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

December Birthdays

Warren Banks
Patty Boyce
Skip Gwinn
Sandra Hargreaves
Debbie McKinney
Nitin Raisinghani
Gus Rojas
Mary Blevins
Bill Kendrick
Sue Price
Tim Shea

December Anniversaries

Rebecca Steinen & Nitin Raisinghani

New Members

Patricia Caldwell
Carol Springer
Dave Focht
Bill & Linda Kendrick
Ted & Diane Brown



Epicureans TOWN

THE GRAPEVINE

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

December 2025

Volume 3, Issue 15

December's Social to Focus on "Mixology"

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

Sign-Up Here

This Event features five stations providing insight, sampling, and food pairings for:
Holiday Drink Recipes, Mocktail Drinks (Non-Alcoholic), Bourbon Drinks, Vodka / Martini, and Latin (Rum / Margareta) Drinks.

The Art and Science of Mixology

Mixology—the craft of creating balanced, flavorful, and expressive cocktails—has evolved from a niche skill into a celebrated form of culinary artistry. Once overshadowed by the kitchen, the bar is now recognized as a creative laboratory where spirits, spices, fruits, syrups, and technique come together to form experiences in a glass.

A Brief History

The practice of mixing drinks dates back centuries, but modern mixology traces its roots to the 19th century, when bartenders like Jerry Thomas began documenting cocktail recipes and elevating the craft. The golden age of cocktails blossomed through the early 20th century, paused during Prohibition, and reemerged in the early 2000s when bartenders sought to revive forgotten classics with high-quality ingredients and refined techniques. Today, mixology blends tradition with innovation, merging old-world methods with new flavors, technologies, and global influences.

Epicurean Club Committees:

Special Events
Gwen Goodrich, Melissa Schwartz, Deb McKemey, Kareen Gee

Food & Beverage
John Lemis, 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), 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, Cynthia Coulliette, Laura Wieners, Jean Ward, Sally Pari, Kate Richardson, Louise Santana

Finance
John Logue

Committee Chairs are underlined

Upcoming Monthly Socials to Feature:

Jan. 15: Florida
Feb. 19: Thailand
March 19: New York

Upcoming Events



December 13: Dickens on Centre

If you haven't yet signed up for the Dickens on Centre for December 13, 2025 please use the link underlined above. We will be gathering at The Sandbar restaurant on Amelia Island at 11:30 to have lunch/brunch together, and then off to Fernandina Beach to enjoy the Dickens on Centre festivities. The sign up has 2 spots for you to complete..., the first is you rsvp for lunch together. The second is to indicate if you want to carpool. We will help to facilitate this; members are encouraged to reach out to each other to arrange carpooling if you want to. Deadline to sign-up is December 10 2025.

June 6 2026: Jumbo Shrimp Baseball

Mark your calendars for Saturday June 6, 2026. The Club has reserved group tickets for the Jumbo Shrimp game. Sign Ups and payments to come...., all money is due in early May, so this is just a "hold the date" if you are interested.



March 23-28, 2026: New Orleans Trip

We need a minimum of 25 travelers to make this trip happen (group limit is 36ish). The trip is 6 days, 5 nights with 3 consecutive nights in New Orleans (hotels, 2 dinners, 1 lunch, 5 hot breakfasts as well as deluxe motorcoach transportation taxes, tips and driver's gratuity are included). We will enjoy a guided tour of New Orleans, admission to the National World War II Museum, Mardi Gras World, a relaxing Riverboat Jazz Dinner Cruise on the Mississippi river and time in the historic New Orleans French Quarter. (Detailed Itinerary is available in the Epicurean binder in the Gallery). We will make a stop in Mobile Alabama on the way over, and Crestview Florida on our return home exploring the USS Alabama. (about 4 hours of travel each day).

Announcements

2026 Officers

Congratulations and a tremendous thank you to those who volunteered to lead our club during 2025! Here are your officers for 2026:

- President: Melissa Schwartz
- Vice President: Kim Kasin
- Treasurer: Karen Goldstein
- Secretary: Kathy Grimes

Committees and Committee support makes our Club work. Support your committees during at least one social. Involvement is the Club's strength!!

2026 Dues

Dues can be paid by Zelle to: DWetepicurean@gmail.com or by check to Epicurean Club and is $85 per person, due by January 10

Guests

A reminder to all Members: Guests (non-members) are absolutely welcomed to experience our Club. Our By-Laws encourage allowing non-members to see the benefits of membership. Guest fee is $10 and are allowed three visits annually.

Messages to the Next President (Last Part)

by John Lemis

Leave a Legacy:

"Your story is the greatest legacy that you will leave to your friends. It's the longest-lasting legacy you will leave to your heirs."

Steve Saint

As your time approaches, remember every journey has its echoes. Plant seeds of possibility, so that those who follow may reap a garden richer than the one you inherited. Let your tenure be a beacon—a promise that each new president will write their own chapter, guided by vision, and unwavering kindness.

Scenes from the November Social

Cook's Corner

















