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

November Birthdays

Maryellen Bagley
Howard Borer
Victor Boyce
Andrew Cooper
Lily Fontana
John Lemis
Erin Morgan
Stephan Morrison
John Olmo
Rebecca Steinen
Gwen Yuen

November Anniversaries

Johanna & John Logue
Debbie & Randy McKinney
Janann & Frank Salvati
Melissa & Bill Schwartz
Carol & Pete Weigand

New Members

Sue & Ned Price
Esther & Howard Borer

THE GRAPEVINE

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

November 2025

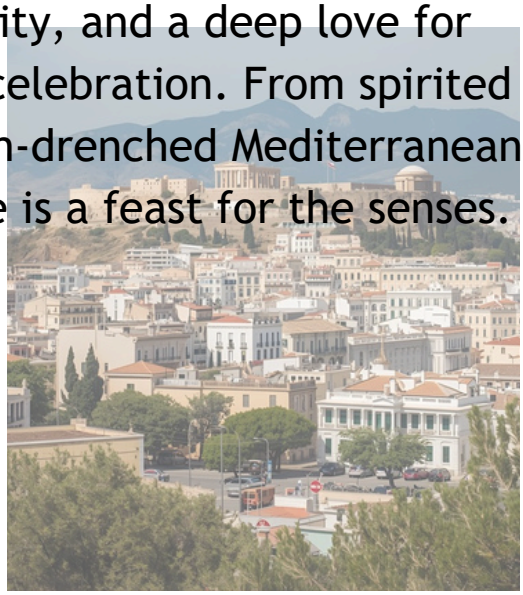
Volume 3, Issue 14

November Social to Celebrate the Cuisine of Greece

6 to 9:30 p.m., Thursday, Nov. 20,
at Del Webb eTown Gallery Ballroom
Sign-Up Here

Greece's culture and cuisine are a vibrant tapestry woven from ancient traditions, regional diversity, and a deep love for community and celebration. From spirited folk dances to sun-drenched Mediterranean meals, Greek life is a feast for the senses.











Epicurean Club Committees:

Planning & Travel
Gwen Goodrich, Jack Ward, Skip Gwinn, 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), 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

🥗 Greek Food: A Celebration of Simplicity and Flavor

Greek cuisine is a cornerstone of the country's identity, shaped by geography, history, and a philosophy of fresh, seasonal eating. Meals are more than nourishment—they're a social ritual.

🧄 Key Ingredients

- Olive oil: The lifeblood of Greek cooking, used in everything from salads to desserts.
- Fresh vegetables: Tomatoes, cucumbers, eggplants, and greens are staples.
- Herbs & spices: Oregano, mint, dill, and garlic infuse dishes with bold flavor.
- Cheese & yogurt: Feta is iconic, while thick Greek yogurt is a breakfast and dessert favorite.
- Seafood & meats: Coastal regions favor fish and octopus, while lamb and pork are common inland.

🍽️ Signature Dishes

- Moussaka: A layered casserole of eggplant, minced meat, and béchamel sauce.
- Souvlaki: Skewered grilled meat, often served in pita with tzatziki.
- Dolmades: Grape leaves stuffed with rice and herbs.
- Spanakopita: Spinach and feta wrapped in flaky phyllo pastry.
- Baklava: A sweet, nut-filled dessert soaked in honey syrup.

The Dining Experience

Meals are leisurely and communal. It's common to share mezedes (small plates) and toast with Ouzo or Tzipora. Dining is as much about conversation and connection as it is about food.





Save the Date

November 20: Club Business!!!!

- We have Club Business to complete:
- Approval of next year's budget
- Election of next year's Board
- Approval of By-Law Changes



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.

June 6 2026: Jumbo Shrimp Baseball

Last but not least..., 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.

Upcoming Monthly Socials to Feature:

Dec. 18: Mixology

Jan. 15: Florida

Feb. 19: Thailand

Messages to the Next Epicurean President (part 4)

by John Lemis

Serve with Humility:

"A candle loses nothing of its light by lighting another candle."

James Keller

True leadership is service. Your title is not a crown, but a compass. Lead with humility, and let your actions be guided by the needs of the club, not the brightness of the spotlight. Celebrate members' achievements louder than your own. The legacy you leave will be measured in the confidence and joy you inspire in others.

Scenes from October's "Community Open House" Social

Cook's Corner



Gulab jamun - Sweet Dessert from India



















