



# THE CAMPERS



Year VI  
Number 18

S. Vito

lamasseria.net

cantinacoppola.it

Campsite Director: Lucio Coppola

Wine cellar Director: Giuseppe Coppola

Reception: Paola La Cagnina

Sea: not very rough  
Wind: N 14 km/h



Dawn: 5:18  
Sunrise: 20:17



Sky: scattered thunderstorms  
Temperatures: 21°-24°

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

## LET'S READ MORE!

If during the course of the 20th century, thanks to a series of favourable and better conditions and locations compared to the previous century, the intellectual quotient grew progressively, now it is no longer so. Since the 1970s, in fact, the trend has been set at zero and even reversed a few decades ago. As a Norwegian study shows, the IQ is reduced by several points every decade, with a difference of 7 for each generation. The causes? The most important is reading: we read little and spend too much time in front of video games (and smartphones, probably). Will it be true, then, that our grandparents were smarter than us? Yet, who knows what they would do with a tablet available...



## TODAY, IN HISTORY

### *Horoscope, what the stars say*

Today's sign for Paolo Fox is the **FISH**. Do not isolate yourself, do not let yourself be caught in apathy or depression. The problems and mishaps can be recovered, but only if you don't get stuck because this is a positive phase! -

On Italian actor Alberto Sordi was born 98 years ago, on June 15, 1920. Master of the genre of Italian comedy, he starred in more than 200 films, managing to tell the best of the Italy of the time with its vices and virtues.



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



## 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.

**OFFERTA SPECIALE**

**Market**  
*Daily Offers*

**Tonnox3 with olive oil**  
**“la Lampara” €2,19**  
**Lemons €1,90/Kg**  
**Cod fillets €9,90/Kg**



## NOSTRESS ANIMAZIONE

### MORNING-BEACH

**9:30** *Good morning*  
*Masseria!*

**9:45** *Stretching*

**10:00/12:00** *Mini club playing at the beach (4-10 years)*

**10:10** *Bocce*

**11:00** *Aquagym*

**11:45** *Baby Dance*

**11:45** *Aperitif game*

### AFTERNOON SWIMMING POOL

**16:00** *Good afternoon*  
*Masseria*

**Ore 16:00-18:30**  
**Mini club, treasure hunt (4-10 years, theatre)**

**17:00** *All Fitness (bike-jump)*

**Ore 17:15** *Briscola tournament*

**EVENING-THEATRE**  
**21:00** *Meeting*

**21:15** *Baby dance*

**22:00** *Greeting variety*

## RECIPE OF TODAY

### “Gallinella” fish fillets with pizzaiola

(da ricettedellanonna.net)

**Ingredients:** 4 fillets of sea hen, 150gr of tomato sauce, 1 tuft of parsley, 1 clove of garlic, desalted capers, green olives, salt, peper, oregano

Wash the moorhens well under running water. On a chopping board, with the help of a sharp, pointed knife, make a longitudinal cut along the belly of the fish. Remove the entrails with your hands. Eliminate the heads and use sturdy kitchen scissors to remove the fins. Prepare by dividing each hens lengthwise into two fillets. Of course in the fish market, if you have the opportunity you can ask to clean and make the hens already filleted, this will save you time for the preparation of the dish. Prepare some chopped parsley. Put two tablespoons of olive oil, a clove of garlic and the chopped parsley into a pan. Brown for a couple of minutes. Add the tomato sauce, olives and capers. Cook the sauce with the olives and capers for 5/6 minutes, just to make the sauce taste. Add a dusting of oregano and fillets of moorhen and let them cook for about 5 minutes, then turn them over and let them cook for another 5 minutes. Turn them only once with great care, because the meat of the fish is very delicate. Adjust the sauce with salt.

## IN TUGLIE, THE RADIO MUSEUM

A small museum, rich in history! So we could define the museum of radio, a space where this instrument, which revolutionized communications and still does not hint to disappear, despite the unstoppable advance of new technologies! Born in 2004, it collects the collection of Salvatore Giuseppe Micali, shipmaster of the navy's radio station, who for his entire life has been in contact with this equipment and hence the passion in researching and collecting rare pieces, old and new. Immediately the need to find a specific place for this collection

was grasped and the hypogeal "ex-marulli" oil mill was identified.

For information on visits contact the number: 350 0803963



## EVENTS

> The **Salento Book festival** continues with the presentation of the book "Noi no!" by the **journalist Gianluigi Paragone**, an ode to those citizens who try to give voice to their demands from below. To introduce a meeting with the author Anna-laura Giannelli.

From 20:30  
Nardò, piazzaSalandra

> Tonight begins the **Salento Swing Festival**, with the promenade of Otranto that for three days becomes the home of swing. Music and dance will cheer the weekend of the city on the Adriatic, with several events in the three days, which we will signal progressively.

**It starts tonight at 22:00 with the street parade on the promenade.**

## 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*

**TAVIANO**

Piazza S. Giuseppe

Info:

Municipal Police

**0833.916341**

#### **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**