

CITY MANAGER REPORT

THE WATERLAND CITY

December 20, 2024

City Hall Closures



I can hardly believe Christmas is NEXT WEEK! How has this year flown by? City offices will close at noon on Christmas Eve and will re-open on December 26th. I will be out of town next week, so there will be no City Manager Report. The next report will be on January 3! Wishing all of you a joyous and peaceful holiday season!

2025 Marina & Beach Park Parking Rates Now Available!

We've updated our parking rates for the upcoming year, and we want to make sure you have all the information you need to plan your visit!

Parking Lot Hours: 5:00 AM - 10:00 PM

Reminder: All lots close at 10:00 PM!

If you plan to stay later, don't forget to display a valid overnight Marina-issued permit. Without one, vehicles need to be off-site by 10:00 PM.

For more details on the 2025 rates and parking information, visit the Marina's webpage

Thank you for your understanding, and we look forward to seeing you at the Marina & Beach Park!

[DES MOINES MARINA](#)



Burning Boat Event Postponed



We regret to inform you that the 2024 Burning Boat Event, originally scheduled for December 31, 2024, has been postponed. This decision was made due to a combination of factors, including limited staff availability and a significant number of outstanding action items that require attention within a short timeframe.

We hope to bring this event back next year in a bigger and better way!



Daisy Sonju Community Garden & Orchard

We are seeking a dedicated, knowledgeable, and hardworking volunteer to serve as our 2025 Garden Steward. If you believe you are the ideal candidate, please contact us at recreation@desmoineswa.gov to learn more about this opportunity.



Animal Control Services



The City currently provides animal control services through a contract with Burien C.A.R.E.S., a non-profit, no-kill shelter. Unfortunately, these services will be significantly reduced in 2025 due to budget cuts made to balance the City budget. We are collaborating with Burien C.A.R.E.S. to determine what level of service residents can expect under this reduced contract. We will communicate to the public once the specific services are finalized. For now, animal control services will continue at their current level.

Minor Home Repair Services



The City of Des Moines is pleased to offer minor home repair services to homeowners who meet the U.S. Department of Housing and Urban Development (HUD) income guidelines, specifically those with "extremely low" to "low" income. Eligible repairs may include, but are not limited to, electrical, plumbing, disability aids, and various other safety-related improvements. To request an application, please contact dmplanning@desmoineswa.gov or by phone at 206-870-7576.

Youth Spring Soccer – Register Today!

REGISTRATION IS NOW OPEN!

Enhance your skills, build teamwork, and develop as a player in our Youth Recreation Leagues! Volunteer coaches will guide teams through instructional practices and games, helping young soccer players refine their abilities. Register today!

[REGISTER HERE](#)

Watch For Leaves



As the season changes, fallen leaves will find their way into your home’s drainage system and your street’s catch basin, which can become clogged and fail to drain correctly. Maintenance is easy! Be sure to occasionally check your local catch basins and take a few minutes to rake up any leaves, garbage or other debris that is preventing our system from doing its job. Questions or concerns, contact Michael Posey at mposey@desmoineswa.gov or 206-870-6565.

Senior Day Trips



Join us for exciting day trips designed specifically for seniors to explore the beautiful Pacific Northwest! These curated excursions offer the perfect opportunity to visit scenic destinations, enjoy local attractions, and make new memories with fellow travelers. Whether you're interested in experiencing nature, history, or cultural landmarks, our trips provide a relaxed and enjoyable way to discover the best of the region. Don't miss out on the chance to explore, socialize, and make the most of all that the Pacific Northwest has to offer. Register today!

[SENIOR DAY TRIPS](#)

City Staff Kudos!

THANK YOU, AS ALWAYS, TO OUR WONDERFUL AND HARDWORKING STAFF. THIS STAFF KUDOS SECTION WILL SERVE AS A WAY TO RECOGNIZE AND CELEBRATE THE HARD WORK AND DEDICATION OF OUR CITY OF DES MOINES EMPLOYEES, VOLUNTEERS, COUNCIL MEMBERS, AND MORE.

Hi Katherine,

“Congratulations to you and staff for putting together a budget that I know was difficult but done! I know our staff is dedicated to our community and want to extend my appreciate for all they do.

Happy Holidays to all!

Susan”

Susan White, Redondo Resident



Submit your Staff Kudos

WOULD YOU LIKE TO SHARE KUDOS TO STAFF?

If you want to share a staff kudos with me, email me at KCaffrey@DesMoinesWA.Gov

[EMAIL YOUR KUDOS!](#)

DES MOINES: LET'S COMPOST!



Each of us creates waste as part of our daily lives. A big part of this waste comes from natural products. Organic materials like food scraps, wood, grass clippings, and even biosolids (a byproduct of wastewater treatment) are often seen as useless. But these materials are full of nutrients that our environment needs. Composting organic materials transforms them into a valuable amendment that keeps soil healthy.

- Meat, fish, poultry, bones
- Dairy products (yogurt and cottage cheese, for example)
- Vegetable and fruit trimmings
- Egg shells, bread, pasta, and coffee grounds
- Non-shiny food-soiled paper and cardboard like pizza boxes, paper coffee filters, napkins, paper towels, brown paper bags, and paper plates

WHY to use compost in your lawn or garden:

- Reduces waste sent to the landfill
- Purchasing locally-produced compost supports the local economy
- Addresses climate change by reducing greenhouse gases emissions from landfilling
- Helps suppress weeds and weed seeds.
- Serves as a sponge that retains water for plants.
- Filters storm water, keeping pollutants from entering waterways.
- Reduces pesticide use and serves as a natural fertilizer for plant health
- Improves soil health
- Provides natural beauty and character that looks great in Pacific Northwest landscapes.

LINKS (courtesy of King County)

[COLLECTING COMPOST](#)

[USING COMPOST](#)

Katherine's Fun Stuff

ENGLISH MUFFIN BREAKFAST BAKE

Although I have a major sweet tooth, I like breakfasts that are filling and have some protein...so Christmas morning in our house usually includes this breakfast casserole. You can prep it the night before to make for an easier and more relaxing Christmas morning. Or, if you are in my house, you can prep it the night before so you are free Christmas morning for toy assembly, finding a million AAA batteries for various electronic toys and picking up wrapping paper. 😊

(Found this recipe from Lidey Heuck—her website is great and she frequently has recipes in the New York Times Cooking section)

Ingredients

- 1 tablespoon unsalted butter, at room temperature
- 12 slices good-quality, lean bacon
- 2 tablespoons maple syrup
- 6 standard-size English muffins
- 12 large eggs
- 2½ cups whole milk
- 1 teaspoon kosher salt
- ¾ teaspoon freshly ground black pepper
- 3 tablespoons minced fresh chives
- 2 cups grated sharp cheddar cheese (6 ounces)



Instructions

1. Arrange two racks evenly spaced in the oven. Preheat the oven to 400 degrees and generously grease the bottom and sides a 9 x 13 x 2-inch baking dish with the butter.
2. Place an ovenproof baking rack on a sheet pan and place the strips of bacon in a single layer on the rack. (If you don't have a rack, just place the bacon directly on a sheet pan.) Bake for 15 to 20 minutes, until the bacon has begun to brown. Remove the pan and carefully brush the strips of bacon with maple syrup. Return the pan to the oven and bake for another 5 minutes, until golden brown. Remove the bacon and allow to drain on a plate lined with a paper towel. When cool enough to handle, roughly chop the bacon and set aside.
3. As the bacon cooks, cut the English muffins into 1-inch cubes. (Do not halve them horizontally as you would normally for the toaster.) Spread the cubes on a sheet pan and bake on the other oven rack for 15 minutes, until toasted and lightly browned.
4. Meanwhile, whisk together the eggs, milk, salt and pepper in large bowl.
5. To assemble, sprinkle half of the bacon, 1 tablespoon of the chives, and 1 cup of the cheese (in that order) onto the bottom of the baking dish. Add the English muffin cubes on top in one even layer. Carefully pour the egg mixture into the pan, pressing down lightly to make sure all the muffin cubes are moistened. Top with remaining bacon, cheese and chives. Wrap well and refrigerate for at least one hour, or overnight.
6. Before baking, turn the oven to 350 degrees. If the dish has been in the refrigerator overnight, let it come to room temperature for 15 to 30 minutes before baking. Bake for 50 to 60 minutes, until puffed and cooked through. Cool for 10 minutes before serving.

Upcoming Events



DECEMBER

- December 21st - Des Moines Creek Park Run – Des Moines Beach Park
- December 21st – Pinbrawl at the Waterland Arcade
- December 24th – City Offices closed at noon in observance of Christmas Eve
- December 25th – City Offices closed in observance of Christmas Day
- December 27th – Cody Bartels at the Quarterdeck
- December 28th – Des Moines Creek Park Run – Des Moines Beach Park
- December 30th – Pajama Day at the Des Moines Activity Center

JANUARY

- January 1st – Polar Beach Plunge, Normandy Park Cove
- January 1st – Des Moines Creek Bonus New Year's Day Park Run
- January 1st – City Offices closed in observance of New Year's Day
- January 4th – Des Moines Creek Park Run – Des Moines Beach Park
- January 7th – Karaoke Night at Waterland Arcade
- January 9th – Transportation Committee Meeting – Des Moines City Hall
- January 9th – Environment Committee Meeting – Des Moines City Hall
- January 9th – Council Meeting – Des Moines City Hall
- January 11th - Des Moines Creek Park Run – Des Moines Beach Park
- January 14th – Glassbaby Hot Shop Tour
- January 14th - Karaoke Night at Waterland Arcade