

Sugar Plum visions

News from Sugar Plum Bakery

Spring 2017

After 28 years, Paul still excited to come to work

On Paul Roebuck's first day at Sugar Plum, Michael Jackson's "Man in the Mirror" was topping billboard charts and Reagan had just endorsed George H.W. Bush for president. But in Paul's world, the biggest news was that he had the chance for a fulfilling adult life.

"When he graduated from the special education program at Princess Anne High School, we didn't know what he would go on to do," says his father, Bob. Paul was the second individual with disabilities hired at the newly established nonprofit.

Today, Paul is Sugar Plum's longest-serving employee... and he's made it clear he wouldn't work anywhere else. For years, Paul's main role has been in the dish room—he eagerly hand-washes the big mixing bowls, while his buddy Brian does the cake pans. He proudly points out that he also cleans the trays, sheet pans, scoops and buckets, then puts them all away.



Paul's most endearing gifts are his commitment to his work and his kindness.

—Patricia Rakes Clark, Executive Director, Sugar Plum Bakery

There have been some big changes in Paul's life since we last featured him in 2012, and with them, he has grown as an individual. First, his mother passed away, which was a big adjustment that he handled with grace. Then, Paul's father fell ill and needed to be hospitalized, so Paul could no longer live at his childhood home. Paul moved into a group home, where he now lives with four women (he is pleased about this!), and he has become a real leader there. He takes out the trash, makes sure the blinds are closed and things are locked up at night, and helps the women off their bus each day. The new living arrangements have greatly increased his interpersonal skills.

Another change has been accepting a new family member, when Paul's father remarried. Paul has bonded with his stepmother, Ann, and they speak fondly of each other.



Paul Roebuck, who started at the original Sugar Plum building, is the bakery's longest-serving employee.

Adapting to these many developments has given Paul greater flexibility as an adult. These developments were put to the test in October, when Paul was displaced by Hurricane Matthew. His house flooded and he still has not been able to return home. At first, Paul had to sleep on the couch in a shared hotel room, but he soon was given his own room, which put him in better spirits. Everyone is impressed with how he is handling it all.

Of course, Paul is still himself—a huge sports fan who cheers on the Yankees against his father's beloved Red Sox, and who has decorated his entire bedroom in Redskins gear. Paul is a regular in Sunday school each week and routinely noshes on pizza and Wendy's burgers—but don't try slipping in lettuce and tomato, or he'll pity your lapse in judgment and correct you, "Paul only likes plain cheeseburgers." He is best known, though, for his amazing time-keeping skills.

"Paul is great at knowing everyone's schedules," says Executive Director Patricia Rakes Clark. "He is really our time manager—he knows when anyone is on vacation, and their days off." But Paul's most endearing gifts, she adds, are his commitment to his work and his kindness.

Save the Date!

Tuesday, April 25, 2017
15th Annual
Sugar Plum Golf Classic





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 and physical 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
CBRE | Hampton Roads
 - Michael Disharoon
Palladium Investment Advisors
 - Chuck Ferrer
Kirby Offshore Marine
 - Colleen Gard-Craig
Community Leader
 - Bettie Goodman, Emeritus
Community Leader
 - Godfrey Grier
Global Climate Adaptation Partnership
 - Dean Hurst
Bayville Golf Club
 - Joy Jacobson
Community Leader
 - Linda Laibstain
Community Leader
 - Robert Maroon
The Therapy Network

Honorary Director

(Hon.) G. William Whitehurst
Former Congressman

Patricia Rakes Clark
Executive Director

Golf Classic plans in full swing

I look forward to seeing many of you at our 15th annual Golf Classic at Bayville Golf Club. The Golf Classic is always such a fun event and helps us raise funds for our endowment—it's our single major fundraising event of the year.



**15th Annual Sugar Plum Golf Classic
Tuesday, April 25, 2017**

Bayville Golf Club, Virginia Beach
Hole sponsorships can be purchased
for \$150. For more information, contact
Chuck Ferrer at Chuck.Ferrer@kirbycorp.com



This event would not be possible without our hard-working board of directors. I want to congratulate board member and dear friend Linda Laibstain on her retirement after a stellar legal career. As we look to the future of our board, we are excited to welcome our newest board member, Godfrey Grier, CIO of Global Climate Adaptation Partnership.

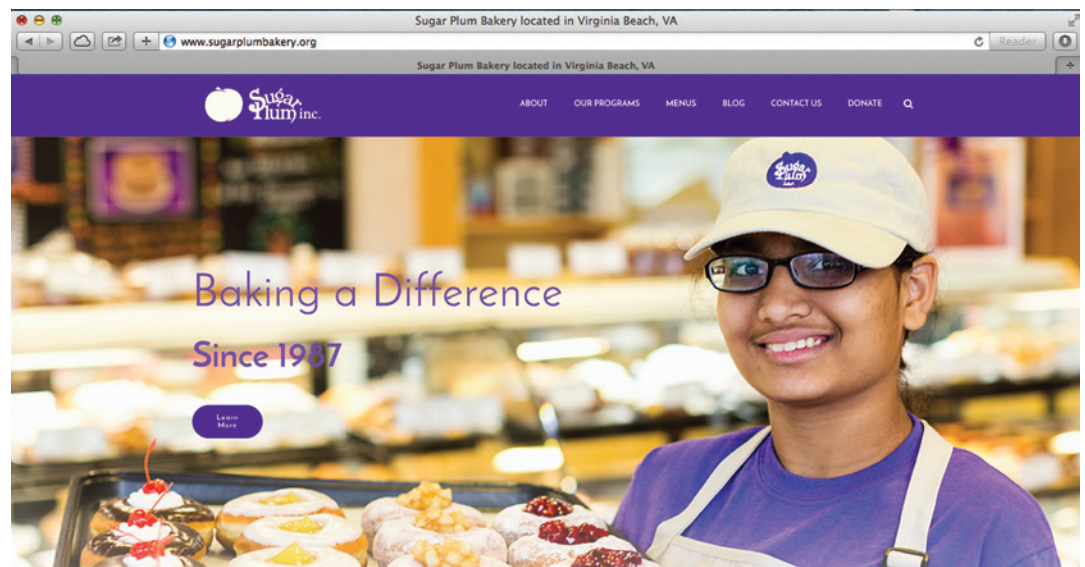
A special thanks to our friends and donors who, again, remembered Sugar Plum in their year-end giving. The last time I was at Sugar Plum (buying something, of course), it really struck me what a top-notch bakery it is, while serving such a wonderful mission. What an incredible combination—and an incredible staff.

Thad Nowak, *President, Sugar Plum Board of Directors*

Coming Soon: New Sugar Plum website puts people first

Who are the people behind the products? That's the focus of Sugar Plum's new website, which will still feature our delectable desserts—but gives greater attention to the special workers who make this bakery a success. As you click through our new pages, you'll find inspiring stories and behind-the-scenes peeks into the ways individuals with disabilities are gaining tangible job skills.

Other benefits of the new site include a mobile-friendly format and an easier-to-navigate layout. You'll also be connected with Sugar Plum's partner organizations, to see the many ways our Virginia Beach community is supporting these individuals.



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 1, 2016, and January 31, 2017.

Endowment

Victoria and William Beasley
Ann Braun
Mark and Sue Carlson
Cooper Hurley, PLLC
Beach Municipal Federal
Credit Union
Todd and Michele Danos
Roger Hall and Linda Davis
Mr. and Mrs. Douglas Dickerson
Eastern Shore Chapel
Jacqueline Segar Gravett
Claire W. Haislip
Jake Jacocks
Mary Clark Janis
David and Joan Kaiser

Christine and Mark Kelly
Rosa and Gary Lohr
Gary Maher
Olive and Norman Malbon
Angela Manning
Mr. and Mrs. Harry Marshall
Thomas and Suzanne Meade
Hugh Meredith
Bob and Marty Moore
Evelyn Munden
Mary and John O'Donnell
Richard E. Olivieri Family
Foundation
Maxwell and Sandra Paul
Rashkind Family Foundation
James Snead

Edward Snyder
Robert and Margaret Taylor
L. E. Strickland

General Operating

General H. Allred
Gordon and Loukia Borrell
Pam and Hugh Hill
In Memory of Bill Rivas

Martha Lagiglia

In Honor of Mary Lee Harris

Nancy and Joseph Moore
Stanley and Linda Samuels

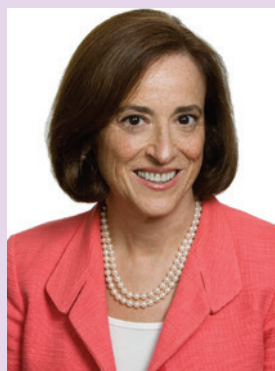
Programs

Tracy Firtua
Mr. and Mrs. David Ladizki
Brian Skorup

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.



Board Member Spotlight: Linda Laibstain



Linda Laibstain

How did you get involved with Sugar Plum?

My husband, Bob Nusbaum, was on the board of a foundation that provided a grant to help purchase Sugar Plum's original equipment. I have a sweet tooth and soon found out it was the place to go for good cakes and sweets! I joined the board about 15 years ago, having worked with Board President Thad Nowak.

What has been your biggest impact?

I've enjoyed providing help in areas where I have experience, especially with personnel and employment matters. It's especially gratifying to me because I work with such wonderful management and staff.

Why do you stay involved?

I really love the mission and I love the products. We've got a great director in Trish Clark, and I have deep respect and affection for my fellow board members. The range of expertise and the time they put in is pretty incredible.

In terms of fundraising for Sugar Plum, it's a place to which people like to contribute.

What do you do in your professional and personal life?

After practicing law and trying lots of cases for almost 40 years, I recently retired from Williams Mullen. My husband and I now have more time to travel—we have recently returned from a warm-weather vacation. I like to go where there's good food—I even take pictures of the food, especially at bakeries. I try to balance that out with exercise.

Where else are you involved in the community?

I have been privileged to hold positions with state and local bar associations, in which I have enjoyed working with colleagues throughout Virginia. I have also served on various boards, including the Children's Harbor in Norfolk and the EVMS Foundation. I currently serve on the board of the Hermitage Museum and Gardens.

What's your favorite Sugar Plum treat?

Cake! Especially the Mozart, streusel, and crumb cakes. Also the little cupcakes with the vanilla icing. I'm sometimes late to board meetings because I'm buying things downstairs. I always serve Sugar Plum treats when we entertain, as a way to introduce people to the products. I've probably gained 10 pounds since I went on the board!

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

Sugar Plum Bakery
1353 Laskin Road
Virginia Beach, Virginia 23451

Non-Profit Org.
U.S. Postage
PAID
Norfolk, VA
Permit #2

Celebrate with our Spring Specialties!



From tiny treats to grand, gift-worthy confections, Sugar Plum has you covered for Easter, Mother's Day and other spring celebrations. Yes, most can be personalized!



Cakes of the month



April: Strawberry Patch

With strawberry filling encompassed in two whole layers of yellow cake, this dessert is covered with strawberry buttercream icing. Finished with a melted vanilla coating and garnished with a pink rose!



May: Mae's Mango Madness

This peach-flavored cake is decadent with mango filling and mango buttercream icing.

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

www.facebook.com/sugarplumbakeryvb