



**City Manager Weekly Report
November 22, 2024**

Sustainable Airport Master Plan (SAMP) Public Meeting

These past few weeks the Port has held several Open Houses related to the SAMP. The City Council has asked that we, the City of Des Moines, host our own meeting to provide people with the information and tools to provide meaningful comments to the FAA as part of the overall process. A reminder to please join us on December 3, from 6-7 PM at City Hall. It will be both in-person and online. Visit our website at www.desmoineswa.gov for how to participate!

**SUSTAINABLE
AIRPORT MASTER
PLAN (SAMP)
PUBLIC MEETING**



More information on how to participate!

Attend the meeting in person, via Zoom, or watch it live on YouTube. The meeting will be recorded for future viewing. Members of the public will be able to submit comments throughout the comment period in writing by using the online form, by email, or regular mail.

 Tuesday, December 3, 2024
 6-7pm | Open to the Public
 Des Moines Council Chambers
21630 11th Ave S, Suite C



City Manager Meet and Greets

Thanks to all who have come to meet me over a cup of coffee—everyone has been incredibly welcoming, and I've appreciated the candid conversations about what you love about Des Moines, and what you'd like to see us work on. You have one more opportunity (for now at least!) to join me on Monday, 11/25, from 9-10:30am at North Hill Espresso.

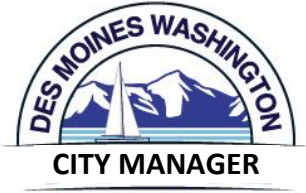
Update on the City's Budget for FY 2025 & 2026

As many of you know, the City is facing a challenging budget situation. Due to various factors, we must make significant cuts to achieve a structurally balanced budget—where our revenues match our expenses and we maintain adequate savings. By making difficult financial decisions now, we can set ourselves up for success in the next two fiscal years by ensuring financial stability.

Before my arrival on November 4, City staff did a great job identifying major cuts. However, the budget could not be finalized until after the results of the Prop 1 election. With the election outcome now clear, I've been working closely with staff to identify additional necessary cuts.

While we are making every effort to minimize the impact on the public, some services and programs will be affected. I will present a draft budget to the City Council for review and feedback during the Study Session on December 5. After incorporating their feedback, a final budget will be presented for Council approval at the December 12 meeting, the last regular session of the year. I plan to share more details in my update on December 6.

During my recent City Manager meet and greets, I have received insightful and valuable comments from the public on the budget—their priorities, their thoughts on areas we can do better, etc. I welcome any input on what you think is most important—please feel free to reach out to me at kcaffrey@desmoineswa.gov.



City Council Workshop: City Mission, Vision and Values

On November 14, the City Council held a session to refresh the City's Mission, Vision and Values. The Council will formally adopting these at their December 12 regular meeting. This is an excellent foundation as we begin our work to set goals and develop a strategic plan for the city! We look forward to your participation in that process as we move on to the next level from this work.



Mission & Vision

Des Moines is a waterfront community committed to building a safe, sustainable environment, by providing a high quality of life for all to live, work and play.

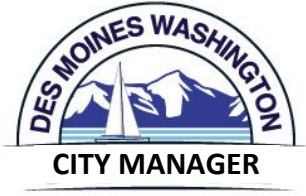
VISION

To be the premiere marine destination in the Pacific Northwest.

VALUES

Core Values of the City of Des Moines are:

- Safety
- Sustainability
- Integrity
- Transparency
- Innovation



Mrs. Keane's St Philomena Second Grade Insights

In October, the City welcomed Mrs. Keane's second grade classroom from St. Philomena for an "all things City Government" field trip. They toured City Hall, Parks and Recreation at the Field House, and the Police Department. Staff tasked them with writing a letter to me, their new City Manager, letting us know what their best part of the day was, what they would do if they were City Manager for a day, an idea for keeping our City safe, and what their favorite thing about Des Moines is. Based on all the feedback I received, I have my marching orders: More playgrounds!!! Kiddos of Mrs. Keane's class: Noted. I'm on it! 😊

Spotlight SEA International Airport Advertising Program

The City of Des Moines, through our partners with the Regional Tourism Authority and Seattle Southside have been advertising at SEA International Airport, providing travellers with an awareness of Des Moines specific attractions, activities, and events. Our current design focuses on our UFO history, which all began in 1947, when a routine boat trip in Des Moines turned into the unexplainable. Find out more on that tale here: [Des Moines UFO History](#)

And look for our advertising the next time you're running through the airport! Airport location: CSBC-D-1, Baggage Claim





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. If you want to share a staff kudos with me, email me at kcaffrey@desmoineswa.gov.

I LOVE getting emails like this (and if you have some critical feedback, please feel free to reach out as well—receiving good customer service is important to me!)

11/19/24 - Redondo/Des Moines Waterfront Feedback

I have been very impressed with the quality of the completed projects at the Des Moines Marina and the on-going improvements being made at Redondo (boardwalk & restrooms).

The physical design work, as well as the final engineering, construction and aesthetics reflect a solid understanding of the needs of both boaters and non-boaters. There are places to sit and eat a sandwich and places to simply enjoy a stroll along the waterfront. As a former boater myself, and as someone who has had exposure to the improvements made at Shilshole Marina in Seattle, the work being done on our waterfront in Des Moines has been first class. Please thank your staff.

It is quality projects such as these that not only establish our community as a desirable place to live, play and work, but over the long term adds value to our community overall.

Charlez O'Donnell, Resident & Council President at Judson Park / Des Moines



Katherine's Fun Stuff Section

Interim City Manager Tim George ended his weekly reports with thoughts on his favorite sports teams. I've been told several times that I should include something "fun" at the end of mine. Unfortunately, I'm not a big sports fan (please don't throw me out of the city for saying that—I know I'm in Seahawks/Huskies/Kraken country!).

I've thought a lot about what I could include here that's fun, and, at the risk of leaning into a female stereotype, I have to admit—I love to cook. Cooking is one of the most relaxing activities I can do (besides watching *Real Housewives*... see, you're learning all sorts of things about me!). So, I've decided to share a recipe each week. Some will be more time-consuming "weekend" meals, and others will be quick weeknight favorites, especially since I'm a working mom. Feel free to let me know if you ever try one!

Because I am from Texas...we're starting with a classic in my house...but with a twist. Chicken Enchiladas with Pumpkin Sauce. Now, hear me out on the pumpkin...it doesn't taste pumpkin-y...it just adds a savory flavor...and this is PERFECT for fall! Everything is pumpkin right now, and you can easily sub out the chicken for all that leftover turkey you'll have next week. You can also prep it the night before, and then just stick in the oven when you get home from work.

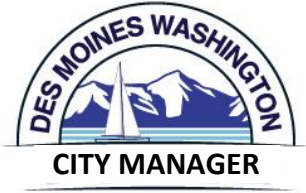
Chicken Enchiladas with Pumpkin Sauce

Ingredients

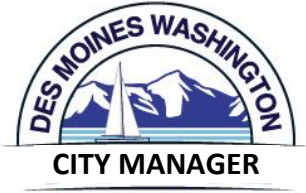
- 2 decent sized chicken breasts, bone in, skin on or ½ of a rotisserie chicken (or leftover Thanksgiving turkey!)
- extra virgin olive oil
- salt and freshly ground black pepper
- 2½ cups water
- 6 scallions, thinly sliced
- 1 can (15 ounces) pumpkin puree
- 4 garlic cloves, peeled
- 1 jalapeno chile, quartered, ribs and seeds removed
- 1 teaspoon chili powder
- 8 corn tortillas (6-inch)
- 3 tablespoons grape seed oil - or another high smoke-point oil such as peanut or canola oil
- 1½ cups grated sharp white cheddar cheese (6 ounces—and definitely do the white cheddar. It makes a difference!)

Directions

- Preheat oven to 350 degrees. Place the chicken breasts skin side up on a rimmed baking sheet. Rub them with olive oil and sprinkle with salt and pepper. Roast the breasts for 35 to 40 minutes or until chicken is cooked through. I always use my meat thermometer here and take the chicken out when it reaches an internal temperature of 165° Note: For time efficiency, the chicken can be roasted and shredded up ahead of time and stored in the refrigerator until needed.



- Preheat your oven to 425 degrees for the enchiladas.
- In a blender, add 2½ cups water, the pumpkin puree, garlic, jalapeno, chili powder, 2 teaspoons salt, and ¼ teaspoon pepper and puree until smooth (hold top firmly as blender will be quite full).
- Pour 1 cup of the sauce in the bottom of a rectangular baking dish—8.5 x11.
- In a medium bowl, combine the shredded chicken and scallions and season generously with salt and pepper.
- Now its time to heat up your corn tortillas so they do not break apart while rolling them. In a medium sized skillet at medium-high heat add 2-3 tablespoons of grape seed oil. Add a tortilla to the pan. Cook for 2-3 seconds, lift up the tortilla with a spatula, add another tortilla underneath. Cook for 2-3 seconds, lift again, both tortillas, and add another tortilla underneath. Repeat the process with all the tortillas, adding a little more oil if needed. This way you can brown and soften the tortillas without using a lot of fat. You do this process to develop the flavor of the tortillas. As the tortillas brown a little, remove from the pan one by one to rest on a paper towel, which absorbs any excess fat.
- Lay the tortillas on work surface; mound chicken mixture on half of each tortilla, dividing evenly. Its best to put the chicken to one side of your tortilla and roll it up from there
- Roll it up as you would a sleeping bag. Roll up each tortilla into a tight log; place seam side down over the sauce in the baking dish.
- Pour 1.5-2-ish cups of sauce on top. You'll probably have extra sauce leftover.
- Finish by topping the enchiladas with the sharp cheddar cheese.
- Bake the enchiladas uncovered in a 425 degree oven until the cheese is golden and the sauce is bubbling, 25 to 30 minutes. Let cool 5 minutes before serving.



Community Events Calendar

- ❖ Squid-A- Rama – Saturday, 11/23, 4-7pm at the Des Moines Beach Park. Hosted by the MaST Center and the Des Moines Arts Commission
- ❖ City Manager Meet & Greet
Monday, 11/25, 9-10:30am, North Hill Espresso
- ❖ Sustainable Airport Master Plan (SAMP) Meeting – Tuesday, 12/3, City Hall
- ❖ South King Fire Santa Parades
12/2 & 12/3, Des Moines, 5:30-8:30pm
- ❖ 12/9 & 12/10, 12/16 & 12/17, Federal Way, 5:30-8:30pm
- ❖ Breakfast with Santa- Saturday, 12/14, Seating 1: 9-10:15am, Seating 2: 10:45am-12pm at the Des Moines Activity Center
- ❖ 12 Days of Goodness with Football Legends – Monday, 12/16, 2:30pm at the Des Moines Activity Center
- ❖ Burning Boat Festival – Tuesday, 12/31, 5-8pm, Des Moines Marina