Curiosity of the place and information for your stay

Tuesday 10 July 2018



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

BROAD TO YOUNG PEOPLE?

It had a positive discussion on the initiative of the director of TG LA7 Enrico Mentana, who a few days ago announced his intention to found a new journal, managed by him and open to young journalists. The novelty lies in the personal aspect of the initiative, with the possibility of forming a group of journalists who would have the opportunity to train with one of the most famous Italian journalists, willing to guide them in learning the trade on the field. The instant enthusiasm aroused by the announcement meant that the journalist had to point out, with a subsequent post on his facebook page, which for now is trying to understand how to move from the bureaucratic and economic point of view, the latter aspect guaranteed in part by the same director. The brake was deemed necessary because of the thousands of curricula that have already been received, specifying that the recruitment phase will not begin before September. It is to be hoped that this initiative will be imitated, in order to guarantee everyone a chance, even to begin with the fictitious throwing away.



Horoscope, what the stars say

Today's sign for Paolo Fox is the **AQUARIUM**. Do not act on impulses, continue to act with patience and perseverance. There is a positive phase on the doorstep, do not spoil everything with ill-considered actions.

TODAY, IN HISTORY

It's been 33 years since Coca Cola, the world's best-selling beverage, returned to the market in its original recipe. The change had raised numerous protests, so much so that the company was turning back.



Stay up to date on the events and promotions of the campsite and winery! Go to <u>www.cantinacoppola.it</u> or <u>www.lamasseria.net</u> and subscribe to our <u>newsletter</u>!

La Masseria is also on







Distribution Free

TODAY IN CAMPSITE

ICE-COVERED TAFURI PASSITO IS A DISCOVERY!

The serving temperature of a wine is often enclosed in preconceived patterns that want the colder whites and the reds at room temperature. The passito Tafuri Igt Salento is a blend of Negroamaro and Primitivo grapes that will surprise you. A purplish aubergine color, concentrated and bright. Scents of red fruits. blackberries. cherries. and black berries, for a great olfactory complexity and a vigorous palate, of a sumptuous sweetness. On hot summer evenings, taste it frozen to accompany small sins of the throat



Di Leo biscuits 700gr € 2,39





<u>MORNING-BEACH</u> 9:30 Good morning Masseria!

9:45 Stretching (beach) 10:00/12:00 Miniland (4-10 years) Juniorland (11-17 years) Playing in the beach

10:00 Radio Nostress

11:00 Masseria Swim Fitness Pt.1 (tondo-step)

11:30 Baby Dance

11:45 Aperitif game <u>AFTERNOON</u> <u>SWIMMING POOL</u> 16:00 Good afternoon Masseria 16:00-18:30 Miniland (4-10 years): souvenir laboratory and theatre time (Theatre) Juniorland (11-17 years) Briscola tournament and wooden ball (Theatre)

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

Ore 17:15 Burraco tournament (swimming pool bar)

<u>EVENING-THEATRE</u> 21:05 Opening night

21:25 Baby dance

22:00 Guest show and playing night, and after all on the beach by Marcello

RECIPE OF TODAY Panzerotti with meat and rice

(da velocissimo.it)

Ingredients: 500gr of minced meat, 500gr of potatoes, 1 bunch of marjoram, 1 glass of wine, 100gr of bread, 1 egg, 1 red onion, mint, salt, pepper,

Mix the meat with a little breadcrumbs, an egg, salt, pepper and, if desired, garlic and make the panzarotti 4-5 cm long and about 2 cm thick. Inside the panzarotti we can put some mint leaves. Clean the potatoes and cut them into pieces. Add them to the panzarotti in a pan, preferably a large one, where in the meantime we have browned the onion. Leave everything to cook slowly, stirring continuously with a wooden spoon. Halfway through cooking, pour in the wine and let it evaporate slowly, until we have obtained a nice sauce. Serve.



THE HINTERLAND OF GALLIPOLI #SANNICOLA

Continue our small journey in the hinterland of Gallipoli, stopping today in Sannicola. It became autonomous in 1908, the year of separation from Gallipoli, the municipality includes 2 villages, Chiesanuova and San Simone, and a marina shared with Gallipoli, Lido Shells. The historical vicissitudes of the town before 1484 are little known, a widespread problem in this area because of the devastation caused by the Venetian siege of the same year, during which many cards were lost. It's almost certain the presence of the Basilians in 400, who lived in the town with the ancient name of Rodogallo (place of the beautiful roses). The current name Sannicola derives from the homonymous church, now replaced by the church of Our Lady of Grace. One of the most suggestive points of the city is the promontory on which there is the abbey of San Mauro, a small church completely frescoed inside. From there you can admire beautiful sunsets. To visit, in addition to the monuments already mentioned: the square of Sannicola, the church of San Biagio a San Simone and that of the immaculate Chiesanuova.

EVENTS

> The Salento Book Festival, which today stops in Nardò, continues. From 19:00 in Piazza Salandra you can start with the theatrical performance "Non c'era una volta" by Poiefolà -theater constructions. children's and teenagers' show. Afterwards will present their latest books Gioele "Dix Libris" and Don Antonio Mazzi "Loves and betrayals of a street priest.

> In Casarano evening under the stars, at the astronomical park of San Lorenzo vou point the telescopes to the sky to observe the 3 most famous constellation of summer: the Lvra the Swan and the Eagle. You won't be alone in the observations. Martino will accompany you, a nice extra-terrestrial coming from Mars. For information and reservations (required): 328/8356863

USEFUL INFORMATION AND NUMBERS

<u>SERVICES</u> <u>TIME:</u>

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 - 20:30 16:30 - 20:30 **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 CASARANO

Contrada Botte

Info: Municipal Police 0832. 502211

INCLUDED IN BRACELET SERVICE

> Swimming pool: 10:00 - 19:00

> Wine tasting (Winery) 10:00 - 12:30 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 10:00-13:00/17:00-24:00 Cruschers 10:00-13:00 15:00-22:00

The winery is accessible by walking along the road beyond the parking area. Not allowed in swimsuit - Not suitable for children



THE <u>DOCTOR</u> is in the camping from 11:00 to 13:00 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) TEL. 0833 260263 <u>Pharmacy on duty</u>: DEL CUORE Via Giorgio da Gallipoli 18 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**