

S	M	T	W	T	F	S
29 <i>April 2015</i>	30	31	01 • Family Night Commodore Dining 5-8p	02 • Topsider Book Club 5:45p-7p • Commodore Dining 5-8p	03 • Commodore Dining 5-9p	04 • Commodore Dining 5-9p
05 • Easter Brunch 10a-2p; Petting Zoo 11a-2p	06	07	08 • Family Night Commodore Dining 5-8p	09 • Commodore Dining 5-8p	10 • Bridge Group 11:30a-3p • Commodore Dining 5-9p	11 • Commodore Dining 5-9p
12	13	14	15 • Family Night Commodore Dining 5-8p	16 • Chef Cole Cooking Class - Seafood 6-9p • No Regular Dining	17 • Commodore Dining 5-9p	18 • Commodore Dining 5-9p
19	20	21	22 • Family Night Commodore Dining 5-8p	23 • Commodore Dining 5-8p	24 • Commodore Dining 5-9p	25 • Commodore Dining 5-9p
26	27	28	29 • Family Night Commodore Dining 5-8p	30	01	02

..... = CLUB CLOSED

BOAT LAUNCH OPERATIONS

The boat launch will be available during Club operating hours or by appointment.

Simply contact the office to let us know when you or your service will be launching your boat and/or your pier for the summer season.

For more information or to schedule an appointment, please contact the Main Office at (262) 567-4934 or at olc@clubolc.com.



ATTENTION ALL MEN:

Do you want your own guys-only groups?

Contact us if you have any interest in forming any of the following clubs:

- Poker
- Hearts/Spades
- Cribbage
- Men's Bridge
- Chess
- Men's Sheephead

Choose from the previous list, or tell us some of your ideas! Let us know what you think by contacting Mary Wean at (262) 567-4934 or at mary@clubolc.com.

THE OCONOMOWOC LAKE CLUB

DOCKET

APRIL 2015

262.567.4934 | OCONOMOWOCLAKECLUB.ORG



Greetings

FROM THE
COMMODORE

Beautifying the Club

As the Commodore, I take great pride in how beautiful our Club is, no matter what the season. Last year a small group of members and I worked to brighten the Lake Club's natural surroundings by adding more annuals and perennials to the grounds.

This year we'll be making even bigger changes to the decor, with our biggest project aiming to revamp the look of the Dockside. We'll be adding greenery, gorgeous blooms, and charming lighting to give it the look and feel of a charming outdoor café.

As we begin our 125th season at the Club, I'm excited to see our members coming together for what I think will be our best season yet. Be sure to mark your calendars for all the fantastic events and live music coming up and join us as we celebrate this historic milestone.



Benn DiPasquale
The Lake Club Commodore

MESSAGE FOR THE MEMBERSHIP

By Mary Wean



We have many wonderful activities planned for members of all ages this summer. Here are a few highlights of what's to come:

Pickleball - This oddly named game is a delightful cross between badminton, tennis, and ping pong. Played on a tennis court with large paddles and a plastic ball, this new sport will be overseen by our head tennis pro, Jud Shauler and his team. Easy to learn and fun for all ages!

Kid's Summer Camp - We're coming off of last year's resounding success and adding even MORE fun activities and games. This year we have a storyteller who will be teaching the kids how to tell a story through mime and acting.

Summer Rentals - All of our rentals will be available again this summer, including lakefront fun such as paddle boards, canoes, kayaks, and pontoon boats!

Be sure to keep an eye out for our official Summer Activities guide and sign up early!

ENGAGING EVENTS

by Sue White



We are excited to announce that the Lake Club is greatly expanding it's live music offerings this season. Here's a couple examples of what we have in store for you:

Live on the Lake - All summer long we'll be featuring live music at Dockside on the third Friday of every month. We've booked some of Lake Country's best musical acts, including Peter D'Amore, Michael Henszey & The Bystanders, the Paul Kayle Blues Band, Joe Jordan & Mike Derose Soul Duo, and more!

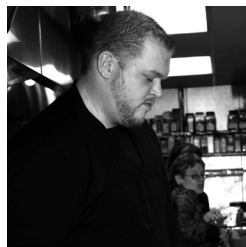
New Member Mixers - Get to know your fellow new members while enjoying live music from some of the Lake Club's favorite musical acts. Featuring artists such as Fran the Piano Man, The Acoustix, and Will Krieger, you won't want to miss these fantastic events!

Check out the all our upcoming live music events in the Save the Date section of the Docket and mark your calendars for lots of summer fun!



KEEP IT LOCAL

by Chef Cole



HOFFMAN HONEY

For over a decade, Hoffman Honey has provided the Lake Club with delicious local honey. Located south of Watertown, Hoffman Honey is a family-owned distributor. The honey-making business started as a hobby for Arlene Hoffman's children and blossomed into a small family business.

Some of the things I enjoy about Hoffman honey - other than it being local - is that it has NO chemicals. It's raw, unfiltered honey - just the way the bees made it. The honey is a blend of wild flowers, clover and blueberry flowers or, as Arlene puts it, "Whatever the bees bring to the pot."

We are thrilled to have the Hoffman family as a purveyor at the Lake Club and look forward to working with them for years to come. You can buy Hoffman Honey for yourself at the Oconomowoc Farmers' Market starting Saturday May 2, 2015.

HOFFMAN HONEY FLAN

(Serves 6)

- 1/2 cup sugar
- 7 tablespoons Hoffman honey, divided
- 1 (14-oz.) can sweetened condensed milk
- 1 cup milk
- 3 large eggs
- 1 large egg yolk
- 1/4 teaspoon kosher salt

Preparation:

1. Preheat oven to 350°. Sprinkle sugar in a 3-qt. saucepan; place over medium heat and cook, gently shaking pan for 4 minutes or until sugar melts and turns a light golden brown. Slowly stir in 3 TBSP of honey (Mixture will clump a little; gently stir just until melted). Remove from heat and immediately pour hot caramelized sugar into 6 (6-oz.) ramekins.
2. Process the condensed milk, the next 4 ingredients, and the remaining 4 TBSP of honey in a blender for 10 to 15 seconds or until smooth. Pour evenly over the caramelized sugar in each ramekin. Place ramekins in a 13 x 9-inch pan. Add hot tap water to pan to a depth of 1 inch. Cover loosely with aluminum foil.
3. Bake at 350° for 30 to 35 minutes or until slightly set (the flan will jiggle when pan is shaken). Remove ramekins from water bath and place on a wire rack. Cool for 30 minutes. Cover and chill for 3 hours. Run a knife around edges of flans to loosen and invert flans onto individual plates to serve.



SPECIAL NOTICES:

Thank You For The Addition of Our Dockside Fireplace!

We'd like to give a very grateful 'thank you' to all the encouraging, gracious, and enthusiastic members who allowed us to reach our goal of putting an inviting, charming fireplace in Dockside.

Please thank the following contributors when you see them - as I'm sure we will all enjoy the fruits of their generosity.

Sincerely,
Blythe Bathrick

Contributors:

- Al & Blythe Bathrick
- Ronald & Mary Bero
- Connie & Lynne Frank
- Paul & Carol Fischer
- Jef Fitch
- John Griffin
- William & Joan Hergarten

- Audrey Keck
- Patrick & Colleen Lawton
- Dean & Mary Ann Martinelli
- Hilton & Jean Neal
- Dick & Bobbie Protzmann
- Bryan & Nicole Waltersdorf
- Rick & Faye Wetzel



WANTED:

Lake Club Memorabilia.

Do you or your family have any old memorabilia from your days at the Lake Club?

To celebrate our 125th anniversary, we're looking for members to loan us their trophies, photos, medals, and awards to display in our trophy cases and to be featured in a special digital presentation.

If you have any memorabilia that you'd like to share, you can drop it off in person, by email, or via Dropbox. If sharing digital photos, please ensure that the files are saved at the highest quality file setting.

For more information, please contact the Main Office at (262) 567-4934 or at olc@clubolc.com.



CALLING ALL PHOTOGRAPHERS!

Love snapping a picture or two?

Want to be involved in any of our club events - including the 125th anniversary festivities?

Volunteer to be one of our event photographers!

Let us know which of our many events you'd like to help photograph and have your pictures featured on our website, Facebook, The Docket, and more!

To find out how to sign up or for more information, please contact Mary Wean at (262) 567-4934 or at mmary@clubolc.com.



HELP US

Update Our Photo Directory!

The Lake Club's new computer system allows us to upload a photo of each of our members to our membership directory. For better recognition and to better serve our membership, we would like to take advantage of this feature. To do that, we need your help!

Please send us your latest selfies and family photos! You can drop them off in person, by email, or via Dropbox.

For more information, please contact the Main Office at (262) 567-4934 or at olc@clubolc.com.