



THE CAMPERS



Year VI
Number 35

S. Ottone

lamasseria.net

cantinacoppola.it

Campsite Director: Lucio Coppola

Winery Director: Giuseppe Coppola

Reception: Paola La Cagnina

Sea: rough



Dawn: 5:23

Sunrise: 20:21



Sky: clear

Wind: S 21 km/h

Temperatures: 22°-27°

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

THE "MADONNA OF CANNETO" OPENS MONTH OF FEASTS



Yesterday evening began the celebrations in honor of Our Lady of Canneto, considered a full-blown special patron saint of the city, thanks to the bond that has linked it to our city for centuries. The current setting of the festival directly recalls its past, with the fair of typical local food products, re-enactment of the ancient Fair of Canneto, over the centuries a reference point for trade in Salento and that attracted trade from many parts of the Mediterranean. Together with this, the original commemoration of the discovery of the painting of the Madonna in the middle of the reed thicket that used to occupy the area where the sanctuary now stands (continues inside).



TODAY, IN HISTORY

Horoscope, what the stars say

Today's sign for Paolo Fox is the **TWINS**. In this phase working relationships will be better than affective ones. In extreme cases you might even go so far as to ask for a pause for reflection.

On 2 July 1961 Ernest Hemingway died suicide. The writer, one of the most important and well-known of the twentieth century, committed suicide in his home in Ketchum in the American state of Idaho, after his hospitalization for depression.



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



**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

Wipes for children
x72 € 1,30

Napkins double pack
€1,00

Artisanal ice cream
€ 3,99



MORNING-BEACH

9:30 Good morning
Masseria!

9:45 Stretching (beach)

10:00/12:00 Miniland Playing in the beach(4-10 years)

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 in swimming pool (Theatre 4-10 years)

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

Ore 17:15
Beach volley tournament

EVENING-THEATRE
21:05 Opening night

21:25 Baby dance

22:00 Playing night "Il musicchiere" and after all on the beach by Marcello

RECIPE OF TODAY

Pasta with mussels

(da velocissimo.it)

Ingredients: 1kg of black mussels, pasta, 4 tablespoons of extra virgin olive oil, 1 clove of garlic, parsley, salt.

Put the whole mussels in their shell in a pot, after having washed them well, and leave to cook slowly. When opening, collect the water that has come out and, after having filtered it thoroughly, place it in a container. In another pot, possibly non-stick, put extra virgin olive oil (usually a tablespoon per person) and 2 whole cloves of garlic. After it begins to warm up well throw in the mussels previously shelled with their water that we have set aside, adjust yourself according to the amount of the latter if you put it all or only part. In another pot, cook the pasta. Halfway through cooking, remove it and pour it into the sauce with the mussels, which in the meantime continues to cook (it will have cooked for a maximum of 10 min.) and finish cooking the pasta in the sauce thus obtained. Turn everything off, the pasta must still be al dente and sprinkle with some raw parsley that you have cut well, cover with a lid so that the flavors mix and form one with the pasta and let rest for 5 min.



EVENTS

> Tonight, until July 3, in Piazza Aldo Moro in **Gallipoli**, the re-enactment of the ancient "**Fair of Reed**", on the occasion of the feast of Our Lady of Reed, an ancient tradition that in recent years has been renewed.

At 20:00, at the water surface of Piazza Aldo Moro, the **procession** in the sea of the **Madonna del Canneto**.

THE FEAST AND THE SANCTUARY

The ceremony consists in making a statue of the Madonna emerge from the water, accompanied by divers and kayaks until she reaches the mainland, where a confraternity and all the faithful wait for her to accompany her to her sanctuary. All this takes place in the water mirror in front of Piazza Aldo Moro where the sanctuary is located. On the tables of Gallipoli today, as tradition, there will be pasta with mussels. The main place of this event is the sanctuary dedicated to Our Lady of the Visitation (or, indeed, the Canneto), the respective festivals have now overlapped in the collective imagination. The church, rebuilt in 1696 is a classic example of local baroque, with an open gallery that anticipates the entrance and a square in front that gives the structure an optimal frame, along with the blue of the sea that surrounds it. Inside, what is certainly most striking is the wooden false ceiling, rich in decorations, but also the different paintings that the church houses on the walls. For the rest, all you have to do is visit it and admire it for yourself!



USEFUL INFORMATION AND NUMBERS

SERVICES TIME:

Reception:
08:00 - 12:00
16:00 - 20:00

Beach Bar:
8:00-20:00

Market:
7:30 - 13:30
16:30 - 20:30

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

From 9 o'clock today
is open the new
winery

Come visit us!

Weekly market

LECCE

Piazza Palio

Info:

Municipal Police

0832. 233211

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 10:00-13:00 15:00-22:00 |
| > Wine tasting (winery) 17:00 - 19:00 | > Free entry: Coppola Collection Hall; | |
| > Animation | | |

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: MANNI Via Lecce 68 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**