

# Sugar Plum visions

News from Sugar Plum Bakery

Holiday 2016

## The holidays are here... so are your treats!

Leave the baking to us—and spend more of the holidays enjoying your family and friends, while you enjoy Sugar Plum specialties together. It's the gift that keeps on giving: all bakery sales support our mission of helping individuals with disabilities find individualism through training and employment.

Call us at **757.422.3913** to place your order today.



### Holiday Cookies

Sugar cookies, a year-round favorite, take on holiday-themed shapes and are decorated with colorful sugars or icing. Our gingerbread cookies are made from scratch with molasses, ginger, and cinnamon. The jumbo 16" x 24" gingerbread man is a treat for all!



### SEASON'S SAMPLINGS



### Yule Log

A yuletide tradition with a twist. Yellow sponge cake filled with chocolate butter cream and decorated to resemble a log. Faux mushrooms and holly berries adorn the cake.



### Holiday Rum Ball Cake

Baby it's cold outside! Two whole layers of rum-flavored yellow cake, iced with vanilla butter cream, and garnished with handmade toasted coconut rum balls. Each rum ball is garnished with intricate holiday-themed designs.



### Brandy Balls & Rum Balls

A truffle-like confection of sweet dense cake laced with brandy or rum, and garnished with intricate holiday-themed designs.



### Brownie Pops & Cake Pops

Little indulgences that leave your fingers clean. Choose from our made-from-scratch brownies dipped in chocolate, or yellow cake, chocolate cake or red velvet cake dipped in vanilla icing—festively finished with a holiday ring.

[www.sugarplumbakery.org](http://www.sugarplumbakery.org)

As 2016 draws to a close, please consider Sugar Plum Bakery for your year-end giving.



## Our Mission

The mission of Sugar Plum Bakery is to serve the needs of persons with disabilities through training, employment, and education. Sugar Plum Bakery will promote the integration of people with developmental disabilities into society by helping them become independent and working, contributing members of our communities.

### Officers

Thad Nowak, President  
*Ted Britt Automotive Group*  
 Tim Rivas, Vice President  
*Future Energy, LLC*  
 Thomas H. Gustafson, Secretary  
*Community Leader*  
 Doug Wilbourne, Treasurer  
*Community Leader*  
 Charlie Malbon, Past President  
*Tank Lines Inc.*

### Directors

Ricky Anderson  
*Suburban Management*  
 Michael Disharoon  
*Palladium Investment Advisors*  
 Chuck Ferrer  
*Kirby Offshore Marine*  
 Colleen Gard-Craig  
*Community Leader*  
 Bettie Goodman, Emeritus  
*Community Leader*  
 Dean Hurst  
*Bayville Golf Club*  
 Joy Jacobson  
*Community Leader*  
 Linda Laibstain  
*Williams Mullen*  
 Robert Maroon  
*The Therapy Network*

### Honorary Director

(Hon.) G. William Whitehurst  
 Former Congressman

Patricia Rakes Clark  
 Executive Director

# Spilling the beans on our new coffee bar

Sugar Plum has some exciting changes brewing for the new year. First, get revved up to experience our new coffee bar.

Set to open by late January, it will feature an authentic cappuccino machine and serve up a variety of tasty coffee drinks. We will additionally offer pastries and portable savory options. Also in the works: a new, mobile-friendly website, which will include online ordering options.

I hope you had the opportunity to read our fall newsletter with the heartwarming article on Tiffany Giuliani, who has learned to

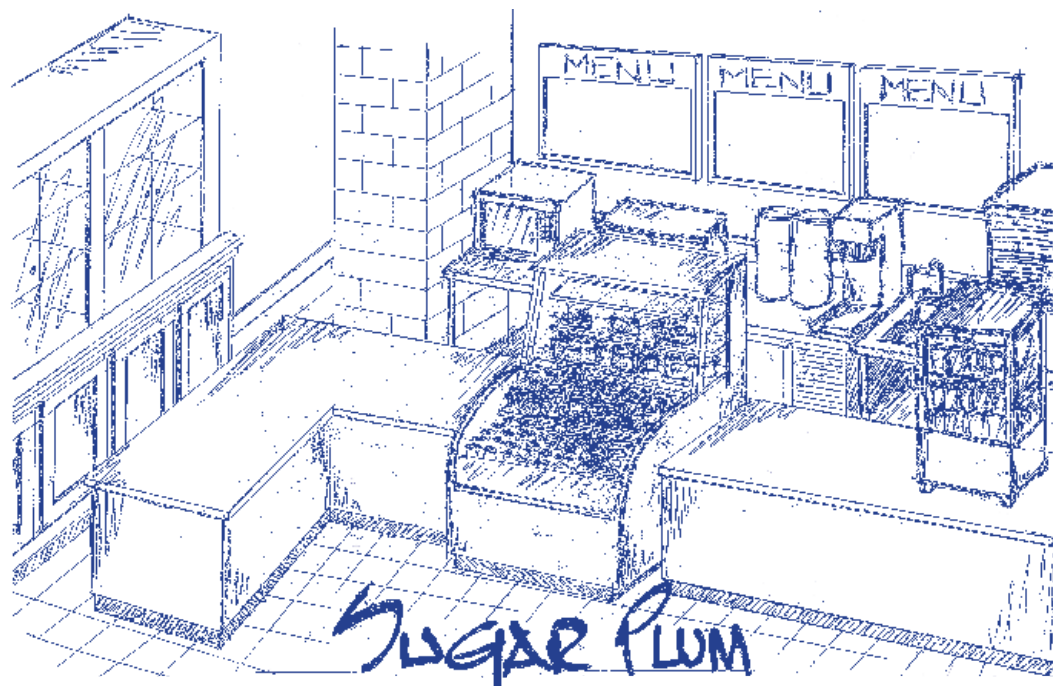
navigate the world independently. Tiffany started as a volunteer at the bakery, became a full-time employee and now is successfully employed at a bakery in Georgetown. Another shining example of our mission—way to go, Tiffany, we are so proud of you!

As you consider the recipients of your 2016 year-end gifts, I kindly ask that you please keep in mind people like Tiffany. Your gift to Sugar Plum will change lives in more

ways than you can imagine.

Wishing you the happiest of holidays and a wonderful new year.

Thad Nowak  
 President, Sugar Plum Board of Directors



Rendering of our new coffee bar, by designer Bobby Brockett of Crest Foodservice Equipment Co.

# Our vital ingredient is you

Regular support from the community enables Sugar Plum Bakery to continue meeting its mission of serving individuals with disabilities. We appreciate every gift that comes to us, and we offer sincere thanks to all of our donors. The following is a list of new donors from August 1 to October 31, 2016.

## Endowment

J. M. Brock

Mr. and Mrs. Richard Gechter, Jr.  
*In Memory of Lane Malbon*

Gerald and Jean Jaffee

Christine and Mark Kelly

Nancy and Bruce Light

*In Memory of Clara Malbon*

Mr. and Mrs. Mitchel

Dennis and Elizabeth Osbon

*In Memory of Anne Weber Salmon*

Anne T. Overman

James J. Snead

Marlene Rivas

*In Memory of Bill Rivas*

*In Honor of Tim Rivas*

Catherine M. Salmon

*In Honor of Greta Jones*

William Rzy

*In Memory of Ruth Rzy*

Dr. and Mrs. Glenn Snyders

*In Memory of Maryanne Nowak*

Virginia Beach Medical

Society Alliance

Mr. Bennie Wiley

## General Operating

Charles H. Allred

Jacqueline Gravatt

William and Ashley Wilcox

*Bakery sales help offset our expenses, but the reality is, our organization relies on the generous financial support of donors like you.*

Your year-end support enables us to sustain our mission and make a positive difference in the lives of individuals with disabilities. Enclosed is a remittance envelope—please make Sugar Plum Bakery a priority when considering your 2016 year-end charitable gifts.

*Sugar Plum, Inc., is a nonprofit organization.  
All gifts are tax deductible as provided by law.*



## Supporter Spotlight: Michael Disharoon, New Board Member



*Michael and Kelly Disharoon with their older son, Press—baby Stallings has since joined the family.*

### How did you end up the newest member of Sugar Plum's board?

Early this summer, I was approached by Doug Wilbourne from the board. I know his extended family, and we golf together (he's much better than I am!). I've played in Sugar Plum's Golf Classic, which is when Doug started telling me about the bakery's mission. He asked me to join the board because they're establishing the next generation of leaders, and they also wanted someone with my financial expertise.

### Why did you say yes to this role at Sugar Plum?

Sugar Plum is close to where I live, and I think it serves an important function in the community. It could help people even more in the future, so I like that I could be part of that—part of something so impactful.

### What background do you bring to the board?

I'll be helping a lot with finances. I started out in banking as a commercial real estate lender, then moved to the investment side. I currently am employed with Palladium, a registered investment advisor, where I've worked for five years. I manage endowments for several nonprofits, so this is a natural fit.

### Tell us about your family.

My wife, Kelly, and I have two small sons: Preston ("Press"), who is two and a half, and Stallings, just born in September. We also have an English bulldog named Winston!

### How else are you involved in the community?

I'm on the Elizabeth River Project board, as well as the board of Sail Nauticus, which teaches underprivileged kids how to sail and gets them school credit. In addition, I'm involved with the Aquarium Connection and have been on their golf committee.

### What's your favorite Sugar Plum treat?

I like anything with peanut butter and chocolate! I grew up at the beach, graduating from First Colonial High School, so I had sampled the products long ago. But my wife and I just moved back to the beach after almost seven years in Norfolk, and I can't wait to try Sugar Plum's latest creations.

*Skills, life lessons, and confidence: fresh from the oven.*

Sugar Plum Bakery  
1353 Laskin Road  
Virginia Beach, Virginia 23451

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Permit #2

## *Cake of the month*

*Tuxedo Cake:* A Sugar Plum favorite only available in December!  
A moist, chocolate-chip pound cake iced with rich chocolate and decorated for the holiday.



To order a Sugar Plum Sweet Indulgence, call 757.422.3913  
or visit the bakery at 1353 Laskin Road.  
Open Monday – Friday, 7 a.m. to 6 p.m.; Saturday, 7 a.m. to 5 p.m.

[www.sugarplumbakery.org](http://www.sugarplumbakery.org)

Check us out on Facebook:

 [www.facebook.com/sugarplumbakeryvb](https://www.facebook.com/sugarplumbakeryvb)

*Looking for that  
perfect gift?*

Consider a **Sugar Plum Gift Card!** They are an ideal stocking stuffer and make great gifts for teachers, friends, and employees. Gift cards can be purchased in any increment.

