



THE OCONOMOWOC LAKE CLUB

# DOCKET

AUGUST 2015

262.567.4934 | OCONOMOWOCLAKECLUB.ORG



## FROM THE COMMODORE

The 125<sup>th</sup> Celebrations are here! What a privilege it is to take part in this incredible, historic year. The Club has an entire weekend planned that is going to be packed full of family, friends and fun. You are not going to want to miss any of it.

I am particularly eager to connect with past and present members alike. We have invited our Oconomowoc Lake neighbors, people who were members within the past three years and all past commodores. We want everyone to take part in this once in a lifetime historic weekend. So invite your relatives, your friends, co-workers... all are welcome to take part in the celebrations.

Angela and I look forward to seeing each of you throughout this amazing 125<sup>th</sup> Celebration weekend!

*Benn DiPasquale*



## MESSAGE FOR THE MEMBERSHIP

This summer we have had such an amazing line up of talented local musicians. From Peter D'Amore, The Acoustix, Paul Kayle Blues Band, Michael Henszey and the Bystanders, to Joe Jordan & Mike Derosé, we have all thoroughly enjoyed the Music. Live on the Lake and Dancing on the Pier were huge successes in July. But the good times are far from over. The Live on the Lake series continues into September. Mark your calendars for the following nights with live music: August 21<sup>st</sup> Joe Hite will be performing at Dockside, September 11<sup>th</sup> Fran the Piano Man is in Sam's Bistro, and September 18<sup>th</sup> Chris Kohn will perform at the club.

We also have phenomenal talent performing the weekend of our 125<sup>th</sup> Anniversary Celebration.

- Local favorite Jenny Thiel and her band will perform in Sam's Bistro for the August 14<sup>th</sup> cocktail party.
- On August 15<sup>th</sup> Peter D'Amore will start off the evening for the Great Gatsby themed ball in Dockside for the cocktail reception.
- After dinner head to the ballroom for dancing to The George Busateri Band. This is an evening not to be missed. Share this special evening with fellow members, friends, and family.

Look for feature articles on the Lake Club's historic 125<sup>th</sup> anniversary in the August issue of Blue Magazine and 30 West magazine.

*Mary Wean*

Please Note: See the hostess at Dockside for your copy of the 2015 Directory.

# August 2015

NEW

Enjoy Small Plates and Cocktails

Friday and Saturday Nights 8:00-10:00pm, Dockside

\*Monday Dockside Abbreviated Menu

S	M	T	W	T	F	S
26 Thursday Nights Dockside now serving until 9:00pm!	27	28	29	30	31	01 Dockside 11a-10p
02 Dockside 10a-8p	03 Dockside* 11a-2p	04 Dockside 11a-8p	05 Dockside 11a-8p	06 Dockside 11a-9p	07 Dockside 11a-10p Commodore 5-9p	08 Dockside 11a-10p
09 Dockside 10a-8p	10 Dockside* 11a-2p	11 Dockside 11a-8p	12 Dockside 11a-8p	13 Dockside 11a-9p	14 Dockside 11a-10p 125 <sup>th</sup> Cocktail Party & Trivia Night 6-9p	15 Dockside 11a-2p 125 <sup>th</sup> Great Gatsby Gala begins at 5:30p
16 Dockside 10a-8p Family Day Carnival 11a-3p	17 Dockside* 11a-2p	18 Dockside 11a-8p	19 Dockside 11a-8p	20 Dockside 11a-9p	21 Dockside 11a-10p Live on Lake 7-10p Joe Hite	22 Dockside 11a-10p
23 Dockside 10a-8p Adult Tennis & Youth Awards Commodore 5p	24 Dockside* 11a-2p	25 Dockside 11a-8p Doggie Dining Dockside 5-8p	26 Dockside 11a-8p	27 Dockside 11a-8p	28 Dockside 11a-9p Commodore 5-9p	29 Dockside 11a-9p
30 Dockside 10a-8p	31 Dockside* 11a-2p					





## ENGAGING EVENTS

The much anticipated anniversary weekend is only a few days away. The anniversary planning committee lead by Angela Dentice has worked very hard putting together a weekend to remember. The Friday Cocktail Party with Trivia Night and the Sunday Family Carnival Day will be a lot of fun. But, I'm most excited about the Great Gatsby themed 125th Anniversary Ball on Saturday.

The club will shine on Saturday Night with lights, feathers, beads, and more in gold, white, and black decor. My favorite decorations are the candelabra centerpieces for the tables. Our table captains will be providing their family candelabra which will be decorated in the Great Gatsby theme. Each table center piece will be individual and unique. As you join in the festivities of this historic weekend, I hope you take a moment to reminisce with fellow members about past good times at the club, and create new memories with today's club community.

Keep your fingers crossed for good weather during this celebrations weekend.

*Banquet & Event Coordinator, Sue White*



## EXCITING EATS

The first in a series of cooking classes was held in the Commodore Room on Tuesday July 28<sup>th</sup>. This first of 3 classes featured recipes and tips for summertime barbeque. Summer salads featuring market fresh ingredient, smoked brisket and pork, use of dry rubs and sauces, were the topic of the class and the menu of the evening. Everyone had a good time and left enthusiastic about trying something new for their next backyard BBQ.

I'm definitely looking forward to my upcoming class on September 29<sup>th</sup> focusing on cooking wild game, preserving and canning. This class comes at a perfect time as we head into fall. Make your reservation for this class today, space is limited.

*Executive Chef, Cole Singer*



## THE FISHOREE RESULTS ARE IN!

Most Fish (21)	Austin (Birdsell)	Second Most Fish (13)	Brandon Waltersdorf
Smallest Fish	Greta Schiefelbein	Longest Fish	Luke Hlavacheck tied with Nick Papanicholas
Cutest Fish	Claire Kohl	Shiniest Fish	Mary Kellogg
Screaming Fish	Emmerson Bickler	Cool Tackle Box	Nathan Sauve
Most Fish Fed	Ellie & Sophia Piette	Most Fishing Helper	Makayla Hargarten

A special thanks to all of our participants and to everyone for coming out and enjoying this wonderful event!



## FEATURED WINES

Believe it, or not, the color of the grape lies in the skin and not the juice. Therefore, the color of wine comes from the amount of time the must is in contact with the skins, which is a process called, maceration. Must is freshly pressed fruit juice that still contains the skins, seeds, and stems. Picture old fashioned wine making, when people would mash the grapes by stomping on them with their feet, the finished product is called must.

Pictured above are Pinot Grigio grapes, even though they are red in color. If you didn't already know, Pinot Grigio and Pinot Gris are the same grape! In the world of wine, the type of grape is called a varietal, such as Cabernet Sauvignon or Zinfandel. The difference between the two lies mainly in the region they're from, however they are the exact same varietal. For instance, a Pinot Gris from Alsace, France might have a rich, sweet, and sometimes spicy fruit flavor, while an Italian Pinot Grigio might have a light, crisp, refreshing citrus flavor. The way a winery decides to name its Pinot Grigio/Gris, they associate it with the style they're going for.

We are promoting two wines at the Lake Club. First is our 2013 Santa Margherita Pinot Grigio from Valdadige, Italy, which has a beautiful golden straw color and a refreshing Golden Delicious apple flavor. Second is our 2013 King Estate Pinot Gris, which has nice floral notes, however citrusy and balanced acidity on the palate, making it not too sweet. This Pinot Gris was given 91 points from Wine Enthusiast Magazine. Both of these wines may seem very similar, but once tasted side-by-side, the scents and flavors really come out. We suggest trying both with some crispy fried cod on a Friday or with our blackened grouper entrée.



*Rob Jones*

## FEATURED RECIPE OF THE MONTH: Raspberry Custard



In a large metal bowl or Bain Marie (double boiler), place 2 cups fresh raspberries with 2T fresh squeezed lemon juice and 1 cup sugar. Cover top of bowl with saran wrap and place over steaming water. Cook and shake bowl around occasionally until sugar dissolves and plenty of juice is surrounding berries. Remove bowl from water and let cool still leaving covered with saran wrap on. Strain juice from berries. Run berries through food processor till thick puree. Set aside to add to custard mixture. Heat and reduce juice on low heat until syrup like. Let cool. This is to be used to drizzle over custard.

Custard Base consists of 1 cup whole milk, 2 egg yolks, 1 vanilla bean, ¾ cup sugar, 1 egg, and 2 cups heavy cream. Place whole milk and split vanilla bean (splitting and scraping) into saucepan. Heat through till just below boiling. Set aside to cool. Beat eggs and yolks at high speed until light and lemon colored, gradually adding sugar until thickened. Lower speed and add cooled milk. Remove pod then add heavy cream and berry pulp. Chill. Run through ice cream maker till thick and doubled. Serve and enjoy!

*Pastry Chef, Kathy Budda*



# SAILING NEWS & NOTES

## MC Fleet:

The MC fleet has 11 boats with the recent addition of Kathy Tweet to the fleet. The weather continues to hamper our sailing efforts this year. Out of the 9 Thursdays and Sundays, we have only been able to sail 3 Thursdays and 4 Sundays. However, the sailors and judges are having a good time.

The 4<sup>th</sup> of July Regatta was a successful event. Finally, some good wind to sail in with winds in the 10 to 12 mph range. 12 boats were on the starting line for three great races. This year's winner was Jeff Fellows with Chris Mortonson and Sam Fellows tied for second.

On August 8<sup>th</sup> and 9<sup>th</sup>, several MC sailors will be heading to Delavan Lake for the Wisconsin State MC Championships. It will be interesting to see how our sailors stack up against other sailors in the state. This will be a great learning experience that the sailors will be able to bring back to share on our lake.

## Opti Fleet:

Youth sailing is in full swing. Our sailors are practicing hard. Many are heading off-lake to compete in the numerous regattas in the area.

Our Club has been represented in regattas on Lake Michigan as well as Big Cedar Lake, Lac La Belle, Lake Beulah, Nagawicka Lake, and North Lake. We have had a strong showing at the Lake Country Opti's with Jackson Walker and Klaus Schiefelbein as regular sailors in this fleet. Jackson Walker has finished in third overall on 2 separate occasions. Also, Jackson placed second out of 25 boats at the X-Boat BOPN with a race win as well as finishing 7<sup>th</sup> in the Opti fleet. Klaus Schiefelbein has made off-lake appearances all year and has shown much improvement in his first full year of off lake sailing. His most recent accomplishment was finishing all 8 races in a 2 day ILYA green fleet championship regatta where he had multiple race finishes in the top 10. Great job Jackson and Klaus!!!

We look forward to some of our beginner Opti sailors taking their first steps in becoming off-lake racers as Will Gass will for sure be attending Pram Power next Thursday on North Lake alongside Klaus and perhaps a few other of his teammates.

Jackson Walker, followed closely by Klaus Schiefelbein, currently leads our on lake Wednesday night series. Karina Palmer is in third with her sister Sierra locking down fourth place. There are still a few more weeks left of racing so if anyone wants to cheer on team OLC Wednesday nights at 6:00, the race course is set up right off the pier of the Lake Club.

If you are interested in learning about sailing, please let me know. My cell phone is 414-745-3341 and email is [jjf@wi.rr.com](mailto:jjf@wi.rr.com)

**See you on the lake!!!**

*OLC Sailing Chairman, Jeff Fellows*

*Remember*  
Please return your traveling trophies to the Club!  
*Thank you!*

# TENNIS NEWS & NOTES

*Dear OLC Members,*

It is hard to believe, but the tennis season is winding down. Junior classes end August 14<sup>th</sup>. Adult TNTT concludes on August 6<sup>th</sup>. Traditional club championships for adults and juniors are in progress. That being said, there is still a lot of tennis left to be played in the month of August.

In addition, we are going to have 2 adult Pickle Ball nights on Thursday the 13<sup>th</sup> and 20<sup>th</sup> starting at 6pm. And just like TNTT, we will have our bar set up in the pavilion. Pickle Ball will be front and center with some tennis going on as well. Come out and try this fast growing sport. Couples and individuals are welcome.

Our traditional Rose and Blue Ribbon adult mixer will be held Sunday August 23<sup>rd</sup> at 9am. That evening we will be having our awards night recognizing all junior participants in our sports as well as our adult club championship winners. Make your reservations with the club.



Our men's doubles club championship was decided last Sunday, as Geri Adler and Randy Young were the winners. Our Ladies Doubles Championship will be decided on Monday, August 10<sup>th</sup> at 6pm. Ladies should get a partner and sign up in the pavilion. Refreshments will be served.

Our official tennis season ends on the Saturday of Labor Day weekend with our men's drill and ladies cardio. Let's keep the activity at the courts humming to the very end. As of right now, it is planned to re-surface the hard courts after Labor Day. We will have updated information on this as we get closer.

That's all for now. Keep swinging.

*Jud*

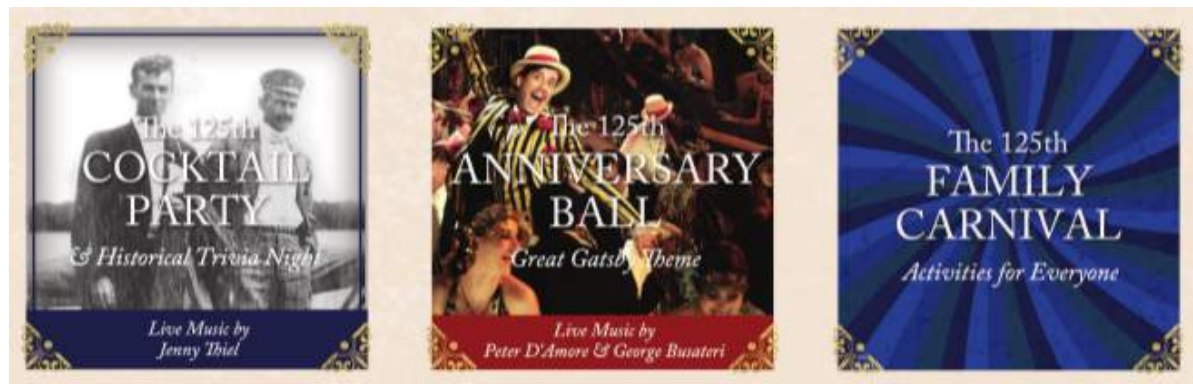
Jud Shaufler  
Phone: 262.914.2178  
Email: [judsonshaufler@yahoo.com](mailto:judsonshaufler@yahoo.com)

*Remember*  
Please return your traveling trophies to the Club!  
*Thank you!*



# SAVE <sup>THE</sup> DATE

Please check our website for further details  
[Oconomowoclakeclub.org](http://Oconomowoclakeclub.org)



## August

### 125th Anniversary Cocktail Party & Trivia

Friday, August 14<sup>th</sup> we'll start in Sam's Bistro. 6:00-7:30pm Cocktails, Appetizers and Trivia Game. At 6:30pm, Commodore DiPasquale's Welcome. Enjoy featured Musician The Jenny Thiel Band 6:00-9:00pm. Help us celebrate 125 historic years as a Club! Afterwards, make your reservations for a delicious dinner at the Commodore or Dockside. Sure to be an evening of absolute enjoyment!

### 125th Anniversary Gala Ball

Saturday, August 15<sup>th</sup> with featured musician and local favorite Peter D'Amore. From 5:30-7:00pm, enjoy cocktails & appetizers, Dockside. 7:30pm dinner in the Commodore. 8:30pm will bring dancing and dessert to the sounds of the George Busateri Band. Enjoy fireworks on the water at 10:15pm. Join us for this Great Gatsby-themed gala and dance the night away as we celebrate 125 years in style.

### 125th Anniversary Family Day Carnival

Sunday, August 16<sup>th</sup>, 11:00am-3:00pm. Join us for a family-friendly day full of fun, games, pony rides, and festivities to celebrate our historic anniversary. Certainly a day of fun for the whole family! **Carnival Day Fun Sponsored by Craig & Mary Schiefelbein.**

**Music for the 125<sup>th</sup> Celebration Weekend sponsored by: John & Suzanne Borland**

### Live on the Lake

Friday, August 21<sup>st</sup>, Dockside. Enjoy featured Musician Joe Hite, 7:00 - 10:00pm. Join us for live music & drink specials! Cost: \$10+ entertainment fee; Adults 21 and up.

### Adult Tennis & Youth Awards

Sunday, August 23<sup>rd</sup>, 5:00pm, The Commodore. Join us as we celebrate the accomplishments of the adult tennis members as well as the tennis, swimming, golf and sailing activities of our youngest members!

### Dining with Your Dog

Tuesday, August 25<sup>th</sup>, 5:00-8:00pm, Dockside. Join your friends and furry companions for a night of dinner together on the dock.

### Hacker's Tennis Awards & Closing Luncheon

Wednesday, August 26<sup>th</sup>, meet Dockside starting at 11:30am with lunch served at 12:00pm. Gather together with your tennis pals to commemorate the best moments of the past season.

The Oconomowoc Lake Club is being featured in the August Issue of both 30 West and Blue Magazines! Visit our website to read the articles.  
[www.OconomowocLakeClub.org](http://www.OconomowocLakeClub.org)

## September

### Labor Day

Monday, September 7<sup>th</sup>, 11:00am-8:00pm, Dockside. Enjoy a day on the lake and delicious specials at Dockside.

### Member Mixer

Friday, September 11<sup>th</sup>, in Sam's Bistro with featured musician Fran the Piano Man. Enjoy light appetizers from 6:00-7:00pm as you mingle with your fellow members. Make your reservations for dinner afterwards at The Commodore Room.

### Live on the Lake

Friday, September 18<sup>th</sup> with featured musician Chris Kohn, 6:30- 9:30pm. Join us for live music and cocktail specials. Cost: \$10+ entertainment fee; Adults 21 and up.

### Annual Meeting

Thursday, September 24<sup>th</sup> in the Ballroom beginning at 6:30pm. Call the club today to make your dinner reservations for before or after the meeting.

### Cooking Class

Tuesday, September 29<sup>th</sup> join Chef Cole as he cooks up some wild game and teaches us about preserving and canning!

## Topsider Book Club

Join us Thursday, September 3<sup>rd</sup> and every 1<sup>st</sup> Thursday of the month from 5:45-7:00pm in the Topside Bar & Lounge. In September, we'll be discussing the book *The Art of Racing in the Rain* by Garth Stein. RSVP to Mary Altschaeff at [famalt@aol.com](mailto:famalt@aol.com) or 414.758.0476. See you there!

## Calling all ladies!

Join our social Clubs. Whether you're looking for literary discussion or a game of cards, the Lake Club has a club for you! Check out our available offerings to find your perfect fit for fun and socializing. If interested in playing Sheepshead or Bridge, please contact Mary Wean at [mary@clubolc.com](mailto:mary@clubolc.com). If interested in playing Mahjong, please contact Kathy Farias at 262.367.5370 or [kfarias13@gmail.com](mailto:kfarias13@gmail.com).

*Stay Tuned for more details on these upcoming Fall and Winter events!*

### Kid's Halloween

October 25<sup>th</sup> from 1-3pm for ages 12 and under.

### Holiday Wine Fair

November 13<sup>th</sup>

### Ladies Night Out

November 19<sup>th</sup>

### Breakfast with Santa

December 6<sup>th</sup>

### Commodore Holiday Cocktail Party

December 11<sup>th</sup> Music by Joey Leal from 6-9p in Sam's Bistro

### Soup & Salad Buffet

December 17<sup>th</sup>

### New Year's Eve Candlelight Dinner

December 31<sup>st</sup> Music by Jeannine River Duo





# THE SUMMER *is on us!*

## OUR SPECIAL BONUSES:

**The next 10 members to join before August 15<sup>th</sup> will automatically receive a:**

\$750 credit for food, beverage, boat and water sport equipment rentals, activities, lessons, and more.

**All additional new members who join before August 15<sup>th</sup> will automatically receive a:**

\$500 credit for food, beverage, boat and water sport equipment rentals, activities, lessons, and more.

HELP US MEET OUR MEMBERSHIP GOAL OF:

# *40 New Members*

Live your life at the  
OCONOMOWOC LAKE CLUB



## 125 Years of Timeless Memories

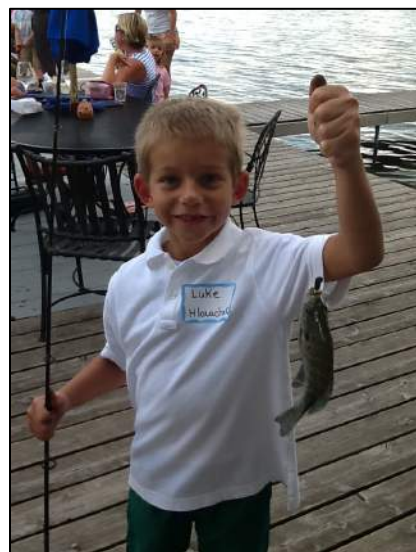
At the TNTT, Dancing on the Pier and Kids Camp





# 125 Years of Timeless Memories

At the Fishoree



# 125 Years of Timeless Memories

At the Fishoree and Live on the Lake

