HISTORICAL TIMELINE

Includes the Bavarian Inn Restaurant, Bavarian Inn Lodge, and Frankenmuth River Place Shops

1800s

Johann Zehnder Family came to Frankenmuth from Russtal,
 Germany, in 2nd group of colonists to arrive in Frankenmuth
 Union House built by Theodore Fischer as boarding house,
 renamed Fischer's Hotel

1900s





Bavarian Inn Lodge Phase III (354 total rooms, 3 pools, family fun center, mini-golf)
 Bavarian Inn Lodge Phase IV (convention center)
 Bavarian Inn Lodge Phase V (360 total rooms, 5 pools, fun center expanded)

2000s

2000	Castle Shops Grand Opening
2001	River Place opens in former Heielman brewery location
2001	All restaurant dining rooms are 'non-smoking'
2005	River Place renovated
2006	May 23, 2006 beloved Founder and Patriarch of Bavarian Inn
	Cooporation, William "Tiny" Zehnder Jr. passes at age 87
2007	Logs & Dogs Annual Event becomes Frankenmuth Dog Bowl
2008	The Fischer Platz relocates to its current location south of the
	Bavarian Inn Restaurant to provide a larger entertaining area
2011	Frankenmuth Gift Shops inc. operates 9 stores
2012	Bavarian Inn Lodge expands the Family Fun Center by adding
	two waterslides with 35,000 sq. ft. of family fun space
2013	Bavarian Inn Restaurant celebrates its 125th Anniversery
2014	Michigan on Main Bar & Grill opens inside of the
	Bavarian Inn Restaurant
2015	Bavarian Inn Bleachers (a mobile bleacher rental company)
	is established
2017	Cheese Trap Food Truck was established
2018	Bavarian Inn Cluck Truck Food Truck was established
2018	Frank's Muth retail store opens on Main Street
2020	COVID Pandemic
2021	Frank's Muth renovations completed (first full service bar
	inside a retail store in Frankenmuth)
2021	The ResidenZ at the Bavarian Inn opens (a vacation estate
	home rental)
2022	Bavarian Inn Lodge breaks ground on waterpark and family
	fun center expansion to be the largest indoor waterpark and
	family entertainment center in the state of Michigan
2023	Renovation completed at the Covered Bridge Shop,
	which includes a full service bar







HISTORICAL STORY

From humble beginings to now.

Bavarian Inn Restaurant was founded as the Union House Hotel in 1888 by Theodore Fischer and renamed "Fischer's Hotel." His family continued the business for the next two generations. It was

Theodore's son, Herman and wife, Lydia, who are credited with first promoting "Frankenmuth all-you-can-eat family style chicken dinners." The couple passed their popular Fischer's Hotel to their son, Elmer, in 1941.



The William & Emilie

(Bickel) Zehnder, Sr. Family has been operating Zehnder's Restaurant since 1928. Son, William Jr, whom everyone called "Tiny", worked as a farmer. He would stop at Fischer's to pick up garbage to feed the hogs on his farm. He inquired about the possibility of the Zehnder family purchasing Fischer's. After a terribly snowy Thanksgiving Day left Elmer Fischer stuck with an oversupply of food and frustration, Elmer was ready to talk. To compound the problem, Zehnder's had just completed an addition and it was impossible to overlook the long lines of guests who eagerly waited outside to be served there. Elmer had two alternatives—sell or expand. The sale to

Tiny left farming, and he and his young wife, Dorothy (a former waitress at Fischer's) became the managers of the

the Zehnder family was

finalized February 4, 1950.



new business. Almost immediately they modernized the kitchen, installed dishwashing equipment, built a laundry, and improved the building design. Despite all the improvements, the Zehnder family's recipe for success went flat. The restaurant lost money in 1956 & 1957. With the country in the midst of a recession, there was talk about closing the restaurant. After many debates, the family made a courageous decision—to expand Fischer's, not close it.

The expansion gave the restaurant a new viable focus, one that instilled ethnic pride. The new addition boasted an authentic Bavarian exterior— stucco walls, woodcarving, flower boxes and other German accents were blended with the new German entrees served by "Bavarian" costumed servers. A weeklong celebration with German entertainment was held in 1959 which today is known as the Frankenmuth Bavarian Festival.

Almost non-stop remodeling and expansion occurred transforming the interior and exterior of the building to the Bavarian theme. In 1967 the stunning 50-foot Glockenspiel was added, topped off with a 35-bell carillon. It became an instant Bavarian Inn landmark with its revolving figures that depict the legend of the Pied Piper of Hameln.

Many Frankenmuth community leaders and residents considered

Tiny Zehnder the driving force behind the transformation of their rural agricultural community into "Michigan's Little Bavaria". He spent nearly 50 years of his life assisting



and encouraging other Frankenmuth businesses to either build or remodel their buildings in the Bavarian style. Due to poor health, Tiny resigned from active management of the Bavarian Inn Restaurant in 2004. He remained Chairman of the Board of Bavarian Inn, Inc. until his death May 23, 2006.

Dorothy Zehnder celebrated her 85th birthday on December 1, 2006. Since purchasing the restaurant in 1950, she has routinely worked six days and 60 hours per week. Her motto is "if you don't feel well, go to work and pretty soon you'll feel better".

She has personally developed most of the recipes used in the restaurant and has taught thousands of employees the correct method to prepare all of the food that is served in the twelve dining rooms that seat 1200 guests. Her mother, Hedwig Hecht, is credited with passing on her German cooking and baking talents.

Always paying attention to detail, Dorothy's work ethic has been an inspiration to several generations of workers who have worked side-by-side with her over the years. She has helped to train many young employees who had their first job at Bavarian Inn. Some return each year and ask for her.

Four generations of the Bavarian Inn Zehnder family now are actively involved in the day-to-day operations of the restaurant. Dorothy is joined by son William (Bill) who currently serves as the Chairman of the Board, his wife Karen, and daughters Amy and Katie. Amy currently serves as the President of the Bavarian Inn Restaurant while Katie is the President of Frankenmuth Gift Shops Inc.

Tiny & Dorothy's daughter, Judy Zehnder Keller was the founder of the Bavarian Inn

Lodge. Judy's son,
Michael Keller Zehnder
currently serves as the
President of the Lodge
while her daughter,
Martha Zehnder
Kaczynski serves as
the Vice President.









FOOD QUANTITIES

Food amounts used annually in our dining room and retail stores

- **562,500** pounds of Golden Brown Chicken (approximately 205,500 chickens)
- 10,000 pounds of other meats and seafoods
- **25,000** heads of cabbage
- 250,000 pounds of potatoes
- 46,340 pounds of Blue Hubbard Squash
- **50,000** pounds of butter
- 9,375 gallons of ice cream
- 12,891 gallons of milk
- 24,091 shakers of Chicken Seasoning
- 80,000 pounds egg noodles
- 685,070 half barrels of beer
- **7,437** bottles of wine
- 45,428 mixed drinks
- 31,237 loaves of Stollen (fruit and nut bread)
- 4,325 loaves of Backofenbrot (white bread)
- 95,281 loaves of rye & other breads
- 4,530 homemade pies
- 13,226 flavored jams







