

CITY MANAGER REPORT

THE WATERLAND CITY

FEBRUARY 28, 2025



It was a short meeting last night, which hasn't happened in a few months! Next week's Study Session we will be discussing developing a Strategic Plan for the City, and the current committee structure. Stay tuned for more info on that!

CITY COUNCIL MEETING RECAP



The following Council/Committee Meetings were held on February 13, 2025:

Economic Development Committee:

- Frontage Treatments Presentation
- Woodmont Development Agreement Discussion

For more information, or to review packet information, click [here](#).

City Council Meeting:

- 2025 Senior Activity Center Solar Panels

For more information, or to review packet information, click [here](#).



NON-PROFIT & AFFILIATE SUMMIT

We had an incredible turnout at the Non-Profit & Affiliate Summit the City held last Saturday, February 22nd at the Des Moines Activity Center. Local organizations came together to collaborate, share ideas, and explore ways to support one another in their special events. Follow up materials are being prepared and will be shared with the group as soon as they are available. It was inspiring to see such a strong sense of community and partnership in action!



DID YOU KNOW....?

An alarm registration is required for all alarm systems installed in homes or business. Per Des Moines Municipal Code, 9.10, and “alarm system” means a device or series of devices which emit or transmit a remote or local audible, visual or electronic signal indicating an alarm condition that is intended to or causes law enforcement service to be summoned. For more information, click [here](#).



CONGRATULATIONS 2025 WELLCITIES!

The City of Des Moines is 1 of the 123 Trust members that earned the 2025 WellCity distinction from Association of Washington Cities (AWC) by making an outstanding commitment to employee health. Each 2025 WellCity recipient receives a 2% premium discount on their AWC Employee Benefit Trust active medical premiums in 2026.

While a 2% discount on medical premiums is significant, the rewards of a healthy workplace can be felt across the organization and have a positive impact on the community as well.

- WellCities are great places to work, with quality, sustainable benefits, and a workplace that supports employee well-being.
- A healthy workplace culture leads to happy, healthy, and productive employees, that are fully engaged in serving their communities.
- Reduced costs with decreased sick days, disability, health care claim costs, and workers' comp claims is a win for everyone.



INDOOR TOT TIME

Keep your little ones active with exercise and play! We will have fun tumbling mats, ride-on-toys and age appropriate sports equipment available in the gym. Join in the fun and watch them make new friends along the way. Check out dates and times [here](#).



ST. PATRICK'S DAY TRIVIA HUNT

Download your map today from the City's Park & Recreation Facebook page, [here](#). Once downloaded visit all of the listed parks and answer our themed trivia questions! Answers are due March 14th, by 4:00 p.m. SHARP....so go out and visit our parks today!!



JOB OPPORTUNITIES

We're hiring motivated individuals for various positions across departments. Enjoy competitive pay, great benefits, and the opportunity to make a real impact in our community.

Visit www.desmoineswa.gov to all open positions!

**WE'RE
HIRING!**

STAFF KUDOS

“Thank you for the work on the trail (16th Avenue S from KDM road to S 240th). I walked it today. It's much better. Thank you for addressing my concerns.”

~ Sherrie

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

KATHERINE'S FUN STUFF

So I actually received a recipe *request* this week! And although I was hired to be city's City Manager and not lead baker, I am happy to fulfill this request. Your recipe wish is my command. 😊

The **BEST** chocolate chip cookies

Okay, okay—I know—that is a big statement to make...but these really are the best. They have a crunchy outside and chewy inside... and are perfectly round. I also got a question about how you make cookies that aren't flat—I swear by fresh baking soda and fresh baking powder, and good butter at the right temp. The butter should be at room temp, but not insanely soft...or then the cookie won't rise.



KATHERINE'S FUN STUFF (CONT.)

Ingredients

- 1 $\frac{3}{4}$ cups all purpose flour
- $\frac{1}{2}$ teaspoon baking soda
- 14 tablespoons unsalted butter (1 $\frac{3}{4}$ sticks)
- $\frac{1}{2}$ cup granulated sugar
- $\frac{3}{4}$ cups packed dark brown sugar (dark brown sugar adds more flavor) - Use fresh, moist brown sugar instead of hardened brown sugar, which will make the cookies dry.
- 1 teaspoon salt
- 2 teaspoons pure vanilla extract
- 1 large egg
- 1 large egg yolk
- 1 bag (10-ounces) of chocolate chips or chunks (preferably 60% cacao)

Instructions

1. Preheat oven to 375 degrees.
2. Line 2 large baking sheets with parchment paper.
3. Whisk 1 $\frac{3}{4}$ cups flour and $\frac{1}{2}$ teaspoon baking soda together in a medium bowl and set aside.
4. Whisk the $\frac{1}{2}$ cup sugar, the $\frac{3}{4}$ cup brown sugar and the teaspoon salt together in small bowl and set aside.
5. Divide up the butter, put 10 tablespoons into a 10-inch skillet.
a. Note: Avoid using a non-stick skillet to brown the butter; the dark color of the nonstick coating makes it difficult to gauge when the butter is browned.
6. Put the remaining 4 tablespoons butter into a large heatproof bowl.
7. Heat the 10 tablespoons butter over medium-high heat until melted, about 2 minutes. Continue cooking, swirling pan constantly until butter is dark golden brown and has a nutty aroma, 1 to 3 minutes. Remove skillet from heat and, using heatproof spatula, transfer browned butter to the heatproof bowl that holds the 4 tablespoons of butter. Stir the butter together until completely melted.
8. Add the sugar and salt mixture plus the 2 teaspoons vanilla to the bowl with butter and whisk until fully incorporated.
9. Add in the egg and the yolk and whisk until mixture is smooth with no sugar lumps remaining, about 30 seconds.
10. Let mixture stand 3 minutes, then whisk for 30 seconds. Repeat process of resting and whisking 2-3 more times until mixture is thick, smooth and shiny. NOTE: This whisking and waiting time is an important step and really makes a difference with the texture of the cookies.
11. Using rubber spatula or whisk, stir in the flour mixture until just combined.
12. Stir in the chocolate chips, giving the dough a final stir to ensure no flour pockets remain. At this point, I put my batter into the refrigerator for about 5 minutes, as it can sometimes be too soft to handle.
13. Divide dough into 8 portions per cookie sheet. If you wanted to add a bit of Maldon or flaky sea salt crystals to the tops of the cookie, you can do so at this point. Just sprinkle a bit on the top of each dough ball.
14. Bake cookies 1 tray at a time (or both trays if you have a double oven) until cookies are golden brown and still puffy, and edges have begun to set but centers are still soft, 10 to 14 minutes. You will want to rotate the baking sheets halfway through baking (after 5 minutes).



March

- March 1 AcuYoga Workshop @ Shiva Yoga
- March 1 Des Moines Creek Park Run @ Des Moines Beach Park
- March 1 Des Moines Historical Society Open 1-4
- March 2 Ladies Only Pink Brunch @ Jamar's Sports Bar
- March 4 MINGO Nights @ Marina Mercantile
- March 6 City Council Study Session @ Des Moines City Hall
- March 6 Public Safety Committee Meeting @ Des Moines City Hall
- March 6 LiUNA 242 Women's Committee Meeting
- March 8 Pisces Party @ Jamar's Sports Bar
- March 8 Inversion Workshop Arm Balances @ Shiva yoga
- March 8 Des Moines Creek Park Run @ Des Moines Beach Park
- March 11 Trivia Night @ Quarterdeck
- March 13 Transportation Committee Meeting @ Des Moines City Hall
- March 13 Environment Committee Meeting @ Des Moines City Hall
- March 13 City Council Meeting @ Des Moines City Hall
- March 13 St. Patrick's Day Paint Party @ Jamar's Sports Bar
- March 14 Drag Queen Bingo @ Normandy Park Cove
- March 14 Ian Jones @ the Quarterdeck
- March 15 St. Patrick's Cookie Class @ Marina Mercantile
- March 15 PINBRAWL at the Waterfront @ Waterland Arcade
- March 15 Estate Planning Best Practices @ Woodmont Library
- March 15 Des Moines Creek Park Run @ Des Moines Beach Park
- March 18 MINGO Nights @ Marina Mercantile
- March 18 Bingo Night @ Quarterdeck
- March 19 Paint Nite @ Tuscany Restaurant
- March 21 Attack the Block @ Waterland Arcade
- March 22 Des Moines Creek Park Run @ Des Moines Beach Park
- March 25 Trivia Night @ Quarterdeck
- March 26 Watercolor Pansies Paint & Sip @ Marina Mercantile
- March 27 Municipal Facilities Committee Meeting @ Des Moines City Hall
- March 27 Economic Development Committee Meeting @ Des Moines City Hall
- March 27 City Council Meeting @ Des Moines City Hall
- March 29 Des Moines Creek Park Run @ Des Moines Beach Park
- March 31 Monday Mariner Madness @ Waterland Arcade

UPCOMING
EVENTS

CLICK TO
VIEW THE
CITY
CALENDAR

Have an upcoming event you want to share?
Email us at BWilkins@DesMoinesWA.Gov and we'll get it
on our calendar!

