



Your neighbor needs you  
You can help

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**Detroit Marriott at the Renaissance Center Partners  
with Forgotten Harvest for the '2<sup>nd</sup> Annual Good Neighbor Feast'**

*Executive Chef Franz Josef Zimmer preparing food for more than 1,000 homeless people  
from local Forgotten Harvest partner organizations*

DETROIT (December 17, 2010) – On **Tuesday, December 21, 2010 at 5:45 p.m.**, more than a thousand people, including nearly 300 children, served by emergency food providers across the City of Detroit will have a meal to remember as Detroit Marriott at the Renaissance Center and Forgotten Harvest present the *2<sup>nd</sup> Annual Good Neighbor Feast* in the Renaissance Ballroom.

“Hunger now touches every corner of Metro Detroit. We know that in 2009, 663,000 people in Wayne, Oakland and Macomb Counties lived in poverty, including 1 in 4 children,” said Susan Goodell, president and CEO of Forgotten Harvest. “However, we also know the holidays are a time for hope and generosity, and the Detroit Marriott at the Renaissance Center is bringing hope to our neighbors who are most in need by hosting the *Good Neighbor Feast*.”

Detroit Marriott’s noted Executive Chef Franz Josef Zimmer – having held positions in Cairo, Egypt; Athens, Greece; and Jeddah, Saudi Arabia – will oversee the preparations for the meal, consisting of at least 400 pounds of turkey, 400 pounds of ham, 8 cases of stuffing, green bean casserole, 250 pounds of potatoes, 6 cases of gravy, 15 cases of pasta salad, 5 cases of cranberry sauce, 1,500 dinner rolls donated by Sysco and 100 pies donated by Grand Traverse Pie Company.

“Everyone deserves a hot meal, especially during the holidays, and we are privileged to collaborate with Forgotten Harvest on the *2<sup>nd</sup> Annual Good Neighbor Feast*,” said Bob Farmery, Area General Manager for the Detroit Marriott at the Renaissance Center. “We wanted to give back to the community. Since our hotel has the space and resources to host an event of this magnitude, it seemed like a natural fit to work with Forgotten Harvest to help our neighbors in need.”

Chef Zimmer was trained in Saarbrücken, Germany and has held positions at International Marriott hotels as executive sous chef in Cairo, Egypt; sous chef in Athens, Greece; and executive chef in Jeddah, Saudi Arabia and Dearborn, Mich. Zimmer also received training in

the kitchens of France's renowned three-star Michelin-rated chefs Roger Verge and George Blanc.

Marriott has a long-standing commitment to the community. The hotel chains' social responsibility commitment blends corporate financial contributions with in-kind giving and the volunteer service of our employees around the world, serving its communities through the signature issues: **S**helter and food; **E**nvironment; **R**eadiness for hotel careers; **V**itality of children; and **E**mbracing global diversity & inclusion.

### **About Forgotten Harvest**

Forgotten Harvest was formed in 1990 to fight two problems: hunger and waste. Forgotten Harvest "rescued" more than 19.4 million pounds of food last year by collecting surplus prepared and perishable food from more than 450 sources, including grocery stores, fruit and vegetable markets, restaurants, caterers, dairies, farmers, wholesale food distributors and other Health Department-approved sources. This donated food, which would otherwise go to waste, is delivered free-of-charge to 158 emergency food providers in the Metro Detroit area. Learn more about Forgotten Harvest and how to help drive hunger from our community at [www.forgottenharvest.org](http://www.forgottenharvest.org).