



THE CAMPERS

Year VI
Number 42

S. Letizia

lamasseria.net

cantinacoppola.it

Campsite Director: Lucio Coppola

Winery Director: Giuseppe Coppola

Reception: Paola La Cagnina

Sea: rough



Wind: NW 26 km/h

Dawn: 5:27

Sunrise: 20:19



Sky: clear

Temperatures: 21°-28°

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

CHILDREN, DIGITAL NATIVE

Being a digital native is no mean feat. You are already immersed in a world that now pervades everyday life and has become, therefore, indispensable and necessary. One comes into contact with digital instruments at an increasingly early age, with the feeling that there is no need to teach children anything, even if, at the same time, there is a growing focus on the use of these instruments, with increasingly stringent regulations and controls. The latest report by Kaspersky Lab, which analysed parental control data, showed that children and young people preferred audio and video materials in their online research, followed by sites for translations and social media, the latter being subject to more incisive surveillance, given the possibility of encountering content that is inappropriate for children. As always, therefore, the question emerges: what is the boundary between the use of digital instruments and the risks involved? The answer lies in prudent methods of use, with adequate information campaigns to target families and users.



TODAY, IN HISTORY

Horoscope, what the stars say

Today's sign for Paolo Fox is the **TWINS**. This is a very positive period, continue to be constantly engaged in all areas, from work to family.

July 9, 2006 is a date engraved on all the hearts of Italians. After 24 years since the 1982 triumph in Spain, the national football team won, beating France 5-3 on penalties, the fourth world title



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**

**Local potatoes
€ 1,30/kg**

**Cracker Mulino
Bianco €1,99**

**Dermomed Showergel
€ 1,30**



MORNING-BEACH

**9:30 Good morning
Masseria!**

9:45 Stretching (beach)

**10:00/12:00 Miniland (4-10
years) et juniorland (11-17)
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 time(Theatre,
sport area 4-10 years)
juniorland (11-17) Scopa
tournament and beach volley
(Theatre)**

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

**17:15 Beach volley tourna-
ment**

EVENING-THEATRE

21:05 Opening night

21:25 Baby dance

**22:00 Playing night "Il musi-
chiere" and after all on the
beach by Marcello**

RECIPE OF TODAY

Chicken “alla salentina”

(da velocissimo.it)

Ingredients: 1 chicken, 1 glass of wine, 1 red onion, 2/3 ripe tomatoes, 1 clove of garlic, capers, 2 lemons, rosemary, salt, pepper, oil Cantina Coppola

Cut and wash the chicken and soak it with water and lemon. In a pot, brown an onion and a clove of garlic crushed until golden, then add the chicken, salt and cook a little, taking care to turn it over, so as to cook it from all sides. Afterwards put the chopped tomatoes and a glass of wine, leave it to cook again in a covered pot and simmer. When the sauce shrinks, if the meat is still hard, you can add some hot water. When cooked, add the capers, a sprig of rosemary and pepper.



THE GRECÌA SALENTINA #1

The Salento contains a considerable linguistic variety, although the dialect is unique. In fact, each territory has its own variants, its own words that distinguish it and that carry in their lap the history of that municipality and that area, like treasure chests of the past. In the heart of the province, however, there is a real extended community with a separate language. We are talking about the Grecìa Salentina, a group of municipalities that have decided to unite, constituting the homonymous union. The language in question is Griko, a dialect of Greek origin, son of the past of this territory, intertwined with the Greek culture since it was centuries ago part of Magna Graecia. The municipalities in question are 12, 3 of them however for having a common history with the others are not Hellenophones. Overall, out of almost 55,000 inhabitants of the union there are only 10,000 speakers of the griko, mostly elderly. We will discover these municipalities one by one, with all the curiosities and places to visit: a jump into the ancient and authentic Salento.

EVENTS

> This evening in **Martignano** closes the **Grika Salad and Sausage Festival**. All the food is at km0, with local productions to take over. Along with good food this evening closes with Io Te e Puccia, which will bring on stage the great hits of popular music. From 20:00.

> At the spaces of the Masseria in the natural oasis of Cesine, the theatrical **performance L'Arca**, of the Terrammare Teatro company, stops. Curtain at 18:30, free admission. Info: 320/9168440

> Continues the **Salento Book Festival** that stops in **Galatina**, with the presentation of the latest books by Max Laudadio "Si comincia da 1" and Federico Rampini "Le linee rossa" From 19:00 in piazzetta Orsini.

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

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

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
10:00-13:00/17:00-24:00 |
| > 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**



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: 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