



Dorothy Zehnder Fast Facts

Frankenmuth, MI – Nov. 2016

- **Dorothy Zehnder turns 95 December 1, 2016.**
- While many people of Dorothy's generation are suffering the limitations of old age, Dorothy is still in the kitchen of Bavarian Inn Restaurant 10 hours a day, six days a week, with no plans to retire.
- The Bavarian Inn is among the nation's 10 largest independent restaurants, serving more than 840,000 guests annually.
- Dorothy started working at what would become Bavarian Inn Restaurant before World War II when she was 18.
- Dorothy wrote "Come Cook with Me" in 2011 — an 80-year collection of recipes, wisdom and stories from her life as Bavarian Inn's much beloved matriarch. The book features some 290 recipes.
- Dorothy also wrote "From My Kitchen to Yours" in 2014 — featuring 195 hand-picked, family-favorite recipes from her vast 1,000-plus personal collection. This 196-page edition features more recipes, kitchen tips and memories from both her home and the restaurant.
- Both cookbooks can be purchased for \$24.99 separately, or \$39.99 as a bundle, in the Castle Shop Bakery or online at www.bavarianinn.com.
- Not only is Dorothy in charge of one of the nation's most successful restaurants, she is involved in the family's entire business operations — Bavarian Inn Restaurant, Castle Shops, River Place Shops, Covered Bridge & Leather Gift Shop, Frankenmuth Cheese Haus, Bavarian Inn Lodge, a specialty line of food products and online merchandising.



- Dorothy was born and raised in Reese, Michigan, approximately 10 miles north of Frankenmuth.
- Despite Michigan's severe economic struggles, Bavarian Inn has held its own. While the restaurant and travel industry continues to experience challenges, Bavarian Inn is bucking the trend and remains profitable.
- While few businesses are prosperous enough to reach third and fourth generation success, the Bavarian Inn has done so. Dorothy is proud of her children, Bill and wife Karen, Judy and husband Don, and grandchildren Amy, Katie, Michael, and Martha, who are all involved with the Bavarian Inn.
- Dorothy began working at what was then the Fischer Hotel. Just a few years later, she and husband Tiny Zehnder and his family bought the restaurant, changed its name and began as the new managers. In time, Dorothy developed the complete lunch and dinner menus the Bavarian Inn serves today.
- Bavarian Inn is one of the world's top consumers of Pure Michigan agricultural products. During the course of a year the Bavarian Inn will serve 1.5 tons of whitefish, 2,650 gallons of sauerkraut, more than 1,500 bushels of apples, 125 tons of potatoes and enough dark beer to float a battleship. That's good for customers, and also good for Michigan farmers and the state's economy.
- People come from literally all over the world to experience the old-world European charm of the Bavarian Inn — whether it's the meaty bratwurst, schnitzel and sauerbraten, the freshly baked strudel, pretzels and stollen, or Michigan's greatest selection of German beer. Against the backdrop of authentic architecture of southern Germany and a variety of shops and other fun activities, a trip to Frankenmuth would not be complete without a visit to the Bavarian Inn.
- Settled by a community of German immigrants in the mid-1840s, Frankenmuth is lovingly known as Michigan's "Little Bavaria." The village owes much to the Zehnder family, including its infrastructure, downtown development, thriving business district and the Inn's 50-foot-high Glockenspiel tower, which boasts a 35-bell carillon. The Bavarian Inn, according to its Michigan historical marker, is one of the 10 largest restaurants in the United States. It is quite proud of its numbers, serving a record 5,470 meals on October 9, 1982, and more than 20 million meals in its first 100 years (1888 through 1988). Learn more at www.bavarianinn.com.



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