



THE CAMPERS



Year VI
Number 11

Sacred Heart
of Jesus

lamasseria.net

cantinacoppola.it

Campsite Director: Lucio Coppola

Wine cellar Director: Giuseppe Coppola

Reception: Paola La Cagnina

Sea: almost calm
Wind: S 27 km/h



Dawn: 5:18
Sunrise: 20:15



Sky: partially cloudy
Temperatures: 22°-29°

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

THE BAROQUE OF LECCE



Il rosone della chiesa di Santa Croce a Lecce

Salento means art, not just sea, sun and fun. Lecce, in fact, is also called the southern Florence thanks to its historical centre rich in churches, monuments and palaces imprinted with the baroque style in the variant of Lecce. Developed since the sixteenth century, this artistic form has

among its objectives to astonish, given the richness of the decorations and the surprise position of the monuments: in the narrow streets of the old town, turning a street you could be surprised by one of these beauties!



Palazzo dei Celestini, sede della Provincia di Lecce



TODAY...IN HISTORY

Horoscope, what the stars say

Today's sign for Paolo Fox is the **LION**. Give priority to all meetings, you never know, you might even fall in love. Manage your things more carefully, especially economic matters!

Re-proposed this year on the schedule of rail, Corrida has, for many years, amused and enjoyed success on Italian television. Inevitable to associate this program with its historic presenter Corrado, who died 19 years ago, in 1999, at the age of 74.



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



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

Sfogliatine € 1,00

Oreo €1,00

Minicookie € 1,20



NOSTRESS ANIMAZIONE

MORNING-BEACH

9:30 *Good morning
Masseria!*

9:45 Stretching

10:00/12:00 Babyland (4-10
years, beach)

10:10 Bocce tournament

11:00 Fitness (aquagym)

11:45 Baby Dance

11:45 Aperitif game

AFTERNOON SWIMMING POOL

Ore 16:00-18:30
Playing in swimming pool

17:00 All Fitness
(bike-jump)

Ore 17:15 Ping Pong

EVENING-THEATRE

21:00 Meeting

21:15 Baby dance

22:00 Greetings variety,
and after that a dancing
night

RECIPE FOR TODAY

Pasta alla norma (da ricettedellanonna.net)

Ingredients: 400 g of pasta, 800 g of San Marzano tomatoes, 3 long aubergines, 100 g of salted ricotta cheese, 2 cloves of garlic, basil, evo oil, frying seed oil, salt and pepper.

Wash the aubergines and snack them without peeling them. Cut them into slices and put them in a bowl putting some salt on top of each layer. Put a dish with a weight on it and leave it for an hour to lose the bitter vegetation water. Peel the tomatoes, passing them for a few seconds in boiling water. Remove the seeds and cut them into small pieces. Heat a couple tablespoons of extra virgin olive oil and let us whiten the two crushed garlic cloves. Add the tomatoes and a few leaves of fresh basil. Cook over medium heat for about ten minutes. Finally, season with salt and pepper. Ripen the slices of eggplant and rinse them well from the salt, then dry them well. If the slices are too large, reduce them to pieces. Heat plenty of peanut oil in a frying pan. While cooking the pasta, fry the eggplants until they are golden in colour. Dissolve them on absorbent paper. Remove the two garlic cloves and the basil leaves from the pan with the sauce, drain the dough still al dente and put it in the pan with the tomato. Sprinkle with half of the grated ricotta and mix well. Serve in the dishes, adding the fried eggplants, another dusting of grated ricotta and a few leaves of fresh basil.

CAVES OF THE ADRIATIC SEA

Formed thanks to the action of marine erosion who knows in how many years, these caves, including the most famous of Zinzulusa, dialect "zinzuli" which means "rags", are cavities of karstic nature located on the Adriatic coast of Salento, precisely in Castro. However, there are another 3 along the coast: the "Azzurra" Cave, the "Palombara" and that of the "Romanelli". Officially opened to the public in 1957, they are the destination of many tourists and visitors every year, fascinated not only by the countless stalactites present inside, but also by the beauty and clear gladness of the sea, which takes on fascinating shades of blue. It is no coincidence that in 1968 the actor and director Carmelo Bene from Salento chose these caves to shoot some parts of the film "Our Lady of the Turks".

The caves can be visited during this period from 9:30 to 18:30, for more information see:
www.comune.castro.le.it



EVENTS

> In **Galatone**, on 9 June, in the atrium of the marquis's palace, the journalist **Francesco Giorgino** presents the book *Giornalismo e società. Information, politics, economics and culture*.

Starting from 21:30

> Also in **Nardò**, however, on June 10, at the camp of the **parish of the Sacred Heart** will be held the XXVI edition of the Festival of "frisa". One of the first festivals of the summer, classic events that allow guests of our land to discover the flavors.

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

Bike rent

**Daily at the sports
ground**

Weekly market

TAVIANO

Piazza

San Giuseppe

Info:

Municipal Police

0833. 916341

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 (Market)
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)**



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**