



THE CAMPERS



Year VI
Number 63

S. Leopoldo

lamasseria.net

cantinacoppola.it

Campsite Director: Lucio Coppola

Winery Director: Giuseppe Coppola

Reception: Paola La Cagnina

Sea: not very rough
Wind: NW 19 km/h



Dawn: 5:44
Sunrise: 20:04



Sky: clear
Temperatures: 24°-32°

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

A NED FOR ECONOMIZE

We are all concerned about our energy consumption, as we continue to see increases in our bills and the increase in household devices, especially to cool down the summer. There is certainly little we can do to reduce costs at source, yet there are some caveats to be made that can reduce costs, all in the name of energy efficiency. Improving consumption related to the use of household appliances can reduce bills and there is a novelty in this area. Midori, a startup born from the incubator of the Polytechnic of Turin, has developed an ingenious tool called Ned, able to connect with all the devices of the house connecting to the electrical panel, so you can understand how and how much energy we consume, identify waste and cut your bill. While waiting for a crowdfunding response, this device is certainly destined for success.



TODAY, IN HISTORY

Horoscope, what the stars say

Today's sign for Paolo Fox is the **TWINS**. August will be an important month for you, you will have the opportunity to remarry and take important decisions for next autumn.

Henry Ford, the main founder of the Ford Motor Company, was born in Dearborn on July 30, 1863. It was the entrepreneur who first put the industrial-scale assembly line system, Fordism, into practice.



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!

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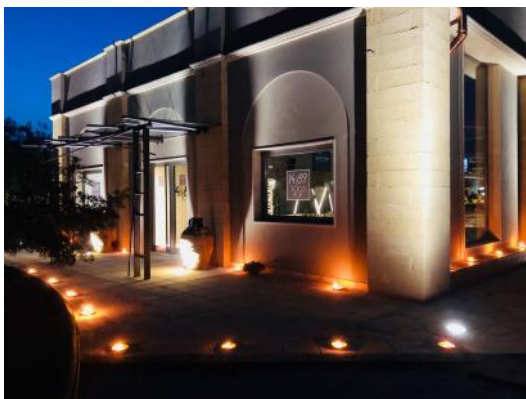
**LI CUTI ROSSO
A SUCCESS
THAT STARTS
FROM AFAR**

Negroamaro Alezio Doc cultivated in the Li Cuti estate, in the countryside of Sannicola, owned by the Coppola family since 1489 and handed down from father to son. Li Cuti Rosso is a wine with an intense ruby red color, dry flavor and vinous scent. In 2013 and 2014 he obtained an award at the National Competition "Douja d'Or" Asti in the category DOC and DOCG wines. He was awarded by the Radici del Sud competition, where he won the second prize in the Negroamaro category awarded by the national jury and for two years at the Douja d'Or d'Asti.

OFFERTA SPECIALE

Market
Daily Offers

Piadine x3 € 1,29
Bananas €1,79/kg
Mini plumcake
€ 1,00



MORNING-BEACH

**9:30 Good morning
Masseria!**

9:45 Stretching (beach)

**10:00/12:00 Miniland (4-12
years) et juniorland (13-17)
Playing in the beach**

10:00 Radio Nostress

**11:00 Masseria Swim
Fitness Pt.1 (aquagym)**

11:30 Baby Dance

11:45 Aperitif game

**AFTERNOON
SWIMMING POOL**

**16:00 Good afternoon
Masseria**

**16:00-18:30 Miniland:
mini sport/Theatre ti-
me(Theatre, sport area 4-12
years)
juniorland (13-17)
(Theatre)**

**16:00 J/S water polo
relax tournament**

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

**17:15 Football tournament
(junior)**

**18:00Caribbean lesson
(salsa)**

EVENING-THEATRE

21:05 meeting at the pool

21:25 Baby dance at the pool

**22:00 Pool party and after
all on the beach by Marcello**

RECIPE OF TODAY

Rice balls

(da velocissimo.it)

Ingredients: 500gr rice, 2 eggs, 100gr gr grated cheese, 200gr breadcrumbs, salt, pepper, extra virgin olive oil Cantina Coppola

Cook the rice as if you were preparing a classic risotto with vegetable broth. Leave to cool, then add some grated cheese, the eggs and knead well. Forming panzerotti that can be stuffed at will: with tuna and capers, with pieces of various cheeses or with minced meat cooked first in extra virgin olive oil and flavored with a little 'of tomato sauce. Finally, once stuffed, close well and pass them in the breadcrumbs, now fry them in plenty of extra virgin olive oil. Serve very hot.



MONTEGRAPPA, HILL OF SALENTO

Those who know Salento know that it is a territory almost entirely flat, with vast plains interspersed with cultivated fields and cities. However, there are exceptions, albeit limited geographically. One of these is Montegrappa, a small town that falls within the municipality of Tuglie and is located on a hill. The village is mainly inhabited in summer, but it is also inhabited in winter. The main attraction is certainly the sanctuary of the Madonna del Grappa, built by the mayor Cesare Vergine in 1940, a survivor of the First World War, a fighter on the tops of the Grappa and a devotee of the auxiliary Madonna of the homonymous mountain. The statue of Our Lady is mutilated, like the original from which it is inspired. The Sanctuary is surrounded by a park, and is located at the end of a staircase. This small hill is the ideal place to spend a cool evening!

EVENTS

> Continue **tonight in Gallipoli "Puglia Golo-sa"**, an event to try and learn more about all the food of Puglia. Stands with exhibitors from all over the Puglia await you in **Piazza Aldo Moro** and in the surrounding streets to let you discover the flavors, accompanied by good music and the sound of the sea.

> **Tonight in San Donato the event Beer in Festa**, the three days dedicated to the drink with bubbles, light or dark, accompanied by typical dishes of Salento and the best street food of the moment. All with Italian and Salento music in the background.

> At the **Cloister San Domenico, in the historic center of Gallipoli**, continues the theatrical exhibition **"Sipari di pietra"**, with the performance of Antonello Taurino Zelig named "The school is useless. 21:00 hours, entrance fee 10 euro.

USEFUL INFORMATION AND NUMBERS

SERVICES

TIME:

Restaurants:

(self service):

13:00-15:00

19:30-22:30

1489 Food Pop

20:00 - 23:30

(0833-204643)

Vigneto del gusto

from 19:30

closed on Monday

(392 950 6940)

Reception:

08:00 - 12:00

16:00 - 20:00

Beach Bar:

8:00-20:00

Market:

7:30 - 21:00

(only Saturday)

Swimming pool

Bar

10:00 - 19:00

Camping Bar

07:00 - 24:00

Salento In Bus

Active every day.

Info line

344/2274620

Bike rent

Daily at the

sports ground

348/5906070

Weekly market

LECCE

Via Roma, Info:

Municipal Police

0832. 233211

From 7:00 to 12:00

Clothing stands

Near the direction

Barber (Diego): 347-9552413

Hairdresser (Maria): 349-5790433

Beautician (Alessia): 349-2666262

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
10:00-13:00/17:00-24:00 |
| > Wine tasting (Winery)
10:00 - 12:30
17:30 - 18:30 | > Free entry:
Coppola Collection Hall; | Cruschers 10:00-13:00
15:00-22:00 |
| > Animation | | |

The winery is accessible by walking along the road beyond the parking area.

Not allowed in swimsuit - Not suitable for children



THE DOCTOR is in the camping from 18:30 to 20:30

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) TEL. 0833 260263**

Pharmacy on duty: DE BELVIS, Corso 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**