



CITY MANAGER REPORT

THE WATERLAND CITY
January 17, 2025

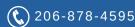
Marina L-M-N Dock Replacement Bid Opening

The long awaited bid opening for the Marina L-M-N Dock Replacement project was held on Tuesday, January 14th at City Hall. The City received 4 bids and are currently vetting through the two potential lowest bidders, Bellingham Marine and Quigg Bros Inc. Staff plan to bring an agreement to Council for approval at the January 23, 2025 City Council meeting. The new docks will make some excellent environmental improvements for fish habitat and marine life.

City Offices Closed in Observance of Martin Luther King, Jr. Day

City Offices will be closed Monday, January 20, 2025 in observance of Martin Luther King, Jr. Day.





Understanding the Building Permit Process

The building permit process can sometimes seem overwhelming, but it plays a critical role in ensuring the safety, quality and compliance of structures throughout our community. The building permit process is a partnership between the City and its residents to ensure safe, high-quality structures for everyone. Code officials, plan reviewers and inspectors play key roles in maintaining safety standards help protect the community from potential hazards. With their expertise, code officials bring building codes to life, ensuring that our buildings are resilient and meet safety expectations. Visit our Planning and Building Department today, in person or online!

PLANNING & BUILDING



Middle Housing Public Open House

On Wednesday, January 15th the City hosted a public open house to discuss the implementation of middle housing and ADU regulations with the community.

Middle housing is defined as buildings compatible in scale, form, and character with single-family houses and containing two or more dwelling units. Middle housing types include duplexes, triplexes, townhouses, cottage housing, and more. The purpose of middle housing is to create more housing options for Washington State by increasing middle housing in areas traditionally dedicated to single-family detached housing.

Visit our website for more information!

MIDDLE HOUSING



Succulent Dish Garden Class

Robyn from Iris & Peony will lead you through making a sweet little succulent container garden. Class participants will have Happy Hour all evening. \$10 flatbreads, complimentary rosemary truffle butter popcorn and discounts on glass pours! Wednesday, January 22nd, 6:00p.m., \$60 per ticket. Click here for more information!



Activity Center Museum A Month Tour

Head to Mohai in Seattle and rediscover history. Get immersed in the lives and stories that made the Pacific Northw4est the unique place it is today. Grab a no-host lunch at the café in the museum. January 29th, 10:00a.m.-4:00p.m. Click <u>here</u> to register today!



ZEV Electric

Zero Emissions Vehicle Cooperative (ZEV)

The future of shared mobility has arrived and everyone should enjoy access to it! ZEV is a local car share coop that recently won a grant to operate an electric car share from the Des Moines Marina. The charging station and vehicle are in place and ready to be used! For more information on how to use the vehicle, visit www.zev.coop.com! To celebrate there will be a ribbon cutting event on Wednesday, January 22, starting at 10:00 a.m. at the Des Moines

Marina 22307 Dock Avenue S. Hope to see you there!

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.

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!



Katherine's Fun Stuff

ABSOLUTE BEST BROWNIES

These are AMAZING if you are a chocoholic! They're super rich...so small portions are best unless you have built up a high tolerance for chocolate and sugar like I have.

Ingredients

- 6 Tablespoons unsalted butter, cut into pieces
- 8 ounces bittersweet chocolate, chopped I used Ghirardelli 60% bittersweet cacao
- ¾ cup sugar
- 1 teaspoon pure vanilla extract
- 2 large (or extra large eggs), at room temperature FYI, I always use extra large eggs
- ¼ cup all-purpose-flour
- 1 cup bittersweet chocolate chips
- optional coarse sea salt for topping

Directions

- 1. Preheat oven to **350 degrees**. Line the inside of an 8-inch (I used my 8-inch glass baking dish) or 9-inch square baking pan with parchment paper. Spray the parchment with cooking spray.
- 2. Place the chopped chocolate and butter into a heatproof bowl.
- 3. Set the bowl over a pan of simmering water, (make sure that the bowl doesn't touch the water) and melt the butter and chocolate together, stirring constantly with a rubber spatula, until melted and smooth.
- 4. Immediately remove the chocolate from the heat and pour the chocolate mixture into a large bowl
- 5. Add the ¾ cup sugar and the 1 teaspoon vanilla to the melted chocolate and mix until combined.
- 6. Using a whisk, add in the eggs 1 at a time until combined.
- 7. Add the flour and stir the batter energetically for 1 minute until the batter loses it graininess, becomes smooth and glossy, and pulls away a bit from the sides of the bowl. The batter will also lighten up a bit in color. Note: This is a very important step!! Make sure that your stir vigorously for 1 full minute or a bit more. By doing this step you will end up with a batter that's rich, thick, satiny smooth, and glossy, and the brownies as a result will be rich and fudge-like.
- 8. Using a spatula, gently fold in your chocolate chips. Scrape the batter into the prepared pan using a spatula to make it even.
- 9. Bake until the center feels almost set and the edges are a bit firm, about 30-35 minutes. **Do not over bake.**
- 10. The first time I baked these, I honestly thought they were underdone, but that is the way they are supposed to be. They're truly more of a fudge-like brownie than cake-like one. They will also firm up as they sit and cool. Let the brownies cool completely in the pan (about an hour or so) before lifting the parchment paper and the block of brownies out of the pan.





JANUARY

- January 18-31 Tea Reservations @ Marina Mercantile
- January 18th Des Moines Creek Park Run Des Moines Beach Park
- January 18th Bring Your Kids to College, Highline College
- January 18-19th R&B Only Party, Jamar's Sports Bar
- January 18th Sound Bathe, Gentle Yin, Guided Meditation, Shiva Yoga
- January 20th City Offices closed in observance of Dr. Martin Luther King, Jr. Day
- January 21st MINGO Nights, Marina Mercantile
- · January 21st Karaoke Night at Waterland Arcade
- January 21st Bingo Night, Quarterdeck
- January 22nd Succulent Dish Garden Class, Iris & Peony
- January 22nd Zero Emission Vehicle Cooperative Ribbon Cutting, 10:00 a.m. Des Moines Marina
- · January 22nd Cribbage Tournament, Quarterdeck
- January 23rd NA Wine Tasting Night, Marina Mercantile
- January 23rd Municipal Facilities Committee Meeting Des Moines City Hall
- January 23rd Economic Development Committee Meeting Des Moines City Hall
- January 23rd Council Meeting Des Moines City Hall
- January 25th Des Moines Creek Park Run Des Moines Beach Park
- January 25th Paper Holder Basket Weaving
- January 28th Karaoke Night at Waterland Arcade
- January 28th Trivia Night, Quarterdeck
- January 29th Mohai Tour

FEBRUARY

- February 1st Iris & Peony Ribbon Cutting, 1-4pm
- February 1st Des Moines Historical Society Open 1-4
- February 4th MINGO Nights, Marine Mercantile
- February 5th What's Up Des Moines, Edward Jones
- February 7-22 Valentine's Tea, Marina Mercantile
- February 7th Watercolors & Wine, Marina Mercantile
- February 8th Des Moines Creek Park Run, Des Moines Beach Park
- February 14th Valentine's Dinner @ Zenith Holland, Marina Mercantile
- February 14th Sweetheart Dance, Des Moines Activity Center
- February 15th Des Moines Creek Park Run, Des Moines Beach Park
- February 18th MINGO Nights, Marina Mercantile
- February 18th Bingo Night, Quarterdeck