



**ROBERT H. ALBERT COMMUNITY SERVICE AWARD
NOMINATION FORM**

(All nomination suggestions will be forwarded to the Legacy Committee for consideration.)

Due on or before April 30

Award Nominee:

Name: _____
Company: _____
Address: _____
City: _____ State: _____ ZIP: _____
Phone: () _____ Email: _____

Award Nominator:

Name: _____
Company: _____
Address: _____
City: _____ State: _____ ZIP: _____
Phone: () _____ Email: _____

About the Nominee:

On a separate sheet, describe the nominee, listing how he/she meets the award criteria.

Supporting Documents:

Please contact 1-2 individuals to supply supporting documentation to accompany your nomination form. Support documents can take the form of letters, emails, news articles, etc.

Return completed form by April 30th:

By email: Nancy@saginawchamber.org

By mail: 515 N. Washington Ave., 3rd Floor, Saginaw, MI 48607

Robert H. Albert Lifetime Community Service Award – Dorothy Zehnder Nomination

Candidates for the Robert H. Albert Lifetime Community Service Award will meet most of the criteria outlined below.

- 1. Candidates are selected for accomplishments not only in their field of endeavor, but also outside activities in the civic or commercial fields.*
- 2. The Award is not necessarily to be made to a person for his or her work during the immediate past year but rather for what they have achieved during their lifetime.*
- 3. The person selected must be of sound moral character. Their record of success has been an inspiration to the community, and they are a credit to their business or profession.*
- 4. Any person living within the Great Lakes Bay Region may qualify for the award.*

A Lifetime of Accomplishments

- Dorothy Zehnder is co-founder and co-owner of the Frankenmuth Bavarian Inn, one of the top independent restaurants in the country. Many businesses are part of the umbrella corporation, including: Bavarian Inn Restaurant and Castle Shops, Bavarian Inn Lodge, Frankenmuth Gift Shops Inc. (which includes 12 retail stores), Frankenmuth River Place Shops and a specialty line of food products. The company employs approximately 1,000 team members and serves over 1,000,000 meals annually.
- Dorothy has worked on the same site since 1937 when it was Fischer's Restaurant. Eventually, Tiny Zehnder, his wife Dorothy, and brother Eddie, forever changed the face of mid-Michigan by spearheading the transformation of Frankenmuth into Michigan's "Little Bavaria." It began with changing the name and architecture of Fischer's Restaurant in 1957 to reflect Frankenmuth's German heritage. Dorothy created a German inspired menu to compliment the physical changes. Tiny encouraged other businesses and city leaders to build or remodel in the Bavarian style— to reflect the original roots of the 1845 German immigrants who founded Frankenmuth. Ultimately, the "Frankenmuth Bavarian Inn" restaurant became a prominent tourist attraction that helped convert the town into a top Michigan tourist attraction. Dorothy is credited as the deciding factor to purchase the now Bavarian Inn Restaurant which forever changed the landscape of Frankenmuth.
- Under Dorothy's leadership, Bavarian Inn became one of the top consumers of Pure Michigan agricultural products, striving to serve more Michigan-grown and produced foods and beverages than any other restaurant. It even hosts an annual "Michigan Dinner." On April 8, 2014, Michigan's quintessential destination for German-style cuisine broadened its culinary offerings, capitalizing on its extensive use of Michigan food products, to create a locally inspired "second meal" for visitors. In its first major dining renovation since 1987, the world-famous Frankenmuth® style chicken dinner restaurant transformed its former Roof Garten into Michigan on Main, a dining space specializing in Michigan-sourced food, beer, wine and special Michigan cocktails.

Robert H. Albert Lifetime Community Service Award – Dorothy Zehnder Nomination

- Among a long list of awards, Dorothy was chosen by the National Association of Women Business Owners (NAWBO) Greater Detroit Chapter for one of its Top 10 Michigan Businesswomen Awards in 2013, a tribute to her success and business acumen. Dorothy received the group's "Pinnacle" Award -- a distinction granted to a successful woman business owner who has owned one or more businesses for 25 years or more.
- The Bavarian Inn Corporation is still owned and operated by the William "Tiny" Zehnder family. Second generation matriarch, Dorothy still works in the family business six days a week at 98 years young. Continuing the family-run tradition, nine family members are currently involved in the daily management of the business and they continue to look to Dorothy as a mentor and role model.
- Dorothy is also the author of three cookbooks: (1) "Cookies and Bars" (1986) — the most popular desserts served at the Bavarian Inn Restaurant and Dorothy's home compiled for easy use; (2) "Come Cook with Me" (2011) — an 80-year collection of recipes, wisdom and stories from her life as Bavarian Inn's much beloved matriarch; and (3) "From My Kitchen to Yours" (2014) — featuring 195 hand-picked, family-favorite recipes from her 1,000-plus personal collection.

Serving the Community

- In 1973, Dorothy and late husband Tiny established the William and Dorothy Zehnder Foundation, which continues to provide grants within the region. Together, they have provided seed money and property for major nonprofit and public projects for the City of Frankenmuth, such as the Frankenmuth Historical Museum, St. Lorenz School & Church, Frankenmuth Airport, Rotary International Foundation, Jaycees Walking Bridge/Park project and Tiny's Historic Farm. Of special interest is the Covenant Healthcare organization, a grant recipient, that provides comfort for cancer patients and families of children undergoing medical care.
- Dorothy received the 2013 Outstanding Achievement in Michigan Tourism award from the Michigan Lodging and Tourism Association (MLTA). This honor recognizes someone who, "Serves to promote, protect and grow Michigan tourism to the benefit of all industry segments and our state's economy."
- Dorothy is a long-time Ambassador for the Convention and Visitor Bureaus of Frankenmuth, Saginaw County and State of Michigan. Her goal is to help win business within the tourism industry that benefits Frankenmuth, the surrounding region, and the entire state. Pure Michigan choose her to throw out the opening pitch at a Detroit Tiger's baseball game three years ago. She embodies all that is Pure Michigan.

**Robert H. Albert Lifetime Community Service Award –
Dorothy Zehnder Nomination**

On A Personal Note

- At the age of 98, Dorothy continues to work in the kitchen of the Bavarian Inn Restaurant, training and coaching team members. Dorothy is an excellent role model, at times still working circles around people 1/6th her age! Dorothy has trained tens of thousands of team members over her 70 plus years in the kitchen. Often, young team members hold their very first job in the Bavarian Inn kitchen. Dorothy takes them under her wing, teaching them proper cooking techniques, focusing on quality, and consistently demonstrating a strong work ethic. She often encourages them with her unique inspiring sayings, such as:
 - “If you can lean, you can clean.”
 - “If a job is once begun, never leave it till it’s done. Be the labor great or small, do it well or not at all.”
- Dorothy still provides leadership for a staff of 375, training and checking the hundreds of details it takes to run a 1200 seat restaurant with two large kitchens and a bakery. She has personally developed most of the restaurant’s recipes and reinforces her well-developed quality standards. Her natural interest in new staff members and style of motivation are her own hard-work ethic, showing how and why every step needs to be done well.
- Through the years, Dorothy has become immensely popular, not just among family and staff, but also among visitors to Frankenmuth. She personifies a welcoming approach and promise of hospitality that wins people over. Events like book signings and Bavarian Inn events involving Dorothy always attract large numbers of attendees. People love to see her visiting the dining room unannounced. She’s perfected the talent for making encounters with her feel “personal.”
- Over the last 98 years, Dorothy has persevered through many personal and professional challenges. From living through multiple wars, the Great Depression, technology changes, etc., Dorothy has overcome all these obstacles. She grew up on a small farm and is now the owner/operator for one of the largest independent restaurants in the United States.

**Supporting Materials Robert H Albert Community Service Award 2020 Nomination –
Dorothy Zehnder**

Bavarian Inn Press Room: <https://bavarianinn.logos-communications.com/dorothy-zehnder/>

Detroit Free Press article featuring Dorothy

<https://www.freep.com/story/money/business/columnists/carol-cain/2017/01/21/pobur-zehnder-damon-keith-michigan/96829298/>

Michigan Matters show featuring Dorothy

<https://detroit.cbslocal.com/video/3607842-michigan-matters-celebrating-seniors/>

Dorothy Fast Facts

<https://bavarianinn.logos-communications.com/wp-content/uploads/2013/01/DorothyFastFactsfinal-2016.pdf>

Frankenmuth Bavarian Inn History

<https://bavarianinn.com/dine/restaurant-history/>

MLTA Award

<https://bavarianinn.logos-communications.com/archives/2013-and-prior/>

Bavarian Inn Story and Leadership

<https://bavarianinn.com/about/our-story/>

Promoting Michigan Products

<https://bavarianinn.logos-communications.com/archives/jan-june-2014/>

Dorothy's Cookbooks

<https://onlinestore.bavarianinn.com/collections/dorothys-cookbooks>

NAWBO Award

<https://bavarianinn.logos-communications.com/archives/2013-and-prior/>

Supporting Materials Robert H Albert Community Service Award 2020 Nomination – Dorothy Zehnder

Media Clips

EATS & DRINKS

The Detroit News Thursday, April 28, 2011 | Section D

WINERY IN HASLETT GOES FOR THE GOLD

INSIDE, 10D

What's cooking in Frankenmuth

Bavarian Inn Apple Kuchen

GOOD STUFF

Falafel Republic

One good falafel

Falafel Republic is presenting the first ready-to-heat-and-eat falafel (a wholesome blend of chickpeas, fava beans, onions and Mediterranean herbs and spices) that consumers can take home and enjoy. Ethnic food fans have previously relied on street carts for inexpensive ready-made variations of this high protein, high-fiber, low-calorie, gluten-free snack.

A package (in both traditional and roasted garlic flavors) contains nine 1-ounce falafel balls with a suggested retail price of \$5.99. Look for the Falafel Republic display in the deli section alongside hummus and other Mediterranean products at Whole Foods, Costco and Sam's Club.

One good event

Meet the Guernsey Farms Dairy family, check out the processing facility and sample some new products, from 2-4 p.m. Saturday at the Guernsey Taste Fest. The dairy is at 2000

The Bavarian Inn's family-style chicken dinners are legendary in Michigan and have helped turn Frankenmuth into a popular tourist destination.

Bavarian Inn matriarch Dorothy Zehnder reveals her secrets in new cookbook

BY KATE LAWSON | Detroit News Food Writer

Frankenmuth Dorothy Zehnder says she tried to retire once, but "it didn't quite work out."

"I'm not the Bingo type," admitted the 89-year-old matriarch of Frankenmuth's Zehnder family last week before kicking off a celebratory lunch and book signing of her new cookbook "Come Cook With Me" (Meredith, \$24.99) at their famed Bavarian Inn restaurant.

"I've always believed work should be fun. You're doing something you like with people you like. Why shouldn't that be fun? Having fun is very important."

Dorothy's idea of fun is spending time in the restaurant's 20,000-square-foot kitchen, and that's where you'll still find her six days and up to 60 hours a week — an exhausting schedule for someone half her age.

And now, if spending more than 18,000 days over 60 years serving the world-famous chicken dinners to hordes of hungry tourists and townspeople isn't satisfying enough, she's presenting an 80-year collection of recipes, wisdom and stories from her life and career at one of the 10 largest restaurants in the United States.

Dorothy, who has garnered quite the following from not only across Michigan but the world, will be on hand at the Michigan International Women's Show in Novi today and Sunday to sign copies of her book.

The early days

The diminutive powerhouse and her late husband, William "Tiny" Zehnder Jr., were a young married couple in 1950 when Tiny's parents, who already owned Zehnder's restaurant directly across the street, purchased the restaurant formerly known as Fischer's. They gave Fischer's to Tiny and Dorothy to manage and after five years it was renamed the Bavarian Inn.

Tiny managed the office and the front of the house, but it was Dorothy — who had no formal training in the food-service industry — who ran the kitchen and helped the Bavarian Inn

Three generations of Zehnders: Dorothy Zehnder, right, with granddaughter Amy Zehnder Grossi, left, and son William A. Zehnder.

ABOUT FRANKENMUTH

Settled by a community of German immigrants in the mid 1840s, Frankenmuth is lovingly known as Michigan's "Little Bavaria." The village, which is located southeast of Saginaw, owes much to the Zehnder family, including its infrastructure, downtown development, thriving business district and the Bavarian Inn's 50-foot-high Glockenspiel tower, which boasts a 35-ball carillon. The Bavarian Inn, served a record 5,470 meals on October 8, 1982, and more than 20 million meals in the 60 years since.

Novi Road in Northville. Monetary donations will also be accepted for the Novi Food Pantries; Guernsey will match every \$1 donated.

One good contest

The Matt Prentice Restaurant Group (MPRG) wants to honor Metro Detroit's greatest Mom with a special Mother's Day breakfast in bed, prepared and served by Matt and his staff. To enter, you have until May 1 to explain in 100 words or less why your mom deserves the star treatment this Mother's Day. Entry forms can be found at: <http://mattprenticeerg.com/moms-day2011.html>. Winner must live within a 50-mile radius of ZIP code 48207. Mail entry form, along with your essay, to: Matt Prentice Restaurant Group, Special Mom, 1380 E. Jefferson, Detroit, MI 48207.

One good product

Just in time for Cinco de Mayo, Better Made Snack Foods has introduced two new products — tortilla strips and salsas. The Detroit-based firm, prominently known for its great potato chips, has turned to tortillas, too, and created a super strip perfect for dipping in the new mild or medium restaurant-style salsa or just munching straight from the bag. The tortilla strips and salsas retail from \$2.49-\$3.29 and are available at most Metro Detroit supermarkets, as well as the Detroit Shoppe in Somerset North in Troy.

Compiled by Kate Lawson

Contact us

You can reach Kate Holte, food writer

Please see Zehnder, Page 2D

Supporting Materials Robert H Albert Community Service Award 2020 Nomination – Dorothy Zehnder

HAPPY THANKSGIVING SHOWDOWN AT FORD FIELD!
CAN LIONS BE TEAM TO KNOCK OFF PERFECT PACKERS? SPORTS, 1G

It's on: Aaron Rodgers, left, vs. Matthew Stafford

GET READY TO SHOP!
What can Black Friday shoppers expect? Lots of discounted e-readers, smartphones, computers, televisions and more. Page 11A

AT FREEP.COM
Come back today for Black Friday coverage and our shopping blog.

TURKEY TACOS!
Try our scrumptious recipes for turkey leftovers, from soup to casserole. Life, 1C And for a list of restaurants that are open today, go to freep.com/turkey.

ON GUARD FOR 180 YEARS
Detroit Free Press
Thursday 11.24.2011 www.freep.com A GANNETT COMPANY

Fed-up Bing unloads on council, unions

'TIME TO GO TO WAR': Mayor blasts critics for doubting solvency plan

MUSHROOMING COSTS: Pension, health care must be contained

QUICK ACTION URGED: 'If we don't do this ... our city will implode'

A combative, frustrated Detroit Mayor Dave Bing lashed out Wednesday at city

SUNSHINE ON OUR HOLIDAY PARADE!
No frozen nose, toes today.
FORECAST, 2A

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Vol. 181, Number 204
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QUEEN OF MICHIGAN'S LITTLE BAVARIA

By Sylvia Rector
Free Press Staff Writer

FRANKENMUTH — If you're stressing out over hosting 10 people for Thanksgiving, consider Dorothy Zehnder, who turns 90 a week from today.

She's expecting more than 4,300 guests today for turkey and all the trimmings — and fried chicken, of course — at her family's Bavarian Inn Restaurant, where she has presided over the kitchen for 61 years.

Dorothy, as she prefers to be called, still works in the restaurant six days a week, 10 hours a day. She takes Mondays off, not to rest but to spend the day at home baking with her daughter and grandchildren.

She has worked every Thanksgiving since she and her late husband, William (Tiny) Zehnder Jr., took over the restaurant in 1950. Today was to be no different. She planned to arrive by 9 a.m. to make sure the gravy was started, the earliest turkeys weren't over-browning and the first dozen pies were out of the oven.

"I'll stay until 8 or 9 if I can," she says, to be sure everything's ready for Friday — when she'll be back, as always.

She attributes her health and longevity to good genes and an active life. "I just enjoy coming to work in the morning and going home at night. ... And I eat a lot of chicken."

■ A LIFETIME DOING WHAT SHE LOVES. 10A

Dorothy Zehnder, 89, expects more than 4,300 guests at her family's restaurant

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UNIVERSITIES AND COMMUNITY
COLLEGES, VICE CHAIR

April 7, 2020

Dorothy Zehnder
Bavarian Inn Restaurant
713 S Main Street
Frankenmuth, MI 48734

Saginaw County Chamber of Commerce Legacy Committee:

It is with great respect and admiration that I am contacting you today to recommend Dorothy Zehnder for a Robert H. Albert Community Service Award. I first met Dorothy over 40 years ago when I was hired for my first job in Frankenmuth at the Bavarian Inn. Working under Dorothy was not only an honor, but a privilege as she is one of the most experienced hospitality specialists in the nation. Her dedication to her business, her employees, and to her community is unmatched.

Dorothy and her late husband were able to build a thriving mainstay business in a prominent tourist town that continues to contribute to the entire community daily. She had a strong role in my own personal and professional development and has shown to so many that the American Dream is attainable. Her lessons and spirit of giving persisted when I opened my own restaurant and continue to guide my actions and decision making today. It is well known that she encourages philanthropy efforts in Frankenmuth, Saginaw and throughout Michigan and that she lead by example. The principles that she exhibits every day can be translated into any venture.

Recently, I returned to the Bavarian Inn to work with Dorothy again while filming one of my "Hometown Jobs" videos which highlight businesses in the 32nd District that I serve in the Michigan Senate. Dorothy still pays attention to every detail and everyone around her. She is the epitome of service for our community and to the hospitality profession at large. As she is greatly admired and still going strong at 98 years of age, I ask you to give your highest consideration to Dorothy Zehnder for the Robert H. Albert Community Service Award.

Sincerely,

Ken Horn
State Senator
The 32nd District



1004 N. Michigan Ave., Saginaw, MI 48602 • (989) 921-0010
200 E. Main St., Suite 100 Midland, MI 48640 • (989) 492-7620
160 S. Main St., Suite 2, Frankenmuth, MI 48734 • (989) 652-6600
3511 Coolidge Rd., Suite 300, East Lansing, MI 48823 • (517) 827-0045

April 7, 2020

Saginaw Chamber of Commerce
Saginaw, MI 48601

RE: Robert H. Albert Lifetime Community Service Award

To Whom It May Concern:

It is a great honor to recommend Dorothy Zehnder for the 2020 Robert H. Albert Lifetime Community Service Award.

What encourages me to recommend Dorothy is not only her genuine, caring personality, but the way she authentically serves others. Dorothy Zehnder personifies servanthood.. Dorothy just celebrated working 70 years of working at Frankenmuth's Bavarian Inn this year, greeting and serving millions of customers with her infectious smile. If you have ever met Dorothy, you quickly understand and marvel at her amazing spirit and the way she makes you feel like you are the only one in the world when you speak with her. She asks you about your day and genuinely cares what you have to say..

Dorothy Zehnder and her family have created numerous jobs, events and community opportunities which have put Frankenmuth on the map for decades. The economic impact has been felt throughout the county and region for many years. Dorothy and her family own The Bavarian Inn Corp, which includes the Bavarian Inn Restaurant, Bavarian Inn Lodge and River Place Shops.

Dorothy has spent seven decades in the kitchen at Frankenmuth's Bavarian Inn and still is working several days a week! She has taught thousands how to cook and shown them all her great work ethic. Her leadership and influence on her staff have blessed thousands of people in our community. She's a true icon and deserves to be recognized for her contributions. We all value and appreciate Dorothy's commitment to family, work and community. Let's honor her by awarding the Robert H. Albert Lifetime Community Service award, recognizing a life of significance in impacting people. God bless her!

With gratitude,

Gene C. Pickelman
President and CEO of Tri-Star Trust Bank