

The Oconomowoc Lake Club's

April/May 2019 262.567.4934 | oconomowoclakeclub.org



Buffet: 10:00 am - 1:00 pm | Haven's Petting Zoo: 10:30 am - 1:30 pm

Along with the traditional Easter festivities, Marie from Wild Elegance Photography will be here to capture your families portrait with the Easter Bunnyl

BUFFET

Chef Carved Strip Loin with horseradish Leg of Lamb with mint jelly Brioche French Toast Bake Shepherd's Pie Creamy Mac and Cheese Tempura Chicken Strips with dipping sauces

Bacon Grilled Asparagus Scalloped Potatoes Caesar Salad Seven Layer Salad Assorted Fruit

CHILLED SEAFOOD STATION

Shrimp Cocktail & Smoked Salmon

OMELET & EGGS BENE BAR

Create Your Own Omelet Eaas Bene Bar: Canadian Bacon, Florentine & Corned Beef

DESSERT

Chocolate Fountain with a variety of treats to dip Mini Pop-Tarts Fresh Strawberries Mini Creme Brûlée Mini Tiramisu Trifles

Pricing: 14 & up: \$34++ | 10-13: \$19++ | 4-9: \$14++ | 3 & under: Free

CLUB UPDATE

Spring is here! After our crazy winter full of freezing cold temperatures and snow, we welcome the warm sunshine. Tulips will be blooming and our snowbirds will be returning from warmer climates. The pier will begin to take shape and we will see the arrival of our members' watercrafts. The club will add a pontoon boat to our fleet. The small red boat will be retired, and we will receive a new 23 foot Princecraft for member usage. The Club will have two luxury boats available for member rental.

The renovations in the 'Great Hall' are scheduled to be finished by the end of April: new light fixtures, fresh paint on the walls, wood floor extended into the Library Bar and around the fireplace. We will have 'soft seating' furniture by the fireplace and on the Great Hall Terrace. These additions to the Club will add another level of ambiance that our members will enjoy.

In addition to the refurbishment of the Great Hall, new furniture will be on the Dockside Pier: soft seating, with a fire pit and new dining tables, chairs with cushions. This month the board approved resurfacing the dining pier by Memorial Day. Summer 2019 will be a great year for our members.

During the shutdown, the Club sent out a survey to the membership; we had over 60 responses. Thank you to everyone who participated. Your feedback will allow us to be more responsive to the members' needs. This is your club and the staff aspires to make sure we are addressing areas needing improvement. We love to see our members daily. We want to be what you want us to be. Look for many changes when we reopen in April. I look forward to hearing your feedback anytime. Feel free to e-mail, call, or stop in my office.

Kathy Burch-Fox General Manager



BOAT LAUNCH REMINDER

Thank you for your cooperation last year regarding the usage of the boat launch. Just a reminder this year, please call or e-mail to inform us when you will be using the boat launch. In addition, ask the marina or boat launching service to call or e-mail the club to schedule the arrival of your watercraft. The marina should specify how many watercraft they will be launching, a description of the watercraft, registration number, & member's name.

For example: "1 black Sylvan pontoon and 2 white Yamaha jets skis, will be arriving June 7th, 2019, for Mr. OLC Member."

This will assist club staff with the arrival of your watercraft and to ensure that our boat launch is reserved for club members only.

Call me with any questions! Kathy Burch-Fox

WELCOME

TO THE OCONOMOWOC LAKE CLUB

Please give a warm welcome to our newest members:

MR. & MRS. DANIEL & COLETTE BODEN

> MR. & MRS. STEVE & KIM GIVEN

ON **DECK**

SAVE THE DATE & JOIN US FOR AN UPCOMING EVENT

APRIL

THURSDAY, APRIL 18TH - CLUB RE-OPENS

Join us for Thirsty Thursday & Small Plates.

SUNDAY, APRIL 21^{ST} - EASTER BRUNCH BUFFET & PETTING ZOO

A very popular Club event! Enjoy a delicious buffet, pet furry critters from Haven's Petting Zoo & spend a beautiful Easter morning on the Lake. Marie from Wild Elegance Photography will be with us to take your family portrait or to capture your visit with the Easter Bunny.

MAY

THURSDAY, MAY 2ND - WINE DINNER: BARLOW VINEYARDS

Partake in the first of many 2019 wine dinners Enjoy a five coursed meal paired with complementing wines. These dinners are a club favorite. Sign up early.

FRIDAY, MAY 10TH - SUNDAY, MAY 12TH - MOTHER'S DAY WEEKEND

Treat those special ladies in your life to a full weekend of specials at the Club. *See more on page 7.*

TUESDAY, MAY 21ST - HACKERS OPENING LUNCHEON

It's time to get excited about the 2019 Hackers tennis season! Spend the afternoon shopping with friends in the new Great Hall. Chef Nancy has prepared a delicious menu sure to impress you and your guests. *See more on page 3*

FRIDAY, MAY 24TH - BACK 2 THE CLUB MEMBER SOCIAL

We hope you are as excited as we are about the 2019 summer season at the OLC! Let's kick it off with a Member Social. Enjoy delicious food & casino games. *See more on page 5.*

SATURDAY MAY, 25[™] - ADULT TENNIS PROGRAMS BEGIN

SATURDAY MAY, 25^{TH} - LAKESIDE RAW BAR & KILL THE KEG

New this year, enjoy a selection of fresh seafood on Saturday night at Dockside. Purchase a OLC logo glass for \$5 dollars, & receive \$1 refills of tap beer anytime you bring your glass to the Club on Memorial Day Weekend!

SUNDAY, MAY 26^{TH} - SAILING: MEMORIAL DAY TUNE-UP RACE

Kick off regatta season, with the annual memorial day race! Enjoy brunch at Dockside and watch the sport that put the OLC on the map. Sailors Lunch will be back this year as well!

MONDAY, MAY 27TH - MEMORIAL DAY DINING

TUESDAY, MAY 28TH - HACKERS TENNIS BEGINS New this year, Hackers Tennis matches will be on Tuesday mornings at 9:00 am. Join us for competitive or social play.

THURSDAY, MAY 30TH - THURSDAY NIGHT SAILING SERIES BEGINS

JUNE

SUNDAY, JUNE 2ND - SUNDAY MORNING SAILING SERIES BEGINS

THURSDAY, JUNE 6[™]
TNTT BEGINS

MONDAY, JUNE 10[™] YOUTH PROGRAMS BEGIN

WEDNESDAY, JUNE 12[™] LADIES NIGHT OUT - AVANT GARDEN

FRIDAY, JUNE 14TH
LAUGHING WITH LUKAS BEGINS

SATURDAY, JUNE 15^{TH} BEER ON THE PIER - MKE BREWING CO.

SATURDAY, JUNE 15[™] TINUS MARINE DEMO DAY

SUNDAY, JUNE 16TH FATHER'S DAY BRUNCH BUFFET

THURSDAY, JUNE 20TH
KIDS NIGHT OUT @ THE SCHIEFELBEIN'S

SUNDAY, JUNE 23RD
LIVE ON THE LAKE - ANDREA & THE MODS

TUESDAY - THURSDAY, JUNE 25TH-27TH
KIDVENTURES SUMMER DAY CAMP

THURSDAY, JUNE 27[™] TENNIS TNTT COOK OUT

FRIDAY, JUNE 28TH
COMMODORE'S SUMMER CELEBRATION





In addition to our Annual Kids Camp July 9th, 10th, 11th this year

Kidventures

Tuesdays, Wednesdays & Thursdays - Drop off: 12:15 pm - Pick up: 4:30 - 5:00 pm

JUNE JULY JULY 25th, 26th, 27th 16th, 17th, 18th 23rd, 24th, 25th 30th, 31st, Aug 1st

This year, we are offering an al a carte Summer Day Camp program for all OLC Kids! Sign up for one day or all four weeks & participate in activities such as swimming, crafts, field trips & more! Each week will have a special theme. Camp is lead by Lukas. Snacks will be provided. Camp is rain or shine.

COST: Daily: \$35 per child Weekly: \$95 per child

Registration must be made at least 48 hours in advance.



BACCUB 6

FRIDAY, MAY 24TH 2019 | 6:00 PM



WELCOME BACK TO YOUR HOME ON THE LAKE

Let's kick off the 2019 summer at the OLC! Graze on a variety of cuisine stations, sip on a cold beverage from the signature bar, & catch up with fellow members.

Try your luck at our casino games! Vegas on Wheels will be set up in the Great Hall for you and your guests.

PRICING

14 & up: \$49++ 10-13: \$25++ 4-9: \$15++

3 & under: Free Guests are welcome

MEMORIAL DAY WEEKEND EVENTS

ALL WEEKEND - KILL THE KEG
Purchase for \$5 or bring your OLC logo glass
& receive \$1 refills all weekend long!

SATURDAY, MAY 25TH

LUNCH AND DINNER DINING | 11:30 AM LAKESIDE RAW BAR

SUNDAY, MAY 26TH

BRUNCH, LUNCH & DINNER | 10:30 AM

MONDAY, MAY 27TH

MEMORIAL DAY DINING | 11:30 AM - 3:00 PM

PASSED HORS D'OEUVRES

Truffled Artichoke Dip & Crostini Seafood Chowder Soup Shooter Lobster Crostini Bruschetta Crab Cake *with Remoulade*

SUPPER CLUB SALAD BAR

Iceberg Blend with a variety of toppings
Artisan Bread
Paté
Crackers & Cheese Spread

Pickled Herring
Pea Salad
3 Bean Salad
Cottage Cheese

CARVING STATION

Short Ribs & Mashed Potatoes

ACTION STATION

Sautéed Mussels

Sautéed Shrimp

BAKED POTATO BAR

Baked Potatoes & Fixings

SEAFOOD CANOE

Perch & Bluegill Fry
Fish Ceviche
Shrimp Cocktail
Mini Black Bean, Avocado
& Mango Tacos

Tuna Crudo *in Endive* Smoked Salmon Fried Oysters *with aioli* Pasta Salad

DESSERTS

Banana Splits Trifle Mousse Flutes Mini Fruit Tarts Mini Chocolate Cupcakes

THURSDAY NIGHT TEAM TENNIS BEGINS THURSDAY, JUNE 6TH | 6:00 PM

TNTT is an adult social tennis league consisting of members at the Club! Designated captains, pick their teams before the first week. The teams meet every Thursday throughout summer. TNTT attracts adults of all ages & skill levels. A bar is available at the tennis courts during the matches.

When the matches are over, all are welcome to cool down at Dockside with a cold beverage & mouth-watering dinner! This is a great way to meet members at the club & exercise!

Look for sign up forms in the 2019 Activity Book! Please contact Jud Shaufler with any questions.

262.914. 2178 or judsonshaufler@yahoo.com

See you on the courts!

PONTON BOAT RENTALS Treat your family or co-workers to a day on the Lake!

NEW CLUB BOAT!

Reserve the Club's new pontoon boat this summer for you & your guests! We are beginning to take reservations for both of the Club's boats, as well as our lakefront equipment. Call the Club's office for availability today, 262-567-4934 to reserve your summer fun!

PONTOON BOAT RENTALS

2 HOURS \$200 4 HOURS \$350 FULL DAY \$475

Prices include gas. 2 hour minimum rental.

Boat drivers available with advanced notice \$35/hr.

No carry in food or beverage.

Food and Beverage packages available.

Requires signed Master Rental agreement.



Friday, May 10th - Sunday, May 12th

Mother's Day Weekend

Invite that special woman in your life to one of our events dedicated to her! Friday & Saturday nights, we will have dinner specials in the Commodore Room. Or make your reservations for our Sunday Brunch Buffet.

Mothers Day Brunch Buffet:

Sunday, May 12th - 10:00 am - 1:00 pm

Main Buffet

Chef Carved Ham & Beef Strip Loin
Grilled Salmon
Tempura Chicken
Mac & Cheese
Baked French Toast
Mashed Potatoes
Cheesy Hashbrowns
Bacon
Grilled Asparagus
Deviled Eggs
Mini Assorted Muffins
Caesar Salad
Fresh Fruit

Seafood Bar

Cocktail Shrimp, Crab Legs, Smoked Salmon

Omelet & Eggs Bene Bar

Desserts

Cupcakes Macaroons Mini Brownies Mini Creme Brulees Chocolate Fountain

Pricing

14 & up: \$35++ 10-13: \$19++ 4-9: \$13++ 3 & under: Free

CLUBS WITHIN A CLUB

TOPSIDER BOOK CLUB

The 2019/2020 Book Club Calendar is here! The club will be held on Wednesdays this year, at 5:30 pm. Meeting places are noted. We hope to see you there!



Our next meeting will be April, 17th at Milwaukee Street Traders

Book: Ninth Street Women Author: Mary Gabriel

We encourage you to invite new members and friends interested in joining the book club! All are welcome. Topsider Book Club is a great way to get to know others at the club.

For details please contact Mary at maryaltschaefl@gmail.com or call 414.758.0476.

2019/2020 BOOK CLUB CALENDAR

WEDNESDAY, APRIL 17TH

At Milwaukee Street Traders 523 Milwaukee Street, Delafield, WI Book: Ninth Street Women by Mary Gabriel

WEDNESDAY, MAY 1ST

At Milwaukee Street Traders 523 Milwaukee Street, Delafield, WI Book: That Good Night by Sunita Puri

WEDNESDAY, JUNE 5[™]

At the OLC Book: Where the Crawdads Sing by Delia Owens

WEDNESDAY, AUGUST 7[™]

At the OLC

Book: American Princess: A Novel of First Daughter Alice Roosevelt by Stephanie Marie Thornton

WEDNESDAY, SEPT. 11[™]

At Milwaukee Street Traders 523 Milwaukee Street, Delafield, WI Book: Bunny Mellon: The Life of an American Style Legend by Meryl Gordon

WEDNESDAY, OCT. 3RD

At Milwaukee Street Traders 523 Milwaukee Street, Delafield, WI Book: Lillian Boxfish Takes a Walk: A Novel by Kathleen Rooney

WEDNESDAY, NOV. 7TH

At Milwaukee Street Traders 523 Milwaukee Street, Delafield, WI Book: The Feather Thief by Kirk W. Johnson

WEDNESDAY, FEB. 5TH, 2020

At Milwaukee Street Traders 523 Milwaukee Street, Delafield, WI Book: The Dakota Winters by Tom Barbash

LADIES' BRIDGE

The Lake Club Ladies' Bridge Group meets the first Friday of every month at 11:30 am in the Commodore Room. Lunch is served at 11:40 with Bridge play to follow.

Join us on Friday, April 5th or Friday, May 3rd

Please contact Kay Mastro for more information at kmastro46@gmail.com.

MAH JONGG

Beginning in Spring | Game begins at 1:00 pm

Every Friday, join us in Sam's Bistro for Mah Jongg. We welcome new players at any skill level! Join us for an afternoon of fun! Lessons are available.

Please contact Kathy Farias or Jo Ann Beightol with questions or to sign up!

Kathy: (414) 852-1283 *or* Kfarias13@gmail.com Jo Ann: (414) 614-6100 *or* beightol@wi.rr.com

NEW IDEA FOR A CLUB? WANT TO JOIN ONE OF OUR CLUBS?

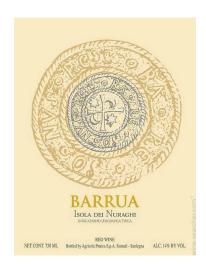
CALL FOR MORE DETAILS

262-567-4934

SIP FOR THOUGHT

AGRICOLA PUNICA

Barrua Isola dei Nuraghi IGT 2014 Vintage



First and foremost, an enormously warm welcome back to all of our members and their families! I entrust the winter months were as wonderful as possible, to say the very least. Amid the enchanting sounds of pressure washing, elegant supple tones of shop vacuuming, and unknowing aromas of vehicle fires of yesterdays, I find my mind wandering elsewhere. Definitely outside of here. Further contemplation and ice-riddled inspiration, I can just imagine myself amongst the vineyards of Southern Sardinia.

Why not an Italian island in the Mediterranean...? An easy decision. Enchanting and tasteful. It is 5:09 pm there. A balmy 63 degrees. And

in my glass, Barrua, the '14 offering from Agricola Punica. Let's indulge upon this momentary exit from my current reality of what is "March."

Climate and Terroir are indicative components of Barrua. The southwest corner of Sardinia is a near perfect environment for the hot-climate traits of the Carignano vine. Winters are mild and wet and summers are dry with the fierce scirocco African winds blowing across the Sardinian Sea, among the hottest in Italy. An extraordinary average of seven hours of sunlight daily enables perfect ripeness—the polymerization of tannins begins within the berry while it is still on the vine. Diurnal temperature variation allows aromatic qualities to develop in the fruit. The 54-acre Barrua vineyard lies inland from the coast and is planted to 25 acres of old, bush-trained Carignano vines and 50 acres of new Carignano, Cabernet Sauvignon and Merlot vines. The medium texture soils are primarily clay mixed with some sand.

An undertaking between world renowned names in the winemaking business, Agricola Punica is a joint venture between Dr. Sebastiano Rosa, Sardinian winery Cantina Sociale di Santadi, Tenuta San Guido, Santadi President Antonello Pilloni and legendary Tuscan consulting oenologist Giacomo Tachis.

Barrua was first released in the 2002 vintage. The grapes are sourced from the Barrua and Narcao vineyards. Carignano, of Spanish origin and the blend's predominant grape, has found its perfect terroir in the warm, well-exposed Sardinian terrain. Bush vines are closely planted here, designed to minimize yields and maximize the wine's concentration. Hand harvested whole bunches are destemmed. crushed and fermented on the skins for several days in stainless steel vats. The wine is oak aged before blending and bottle aging.

Tasting Notes

Indicative blend: Predominantly Carignano, blend with smaller parcels of Cabernet Sauvignon and Merlot. Deep red-ruby. Red cherry, dark plum, spices and earth on the nose, complicated by grilled herbs and flint. Plush, sexy and deep, delivering layered flavors of strawberry, licorice, and dried flowers. This broad wine offers an exciting combination of size and fresh acidity. The very long, savory finish features youthfully dusty but ripe tannins.

Jared A. Wheaton Beverage Director, Oconomowoc Lake Club



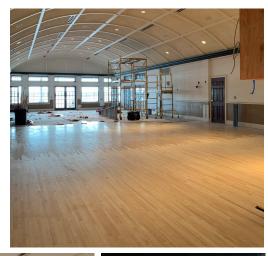
REMODEL UPDATE

We are very pleased to report that the redecorating project is off to a great start and are happy to share a few "update" pictures from the 3rd floor. While being very careful to preserve the Club's rich history and heritage, our goal is to make this treasured space more accessible, usable and comfortable to members on a regular basis. We believe the refresh of the ballroom will not only boost its appeal for weddings and other special events, but also make for an inviting space where members can gather, relax and simply enjoy one another's company and great food and drink.

While not able to do any physical work outside on the frozen lake during the winter months, behind the scenes we have also been busy redesigning the dining space on the pier. Along with some needed structural repair, new comfortable furniture will adorn the pier for a fabulous summer of outdoor dining.

We are excited to share these updates and look forward to unveiling these redecorated spaces in May. Thank you to those who have already so generously contributed to the renovation project, we will be reaching out to everyone else in the coming months.

Thanks again! Commodore Pierson and the Board









OUR SPRING BREAKERS!

Our members and OLC Burgee had the chance to make it to Antarctica among the penguins and killer whales this spring. Thank you Borlands and Johnsons for remembering your Club even when you're thousands of miles away!





BOARD OF DIRECTORS

Warren Pierson Commodore

Bill SturmVice Commodore

Pat Sheahan Secretary

Scott Seefeld Finance

Mike Bickler JrBuilding and Grounds

Jef Fitch III Sailing

Dan Hlavachek

Mary Fox

Ann Pierson Tennis

Craig SchiefelbeinYouth Programs & Youth Sailing

Fuzzy Marek Eva White

House

OCONOMOWOC MANAGEMENT TEAM

Kathy Burch-Fox General Manager

James Krause

Assistant General Manager

Nancy Nelson Head Chef

Tony HarrounSous-Chef

Jonathan DielMembership & Event Director

Rick Dzielinski

Building and Grounds

Denise Nelson Bookkeeper

Maddy Sipek
Member & Print Communications

Jared WheatonBeverage Manager

DINING HOURS & EVENTS

-closing time to vary based on business volume, please call or e-mail with reservation-

APRIL

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	1	2	3	4	5	6
	CLOSED	CLOSED	CLOSED	CLOSED	CLOSED	CLOSED
7 CLOSED	8 CLOSED	9 CLOSED	10 CLOSED	11 CLOSED	12 CLOSED	13 CLOSED
14 CLOSED	15 CLOSED	16 CLOSED	17 CLOSED	Club Re-Opens Dining - Thirsty Thursdays - 5:30p	19 Dining - Dinner & Friday Fish Fry - 5:30p	Dining - Dinner - 5:30p
21	22	23	24	25	26	27
Easter Brunch Buffet & Petting Zoo	CLOSED	CLOSED	CLOSED	Dining - Thirsty Thursdays - 5:30p	Dining - Dinner & Friday Fish Fry - 5:30p	Dining - Dinner - 5:30p
Buffet: 10a - 1p Petting Zoo: 10:30a- 1:30 p				<u></u>	3.50р	
28	29	30				
CLOSED	CLOSED	CLOSED				

MAY

			14174 1			
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1 CLOSED	Wine Dinner Dining - Thirsty Thursdays - 5:30p	3 Dining - Dinner & Friday Fish Fry - 5:30p	4 Dining - Dinner - 5:30p
5 CLOSED	6 CLOSED	7 CLOSED	8 CLOSED	9 Dining - Thirsty Thursdays - 5:30p	10 Dining - Dinner & Friday Fish Fry - 5:30p Mother's Day Specials	11 Dining - Dinner - 5:30p Mother's Day Specials
12 Mother's Day Brunch Buffet - 10a-1p	13 CLOSED	14 CLOSED	15 CLOSED	Dining - Thirsty Thursdays - 5:30p	17 Dining - Dinner & Friday Fish Fry - 5:30p	18 Dining - Dinner - 5:30p
19 CLOSED	20 CLOSED	21 Hackers Opening Tennis Luncheon - 11a	22 CLOSED	Dining - Thirsty Thursdays - 5:30p	24 Dining - Lunch - 11:30a Back 2 the Club Member Social - 6p	25 Dining - Lunch & Dinner - 11:30a Lakeside Raw Bar Kill the Keg Adult Tennis Begins
26 Dining -Brunch,Lunch & Dinner - 10:30a Sailing: Memorial Day Tune-up Race Sailors Lunch (every Sunday)	27 Memorial Day Dining - 11:30a - 3p	28 Hackers Tennis Begins	29 CLOSED	30 Dining - Thirsty Thursdays - 5:30p Thursday Night Sailing Begins	31 Dining - Lunch & Dinner - 11:30a Friday Fish Fry - 5:30p	