

Sugar Plum





News from Sugar Plum Bakery

Spring 2019

the sweet scent of spring is in the air

From Easter to Mother's Day to any day in between, spring into Sugar Plum Bakery for unique sweets and edible treats



Mozart Egg Cake



Flower Pot Cake Mother's Day Cakes

Call us at 757.422.3913 to place your order today.





Chick in Egg Cake



Chocolate Bunny Face Cake

Bunny Tail Cake







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.

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Sugar Plum alum's creations flying off the shelf

If you've been to our bakery recently, you probably noticed the display of charming birdhouses for sale—or maybe you didn't, because we can't restock them fast enough!

These rustic beauties are the work of Stephen Todd, who started out at Sugar Plum nine years ago. He personally donates all proceeds from his birdhouse sales to charity. This remarkable young man has inspired people across the region with his initiative and activism.

When we first met Stephen, he was a high school student in need of job skills. He came to Sugar Plum through the Transition Program with Virginia Beach City Public Schools.

"He learned to break a process into small steps," said his mom, Jamie. "That's been important for making birdhouses. Stephen also learned about teamwork at Sugar Plum. They're really good about making it a team experience."



After completing Transition at Sugar Plum, Stephen moved on to employment at the Great Neck Farm Fresh. He was happy there until the store folded last year, and Stephen needed something new to do with his time. He loves the beach and the environment, he said, and is especially fond



of the bluebirds who frequent his neighborhood. So, Stephen built his first birdhouse in September, to mark his 28th birthday. Then he announced the project on Facebook—and it was shared more than 300 times. Soon the family was receiving calls from media outlets.

Working with his family, Stephen named the operation Bluebird Beach Bungalows. His father and younger brother, Austin, find the reclaimed wood and do all the cutting and power tool work. Older brother Kevin also helps out when he's in town. Stephen handles the assembly and decorating. His favorite detail to add is sea glass, which comes from his mother's

collection ("He's depleting my supply!" she said).

Stephen, who has Down syndrome, has brought nearly 30 of his friends in to help. They do

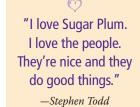
tasks depending on their ability level, and each gets to sign the bottom of the birdhouses they've worked on. Some are current and former Sugar Plum workers. Sugar Plum provides a storefront for sales, and the creations are selling much faster than anticipated—40 were snapped up within the first few months.

It was Stephen's dream to donate all the money, and mom Jamie laughs that "he had 20 million groups he wanted to give it to!" His parents decided to let him choose one charity per month.

 $\mbox{``I}$ wanted to help the groups that make life fun," said Stephen. So

far his most generous checks (\$1,500 each) have gone to CHKD and the Arts Inclusion Company. "The biggest blessing," said Jamie, "is that he gets to look up the group and see what he's doing in the community—and to present the check in person." Another perk of success has been more opportunities to come to Sugar Plum, as they deliver a fresh stock of birdhouses. It's a chance to visit friends and pick up a Mozart cake.

"He's always eager to go there," said Jamie. "It's like 'Cheers'—everyone calls 'Stephen!' when he walks in. It's home to him."



Our vital ingredient is you

egular support from the community enables Sugar Plum Bakery to continue meeting its mission of serving individuals with disabilities. As always, we appreciate every gift that comes to us, and we offer sincere thanks to all of our donors. The following is a list of donors who made contributions between October 1, 2018 and February 28, 2019.

Endowment

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General Operating

Bakery sales help offset our expenses, but the reality is, our organization relies on generous financial support from donors like you. Please consider making a gift to the bakery today using the enclosed remittance envelope.



Thank you for your year-end gifts

hat a way to end 2018—and start 2019! Thank you to all of our friends who remembered Sugar Plum in their year-end giving.

Again, we cannot do what we do without your ongoing support. Because of you, individuals such as Stephen Todd (see facing page) are not only gaining skills, but paying forward the generosity you have shown them. Stories like Stephen's continue to warm my heart and make me smile.

Special thanks to our board of directors, who are already making

2019 an exciting year as we explore initiatives that will help us better serve our wonderful community at the bakery and expand our mission.



Thad Nowak

President, Sugar Plum Board of Directors



The perfect centerpiece for your graduation party

Let us create a custom cake to celebrate their special milestone—in any combination of school colors! Sugar Plum Bakery 1353 Laskin Road Virginia Beach, Virginia 23451

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Mae's Mango Maeflower



Chocolate Chip Decadence

Cakes of the month

MANAGER MANAGER

May: Mae's Mango Maeflower

Four split layers of peach-flavored cake with two layers of mango filling and one layer of mango butter cream. The cake is iced in mango butter cream and garnished with a mango "Mae" flower!

June: Chocolate Chip Decadence

Two layers of chocolate cake filled with miniature chocolate chips and iced with chocolate butter cream. The top is decorated with fudge and chocolate butter cream, and the sides are coated with miniature chocolate chips.

July: Creamsicle

Two whole layers of orange-flavored yellow cake filled with a layer of Bavarian cream and iced in orange-flavored butter cream icing.

August: Tropical Paradise

Two whole layers of rum cake filled with a pineapple rum butter cream filling, then iced with rum butter cream. The sides are coated with coconut and the cake is topped with maraschino cherries, pineapple filling, and an umbrella.



Creamsicle Cake



Tropical Paradise Cake