

DINING HOURS & EVENTS

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

AUGUST

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				1 Lunch - 11:30a Dinner - 5:30p Kidventures Day Camp - 12:15p TNTT	2 Lunch - 11:30a Dinner Friday Fish Fry - 5:30p	3 Lunch - 11:30a Dinner - 5:30p Movie Night @ the Schiefelbein's
4 Bloody Mary & Bene Bar Brunch - 10:30a Dinner- 5:30p	5 <i>CLOSED</i>	6 Lunch - 11:30a Burgers & Bottles - 5:30p	7 Lunch - 11:30a Dinner - 5:30p	8 Lunch - 11:30a Dinner - 5:30p TNTT	9 Lunch - 11:30a Dinner Friday Fish Fry - 5:30p	10 Lunch - 11:30a Supper Club Night - 5:30p
11 Brunch & Dinner- 10:30a	12 <i>CLOSED</i>	13 Lunch - 11:30a Youth Pirate Party Fishoree - 6p	14 Lunch - 11:30a Dinner - 5:30p	15 Lunch - 11:30a Dinner - 5:30p	16 Lunch - 11:30a Dinner Friday Fish Fry - 5:30p	17 Lunch - 11:30a Dinner - 5:30p
18 Brunch & Dinner- 10:30a Youth Awards Banquet	19 <i>CLOSED</i>	20 Lunch - 11:30a Hackers' Closing Tennis Luncheon Burgers & Bottles - 5:30p	21 Lunch - 11:30a Dinner - 5:30p	22 Lunch - 11:30a Dinner - 5:30p	23 Lunch - 11:30a Dinner Friday Fish Fry - 5:30p	24 Lunch - 11:30a Dinner - 5:30p
25 Brunch & Dinner- 10:30a	26 <i>CLOSED</i>	27 Lunch - 11:30a Burgers & Bottles - 5:30p Dining with your Dog - 5:30p	28 Lunch - 11:30a Dinner - 5:30p	29 Lunch - 11:30a Dinner - 5:30p	30 Lunch - 11:30a Dinner - Friday Fish Fry - 5:30p Kill the Keg	31 Lunch - 11:30a Dinner - 5:30p Staff's Gone Mad Pier Party Kill the Keg Wine Pairing Dinner: TPWco.- 6p

SEPTEMBER

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1 Brunch & Dinner- 10:30a Kill the Keg	2 Labor Day Dining - 11:30a - 3:00p Kill the Keg	3 <i>CLOSED</i>	4 <i>CLOSED</i>	5 Dinner - 5:30p (Dockside weather permitting)	6 Dinner & Friday Fish Fry - 5:30p (Dockside weather permitting)	7 Lunch & Dinner - 11:30a (Lunch weather permitting)
8 <i>CLOSED</i>	9 <i>CLOSED</i>	10 <i>CLOSED</i>	11 <i>CLOSED</i>	12 Dinner - 5:30p (Dockside weather permitting)	13 Dinner & Friday Fish Fry - 5:30p (Dockside weather permitting)	14 Lunch & Dinner - 11:30a (Lunch weather permitting)
15 <i>CLOSED</i>	16 <i>CLOSED</i>	17 <i>CLOSED</i>	18 <i>CLOSED</i>	19 Dinner - 5:30p (Dockside weather permitting) Annual Meeting - 6p	20 Dinner & Friday Fish Fry - 5:30p (Dockside weather permitting)	21 Lunch & Dinner - 11:30a (Lunch weather permitting)
22 <i>CLOSED</i>	23 <i>CLOSED</i>	24 <i>CLOSED</i>	25 <i>CLOSED</i>	26 Dinner - 5:30p (Dockside weather permitting)	27 Dinner & Friday Fish Fry - 5:30p (Dockside weather permitting) Wine Pairing Dinner: Staglin Family Vineyard - 6p	28 Lunch & Dinner - 11:30a (Lunch weather permitting)
29 <i>CLOSED</i>	30 <i>CLOSED</i>					



The Oconomowoc Lake Club's

DOCKET

August 2019

262.567.4934 | oconomowoclakeclub.org

Fishoree

Buffet

GRILLED CHICKEN BREAST SANDWICHES, GRILLED BURGERS, CAESAR WRAPS, MINI HOT DOGS, SLOPPY JOES, CHEESE PIZZA, HOUSEMADE BAKED MAC & CHEESE, TATER TOTS, FARMERS SALAD, FRESH FRUIT, BROWNIES, RICE CRISPY TREATS

Tuesday
August 13th

5:00 - 6:30 PM FISHING | 5:30 PM BUFFET

Calling anglers of all ages! Do you think you have what it takes to take home one of the prizes at this year's Fishoree? Bring your favorite fishing poles & tackle, & fish from the OLC pier. Compete against other members for largest fish, smallest fish & more!

Pricing: 14 & UP: \$21++ | 13-9: \$15++ | 8-4: \$12++ | 3 & UNDER: FREE

MEET OUR NEW MEMBERS

THE PATTONS

Joel & Connie Patton became members this past May. Connie grew up coming to the club with her family. Now, years later they are bringing their granddaughters Taylor (9), Brinley (3), & Rosey (8 mo) to the Club. Maybe their family's dog, Orin, will get a chance to enjoy the Club? Joel works in luxury apparel & Connie in real estate. As a family, the Pattons enjoy golfing, biking, tennis, swimming boating & in the winter months, skiing.

The Pattons are big travelers. Locally, they love to visit Kohler, WI. Nationally, their favorite destinations are St. Simmons Island, GA, & Washington DC. Globally, their favorite vacation spot is Italy. They have lived all over the United States including: Boca Raton, FL, Charleston, SC, Atlanta, GA, Washington DC, New York, NY, Nashville, TN, Amarillo, TX, Huntington, WV, and Louisville, KY. Having lived so many places, they are fans of many sport teams around the country, including local favorites like the Brewers, Badgers, Bucks, & Packers. They root for the Atlanta Braves & Falcons, Washington Redskins & Marshall-Thundering Herd.

The Pattons are looking forward to partaking in tennis, social events, entertaining their work clients & holding family celebrations at the Club!



WELCOME TO THE OCONOMOWOC LAKE CLUB

Please give a warm welcome
to our newest members:

**MR. & MRS.
PETER & KYM ARDUINI**
and their children
ALLIE, JOSEPH & ISABELLA

**MR. & MRS.
MICHAEL & ANNA BRENNAN**
and their children
ANA, CATHERINE, & MARGARET

**MR. & MRS.
ADAM & BAILEY O'LESKE**

**MR. & MRS.
DAVID & MIMI PFITZINGER**

**MR. & MRS.
TIM & SHERI (RICE) LIGHTNER**
and their daughter
ALEXANDRA

oconomowoc lake club's 4TH BIENNIAL DOG SHOW

Thank you to all those who participated in our
2019 4th Biennial OLC Dog Show! We also want to give a big shout
out to those that contributed to our humane society donation
collection. You made a lot of cats & dogs very happy!

—AND WITHOUT FUR-THER ADO—



BOARD OF DIRECTORS

Warren Pierson
Commodore

Bill Sturm
Vice Commodore

Pat Sheahan
Secretary

Scott Seefeld
Finance

Mike Bickler Jr
Building and Grounds

Jef Fitch III
Sailing

Dan Hlavachek

Mary Fox

Ann Pierson
Tennis

Craig Schiefelbein
Youth Programs & Youth Sailing

Fuzzy Marek

Eva White
House

OCONOMOWOC MANAGEMENT TEAM

Nancy Nelson
Head Chef

Tony Harroun
Sous-Chef

Jonathan Diel
Membership & Event Director

Rick Dzielinski
Building & Grounds

Denise Nelson
Office Manager

Maddy Sipek
Member & Print Communications

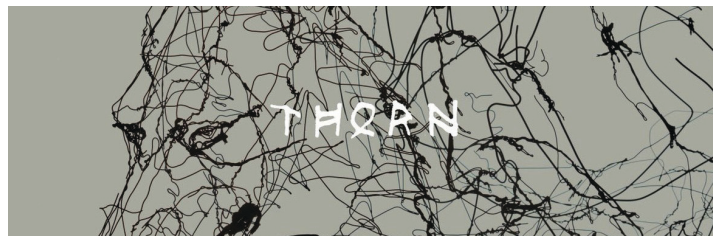
Jared Wheaton
Beverage Director

SIP FOR THOUGHT

by Jared Wheaton

Thorn by TPWco.

As Henri Matisse once proclaimed, "An Artist should never be a prisoner of himself, prisoner of style, prisoner of reputation, prisoner of success...." Style and reputation aside, amongst an ambivalence of other personalized characteristics, which I will refrain from bothering you with, I will definitely admit to my own admiration, my own individual prison, the institution that is Merlot. It is beyond any doubt my favorite wine varietal. Undoubtedly. Yeah, yeah Cabernet Franc, Burgundy anything, California Cabernet Sauvignon.... All that's cool too, and most would readily proclaim these as "personal favorites." But, within close circles of those I consider, "in the know," it's Merlot. So for this illustrious Docket edition, I'm going to write about one. Not to mention we're hosting a TPWco. Dinner Event in August, so I feel it's more than appropriate to take a closer look at Thorn Merlot, from the Prisoner Wine Company (TPWco.). "Sideways," is a junk film, I mean "movie," anyways... What is Chateau Chevel Blanc anyway?



VINEYARDS:

Thorn is sourced from acclaimed vineyard sites throughout the Napa Valley. The family of small vineyards offers vines of varying ages and regionality, lending to layers of character and complexity. This wine blends Merlot from Stagecoach and Antinori vineyards on Atlas Peak with Malbec from the Trefethens in Oak Knoll and Merlot and Syrah from Hudson Vineyards in Carneros.

THE WINE:

TPWco. states, "You don't know what it wants and you've underestimated its character. But you can feel it watching your every move. A cunning presence lingers, like a thorn in your side. It isn't going anywhere." Strategic Marketing at its finest! I'm guessing this is relative to the label artwork, which by all standards, TPWco. has been the trendsetter for years. The label artwork is a photograph of a wire wolf sculpture entitled, "Thorn" by Portuguese artist, David Oliveira. Beyond the attractive packaging, this offering is a bold, lush, showstopper! Earthy aromas open up into cocoa, blackberry, cedar, and anise. It's smooth with flavors of cherry, chocolate, vanilla, and a mild toastiness. The finish is long with balanced acidity. The small percentages of Petit Sirah and Syrah create some serious depth within this wine, while the Malbec component avidly accentuates the fruit.

WINEMAKER NOTES:

Our winemaking team works with a family of growers to source a diverse variety of grapes from premier vineyards throughout California. The resulting wines are interesting blends of distinct quality and character. Earthy aromas open up into cocoa, blackberry, cedar, and anise. The entry is smooth with flavors of cherry, chocolate, vanilla, and a mild toastiness. The finish is long with balanced acidity.

Despite relative pop culture prejudice and Paul Giamatti's character via "Sideways," claiming their respective disdain for the varietal, "It tastes like the back of a f#*\$ing LA school bus." Luxury Merlot sales are on a rapid upswing. Wine Spectator even named Duckhorn's Merlot offering, 2018 Wine of The Year! Why you may ask? It merely tastes f#*\$ing AMAZING!

Jared A. Wheaton

Beverage Director

ON DECK

SAVE THE DATE & JOIN US FOR AN UPCOMING EVENT

AUGUST

SATURDAY, AUGUST 3RD - MOVIE NIGHT @ THE SCHIEFELBEIN'S

Grab your swimsuits, lawn chairs & blankets & stop by the Schiefelbein's for a pool party & movie under the stars!

See more on page 3

SUNDAY, AUGUST 4TH - BLOODY MARY & EGGS BENE BAR

Everybody's favorite brunch event! Make your reservations early for brunch on the pier!

See more on page 4

SATURDAY, AUGUST 10TH - SUPPER CLUB NIGHT & LIVE ON THE LAKE

Reminisce about a simpler time with old fashioned, supper club favorites & live jazz music on this special night!

See more on page 5

TUESDAY, AUGUST 13TH - FISHOREE

See more on the cover of this Docket

TUESDAY, AUGUST 13TH - YOUTH PIRATE PARTY

SATURDAY, AUGUST 17TH - OLC SHUTTLE TO IRISH FEST

Everyone is Irish at Irish Fest!

See more on page 7

SUNDAY, AUGUST 18TH - YOUTH AWARDS BANQUET

TUESDAY, AUGUST 20TH - HACKERS' CLOSING TENNIS LUNCHEON

TUESDAY, AUGUST 27TH - DINING WITH YOUR DOG

Invite your four-legged best friend to the club on our last Dining With Your Dog night of the summer!

SATURDAY, AUGUST 31ST - WINE PAIRING DINNER: TPWco.

Don't miss this exclusive event at the OLC! Our wine dinners are very popular, and sell out quickly. Make your reservations early.

See more on page 6

SATURDAY, AUGUST 31ST - STAFF'S GONE MAD PIER PARTY

See more on page 7

SEPTEMBER

THURSDAY, SEPTEMBER 19TH ANNUAL BOARD MEETING

FRIDAY, SEPTEMBER 27TH WINE PAIRING DINNER: STAGLIN FAMILY VINEYARD

OCTOBER

THURSDAY, OCTOBER 10TH LONG MEADOW RANCH FARM TO TABLE WINE DINNER

WEDNESDAY, OCTOBER 16TH LADIES' NIGHT OUT: CHRISTMAS WREATH MAKING

NOVEMBER

THURSDAY, NOVEMBER 7TH DRY CREEK VINEYARDS

FRIDAY, NOVEMBER 8TH HOLIDAY WINE FAIR WITH STEAK & SHRIMP BUFFET

WEDNESDAY, NOVEMBER 27TH SOUP & SALAD BUFFET

Dates & times may change & events may be added.
To make reservations for any of the events above, please call the OLC office at 262-567- 4934
or email reservations@clubolc.com.

outdoor MOVIE NIGHT

at the Schiefelbein's
SATURDAY, AUGUST 3RD

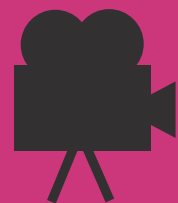
Grab your lawn chairs & blankets, & stop by the Schiefelbein's
for a SUPER SUMMER EVENING!

Pool party begins at 3:00 pm. Guests will enjoy
swimming, games, snacks all night long.
Dinner served at 5:00 pm. Outdoor movie begins at dusk.

Sleep under the stars! Campers welcome!

Please call Craig Schiefelbein with any questions!
262-370-1620

ADMIT
ONE



CLUBS WITHIN A CLUB

TOPSIDER BOOK CLUB



Our next meeting will be
Wednesday August, 7th
at the OLC

**Book: American Princess: A Novel
of First Daughter Alice Roosevelt**
Author: Stephanie Thornton

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 Altschaeffl at
maryaltschaeffl@gmail.com or call 414.758.0476.

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, August 2nd

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

MAH JONGG

Lunch at 12:00 pm | Game begins at 1:00 pm

Every Friday, join us Dockside 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

FOR SALE



2013 Bennington 20 SLX Pontoon Boat
docked at Slip 5 at the OLC

Please contact Homer Farias
for more information!
262-367-5370



OLC Sweatshirts
Available during business hours at Dockside!

\$32

Sizes are limited. Purchase yours today!

SATURDAY, AUGUST 31ST

STAFF GONE MAD

PIER PARTY

Let's finish summer with a bang!
The OLC Staff is throwing a pier party packed with food,
kill the keg specials & more!

LABOR DAY WEEKEND HOURS:

- FRIDAY, AUGUST 30TH -
Lunch & Dinner | 11:30 am

- SATURDAY, AUGUST 31ST -
Lunch & Dinner | 11:30 am

- SUNDAY, SEPTEMBER 1ST -
Brunch, Lunch & Dinner | 10:30 am

- MONDAY, SEPTEMBER 2ND -
Lunch | 11:30 am - 3:00 pm

OLC BUS TRIP TO

IRISH FEST

AUGUST 17TH 2019

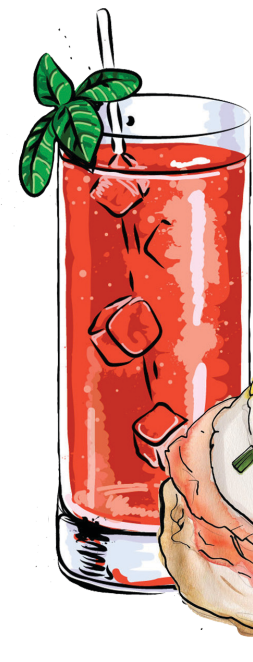
Celebrate all aspects of Irish,
Irish American & Celtic cultures
at 2019's Milwaukee Irish Fest!

Conveniently travel from the
OLC to the Summerfest grounds
for an evening of good food,
drink & Irish music.

3:00 pm - Bus leaves the OLC
9:30 pm - Bus departs Irish Fest

PRICE: \$40++

Includes: Ticket & round trip bus fee
**Space is limited. Please call the
club to purchase your ticket!**



Bloody Mary & Eggs Bene Bar

SUNDAY AUGUST 4TH
10:30 AM | DOCKSIDE

The biggest hit of last summer is back! Join us for breakfast
on the lake & enjoy tasty eggs benedict, while you sip one
of Jared's famous homemade bloody marys with all of the
appropriate fixings at our Signature Bloody Mary Bar.

Price: \$18++

Eggs Bene Menu

*Traditional, Florentine, & Gravlox
served with breakfast potatoes & fruit*

1 2019 Youth Awards Banquet

August 18th 2019 | 4:30 pm Arrival

Commemorate the achievements of
2019 youth Swimming, Tennis & Sailing season!
Enjoy a celebratory buffet while we acknowledge
all the accomplishments of our youth members.

Price:
ADULTS: \$18++
CHILDREN: \$13++

Send us your photos!
Be a part of our end of
year slide show! E-mail
your photos to
olc@clubolc.com

CLOSING

Hackers' LUNCHEON

TUESDAY, AUGUST 20TH

LADIES! CELEBRATE A
FANTASTIC TENNIS SEASON
WITH YOUR TENNIS
GIRLFRIENDS AT THIS END
OF SUMMER LUNCHEON!



PRICE: \$25++

MENU:
FARMERS SALAD
with Salmon

DESSERT:
KEY LIME TART
with fresh berries



REWIND • RELAX • EXPERIENCE • ENJOY

Travel back to a simpler time where hand-muddled brandy old fashioned, salad bars & ice cream drinks were Saturday night staples. Receive that same supper club experience when you dine with us on this very special Saturday night. During your meal, listen to silky smooth jazz sounds of the Jenny Thiel Trio.



ENTRÉES:

all (except pasta) served with baked potato & Chef's vegetable

- Whitefish Almondine
- Prime Rib
- BBQ Pork Ribs
- Beef Stroganoff
- Half Roasted Chicken

ALL ENTRÉES INCLUDE THE SUPPER CLUB SALAD BAR

HISTORY OF SUPPER CLUBS:

The first supper club in the United States was established in Beverly Hills, California, by Milwaukee, Wisconsin native Lawrence Frank. Supper clubs became popular during the 1930s and 1940s, although some establishments that later became supper clubs had previously gained notoriety as prohibition roadhouses.

Traditionally supper clubs were considered a "destination" where patrons would spend the whole evening, from cocktail hour to nightclub-style entertainment after dinner. Featuring a casual and relaxed atmosphere, they are now usually just restaurants rather than the all-night entertainment destinations of the past.

SATURDAY, AUGUST 31ST | 6:00 PM
WINE PAIRING DINNER



THE PRISONER
WINE COMPANY

FEATURED WINES

- 2017 BLINDFOLD
- 2016 THE SNITCH
- 2016 CUTTINGS
- 2015 THORN
- 2017 PRISONER

PRICE: \$90++

This wine dinner is surely not one to miss! Join us as we welcome TPWco. to the OLC. Enjoy courses of exceptional cuisine paired perfectly with a complementing vino.
Our last wine dinner sold out in a matter of days & this wine dinner has already gained a lot of attention by members. Make your reservations early!



**SAVE THE
DATE**

FRIDAY,
SEPTEMBER 27TH
Staglin Family
Vineyard

THURSDAY,
OCTOBER 10TH
Long Meadow Ranch

THURSDAY,
NOVEMBER 7TH
Dry Creek Vineyards

FRIDAY,
NOVEMBER 8TH
Holiday
Wine Fair