



The Oconomowoc Lake Club's

# DOCKET

January/February 2020  
262.567.4934 | [oconomowoclakeclub.org](http://oconomowoclakeclub.org)

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## HAPPY NEW YEAR

# 2020

**SAM'S BISTRO REMODEL BEGINNING IN JANUARY!**

# A LETTER FROM THE COMMODORE

Happy New Year!

It is hard to believe the holidays are past. If you have joined us recently, you will see changes at the OLC. The team at the OLC is focused on the member experience. One of the changes you might have noticed is a dessert cart passing by your table. We are also offering complimentary sparkling water. These are little enhancements to improve your dining experience. If we didn't blow your socks off last time you joined us or have suggestions for improving the member experience, please let me know.

The board is working on the remodel of Sam's Bistro and the Commodore Dining Room. If you haven't considered a donation to the remodeling project, please do so. The upgraded Great Hall has helped significantly in our use of the space and our financials. We have become so popular we currently have three open weekends from May to August in the ballroom. If you are thinking about a party, please grab one of these last spots.

Lastly, the board made the annual committee selection at our meeting in November. Below are the committees along with the board representative. We would love for your participation on any of these committees!

1. Buildings & Ground, Mike Bickler
2. Finance, Scott Seefeld
3. Tennis, Laura Randa
4. Membership, Kristen Russell
5. Family/Youth, Craig Schiefelbein
6. Sailing, Jef Fitch
7. House, Mary Fox
8. Food & Service, Bill Sturm
9. Nominating, Eva White
10. Remodel, Warren Pierson & Fuzzy Marek

Yours at the OLC,  
Bill Sturm

## WELCOME TO THE OCONOMOWOC LAKE CLUB

Please give a warm welcome  
to our newest members:

Mr. & Mrs.  
**PAUL & MARGARET DWYER**

## MEET OUR NEW MEMBERS

### THE TAYLORS

A warm OLC welcome to our new members, Derek & Laura, & their children, Ford (5) & Tessa (3). Derek is an attorney at Husch Blackwell & Laura is a middle school teacher at the United Community Center. Derek is originally from Dallas, TX, where his family still resides. Every summer, the Taylors stay in an RV & compete at the Gold Ribbon BBQ Competition in Green Bay. Their favorite vacation destination is Ephraim, WI. They rent a cottage at the Edgewater in celebration of Derek & Laura's anniversary as a family.

The household is split down the middle when it comes to football. Derek & Ford are Dallas Cowboys fans, & Laura & Tessa cheer for the Green Bay Packers. There's nothing like a little family rivalry!

The Taylors aren't just competitive grillers. They enjoy cooking at home as well! Derek can be found grilling steaks outside in their Big Green Egg, while Laura & the kids cook the side dishes. As OLC members, they are looking forward to swimming & enjoying the pier at Dockside.





# ON DECK

SAVE THE DATE & JOIN US FOR AN UPCOMING EVENT

## JANUARY

**SATURDAY, JANUARY 25<sup>TH</sup> | 6:00 PM**  
FRENCH WINE DINNER: GÉRARD BERTRAND  
L'ART DE VIVRE LES VINS DU SUD

**FRIDAY, JANUARY 31<sup>ST</sup> | 6:00 PM**  
BOURBON TASTING  
*Sample five premiere bourbons for \$15++.*



**ANNUAL SPRING CLUB SHUT DOWN**  
FEBRUARY 16<sup>TH</sup> - APRIL 8<sup>TH</sup>

## FEBRUARY

**SATURDAY, FEBRUARY 8<sup>TH</sup> | 6:00 PM**  
FATHER DAUGHTER DINNER DANCE:  
MASQUERADE BALL

**FRIDAY, FEBRUARY 14<sup>TH</sup> | 5:30 PM**  
VALENTINE'S DAY DINNER

**SUNDAY, FEBRUARY 23<sup>RD</sup> | 11:30 AM**  
WINTER FAMILY FUN DAY

*Join us as we re-open the Club on this special Sunday where members will get the chance to mingle with OLC employees & their families! Cross your fingers for snow, so everyone can enjoy the outdoor activities!*

## APRIL

**FRIDAY, APRIL 9<sup>TH</sup>**  
CLUB RE-OPENS FOR DINING

**SUNDAY, APRIL 12<sup>TH</sup>**  
EASTER BRUNCH BUFFET & PETTING ZOO

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 e-mail [reservations@clubolc.com](mailto:reservations@clubolc.com).

Indoor & Outdoor Winter Activities!

# WINTER FAMILY FUN DAY

MINGLE WITH MEMBERS & STAFF

FEBRUARY 23<sup>RD</sup> • 11:30 AM - 3:00 PM

Ice Skating ❄️ Sledding ❄️ Broomball ❄️ Ice Mini Golf  
*(weather permitting)*

OLC 3<sup>RD</sup> ANNUAL  
**CHILI COOK-OFF  
& FIX'N BAR**

**PRICING:**  
14 & up: \$16++  
13 - 4: \$9++

FOR KIDS & ADULTS!  
**HOT CHOCOLATE  
BAR**

**MAKE YOUR  
RESERVATIONS TODAY!**

The background of the top half of the poster is a vibrant, bokeh-style image of a masquerade ball. It features a close-up of a silver and gold masquerade mask with large, colorful feathers (pink, orange, green, blue) on the left. The floor is covered in confetti and streamers. The overall lighting is soft and festive.

SATURDAY, FEBRUARY 8<sup>TH</sup> | 6:00 PM

FATHER DAUGHTER

# Masquerade Ball

A MAGICAL NIGHT FOR FATHERS & THEIR DAUGHTERS!

Dress in your best, and let's make memories together! Fathers and their daughters of all ages are invited to the Oconomowoc Lake Club for a magical night of dinner, dancing, and more!

## Fathers

GRILLED RIBEYE  
Baked potato, carrots,  
mushrooms, red wine sauce

## Daughters:

Choice of:

CHICKEN BREAST  
served with alfredo pasta  
or

TEMPURA CHICKEN TENDERS  
served with French fries

Members & their guests are invited

# Couples

## \$70++

\$25++ per additional guest

*Candy Bar  
after dinner!*

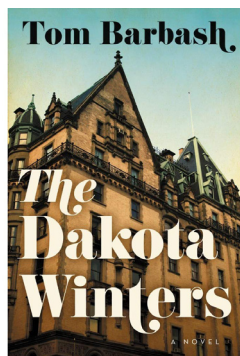
Place your reservations today!

When making your reservations please have your daughter's dinner choices ready.



# CLUBS WITHIN A CLUB

## TOPSIDER BOOK CLUB



Our next meeting will be  
Wednesday, February 5<sup>th</sup>  
**The Dakota Winters**  
by Tom Barbash

at TBD

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](mailto:maryaltschaeffl@gmail.com) or call 414.758.0476.

## LADIES' BRIDGE

JOIN US ON FRIDAY, JANUARY 10<sup>TH</sup>

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.

Please contact Betty Schwartz for more information at 262-510-9653.

## MAH JONGG

MAH JONGG WILL BE BACK IN SPRING 2020!

Join the Mah Jongg Club every Friday this spring & summer! 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](mailto:Kfarias13@gmail.com)  
Jo Ann: (414) 614-6100 *or* [beightol@wi.rr.com](mailto:beightol@wi.rr.com)

## Reserve your spot in our 2020 edition of the Oconomowoc Lake Club Member Directory!



If you have any questions, please feel free to contact Maddy Sipek at 262-567-4934 or via email at [olc@clubolc.com](mailto:olc@clubolc.com).

This is a great opportunity to advertise businesses large and small. This year all ads include coverage on the OLC's website for one full year; [www.oconomowoclakeclub.com](http://www.oconomowoclakeclub.com). Please email your art work in PDF format directly to [olc@clubolc.com](mailto:olc@clubolc.com) with your name and contact information for billing. **All artwork is due BEFORE February 1<sup>st</sup>, 2020.** Let your friends and family know!

### Black & White Ad

	Member	Non-Member
Full Page	\$550	\$625
Half Page	\$300	\$340
Business Card	\$180	\$200

### Color Ad

	Member	Non-Member
Full Page	\$600	\$675
Half Page	\$350	\$390
Business Card	\$225	\$245

A full page should measure 5.5" x 8.5". A half page should measure 5.5" x 4.25". The business card size is 3.5" x 2". All Ads should allow for a 1/8 inch bleed or 1/8 inch clearance from the edge.

# SIP FOR THOUGHT

by Jared Wheaton

## 2013 PENFOLDS GRANGE

It would only be proper to welcome a new decade in a truly decadent fashion. First and foremost though, I'm beyond fortunate to work for such an amazing group of members, within such an amazing facility, I cannot begin to humbly explain the ridiculous amount of gratitude owed to all those involved within the fabulous Oconomowoc Lake Club. With that said, as we move forward into a new season, please feel beyond free to involve myself with your needs and wants, relative to the club, and within your own personal cellars as well. I do, as well, encourage all forms of constructive criticism and welcome any suggestions, for I am here to make your club experience as formidable as possible! With all those formalities being said... Let's start 2020 in an enormous way. I give you Penfolds Grange. Vintage 2013.

The original and most powerful expression of Penfolds multi-vineyard, multi-district blending philosophy, Grange is arguably Australia's most celebrated wine and is officially listed as a Heritage Icon of South Australia. Crafted utilizing fully-ripe, intensely-flavoured and structured Shiraz grapes, the result is a unique Australian style that is now recognized as one of the most consistent of the world's great wines.

With an unbroken line of vintages from the experimental 1951, Grange clearly demonstrates the synergy between Shiraz and the soils and climates of South Australia. Grange was recently recognized as a First Growth in Liv-ex's recreation of the Bordeaux 1855 classification.



### TECHNICAL INFORMATION:

ORIGIN: Multi-regional blend, South Australia. From Barossa Valley, McLaren Vale, Coonawarra and Magill Estate.

MATURATION: 20 months in 100% new American oak hogsheads.

VARIETY: 96% Shiraz and 4% Cabernet Sauvignon.

COLOR: Opaque black core, dark red rim.

NOSE: An aromatic assault / surge / eruption of soy, hoisin, balsamic reduction... coiled around a core of kirsch and fresh raspberry. This propulsion is crammed with tell-tale barrel ferment, V.A. and formic Grange markers – all in balance, all respectful of fruit and oak. And yet, so 'classy' – a brightness, a sheen, a gloss, a raciness – belying both age and upbringing (élevage).

PALATE: Formidable. No gaps, a densely-packed structural continuum. Not huge, not massive, yet taut, muscular, feisty. A black palimpsest - black fruits, black licorice, black pudding, black fig, black cardamom....Granitic chewy tannins linger and coat; oak all but fully concealed, submerged beneath a tannin/oak/acid/flavor tsunami. Fruits? Where to start in this entanglement?

REVIEWS/ACCOLADES: 100 Points

*"It reveals an incredible array of ripe black fruit, spice, meat and earth-inspired flavors, with a rock-solid frame to support this beauty (it should easily cellar for 40+ years!)."* - Lisa Perrotti-Brown, Robert Parker's Wine Advocate

99 POINTS

*"Gloriously, splendiferously complex. There are so many layers of flavour it's labyrinthine, yet you never lose the thread, the path, of the wine."* - James Halliday

This is a behemoth! Maturation will go as far as 2060! The start of yet another decade, far beyond most of us... So, make this one memorable. Cheers to you Oconomowoc Lake Club!

*Jared A. Wheaton*  
Beverage Director





# Thank you for your Contributions

The OLC staff would like to send a huge thank you to the members who donated to the 2019 OLC Employee Holiday Bonus Fund.

*We appreciate your generosity!*



## BOARD OF DIRECTORS & COMMITTEES

**Bill Sturm**  
Commodore

**Frank Marek**  
Vice Commodore

**Pat Sheahan**  
Secretary

**Scott Seefeld**  
Finance

**Mike Bickler Jr**  
Building and Grounds

**Jef Fitch III**  
Sailing

**Dan Hlavachek**

**Mary Fox**  
House

**Kristen Russell**  
Membership

**Warren Pierson & Fuzzy Marek**  
Remodel

**Bill Sturm**  
Food & Service

**Laura Randa**  
Tennis

**Craig Schiefelbein**  
Youth Programs & Youth Sailing

**Eva White**  
Nominating

## OCONOMOWOC MANAGEMENT TEAM

**Nancy Nelson**  
Head Chef

**Tony Harroun**  
Sous-Chef

**Nadia Olker**  
Director of Events & Membership

**Rick Dzielinski**  
Building & Grounds

**Denise Nelson**  
Office Manager

**Maddy Sipek**  
Member & Print Communications

**Jared Wheaton**  
Beverage Director

**James Krause**  
Management Team

**Lukas Raether**  
Youth & Family Director

Saturday, January 25<sup>th</sup> | 6:00 pm

## French Wine Dinner

Featuring:



**GÉRARD BERTRAND**

L'ART DE VIVRE LES VINS DU SUD

### Special Guests:

**Joanne Schmidt**  
Midwest Regional Manager  
of Gérard Bertrand

**Tim Kollmeyer**  
On Premise Wine Specialist  
General Beverage Sales -  
Milwaukee



## Valentine's Day » Dinner «

FRIDAY, FEBRUARY 14<sup>TH</sup> | 5:30 PM

Invite your special someone or the whole family  
for a waterfront dinner celebrating

*love!*



# DINING HOURS & EVENTS

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

## JANUARY

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1 CLOSED	2 CLOSED	3 CLOSED	4 CLOSED
5 CLOSED	6 CLOSED	7 CLOSED	8 CLOSED	9 Dinner - 5:30p	10 Friday Fish Fry - 5:30p	11 Dinner - 5:30p
12 CLOSED	13 CLOSED	14 CLOSED	15 CLOSED	16 Dinner - 5:30p	17 Dinner & Friday Fish Fry - 5:30p	18 Dinner - 5:30p
19 CLOSED	20 CLOSED	21 CLOSED	22 CLOSED	23 Dinner - 5:30p	24 Dinner & Friday Fish Fry - 5:30p	25 Dinner - 5:30p <b>French Wine Dinner - 6p</b>
26 CLOSED	27 CLOSED	28 CLOSED	29 CLOSED	30 Dinner - 5:30p	31 Dinner & Friday Fish Fry - 5:30p <b>Bourbon Tasting - 6:00 p</b>	

## FEBRUARY

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
						1 Dinner - 5:30p
2 CLOSED	3 CLOSED	4 CLOSED	5 CLOSED	6 Dinner - 5:30p	7 Dinner & Friday Fish Fry - 5:30p	8 <b>Father Daughter Dinner Dance</b> Dinner - 5:30p
9 CLOSED	10 CLOSED	11 CLOSED	12 CLOSED	13 Dinner - 5:30p	14 <b>Valentine's Day Dinner &amp; Friday Fish Fry - 5:30p</b>	15 Dinner - 5:30p
16 Annual Club Spring Shutdown Beings	17 CLOSED	18 CLOSED	19 CLOSED	20 CLOSED	21 CLOSED	22 CLOSED
23 <b>Winter Family Fun Day - 11:30a - 3p</b>	24 CLOSED	25 CLOSED	26 CLOSED	27 CLOSED	28 CLOSED	29 CLOSED