

City Manager's Weekly Update November 23, 2016



City Hall and City Facilities will be closed November 24 & 25 for Thanksgiving.

Tree Lighting & Festive Fun

SeaTac Community Center Thursday, December 1, 5:00 - 7:30 PM

Let's celebrate the beginning of the holiday season together. Festivities kick-off at the SeaTac Community Center at 5:00 p.m. with arts & craft projects for children. Live entertainment begins at 5:30 PM. There will be refreshments and pictures with Santa Claus. The lighting of the Christmas tree will take place at 7:00 PM on a tree outside of the community center. It will be a fun and festive evening for the entire family. Happy Holidays! TreeLightingFlier



Citizen Advisory Committee Vacancies

The City has immediate vacancies on the following Citizen Advisory Committee. This committee serves in an advisory capacity to the City Council, assisting in decision-making and the setting of City policies. Terms of service varies. It's a great opportunity to make a positive impact!

Applications will be accepted until Friday, December 2, 2016:

Neighborhood Sidewalk Committee

Meetings are held the third Thursday of the month at 6:00 PM at SeaTac City Hall

If you are interested in serving on this committee, visit the city's website at www.ci.seatac.wa.us for additional information or to download an application, or contact the City Clerk's Office at 973.4660. All positions are appointed by the Mayor and confirmed by the Council.

The City Council adopted the 2017-2018 biennial budget at their regular council meeting last night. Further details will be forthcoming.

Turkey Frying Tips

Over the last few years, deep frying turkeys on Thanksgiving has become very popular.

If you are planning on doing this, the Kent Regional Fire Authority asks you to please follow these safety tips so that you and your family can have a safe and enjoyable Thanksgiving holiday:

- Place the deep fryer away from your home or other combustibles on a flat, stable surface.
- Determine how much oil is needed before you start by placing the turkey in the deep fryer and filling it with water.
- Thaw and pat-dry the turkey before immersing it in the hot oil to avoid splattering.
- Monitor the oil temperature and follow the instructions in the recipe. Typically this is 375 degrees.
- Never leave the cooking turkey unattended.
- Keep all kids and pets away from the deep fryer.
- · Avoid letting oil run down the sides of the deep fryer where it may ignite.
- If the oil catches fire:
 - Turn off the propane or other fuel source.
 - Cover the deep fryer with the matching lid while wearing an oven mitt.
 - Use a fire extinguisher if needed.
 - ♦ Call 9-1-1 if there are any injuries or concerns about the fire spreading.
- Avoid consuming alcohol or anything that may distract you while using the deep fryer.
- Recycle or reuse the oil.

Other holiday cooking tips:

- Create a "kid free" zone around the stove/oven to reduce the chance of burns to children.
- Turn pan handles toward the back of the stove to reduce the chance of accidently bumping them.
- "Keep an eye on what you fry", meaning stay in the kitchen when cooking.
- Always have an oven mitt and fitted lid next to pans in case of a cooking fire.
- Make sure your smoke and carbon monoxide alarms are working and have fresh batteries.



Website Links

Home Page

Event Calendar

(click Event Calendar link for upcoming meeting agendas)

City Council Actions



(click the logo to submit a request or report a problem)

Joseph Scorcio Acting City Manager

