

Grand Ambassador

Aura J. "Bucky" Miller, 1917-2002



Hospitality Legend “Bucky” Miller: 61 Years of “Simplicity, Sincerity, & Service” at the Grand Hotel

Aura J. “Bucky” Miller, longtime hospitality ambassador at the Grand Hotel, died Friday, August 30, 2002. He was 85 years old.

Miller began his career at the Grand on April 18, 1941, the first day the hotel reopened, and had become a fixture at the resort, where he greeted guests with a hearty, booming welcome. He developed a renowned ability to remember names and regularly surprised guests with a personalized greeting upon their return.

Miller was a legend in the hospitality industry, having been honored by the Marriott Corporation with the J. W. Marriott Award of Excellence. The United States Congress and seven Southern states have passed resolutions honoring him. In 2002, the Alabama Department of Tourism recognized Miller as one of Alabama’s Unforgettable Faces.

Miller served as bartender and server for the majority of his career in the Birdcage Lounge. He spent his last 12 years at The Grand as the hotel’s Hospitality Ambassador, meeting and greeting guests. He became such a familiar figure to guests that the resort named its most popular golf package (Bucky’s Golf Package) after him as well as the hotel’s lounge (Bucky’s Lounge).

“Bucky Miller was an institution, he was one of a kind,” said Steve Solberg, General Manager of The Grand at the time of his death. “He held a special place in the hearts of our associates and thousands of guests at The Grand. I know I speak for all those people when I say, we will miss him.”

Be sure to step out onto Bucky’s Terrace to see the life-size bronze statue of Bucky Miller sculpted by local artist Barbara Casey. Bucky’s Dedication Celebration took place on May 7, 2005.



BUCKY MILLER'S MINT JULEP

6 each Fresh Mint Leaves
1/8 tsp. Simple Syrup *
1 ¾ oz. Proof Bourbon (Bucky used Walker's Deluxe)
1 sprig Mint leaf, sprinkled with powdered sugar
1 each Maraschino Cherry

Place 6 mint leaves in 12 oz. glass with 1/8 tsp. simple syrup and small amount of crushed ice. Muddle the ingredients in bottom of glass.

Add crushed ice until half full. Then add 1 ¾ oz. Bourbon. Continue to muddle ingredients and add ice till glass is almost full and ice is pale green.

Garnish with powdered mint leaf (sprinkle powdered sugar over dampened leaf) and a Maraschino cherry. Add beverage straw and serve.

** Simple syrup is a mixture of ½ hot water and ½ sugar; dissolve sugar in hot water and cool.*

BUCKY'S COUNTRY LEMONADE

- like Bucky's dad taught him to make it -

1 each Fresh lemon, squeezed (retain the lemon hull)
¼ tsp. Simple Syrup *
 Water
 Ice
1 each Maraschino Cherry
1 each Orange Slice

Put the juice from one fresh lemon in a 12 oz. glass. Add lemon hull, simple syrup, water, and ice to fill glass. Garnish with cherry and orange slice.

NOTE: This is a very tart lemonade. Add more simple syrup if you desire a sweeter lemonade.

** Simple syrup is a mixture of ½ hot water and ½ sugar; dissolve sugar in hot water and cool.*

BUCKY'S GRAND HOTEL BRUNCH PUNCH

Equal parts: Orange Juice, Pineapple Juice, Apple Juice
½ as much Ginger Ale
Then add: Cherry Juice or Grenadine (to color the punch – it makes it a nice peach color)
Champagne (if desired)

Serve in punch bowl with ice.

TWELVE COMMANDMENTS FOR PEOPLE WHO WORK WITH PEOPLE

- Bucky Miller's rules to live by -

1. Love people
 2. Smile
 3. Fill the "bucket" of others. Talk to them in such a way as to increase their self-esteem.
 4. Exhibit a spirit of caring.
 5. Display a "Can Do" attitude.
 6. Beware! The "Chicken Little Syndrome" is contagious.
 7. Strive for quality in all you do.
 8. Help people more; hassle people less.
 9. Never be afraid to try to make things better.
 10. Train your ears and tame your tongue.
 11. Tell the truth.
It's a lot easier to remember.
 12. Practice the Golden Rule.
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