

Profile

Claire Allison and Terrie Boley

Two friends combining baking and entrepreneurial talents to open an 'eco-friendly' bakery and breakfast/lunch café

By Arthur Lightbourn

Construction workers are actually working, thanks to two local women who are combining their talents to create an eco-friendly bakery and breakfast/lunch café, Claire's on Cedros, strategically located across from the railway station parking area in Solana Beach.

Named after baker and enthusiastic cook, Claire Allison, a Rancho Santa Fe resident, and financed to the tune of \$1.5 million by her longtime friend and successful entrepreneur, Terrie Boley, the 50-seat café and bakery is shooting for a late May/early June opening.

"When we came up with the idea in 2006 and bought the half-acre property, there was no recession, but we're pressing on," Boley, a Del Mar resident, said, convinced that all will be well when customers experience the tasty, American bistro-style breakfasts, including bacon and eggs, with homemade breads and pastries that will top their menus.

"People have to eat," baker/cook Allison said. "Our

intention is not to open a high-end restaurant. Our intention is open a restaurant where people come in and say, 'Mom could have made this for me.'"

"Family-friendly, healthy and attractive from a price point," entrepreneur Boley added.

"Everything on the menu will be made from scratch," promises Allison, who will be using organic ingredients whenever possible or practical.

At dinner time, they plan to host private fundraising parties, particularly for charitable and nonprofit organizations.

In addition, everything in the bakery and restaurant will be ecologically 'green,' from the recycled furnishings and edible, water-efficient landscaping to an energy-saving green-garden roof and energy-producing solar panels.

When Boley and Allison first viewed the Cedros lot in November 2006, they had to use their imagination to envision what could be done with it.

"There were several existing structures on it — an old 1920s house in front, a poorly construct-

ed one-bedroom apartment, two falling-down sheds, and a metal, roll-up-door commercial building — all in such bad shape that they had to be demolished," Boley recounted.

"We had hoped to renovate the house to create the restaurant, but it was too old," Boley said.

"When we realized we would be starting from scratch and had the opportunity to choose our building materials and our design, working with our architects, we saw how we could go with a green aspect to the project," Boley said.

"The architects started incorporating things that took advantage of the site in terms of how we placed windows and we saw the direction they were going in terms of energy conservation and so I asked them what's to stop us from going after some LEED certification. And they were, of course, very excited."

LEED® (Leadership in Energy and Environmental Design) certification is the recognized standard for demonstrating that a project is truly "green," in five green design categories: site sustainability, water efficiency, energy and atmosphere, materials and resources, and indoor environmental quality.

The LEED® certification offers four certification levels for new construction based on the number of credits accrued in the five design categories — Certified, Silver, Gold and Platinum.

Claire's on Cedros is shooting for Platinum certification, and as such, would be the only free-standing restaurant in America with such a high-level of certification.

Final word on the restaurant's certification level will come from the U.S. Green Building Council in Washington, D.C. after Claire's on Cedros' construction and evaluation are complete.

At the rear of the property will be a 700 sq. ft. bakery where all the baked goods will be pro-



Claire Allison and Terrie Boley on the construction site of "Claire's On Cedros" bakery and café coming in the spring to Solana Beach. Photo Jon Clark

two.

Both are San Diego State University graduates. And both met through their 'best friends' daughters when both families lived in Rancho Santa Fe.

Allison moved to San Diego from the Midwest with her family in 1963. Her father was a mechanical engineer and SDSU professor. She attended San Diego schools and went on to earn a bachelor's degree in home economics from SDSU in 1982. She managed the bakery at Milton's Delicatessen Restaurant from 1996 to 2007. She invented Milton's Multigrain Bread and sold the trade-secret recipe to Milton's Baking Company.

Boley moved to San Diego to attend SDSU where she earned a B.S.

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duced for the restaurant and for the bakery counter within the restaurant.

In addition, two other structures on the property will be rental income generating: a 674 sq. ft. retail space and an 810 sq. ft. "live/work loft."

We interviewed the energized duo recently at an improvised table covered with building blueprints in the unfinished building that will eventually house the bakery and its ovens.

Both women are moms in their early to mid-fifties: Allison, 51, and Boley, 55.

Both were the eldest children in their families; Allison, born in Detroit, Michigan, the eldest of five children; and Boley, born in Arcadia, California, the eldest of

in mathematics in 1975, her secondary school teaching certificate in 1976, and after teaching for two years, earned her master's at SDSU in computer science.

She was a software engineer for Linkabit and General Instruments, 1978-88; a co-founder with six good friends of two successful telecommunications companies, Primary Access Corp (1988) which they eventually sold and Copper Mountain Networks (1996) which went public.

"From the two [telecommunications] companies," Boley said, "my husband and I got a lot of stock. I sold my share of the stock, bought a piece of property, turned it into a horse ranch [the Dove Hollow Farm horse breeding and training center in Olivenhain], with my daughter, Erin, and her horse trainer. We sold it in 2006 for a lot of money. Now I'm investing in the restaurant and Erin is a millionaire."

Boley and her family currently reside in Del Mar.

"I like working with people who are passionate, dedicated, hard working, willing to do," Boley said. "So when I sold the horse ranch, I said to Claire, 'If you ever want to open a restaurant, you let me know.'"

And she did and they are, opening a restaurant, that is.

Quick Facts

Name: Claire Allison

Distinction: Cook and baker Claire Allison will have a dream come true when eco-friendly bakery and breakfast/lunch cafe, Claire's on Cedros, soon opens its doors in Solana Beach. She is partnering with longtime friend and successful entrepreneur Terrie Boley.

Resident of: Rancho Santa Fe for 21 years

Education: Bachelor's degree in home economics from San Diego State University in 1982.

Family: Married 31 years to Realtor Gregory Allison. Two daughters: Lauren, 23, a processing engineer with Chevron; and Lane, 17, a senior at Torrey Pines HS.

Business background: Managed the bakery at Milton's Delicatessen Restaurant in Del Mar for 12 years; invented Milton's Multigrain Bread and sold the trade-secret recipe to Milton's Baking Company.

Interests: Cooking, baking, gardening, walking and celebrating Valentine's Day, her favorite holiday.

Philosophy: "Do what you love. I love baking and cooking and being around people."

Name: Terrie Boley

Distinction: Entrepreneur Terrie Boley is partnering with foodie Claire Allison to create the soon-to-open, eco-friendly bakery and café, Claire's on Cedros, in Solana Beach. The bakery and café is in the applying to become America's first free-standing restaurant with LEED® (Leadership in Energy and Environmental Design) Platinum certification.

Resident of: Del Mar

Family: She and her husband, Joe Markee, an 'angel' financier and former computer engineer, have three daughters: Mandi, 23, a Ph.D. student in geophysics at the Science Institute of Oceanography; Erin, 20, a theatre arts major at the College of Charleston, S.C.; and Josie, 18, a student at Colorado State University in Fort Collins.

Education: From San Diego State University, B.S. degree in mathematics, 1975; secondary school teaching credential, 1976; master's degree in computer science, 1984.

Career highlights: Taught math, business and English for the Sweetwater Union HS District, 1976-78; software engineer for Linkabit and General Instruments, 1978-88; a co-founder of telecommunications companies, Primary Access Corp (1988) and Copper Mountain Networks (1996).

Interests: Horseback riding. When she retired from engineering, she opened horse breeding and training facility in Olivenhain and sold it in 2006.

Philosophy: "I believe in karma."