

CITY MANAGER REPORT

THE WATERLAND CITY

January 10, 2025

Did You Know...

Did you know that you can watch our City Council Meetings live?!

We'd love for you to spend your Thursday evenings with us...in person at Council Chambers or from home in your pjs. You can stream regular Council meetings and Council Committee Meetings (Economic Development, Environment Committee, Finance, Municipal Facilities, and Public Safety & Emergency Management). On the main page of the City's website you can click the link under the City Council Meeting graphic and click "here." You can also find past meetings, and upcoming information in the Council Meeting Center under the Your Government tab on the City's website, [City of Des Moines WA - Home](#)



Update on the Marina Steps

The City Council is considering a critical decision point on the Marina Steps project. Bids for the project came in significantly higher than the funding designated for it. The Council must now choose how to proceed with the project.

The Marina Steps would connect the Des Moines Marina to the downtown business district with a park-like attraction, including a spray park and children's play structures.

At last night's Council meeting, the Council was presented with three possible courses of action for the steps:

- **Modify the design to reduce the scope of the project, removing some of the distinctive features.** This option raises questions about whether a scaled-down version of the steps would remain enough of an attraction to be an effective driver of economic development.
- **Pursue additional funding to proceed with the project as designed.** Bond funding designated for improvements to the Redondo fishing pier could be redirected to the Marina Steps to make up some of the difference. This would postpone work on the Redondo pier. Additionally, staff would look to secure additional grant funding, but this would not be guaranteed.
- **Re-evaluate the Marina Steps project as part of a larger economic development strategy for the marina and downtown business district.** Bond funds designated for the steps could be redirected to the Redondo fishing pier, accelerating completion of that project.

There are many details to consider in making this decision. The Council is seeking more information from staff and will vote on a course of action at an upcoming Council meeting. We will keep you informed.



FAQ

What is the funding source for the Marina Steps?

Funding includes \$7.9 million in bonds issued by the city and \$1.5 million in grant dollars. The project originally included \$1.3 million in federal funding through the American Rescue Plan Act; those funds had to be removed from the project because they could not be spent by the deadline set by the federal government.

What is the timeline for the Marina Steps?

Construction was originally slated to begin this winter. The construction schedule is now delayed because the city does not have enough funding to complete the project as bid. The City Council must now decide whether to proceed on a new budget and timeline, to be determined, or to pause and re-evaluate the project.

Mission, Vision, and Values

At the City Council meeting last night, the proposed Mission, Vision and Values for Des Moines were reviewed and discussed. These are our guiding principles which will navigate the direction of our city, ensuring we continue to grow in a way that benefits everyone who calls Des Moines home.

**DES MOINES WASHINGTON
WATERLAND CITY**

Mission & Vision

Des Moines is a waterfront community committed to maintaining a safe, sustainable environment, while ensuring a high quality of life for all to live, work and play.

VISION

To be the premiere waterfront destination in the Pacific Northwest.

VALUES

Core Values of the City of Des Moines are:

- Safety
- Sustainability
- Integrity
- Transparency
- Innovation

These Mission, Vision, and Values represent both our current identity and the direction we're heading as a community. As City Manager, I'm excited to work alongside the City Council and all of you to build a Des Moines that is safe, sustainable, and truly a great place to live, work, and play.

Skyhawks Sports Programs

Skyhawks is the country's leader in providing safe, fun and skill-based sports experience for kids between the ages of 1.5 and 14! Hoopster Tots (ages 2-4), January 22-February 12 and Volleyball (ages 6-12), January 23-February 13. Register today! Winter & Spring Skyhawks Sports

City Hall 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.



Bring Your Kids to College

The Bring Your Kids to College program has STEAM workshops in the ThunderLab Makerspace on Highline College's campus. The workshops consist of multiple stations with exciting activities or experiments that teach STEAM concepts in a fun and interactive way.

Explore the science of sound! There will be interactive stations and hands-on activities. Experiment with waves, building devices that generate sounds, and make music. All ages are welcome.

Saturday, January 18, 2025
11:00am-1:00pm

[Bring Your Kids to College](#)



Neighborhood Watch

Neighborhood Watch is one of the longest-standing and most recognized community safety initiatives in the United States. In the late 1960s, as concerns about crime grew, there was an increasing need for a proactive approach to protect residential neighborhoods. In response, the National Sheriffs' Association launched the National Neighborhood Watch Program in 1972, encouraging local residents to work together to keep their communities safe. Over the years, the program has evolved and expanded to meet the changing needs of crime prevention, continuing to foster strong, connected communities.

For more information about Neighborhood Watch or how to start a group in your community; contact the Des Moines Police Department Community Service Unit at (206) 870-7619.

Waterland Yoga Winter Events

During the cold Winter months, please join us for warm Waterland Yoga sessions on Sundays at the historic Des Moines Theater, 22325 Marine View Drive S.

Our Yoga events are open to the public at this beloved community landmark. All Ages and Abilities are welcome!

Pay what you can (by donation).

2025 Winter Dates:

- Sunday, January 12 & 26;
- Sunday, February 9 & 23;
- Sunday, March 9 & 23.

Sessions start at 10:00 a.m. [Waterland Yoga](#)



Des Moines Activity Center Senior Dance

Join us for an unforgettable Valentine's Day celebration featuring an evening of dance, friendship and fun! February 14, 2025, 6:00-8:00 p.m. at the Des Moines Activity Center. Reserve your spot today by calling 206-878-1642!



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.

"The Association would like to thank the City and City staff for quickly responding to the damage and flowing caused by recent king tides. The prompt response by Public Works and our Police Department was recognized and appreciated. The actions taken protected property and likely prevented injury to neighbors and commuters."

~ Chuck Coleman, Redondo Resident and Redondo Association Member

"I would also like to thank the Public Works department for all that they did during the king tide. They were amazing!"

~ Lee Tomlin, Redondo Resident



Thank you to Public Works for their quick response to the king tides storm! They blocked off the roads immediately. Redondo residents would like to say thank you to Public Works, the Police Department, and the City, and the City Council in kicking off 2025 in a positive direction!

~ Diane Tucker, 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!](#)

Katherine's Fun Stuff

MARGARET CAFFREY POTATOES

As you may know, my husband is from Dublin...and the love of potato is strong there! My husband grew up with his mom making these potatoes all the time...and they are a regular staple in our household now.

The potatoes do require a few steps, so I recommend doing them on holidays or a weekend...but they are WORTH IT! The crunchy outside with the soft potato...oh my gosh...so good!

And don't be weirded out by the use of duck fat—it doesn't taste “duckish” at all and adds a ton of flavor. You can find it near oils and coconut oil in the grocery store.



Ingredients

- 4 russet potatoes
- Duck fat
- Sea salt (the bigger flakes work better)

Instructions

1. Peel and cut 4 russet potatoes. I recommend cutting each potato in 4-6 pieces depending on the size of the potato. Fill a large pot with just enough water to cover the potato pieces and salt the water.
2. Bring to a boil and simmer for 15 minutes until the potatoes are fork tender. Pre-heat your oven to 435 (yes, 435...somehow this is the magic number) degrees.
3. Turn off the stove and drain the potatoes. Then put the potatoes back into the pot. Now return the pot to the same burner on the stove and give it a couple of little shakes over the next 5 minutes. You want to dry the potatoes off and leave them with some rough flaky bits.
4. In the meantime, melt 4-6 Tb of duck fat in the microwave.
5. Remove the potatoes from the pot and put them into a glass baking dish. Pour the melted duck fat on the potatoes and toss gently to coat the potatoes.
6. Put them into the oven on the middle rack at 435 for 40 minutes, tossing gently at the halfway point.
7. After the 40 minutes, take the pan out and season with sea salt and pepper, and then let them cool.
8. Then put them in for a second run in the oven at 435 for 30 minutes, again tossing halfway through.

Delish! The double cooking plus the duck fat is the magic!

Upcoming Events



JANUARY

- January 11th - Des Moines Creek Park Run – Des Moines Beach Park
- January 14th – Glassybaby Hot Shop Tour
- January 14th - Karaoke Night at Waterland Arcade
- January 18th - Des Moines Creek Park Run – Des Moines Beach Park
- January 20th – City Offices closed in observance of Dr. Martin Luther King, Jr. Day
- January 21st - Karaoke Night at Waterland Arcade
- 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 29th – MOHAI Tour

[CITY CALENDAR](#)