

ESCONDIDO

Summer 2024

MAGAZINE



ESCONDIDO TIMES-ADVOCATE

City of Escondido • Escondido Chamber of Commerce • Downtown Business Association

EscondidoMagazine.com



TABLE OF CONTENTS

LETTER FROM THE MAYOR 6

ANNA ADAMS - PASTRY CHEF OF GEORGES AT THE COVE 8

CHICKEN LISA'S - A LITTLE GEM IN NORTH ESCONDIDO 10

LOCAL MAN ADVANCES TO SEMI-FINALS ON NBC'S AMERICAN NINJA WARRIOR 12

A NOTE FROM COUNTY SUPERVISOR, JIM DESMOND 18

ROARS & ROTARY 20

ESCONDIDO DOWNTOWN BUSINESS ASSOCIATION 22

ESCONDIDO CHAMBER - MADAM CHAIRMAN 24

THE ESCONDIDO HISTORY MUSEUM 26

ESCONDIDO CHAMBER OF COMMERCE LIST OF MEMBERS 30

ESCONDIDO

Est. 2006 MAGAZINE

Published by Roadrunner Publications
PO BOX 461900, Escondido, CA 92046
(760) 546-4900

info@EscondidoMagazine.com
EscondidoMagazine.com

Art Director: Kelly Fox Graphic Design
Advertising Manager: Joshua Sibelius



Cover Artist:
Suzanne Nicolaisen

CONTRIBUTORS

Cynthia Casteñeda

Jim Desmond

Michael Howard

David Ross

Deanna Contreras Smith

Dane White



Anna Adams

PASTRY CHEF AT LA JOLLA'S GEORGES AT THE COVE

ESCONDIDO'S *Anna Adams*

named Pastry Chef at La Jolla's Georges at the Cove

Escondido native Anna Adams has been named Pastry Chef at Georges at the Cove in La Jolla. The 2014 Orange Glen High School graduate replaces Aly Lyng, who departed for a position at downtown's Pendry San Diego. Adams was inspired to bake at a young age while visiting her uncle's bakery in Ruiz, Nayarit, Mexico. She began working at Georges as an intern in 2015 while attending Art Institute of California – San Diego. Adams then became a pastry cook in 2016, an assistant to Lyng in 2019, and she was named Pastry Sous Chef in 2022.

For nearly a year during her time as Lyng's assistant, Adams also had a stint with North Park's Blackmarket Bakery, working overnight shifts in addition to her daily schedule at Georges.

Adams, 28, joins Foshee and Executive Chef Masa Kojima on the kitchen's leadership team.

"I am honored to take the reins from Chef Aly, who is a trusted mentor and friend," Adams said. "She and her predecessor Chef Lori [Sauer] were instrumental in helping me hone my craft. I am forever grateful to them, and I going to make them proud by continuing to wow our guests."

Adams earned an Associate of Science degree in Baking and Pastry from The Art Institute in 2018. Her late grandmother Jean Adams pushed her to pursue a career in baking and helped pay her way through culinary school.

"Anna caught our eye when she took that second job and worked around the clock – all without skipping a beat," Foshee said. "Hard work pays off, to be sure, and I am always excited to promote well-deserving individuals from within."

