

**Kim Bostick, Assistant Manager, Marshwood Club**  
**“Tomorrow’s not a promise, so let’s make today a good one”**

A few years into her 35 years working at Landing Club restaurants, Kim Bostick asked for a transfer to a position with 9-to-5 hours and weekends off. She had only been married a few years and had two young children and the typical food service work schedule left her juggling child care arrangements. Club management obliged, and offered her a job in accounting.

She learned a lot, she says, but she wasn’t happy. After four months, she asked for her old job back.

“I thanked them for everything, but told them I wanted to go back to the clubhouse because I missed the people,” she says. “My favorite thing about my job is making sure the member experience is an enjoyable one and that they come back to see us again.”

It was that customer-first attitude that helped her land a job at The Landings. She had been working at a pharmacy and her helpfulness got her noticed. A regular customer who was a Club member asked her whether she would consider working elsewhere, such as at The Landings. She was hired as a server at Marshwood, where she has become a beloved fixture.

Over the years, she developed close friendships with many members. One gentleman member would come in every day to ask her about the day’s soup, always addressing her as “young lady.” Another, who called her “KimBob,” would come in many mornings to ask for orange juice; she eventually realized he would doctor the juice with vodka before heading out to play golf. “Some of the people stand out to me because they treat me like a person, not just someone who works for them.”

Bostick was born in Savannah and married her high school sweetheart, Kenneth, who is a butcher at the Publix on Abercorn. They have been married 36 years, and have three children, four granddaughters and one grandson. Outside of work she enjoys spending time with her family, including her mother and father.

She worked for a short while at Deer Creek and, while Marshwood was being rebuilt, she transferred to Oakridge. But she’s always come back to where she started. She loves the new Marshwood clubhouse although she misses the old one, which, she realizes, had so many structural problems that it had to be replaced. Still, she says, “I was a little depressed when the old one was torn down. I walked around and stood in every room and I had so many good memories.”



She was promoted to assistant manager 11 years ago and is usually on duty 6 a.m. to 3 p.m. Wednesday through Sunday. She leads a team that consists of a host, three or four servers, two or three cooks, sometimes a food runner, and one or two bartenders. In addition to breakfast and lunch at Palmer's Steak House and Arnie's Tavern, her team handles special occasions such as birthday, graduation, and anniversary parties and large events, such as the recent member-guest tournament.

"I really like doing the big parties. I like to make it what the members want, in terms of decorations, making sure the food is good. It's all about pleasing and when I see somebody smile, it makes me smile."

She gives credit to her team for responding to the challenges they face, especially when they're short-staffed. "I tell them, 'Everybody has problems, but leave them across the bridge; when you're at work, try to put your all into the work. Tomorrow's not a promise, so let's make today a good one!'"

*By Rick Colvin, a member whose career as a journalist included 12 years with the Los Angeles Times.*