



THE CAMPERS

Year VI
Number 33

S.S. Martiri della Chiesa

lamasseria.net

cantinacoppola.it

Campsite Director: Lucio Coppola

Winery Director: Giuseppe Coppola

Reception: Paola La Cagnina

Sea: rough



Wind: W 21 km/h

Dawn: 5:20

Sunrise: 20:21



Sky: cloudy

Temperatures: 21°-27°

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

THE "RUSTICO LECCESE": A WALKING TRADITION



Tourists who flock to Salento every year are enchanted by the scents and flavours that this land offers thanks to its history, closely linked to good food. Products of the land and sea have always characterized the tables of Salento, although there is something that might seem unusual compared to natural products of our cuisine. The food we are talking about is the "rustico leccese", considered as

walking food, which enters in all respects in the "culinary catalog" of Salento. The ingredients are puff pastry, béchamel and sauce, the first two certainly difficult to find for families of peasants of the past who could not afford them. For this reason, even though it is now a food for all, in ancient times it was reserved for nobility. Inside you can find the recipe.



TODAY, IN HISTORY

After a literary effort of 10 years, on 29 June 1936 was published the historical novel by Margaret Mitchell "Via col vento", which in addition to having thrilled thousands of readers inspired the film of the same name, telling the world the story of Rossella O'hara



Horoscope, what the stars say

Today's sign is the **LION**. There is no shortage of problems these days, the difficulty of which is compounded by your tiredness. Proceed with caution and relax when possible.

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



**PERLA DELLO
JONIO
DAILY TASTE**

"A meal without wine
is like a day without
sun".

Rediscover the taste and culture of wine as a food, with specific properties, to be consumed daily during meals as well as as a pleasure in itself or as a treat for connoisseurs. In addition to the satisfaction of drinking a good wine of great quality, there is also the satisfaction of paying a fair price. This is the daily wine! Excellent value for money and authentic taste, produced in full respect of the vineyard and the land without alterations. The Perla line has four labels. Primitive, Negroamaro, red and pink, and white.

OFFERTA SPECIALE

**Market
Daily Offers**

**Tortellini Pagani
€1,00**

**Fresh pasta €15,90/kg
Wurstel x4 €0,50**



MORNING-BEACH

**9:30 Good morning
Masseria!**

9:45 Stretching (beach)

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

10:00 Radio Nostress

**11:00 Masseria Swim
Fitness Pt.1**

11:30 Baby Dance

11:45 Aperitif game

AFTERNOON

SWIMMING POOL

**16:00 Good afternoon
Masseria**

**16:00-18:30 Minilandia,
playing swimming pool
(Theatre 4-10 years)**

**17:00 Masseria swim fitness
Pt.2 (walk-bike-jump)**

**Ore 17:15 Briscola tourna-
ment**

EVENING-THEATRE

21:05 Opening night

21:25 Baby dance

**22:00 Presentation of varie-
ty, group dances, midnight
all at the beach**

RECIPE OF TODAY

Rustico leccese

Ingredients: 3 rolls of pastry, tomato puree, 2 mozzarella, extra virgin olive oil.

For the Besciamella: 200ml of milk, 50g of flour, 50g of butter, salt, pepper, nutmeg,

Prepare Melt the butter in a casserole over low heat, add the flour and mix quickly to avoid the formation of lumps. Add the warm milk, salt, pepper and nutmeg and continue to mix until you reach a thick mixture. Let the béchamel cool down and in the meantime cut the mozzarella into small cubes.

With oil and salt, on the other hand, season the tomato sauce.

From the puff pastry obtained 16 or 20 circles with a diameter of 10 cm and 8-10 smaller. In a baking tin lay the baking paper and then the first 8-10 circles of puff pastry. In the center of each disc put half a tablespoon of béchamel, half a tomato sauce, a teaspoon of mozzarella. Close with a smaller circle of pastry and seal.

Brush all the top of the rustic with a brush dipped in the beaten egg.

Bake the rustic products in a preheated oven at 200° for about 25 minutes.

CASTRO, THE SEA FROM HIGH UP

We have already talked about Castro when we showed you the caves along the coast of this small town, but we have not told you anything about the village in particular. Of very ancient history, Castro is located on the eastern part of Salento and has been inhabited since the time of the Messapi. It became part of the Roman Empire, increasing its importance more and more, so much so that over the centuries it has always been desired and fought over by other civilizations. Normans and Byzantines fought for it, just as the Saracens became the protagonists of increasingly heavy raids, which marked the beginning of Castro's decline. Frightened by these raids, the inhabitants began to leave the village, until, almost completely uninhabited, was not absorbed by the nearby town of Diso, becoming a fraction. The recovery began in the mid twentieth century, when several fishermen returned to live in the village and developed a certain interest in the area. In 1975 the hamlet thus returned to being an autonomous municipality.



EVENTS

> It ends tonight in **Galatina** the three days in honor of the Patron Saints of the city Peter and Paul, with the **concert of popular music** with “Stella grande” e “Anime Bianche” from 22:00 in Piazza Alighieri...

> Tonight in **Castro**, continues the **Castro Wine fest**, now in its fifth edition, in the setting of the historic center, the event offers the opportunity to guided tastings of wines and flavors. Until 1 July.

USEFUL INFORMATION AND NUMBERS

SERVICES

TIME:

Reception:

08:00 - 12:00

16:00 - 20:00

Beach Bar:

8:00-20:00

Market:

7:30 - 20:30

(only Saturday)

Swimming pool

Bar:

10:00 - 19:00

Camping Bar:

07:00 - 24:00

Restaurant

(self service):

13:00 - 15:00

19:30 - 22:30

1489 Food Pop:

20:00 - 23:30

Salento In Bus

Active every day.

Info line

3929242100

Bike rent

Daily at the sports

ground

Weekly market

GALATONE

Zona Villa

Padre Pio

Info:

Municipal Police

0833.865028

INCLUDED IN BRACELET SERVICE

> Swimming pool:

10:00 - 19:00

> Wine tasting (bar)

17:30 - 18:30

> Animation

> 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

10:00-13:00/17:00-21:00

Cruschers 10:00-13:00

15:00-22:00



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: MERENDA LUIGI C.so Roma 11 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**