Welcome!

E-Town Epicurean Club is your place to gather, socialize and share your favorite novelty wines, drinks and foods. Our monthly newsletter provides info about upcoming events and notifications. Please "like" and follow us on our Facebook page Epicurean Club Etown to share your favorite recipes, tips, gourmet wine, spirits, special events and announcements.

Epicurean Club Officers

John Lemis - President
Wendy Balacki - Vice President
Karen Goldstein - Treasurer
Melissa Schwartz - Secretary

July Birthdays

Martin Baker
Dave Nordeen
Amy Orlando
Susie Stepko
Donna Stoumbelis
Randy Taylor
Pete Weigand

July Anniversaries

Scott and Shelia Ausum
Lydia and Paul Merget
Jack and Jean Ward

New Members

Randy and Tereza Taylor
Tim and Cheryl Shea

Membership Count - 96



Epicureans TOWN

THE GRAPEVINE

Inspire, Discover and Appreciate Fine Wines, Spirits, Food and Friends

July 2025

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Club to Explore Best Rosé Wine and Appetizer Pairings

The Epicurean Club's monthly Social on Thursday, July 17, will celebrate pairings of Rosé wine and appetizers. Sign-up to attend this event by using the registration link on Page 2.

Top Appetizers to Pair with Rosé

Charcuterie Board: Rosé loves salty, fatty meats like prosciutto, salami, or pâté. Add soft cheeses like brie or goat cheese, and a few slices of crusty baguette for a balanced bite. A dry rosé from Provence is perfect for this pairing.

Caprese Skewers: Fresh mozzarella, cherry tomatoes, and basil drizzled with balsamic glaze. This simple combo works beautifully with a dry or slightly fruity rosé, enhancing the creamy texture of the cheese and the acidity of the tomato.

Shrimp Cocktail: The citrusy, zesty nature of many rosés complements chilled shrimp with cocktail sauce. Look for a rosé with strong acidity and notes of grapefruit or lemon.

Smoked Salmon Canapés: Cream cheese, dill, and smoked salmon on a mini toast or cracker pairs well with a rosé that has a bit of minerality and a savory finish—think rosé from the Loire Valley.

Stuffed Mini Peppers: Filled with cream cheese or ricotta and herbs, these bite-sized treats are light and creamy, making them an ideal match for a bright rosé with floral notes.

Olives and Marinated Veggies: A Mediterranean-style appetizer platter—think olives, artichoke hearts, roasted red peppers, and pickled onions—calls for a dry rosé to balance the salt and tang.

Tuna Tartare or Ceviche: For those who enjoy raw seafood, the acidity in rosé cuts through the richness of the fish and complements citrusy marinades perfectly.

Check it Out! Click on the Underlines and find the links!!!

Epicurean Club Committees:

Planning & Travel
Gwen Goodrich, Jack Ward, Skip Gwinn, Melissa Schwartz, Deb McKemey, Kareen Gee

Food & Beverage
Gwen Goodrich, Laura Wieners, Patty Boyce, John Logue, Kate Richardson

Decorating & Display Case
Lydia Dudzik, Kathy Grimes, Laura Wieners, Alison Henderson, Sara Banks

Newsletter
John Lemis, Mark Bagley, Laura Rushin (Facebook), Gail Winslow (Facebook), Victor Boyce (Photography), Rebecca Steinen (Photography Coordinator)

Nominating
Kim Kasin, JanAnn Salvati, Gail Winslow

Merchandising
Rebecca Steinin, ***Needs more members***

Welcome
Karen Goldstein, Kim Kasin, Gail Winslow, Cynthia Coulliette, Christine Riener, Laura Wieners, Jean Ward, Sally Pari, Kate Richardson, Louise Santana

Finance
John Logue

Committee Chairs are underlined

Sign-Up Here for July 17 Social, Featuring Pairings of Rosé Wine and Appetizers

6 to 9:30 p.m., Thursday, July 17, at Del Webb eTown Gallery, First Floor

Please use this SignUpGenius link to register for the July 17 Social.

Unlike most of our monthly socials which feature dinner entrees, the food selections at this event will consist of appetizers and hors d'oeuvres to be coupled with the wine. The Epicurean Club will provide the Rosé wines. We are asking members to bring an appetizer to share, that fits with blush wine.

We also have a change in location this month: the Gallery's upstairs ballroom is unavailable, so our gathering will be on the first floor.



Next Monthly Socials to Feature:

Aug. 21: SoCal Beach BBQ
Sept.18: Pizza & IPA Pairings
Oct. 16: Open House

Scenes from the Club's June Social, Celebrating the Food of Cuba

Cook's Corner









At least three Epicurean Club members provided Cuban-themed dishes: Johanna Logue (above, left) contributed roast pork and chicken fricassee, Jackie Olmo (above, right, with John) prepared Spanish Flan, and Ceci Henke provided black beans and rice.



















