Dance

11:45 Aperitif game

AFTERNOON SWIMMING POOL

16:00 Good afternoon Masseria

16:00-18:30

Miniland (4-12 years) Mini sport-pool(Theatre sport area) Juniorland (13-17 years)

16:00 Wooden ball (junior/senior)

17:00 Masseria swim fitness pt.2 (jump-bike)

Ore 17:15 Relay at the pool (junior/senior)

EVENING-THEATRE

21:05 Opening night

21:25 Baby dance

22:00 The bar of comedians and after all on the beach by Marcello

RECIPE OF TODAY

Aubergines roasted with mint

(da velocissimo.it)

Ingredients: 500 gr. of aubergines, salt, garlic, vinegar, mint, extra virgin olive oil Cantina Coppola

Clean the eggplants and cut them into thin slices. Put some salt on the slices, place them in a colander with a weight on top so that they lose their excess bitterness. Prepare a sauce with olive oil, vinegar, salt and pepper, to wet the slices of eggplant before roasting them on the embers. Once cooked, arrange them in layers in a bowl with the mint, a drizzle of extra virgin olive oil, a few drops of vinegar and, to taste, a little garlic.



MARINA SERRA, A NATURAL SWIMMING POOL

A Small but charming village of Tricase, Marina Serra offers visitors some peculiarities that are difficult to find in other places. Located along the Adriatic coast of Salento, has a high rocky coast with coves characterized by overhangs to the sea. What might seem like an impracticability of the place, however, translates into a natural swimming pool, an inlet with shallow, clear and crystal water that is stormed every year by residents and tourists. In this small village there is also one of the coastal towers of Salento, the Palane Tower, which is part of the coastal system wanted by Charles V in 1500 to defend the territory from the Saracens. There is another thing to see, shrine dedicated to Mary Ss. Assumed into Heaven, which comes alive especially on the feast days dedicated to it, on 14 and 15 August. A small place with many beauties.

EVENTS

> Tonight the **Sagra della Granita (Granita Festival)** starts in **Spongano**, one of the few festivals where the scratch has survived, an old way of making granite, when ice was scratched and flavoured with syrups. This you can find, together with Pittule and popular music from Salento in Spongano in Piazza Vittoria.

> In **Gallipoli**, home of fish, **the festival of marine flavors could not miss**, at Viale Berlinguer, in the sports area of the **parish of San Gabriele**, await you the best dishes of the seafaring tradition of Gallipoli, along with the best meat. An evening for all tastes.

> The **first festival of typical flavours starts in Ortelle**, where, at the San Vito Park, you can taste the best of local flavours, with a pinch starting at 22:00.

USEFUL INFORMATION AND NUMBERS

SERVICES

TIME:

Restaurants: (self service):

13:00-15:00

19:30-22:30

1489 Food Pop

20:00 - 23:30

(0833-204643)

Vigneto del gusto

from 19:30

closed on Monday

(392 950 6940)

Reception:

08:00 - 12:00

16:00 - 20:00

Beach Bar:

8:00-20:00

Market:

7:30 - 20:30

16:30 - 20:30

Swimming pool

Bar

10:00 - 19:00

Camping Bar

07:00 - 24:00

Salento In Bus

Active every day.

Info line

344/2274620

Bike rent

Daily at the

sports ground

348/5906070

Weekly market

TAVIANO

Piazza S. Giuseppe

Info:

Municipal Police

0833.916341

Barber (Diego): 347-9552413

Hairdresser (Maria): 349-5790433

Beautician (Alessia): 349-2666262

INCLUDED IN BRACELET SERVICE

- | | | |
|---|---|--|
| > Swimming pool:
10:00 - 19:00 | > Shuttle service a/r Gallipoli:
8:00-9:00-10:00
19:00-20:00-21:00-22:00-
23:00-24:00
> Free entry:
Coppola Collection Hall; | Civic Museum;
Sea Museum.
Open everyday
10:00-13:00/17:00-24:00
Cruschers 10:00-13:00
15:00-22:00 |
| > Wine tasting (Winery)
10:00 - 12:30
17:30 - 18:30 | | |
| > Animation | | |

**The winery is accessible by walking along the road beyond the parking area.
Not allowed in swimsuit - Not suitable for children**

THE DOCTOR is in the camping from 18:30 to 20:30

MEDICAL GUARD AND TOURIST HEALTH ASSISTANCE

Near Lungomare Marconi, monumental entrance of the old hospital
from Monday to Saturday from 9:00 to 19:00 and from 20:00 to 8:00

Sunday h24 **TEL. 0833 266250** and h24 in the historical centre,

via S. Angelo (05/06-15/09) **TEL. 0833 260263**

Pharmacy on duty: DE BELVIS Corso Roma 43, GALLIPOLI

REMEMBER:

1. Cars can circulate inside the camping area only at the moment of arrival and departure from 8 a.m. to 1 p.m. and from 4 p.m. to midnight.
2. During the hours of rest, from 14 to 16 and from 24 to 7:30 is strictly forbidden any annoying noise.
3. The price of the stay is calculated from the moment of arrival until 10 a.m. of the following day; the stay, even partial after 10 a.m., implies the payment of the entire price of the stay.
4. Guests or visits are not allowed from 12/08 to 15/08.

Emergency **118**

Carabinieri **112**

Police **113**

Finance Guard **117**

Firemen **115**

Coast Guard **1530**

Veterinarian **340 1390835**

Municipal Police **0833 275545**

LPG Distributor **0833 262073**

Station of Gallipoli FSE **0833 266214**

Station of Lecce **0832 303403**

Pro Loco **0833 263007**