

Sugar Plum visions

News from Sugar Plum Bakery

Spring/Summer 2014

Sugar Plum Bakery Awarded \$78,000 Grant from the Beazley Foundation

If you have visited the bakery over the past few weeks, you are well aware that our building is under construction! In response to a grant submitted by Executive Director Patricia Rakes Clark, Sugar Plum Bakery was awarded a \$78,000 grant in February from the Beazley Foundation for the construction of a new front entrance that will open via sensor—one of the bakery's long-term initiatives that provides independence to individuals with disabilities.

As the bakery has grown into its space, Sugar Plum's board of directors and staff realized the importance of having automatic entrances. In 2011, Amerigroup, along with the E.C. Wareheim Foundation, provided funding that allowed the bakery to install a new side entrance with automatic doors and a vestibule near the handicap parking lot. This installation has allowed patrons and staff with disabilities to independently enter the building. The success of the side entrance has bolstered even more the need for fulfilling the long-term initiative of installing an all-access entrance and vestibule onto the building's main entryway.

The proposed entrance will consist of two 3-foot by 7-foot automatic doors that open via sensor with two 3-foot by 7-foot fixed panels, creating a vestibule of 14.8 feet by 7 feet. This exciting addition will not only allow for you, our customers, and staff to enter the retail space unassisted, but it will also help create a more comfortable and temperate



environment for staying and enjoying the bakery's freshly baked goods. Currently, the bakery's two air handlers are unable to keep up with fluctuations in temperature in the extreme cold and hot months. Additionally, this new installation should help with heating and cooling costs.

Construction began the week after Easter and should be completed by June. Upon completion, the bakery's dining area will be getting new tables and seating. We look forward to having you try out our new doors and dine in with us for breakfast, lunch, or a sweet treat!

.....”.....
The support provided to Sugar Plum Bakery by the Beazley Foundation recognizes a unique and well managed non-profit that provides gainful employment to disabled persons while operating a highly successful retail bakery that serves the entire region. This non-profit/entrepreneurial concept has proven to be a winning model.

—Judge Richard S. Bray, President of the Beazley Foundation, Inc.

.....“.....

Golf Classic rescheduled, save the date: July 1





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 mental and physical disabilities into society by helping them become independent and working, contributing members of our communities.

Officers

Thad Nowak, President
K.H. Enterprises
Tim Rivas, Vice President
Community Leader
Thomas H. Gustafson, Secretary
Princess Anne High School
Doug Wilbourne, Treasurer
Community Leader
Charlie Malbon, Past President
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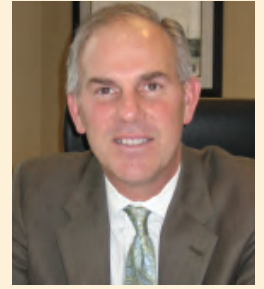
(Hon.) G. William Whitehurst
Former Congressman

Patricia Rakes Clark
Executive Director

D e a r f r i e n d s a n d n e i g h b o r s

In my last letter to you, I shared that we'd be completing one of our long-term initiatives this year, and as you read in detail on the front cover, we are building a new front entry to the bakery.

I would like to thank the Beazley Foundation for making this vision a reality! I'd also like to thank Bill Mathers and our friends at E.C. Wareheim Foundation, architect Robyn Thomas, and contractor J.M. Sykes, Inc. for their contributions toward this project. In the meantime, please excuse our construction and use our side entrance.



On April 29 we were scheduled to host our 12th annual Golf Classic. Unfortunately, the weather did not cooperate and the event had to be rescheduled. Please save the date of **July 1st!** I look forward to seeing many of you then. The Golf Classic is our single major fundraising event of the year with all funds raised going toward endowment. This means we need your help in supporting the day-to-day operations at the bakery. I hope that you will consider making a gift to Sugar Plum using the enclosed remittance envelope. It is through your ongoing generosity that we continue to be able to achieve our mission.

With the warm months finally upon us, I wish you a wonderful summer making memories with your friends and family.

Thad Nowak,
President, Sugar Plum Board of Directors



Sugar Plum Participates in Newly Established Individual and Family Support Program

In March 2013, the Commonwealth of Virginia's Department of Behavioral Health and Developmental Services announced the availability of the Individual and Family Support Program (IFSP). The IFSP is designed to ensure that individuals with intellectual disabilities or developmental disabilities (ID/DD) who live independently and with families who are assisting family members with ID/DD have access to person-centered and family-centered resources, supports, services, and other assistance.

The IFSP can provide up to \$3,000 to pay for resources, support services and other assistance that will help eligible individuals to continue to live in their own/family homes.

Patricia Rakes Clark explains, "The IFSP is providing us with the opportunity to reach individuals that are on waiting lists for Medicaid — this resource allows us to serve these individuals that might otherwise be sitting at home or not receiving any services at all. It is our intent to teach job skills and provide individualized training to those that participate in this program and in turn make these individuals more easily employable in the community." Sugar Plum Bakery was pleased to welcome its first ISFP grantee, Lauren Masters, earlier this year. She will spend seven months working with Sugar Plum's staff as part of the program.

Our vital ingredient is you.

Regular 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 November 2, 2013 and April 5, 2014.

Endowment

JoAnn Armistead
Arthur and Sharon Arseneau
In Memory of Betty Ann Huger
DC and Denise Auman
In Memory of Lane Malbon
Mr. and Mrs. William Beasley, III
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Grants

Beazley Foundation

Employee Spotlight: Lauren Masters, Sugar Plum Bakery's First IFSP Grantee

A Virginia Beach native, Lauren Masters and her mother—whom Lauren considers to be one of her best friends—found out about the IFSP and approached Sugar Plum Bakery hoping Lauren would be awarded a grant to work at the bakery. Together, Lauren's mom and Patricia Rakes Clark worked on the application. Lauren was thrilled when she was awarded the grant. In addition to her current job at CVS, Lauren will spend two days a week for the next six months working and learning important job skills at the bakery.



Lauren Masters

Q&A with Lauren Masters

What's your favorite bakery item to make? Chocolate volcanoes—it's a multi-step process that includes lots of chocolate.

What's your favorite thing to eat? Chocolate chip cookies.

What do you like to do in your free time? Exercise, swim, watch cooking shows and just about all shows on ABC, and eat healthy foods. I enjoy cooking with my mom. Our favorite thing to make together is zucchini casserole.

What are you looking forward to? I'm excited to visit Oceanbreeze Waterpark this summer, and I'm taking a waterproof camera. One day I'd like to go back to Disney World and see Fantasyland.

Graduation is around the corner; celebrate your graduate with a Sugar Plum cake!

Provide a photo of your graduate or a school's mascot and we'll transfer the image onto the cake; we can even incorporate school colors. Sugar Plum Bakery will also have cakes available with the traditional cap and diploma scroll. These tasty creations are always a great surprise and an added touch.



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

Sugar Plum Bakery
1353 Laskin Road
Virginia Beach, Virginia 23451

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Buttered Almond Cake

Cakes of the month

June: Buttered Almond Cake

Two whole layers of butter-almond-flavored cake iced with butter-almond-flavored icing. The sides of the cake are coated with toasted sugar almond slices, and the top is garnished with butter cream swirls and maraschino cherries.

July: Tropical Paradise Cake

One bite of this cake will take you away to an island paradise! Two layers of rum-flavored yellow cake filled with a layer of pineapple butter cream and iced with rum-flavored butter cream. The sides are coated with coconut, and the cake is topped with maraschino cherries, pineapple filling, coconut and a mini umbrella.

August: Creamsicle Cake

If you are a fan of creamsicle ice cream, this is the cake for you! Two layers of orange flavored yellow cake filled with Bavarian cream and iced in orange-flavored butter cream icing.



Tropical Paradise Cake



Creamsicle Cake

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

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