



THE CAMPERS

Year VI
Number 24

S. Louis

lamasseria.net

cantinacoppola.it

Campsite Director: Lucio Coppola

Wine cellar Director: Giuseppe Coppola

Reception: Paola La Cagnina

Sea: Almost calm
Wind: W 14 km/hDawn: 5:19
Sunrise: 20:20Sky: little cloudy
Temperatures: 22°-28°

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

THE PASTICCIOTTO: HISTORY AND LEGEND



It is the sweetest symbol of Salento, ideal for breakfast but also to accompany coffee after lunch, the pasticciotto is now our land around the world. From the Obama variant, now in the States on the table of former President Barack Obama in the chocolate version, this cake is the best ambassador of Lecce in the world. Frank Sinatra, on the other hand, liked the lemon cream among his favourite desserts. A popular legend, which remains, however, a legend, tells of the creation of a small cake that Ascalone, pastry chef Galatina where there is still a shop, made in 1745, during the feast of St. Paul, not having the dough enough to make a real cake. The arrangement liked it so much that it became a success!



TODAY, IN HISTORY

Horoscope, what the stars say

Today's sign for Paolo Fox is **FISH**. You have the opportunity to deliver on promises you have made, along with greater visibility to take advantage of. Those who have no love and are looking for it must take advantage of this period.

On June 21, 1948 Columbia records announced a new type of phonographic recording, which allowed 23 minutes of musical reproduction per side with a record that made 33 laps per minute, unlike the previous 78 laps.



toppechioda/rock

Stay up to date on the events and promotions of the campsite and cellar!
Go to www.cantinacoppola.it or 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.

OFFERTA SPECIALE

**Market
Daily Offers**

Cremolo fruit-milk
x6 €0,99
Lemons €1,50/kg
shelled shrimps
€13,90/Kg



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

RECIPE OF TODAY

Pasticciotto leccese

(da velocissimo.it)

Ingredients for the shortcrust pastry: 600gr flour, 300gr lard, 300gr sugar, 6 egg yolks, 1 grated lemon rind, salt.

Ingredients for the cream: 1 litre of milk, 6 egg yolks, 150 g of flour, 300 g of sugar, 1 lemon peel.

Prepare the shortcrust pastry with the ingredients listed and let it rest 30 minutes. Prepare the custard and let it become warm. Work the shortcrust pastry with a rolling pin on the pastry board dusted with flour, until it forms a 7-8 mm thick sheet, then grease the moulds and dust them with flour, eliminating any excess. Cover the bottom and walls of the moulds with the shortcrust pastry and puncture it with the tips of the fork. Fill to the brim with custard and close with another piece of shortcrust pastry as if it were a lid making. Brush with the egg white lightly beaten and put the moulds in the oven already hot at 170 ° and cook for 10 minutes, raise the temperature to 200 ° and cook until the surface of the pastries has become light amber. Remove the pastries from the oven, wait until they cool down, then gently remove them from the moulds.



EVENTS

> **from June 20** in **Calimera** starts the 2018 edition of the **festival of street lamps and lu cuturusciu**, on the occasion of the feast of St. Louis, during which the city of greca Salentina lights up with shapes and colors scattered throughout the city. You can also taste the **cuturusciu**, a **doughnut of bread** with salt and pepper, the result of the dough left over from the processing of bread, a practice that was once preserved and disseminated. For more information go to the Facebook page of Calimera's Proloco.

> **June 21** in **Galatina** instead **Pane mon amour**, a festival of bread and frisa in particular, during which you can taste and discover the secrets ...

THE BAUXITE CAVE OF OTRANTO

A Nature always offers shows that amaze men. Not far from us, in fact, in Otranto, there is a site of particular scenic interest and once even more strictly geological. The red colour of the walls surrounding the lake is due to bauxite, a stone that until 1976 was extracted in this site, which was discovered in 1940. The water in the deposit has ended up there for the aquifers, of which our territory is full because of its karst nature. Ristagnando took the current color, which contrasts with the surrounding red and vegetation, creating a breathtaking polychrome.



USEFUL INFORMATION AND NUMBERS

SERVICES

TIME:

Reception:

08:00 - 12:00

16:00 - 20:00

Beach Bar:

8:00-20:00

Market:

7:30 - 13:30

16:30 - 20:30

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

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 | Civic Museum;
Sea Museum.
Open everyday
10:00-13:00/17:00-21:00
Cruschers 10:00-23:00 |
| > Wine testing (Bar)
17:30 - 18:30 | > Free entry:
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)**

Pharmacy on duty: DE BELVIS C.so 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**