

Centennial Bank Recognizes  
Three Star Tellers



Joyski Carrasco



Dee Bergstrom



Jessica Lugo

Centennial Bank congratulates these employees for earning the following Star Teller Awards for all activity in 2012:

Most Star Teller Awards: Joyski Carrasco - Key Largo Branch, Joyski received 11 Star Teller Awards throughout 2012.

Dee Bergstrom - Islamorada Branch, received Most Transactions as well as 2nd highest Star Teller Award for 2012 with 10 Star Teller Awards.

Jessica Lugo received 2nd Highest Transactions Star Teller Award for 2012 and earned Star Teller eight times in 2012.

"The Star Teller program sets the bar in regards to the quality of service we wish to see from our employees," states Teresa Condas, President of Centennial Bank's Florida Region. "On behalf of our customers and everyone at

the bank, we thank Joyski, Dee and Jessica for their accuracy and enthusiasm serving their customers. This is well-deserved recognition for their dedication and attention to detail."

In appreciation of the challenges tellers have in providing best-in-class customer service, Centennial Bank designed the Star Teller Program, a monthly recognition program that showcases the importance of error-free work. Tellers are rewarded for maintaining Centennial Bank's standard of customer service, meaning they have no unscheduled absences, and that for every given number of transactions there are a minimal number of errors. Each Star Teller receives a monetary award and a Golden Star to be placed on his or her name plate, indicating to customers the teller provides stellar customer service.

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Bartender of the Month:  
Master Mixologist Jesse Dean

For the first time ever, Key Largo has a world-class bartender! Master Mixologist Jesse Dean, owner of the prestigious Libations Bar School in Washington, D.C., left his business behind to move to South Florida to help his father, who is recovering from a stroke. One day Dean went to look for a job and, fortunately for us, he turned right instead of left and found his way to the Buzzard's Roost in Key Largo. Conveniently located at MM 106 in Garden Cove on the ocean, the Buzzard's Roost is a longtime favorite of the Ocean Reef crowd and Key Largo locals alike.

The title of "Master Mixologist" is bestowed upon only those individuals who excel in a variety of areas related to fine drinking, including aspects of the culinary arts including herbs and spices, teas, coffees, and colas. A top barman should not only be technically proficient, but also creative and personable. Dean is all that and more. While we were chatting, a heavenly cocktail magically appeared before



me. The concoction was called Parfait Amour, consisting of gin, violet liqueur, fresh lime, and a slight bit of cane sugar that he presses himself. Although I have never cared much for gin, this was quite delicious and very pretty to look at. Whether you're looking for a fruity, original island concoction or a rock solid classic cocktail, you'll enjoy the experience with Jesse Dean at the Buzzard's Roost.

Chances are you won't find Dean tossing bottles into the air at the Buzzard's Roost, although he does like to shake things up. From the fresh produce stands in Homestead he hand picks his fresh fruit, black and green sugar cane and other secret ingredients and from them he makes his own house drink bases, such as Bloody Mary and Pina Colada mix. He uses only the freshest ingredients. He took me in the back room behind the kitchen where he keeps dozens of small bottles, each one a delightfully odd syrup concoction that is aging to perfection.

Back in Washington, D.C., Dean was the talk of the town and he is no stranger to the rich and famous. Dean personally created the cocktail list for



Jesse Dean at Buzzards Roost.

President Obama's inauguration and was called upon by the Chinese Embassy to create a drink for one of their events. For that soiree Dean gathered up cherry blossoms which he pureed and the final touch was a bit of liquid nitrogen which caused the drink called "The Year of the Dragon" to produce smoke. He was a regular fixture at Washington charity events raising money for organizations such as the Red Cross and the Smithsonian Institution.

The Sievers, owners of the Buzzard's Roost, invite everyone to come by and meet Jesse Dean, who usually works Thursday through Sunday nights. Dean plans to stay there a long time, he tells us as he gazes across the bar at the ocean. "This establishment has a wonderful location, the food is really good, and the kitchen

staff works hard to execute it so it comes out really fast and hot," says Dean. He is looking forward to working with the Sievers to improve the place, and dreams of putting in a rooftop cocktail garden and his special drinks on tap. When he is not at work or taking care of his father, Jesse Dean is taking classes at the Fruit and Spice Park to learn more about fresh and exotic ingredients to make your cocktail experience the best.

The Buzzard's Roost is open daily. Happy Hour is Monday through Friday inside 4:00-6:00 p.m., or at the tiki bar Friday nights 4 to 7 pm, with specials such as the \$2.75 margaritas and \$5 appetizers. Come by car or by boat.

Lat 25°10.232 Long 80°22.291 . 305-453-3746, buzzardsroostkeylargo.com

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