



# THE CAMPERS



Year VI  
Number 17

S. Eliseo

lamasseria.net

cantinacoppola.it

Campsite Director: Lucio Coppola

Wine cellar Director: Giuseppe Coppola

Reception: Paola La Cagnina

Sea: Almost calm  
Wind: W 16 km/h



Dawn: 5:18  
Sunrise: 20:17



Sky: little cloudy  
Temperatures: 19°-25°

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

## THE PATRONS SAIN'T FEASTS ONE DIFFERENT EACH EVENING



The patron saint's feast of Parabita, a village a few kilometers from Gallipoli, even if it has just passed, can be a suggestion as an event to see next year. Sparkling lights, very ancient and heartfelt religious rites and fireworks with a detail: the fire of the bell tower. Clearly this is only a very successful and very suggestive re-enactment, thanks to the skill of the firemen. Every citizen participates in his own way decorating the streets with flowers and colored drapes for the passage of the procession, an expression of the bond that, not only in Parabita, characterizes the Salento with their

traditions. To better explore the patronal feasts of Puglia, which we will signal each time, see the website: [www.patronidipuglia.it](http://www.patronidipuglia.it).



## TODAY, IN HISTORY

### *Horoscope, what the stars say*

Today's sign for Paolo Fox is the **VIRGIN**. This month is important for feelings and to start new projects in general. It's the right time to start something new with your partner and some new things are waiting for you.

On 14 June 1837, 181 years ago, the poet Giacomo Leopardi died in Naples. Born on 29 June 1798 in Recanati, he is the greatest Italian poet of the nineteenth century. Known worldwide, he writes poems often the result of his deep inner troubles, giving the general public texts that still continue to excite today.



Stay up to date on the events and promotions of the campsite and cellar!  
Go to [www.cantinacoppola.it](http://www.cantinacoppola.it) or [www.lamasseria.net](http://www.lamasseria.net) and subscribe to our **newsletter!**

La Masseria is also on



...follow us!

Distribution  
Free



**NEGROAMARO  
WHITE, TASTE  
AND ELEGANCE**

The Rocci di Cantina Coppola, the first white Negroamaro ever, was born in 2006 from the intuition of Carlo Antonio Coppola and the oenologist Giuseppe Pizzolante Leuzzi, convinced that the peculiar organoleptic characteristics of Negroamaro could also give the white wine a structure of great impact. The first vintages were bottled as Table Wine, because no DOC and IGT contemplated the vinification of Negroamaro in white. Subsequently, the name of Igt Puglia was obtained. Today among our most appreciated wine.



**NOSTRESS ANIMAZIONE**

**MORNING-BEACH**

**9:30 Good morning  
Masseria!**

**9:45 Stretching**

**10:00/12:00 Mini club  
(4-10 years)**

**10:10 Briscola tournament**

**11:00 Step**

**11:45 Baby Dance**

**11:45 Aperitif game**

**AFTERNOON  
SWIMMING POOL**

**16:00 Good afternoon  
Masseria**

**Ore 16:00-18:30  
Mini club, Playing in the  
swimming pool (4-10 years)**

**17:00 All Fitness**

**Ore 17:15 Ping pong**

**EVENING-THEATRE  
21:00 Meeting**

**21:15 Baby dance**

**22:00 Guest show**

**OFFERTA SPECIALE**

**Market  
Daily Offers**

**Monorotol paper  
€1,00/kg**

**Flip flops €4,90**

**Spun cheese €0,89/hecto**

## RECIPE OF TODAY

### Soft tart of apricots and peaches

(da [ricettedellanonna.net](http://ricettedellanonna.net))

**Ingredients: 200gr butter, 200gr brown sugar, 1 tablespoon baking powder, 350gr flour 00, a pinch of cinnamon, a pinch of salt, 1 egg, 5 tablespoons apricot jam, 3 peaches, 50gr pistachios, icing sugar.**

Soften the butter at room temperature. Mix the yeast with the flour, sugar, salt and cinnamon in a bowl. Add the butter, the egg and knead everything together until it becomes a soft pastry. Form a ball, cover it with food film and put it to rest in the fridge for at least 30 minutes. Take two thirds of the dough and spread it evenly on the rectangular baking tray with your hands. Peel the peaches and cut them into cubes. Mix them with the apricot jam and spread everything on the soft pastry freshly prepared. With the remaining part of the shortcrust, prepare the cover: work with the tip of your fingers so as to obtain crumbs and spread them on the stuffing of peaches and apricot jam. Place everything in the fridge for 30 minutes. In the meantime, heat the ventilated oven to 180 °C and chop the shelled pistachios with a knife or mixer. Bake the tart and cook for 30 minutes. When ready, let it cool down completely to room temperature. Then sprinkle with icing sugar and pistachio kernels. Serve it cut into squares.

## THE PUBLIC LIBRARY, A FORMER ORATORY

A town with very ancient origins, Parabita is famous for the discovery of some very ancient statues, called Venus, dating back to the Paleolithic period. The ancient city of Parabita, which took the name of Bavota, was an important settlement, so that when the Romans managed to conquer it, following the defeat suffered with the ally Taranto, they left it a fair autonomy, with the possibility of minting their own coins. The current Parabita instead, is located further south than the original one, destroyed by the Saracens. It was equipped with defensive walls and four gates to access the city.

It also suffered, following the conquest of Gallipoli by the Venetians, the invasion by them. The main economic activity has been, and still is, agriculture. Among the places to visit we recommend: the basilica of the Madonna della Coltura, the castle and the caves of venus. For more info:

[www.comune.parabita.le.it](http://www.comune.parabita.le.it)



Up, the Basilica della Madonna della Coltura  
On the right, le Veneri di Parabita

## EVENTS

> Thursday, **June 14** at **Cutrofiano**, on the occasion of the patron saint's feast is St. Anthony the singer **Alexia**, the protagonist of the dance '90s, will perform in Piazza Cavallotti.

Starting from 21:30

> At **Capilungo, Marina di Alliste**, music evening with **Champagne protocols**. At the **Sunset Cafè**, the Salento quartet will perform the best of Italian music. On the ladder are Paolo Conte and Califano, passing through Nada and Rino Gaetano.

from 22:30

Info: 347/4466314



## USEFUL INFORMATION AND NUMBERS

### SERVICES

#### TIME:

#### **Reception:**

08:00 - 12:00

16:00 - 20:00

#### **Beach Bar:**

8:00-20:00

#### **Market:**

7:30 - 13:00

16:30 - 20:00

#### **Swimming pool**

#### **Bar**

10:00 - 19:00

#### **Bar Campeggio:**

07:00 - 24:00

#### **1489 Food Pop**

12:30 - 14:30

20:00 - 23:30

#### **Salento In Bus**

Active every day.

#### **Info line**

**3929242100**

*Weekly market*

**GALATINA**

Quartiere Fieristico

Info:

Municipal Police

**0836.566514**

#### **Bike rent**

**Daily at the sports**

**ground**

### **INCLUDED IN BRACELET SERVICE**

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



**MEDICAL GUARD: from Monday to Friday from 20:00 to 8:00**

**Saturday and Sunday h24 TEL. 0833 266250**

**Near Lungomare Marconi, monumental entrance of the old hospital  
and h24 in the historical centre, via S. Angelo (05/06-15/09)**



### **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**