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

September Birthdays

Ceci Henke
Deb McKemey
Randy McKinney

September Anniversaries

Joyce & Andrew Cooper
Kristine Hejna & Evan Friedman
Lily & Tom Fontana
Karen & Allen Goldstein
Cela & Skip Gwinn
Cindy & John Lemis
Deb & Bill McKemey

New Members





THE GRAPEVINE

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

September 2025

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September Social: It's Time for a Pizza Party!

6 to 9:30 p.m., Thursday, Sept. 18,
at Del Webb eTown Gallery Ballroom

We will be celebrating Pizza from a variety of top outlets in our community based on member feedback. If you have a unique topping or topping combination you would suggest or you're willing to pick up pizza at 6 PM on the 18th email Melissa at **Mwschwartz01@gmail.com**. Your help may be needed!

Sign up to bring your favorite pizza add ons: Sardines, fresh basil, chili flakes…., or the side dish, dessert or beverage you like best with Pizza.

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

A Slice Through Time: The History of Pizza



Pizza—arguably one of the world's most beloved foods—has a history as rich and layered as its toppings. From ancient flatbreads to global fast food domination, the story of pizza is a journey through culture, class, and culinary innovation.

Long before mozzarella met marinara, ancient civilizations were crafting flatbreads with toppings. Persian soldiers in the 6th century BC baked flatbreads with cheese and dates on their shields. Greeks enjoyed plakous, a flatbread topped with herbs, onion, cheese, and garlic. Romans made panis focacius, a precursor to focaccia, often topped with oils and spices.

These early creations weren't called "pizza," but they laid the groundwork for what was to come.

The pizza we know today took shape in Naples during the late 18th century. Naples was a bustling city filled with working-class citizens known as lazzaroni, who needed cheap, portable food. In 1889, Queen Margherita of Italy famously sampled a pizza with tomato, mozzarella, and basil—representing the colors of the Italian flag. This pie became known as Pizza Margherita, giving pizza a royal seal of approval.

Pizza's global rise began in the early 20th century when Neapolitan immigrants brought their recipes to the United States. The first licensed pizzeria in the U.S. was Lombardi's, opened in New York City in 1905. Pizza quickly spread to cities like Chicago, Boston, and St. Louis, evolving into regional styles like deep-dish and thin-crust. Post-World War II, returning soldiers who had tasted pizza in Italy helped popularize it across America.

Today, pizza is a culinary chameleon. It's sold in high-end restaurants and corner slice shops. It's adapted into countless styles—Neapolitan, New York, Sicilian, Detroit, and even dessert pizzas. It's a $145 billion global industry, with billions of slices consumed annually.

Upcoming Monthly Socials to Feature:

Oct. 16: Community Openhouse - Year in Review

Nov. 20: Greece

Dec. 18: Mixology

Epicurean Club Elections and Organization for 2026

The club is in the midst of a 15-month-long "transition year," as the membership last spring approved a change in the bylaws that switched our fiscal year from October-through-September to January-through-December. But already, it will soon be time for us to elect officers to lead the organization during 2026.

Nominations for officers will open in October, and members will vote in December to select the new 2026 leadership team.

Vital support for those new officers will be provided by the club's various committees. Please consider whether you could contribute your talents and a bit of your time to participate with one of the committees listed on page 2. All current and prospective committee members are invited to an all-committees meeting at the Clubhouse Gallery on the evening of Wednesday, Oct. 22. More details to follow.

Messages to the Next Epicurean President (Part 2)

by John Lemis

Power of Community:

"The greatness of a community is most measured by the compassionate actions of its members." Coretta Scott King

You are now the heart that sets the rhythm for our club. Nurture the bonds between members with care and intention. Celebrate every voice, new and old. When storms arise, let empathy be your anchor. Unity is woven not only in triumph, but also in how you guide the group through each event. Remember: your greatest resource is the community itself.

Upcoming Event:

Brunch & Christmas Market Visit, Fernandina Beach

We are pleased to announce a Saturday, Dec. 13, club outing to the annual "Dickens on Centre" Christmas market and holiday festival in downtown Fernandina Beach, on beautiful Amelia Island.

For one long weekend every December, this popular Christmas Market temporarily transforms historic Fernandina Beach Into Victorian London!

We'll begin with a group brunch/lunch at the Sandbar Restaurant at 11 a.m. and then spend the day enjoying the Christmas market festivities and town decorations! The sign up for this event will be posted in early October.

Upcoming Event:

Exciting Club Trip Under Consideration for Next Year

Thank you to all of the members who responded to the recent survey on a group travel opportunity for club members during 2026.

We polled members' interest in travel to destinations as diverse as New Orleans, Louisville, Nashville, Michigan's lakes and Mackinac Island, Napa Valley, and New England for fall foliage.

The top choices in the survey will be the subject of a brief presentation during the Oct. 16 club social by Jimmy Steele, the owner of Cruise Planners travel agency (they do land-based tours, in addition to cruises). Preliminary cost information will be included.

Cruise Planners is one of the valued DWeT community sponsors, so some residents may have met him previously. Experience has demonstrated that involvement of a travel agency is necessary for a trip of this scope.

August Social: A Celebration of SoCal Beach Barbecue!

Cook's Corner



We enjoyed great side dishes along with the barbeque, including Rice-A-Roni! Thanks to JanAnn & Frank Salvati.

















